

Menu:-

AVG Meal for Industrial & Corporate Catering Purpose

(1) Breakfast Menu:-

Day1:-	Day2:-
Aloo Paneer Parantha	Channa
Cucumber Sandwich	Kulcha
Plain Curd	Onion Pickle
Fresh Fruit	Mint Chutney Sandwich
Strawberry Shake	Halwa
	Jeera Lassi

Day3:-	Day4:-
American Veg. Cutlets	Gobhi Parantha
Double Fried Eggs	Tricolour Sandwich
Mint potato	Aloo Raita
Garlic Bread Sandwich	Pickle
Cold Coffee	Banana Shake

Day4:-	Day6:-	Day7:-
Methi Poori	Prantha Roll	Pav-Bhaji
Aloo Rasa	Parsi Egg Omelet	Butter
Sprout Salad	Bread Butter Jam	Cheese, Tomato Sandwich
Mint Dahi	Fresh Fruit	Banana Shake
Petha	Chocolate Shake	
Sweet Lassi		

(2) Lunch Menu:-

Day1:-	Day2:-
Rajmah	Paneer Kofta Curry
Aloo Gobhi Chaman	Arhar Dal
Tomato Paneer	Gajar Matar Aloo
Onion Tomato Raita	Corn & Carrot Rice
Green Salad	Sprout Salad
Papad & Pickle	Plain Curd
Gajar Halwa	Papad & Pickle
Peas Pulao	Gulab Jamun
Triangular Parantha.	Ajwain Parantha.

Day3:-	Day4:-
Pakora Kadhi	Mushroom Peas Makhana
Mix vegetable	Cabbage Peas Vegetable
Aloo Matar Gravy	Panchrattan Dal
Jeera Onion Rice	Boondi Raita
Green Salad	Onion Tomato Salad
Papad & Pickle	Triangular Parantha
Methi Parantha	Papad & Pickle
Shahi Tukda.	Shahi Pulao
	Rasgulla.

Day5:-	Day6	Day7:-
Pindi Chana Masala	Russian Salad	Egg Curry
Jeera Aloo	Mint Potato	Arhar Dal
Kadai Paneer	Veg. Cutlets	Mix Vegetable
Kachumber	Baked Vegetables	Onion Parantha
Bhatura	Garlic Bread	Plain Curd
Jeera Rice	Sprout Salad	Green Salad
Papad & Pickle	Bread Butter Pudding.	Shahi Pulao
Dahi Vada	Rice Kheer with dry fruits.	Papad & Pickle & Semmiyan Dry Fruits.

(3) Dineer Menu:-

Day1:-	Day2:-
Kofta Curry	Idli
Egg Bhurji	Vada
Mix Vegetable	Lemon Rice
Triangular Parantha	Sambhar
Peas & Carrot Pulao	Coconut Mint Chutney
Green Salad	Uttapam
Papad & Pickle	Jeera Curd
Aloo Raita	Semmiyan Kheer with dry
Jalebi	Fruits

Day3:-	Day4:-
Punjabi Chole	Tomato Paneer
Arhar Dal	Rajmah
Aloo Rassedar	Aloo Gobhi Chaman
Methi Puri	Sprout Salad
Jeera Rice	Corn & Cauliflower Rice
Kachumber	Onion Parantha
Dahi Bhalla	Papad & Pickle
Papad & Pickle	Boondi Raita
Suji Halwa Lukdi.	Gulab Jamun.

Day5:-	Day6:-	Day7:-
Saag	Makhni Dal	Hot & Sour Veg.
Egg Curry	Palak Paneer	Veg. Manchurian
Makhni Paneer	Aloo, Gajar, Matar (dry)	Veg. Hakka Noodles
Makki Ki Roti	Shahi Pulao	Veg. Fried Rice
Gur	Sprout Salad	Crispy fried Veg.
Green Salad	Custard, Jelly with Fruits	Mix Veg. & Fruit Salad
Pickle	Plain Curd	Vinegar, Soya sauce
Pickle & Papad	Potato Onion Rice	Red chilli Sauce
Rasgulla		Chocolate Ice-cream Scoop