

Aasif & shaifali

"We could not have been happier to have Chef Hemant and Surbhi cater our wedding. Their food was magnificent. Our guests might have raved about the appetizers more than my stylish kurta! They were an absolute delight to work with, kind, accommodating and creative. We feel lucky that we got them to be part of our special day. "

Aasif and Shaifali.

Family Style Wedding - Aasif & Shaifali

Cocktail Hour:

Passed Appetizers:

Bhora samosa with yellow split peas & tomato chutney

Cold tomato watermelon soup shots

Mini lamb chops with pear chutney

Amritsari fish fingers with cumin & fenugreek leaves

Manchurian Cauliflower with tomato-garlic sauce

Masala ceviche with salmon, gunpowder chili served on potato crisps

Chaat Station:

Chole Bhature

Avocado Jhal Muri

Vada Pav

Panipuri

Kebab Station:

Bohra Shammi Kebab

Achari chicken tikka

Tandoori paneer

Peas kebab

Family-Style Dinner:

Lachka halwa

12-spice chicken

Fish moilee with halibut

Masala-stuffed Eggplant

Sarson ka saag (Punjabi-style)

Jackfruit Biryani in banana leaves

Dal Makhani

Rice

Homemade paratha

Raita and chutneys and achar

Plated dessert:

Coconut rice pudding

Coconut samosa with chocolate mousse

Viennese table

Mango panna cotta with fresh mangoes

Cardamom firni with black pepper & pineapple

Mini chocolate spicy brownies

Jaffa cakes