



BANQUET MENU SELECTION

PASS AROUND SNACKS

NON VEGETARIAN

CHICKEN

- Murgh Tikka Kali Mirch
- Achari Murgh Tikka
- Tandoori Murgh ke Champ
- Murgh Gilafi Sheekh Kebab
- Quick Fried Chicken in Soy Ginger Sauce
- Crispy Chicken in Hot Garlic
- Chicken Shezwan
- Murgh Malai Tikka
- Kasturi Murgh Tikka
- Murgh Reshmi Kabab
- Corn & Chicken Vol au Vent
- Chilli Chicken
- Chicken Pepper Fry
- Dakshini Murgh Tikka
- Smoked Chicken and Black Olive Kabab
- Thyme Crusted Chicken Fingers

LAMB

- Gosht Seekh Kebab
- Shammi Kebab
- Gilafi Seekh Kabab
- Shikampuri Kabab
- Galoti Kabab on ultey tawe ka paratha
- Lasooni Lamb Seekh Kabab

FISH

- Machli Amritsari
- Machali Tikka Achari
- Sarson machhli tikka
- Herb crusted fish goujons with olive tartar
- Rawa Fried Machli
- Ajwaini Machli Tikka
- Specials (200 + taxes per person)
- Prawn Till Tikka
- Beer Batter Prawn





VEGETARIAN

- Chutney Paneer Tikka
- Paneer kesari Tikka
- Paneer Chilli
- Aloo Makai ki tikki
- Hara bhara kebab
- Hingori aloo
- Palak aur anar dane ki shammi
- Subz Seekh Kebab
- Hare Pyaaz aur Makkai Kurkure
- Corn and cheese balls
- Spinach & ricotta Vol-Au-Vent
- Cheese Stuffed crumb Fried Mushroom
- Tilwale Aloo
- Honey chilli Baby corn
- Salt & Pepper Mushrooms
- Dhaniya Pudina Tawa Aloo
- Bhutta Amritsari
- Palak aur Channe ki Shammi
- Tandoori Mushrooms
- Rajma aur Akhrot ki Tikki

SOUPS

NON VEGETARIAN

- Paya Shorba
- Cream of Chicken
- Chicken Sausage and chilli soup
- Lemongrass and Coriander Flavored Chicken Soup
- Asian style chicken clear soup
- Hot & sour chicken soup
- Chicken Manchow Soup
- Lamb & cilantro Broth
- Sweet corn Chicken soup

VEGETARIAN

- Tamatar Dhania Ka Shorba
- Rasam (Tomato, Ginger, Pepper)
- Oven Baked Green Tomato soup
- Wild Mushroom Soup





COURTYARD® Marriott®

- Minestrone Soup
- Veg Manchow Soup
- Roasted Pepper & Tomato soup With Galic rosemary infused oil
- Asian style veg clear soup
- Vegetable Hot & sour soup
- Vegetable Sweet corn Soup
- Cream of Tomato

SALADS

NON VEGETARIAN

CHICKEN

- Tropical chicken salad with ginger cilantro vinaigrette
- Asian chicken salad with sesame soy drizzles
- Grilled chicken and oven dried tomatoes with Garlic vinaigrette
- Sliced chicken, American corn, Green Beans with olive and caper dressing
- Cajun spiced Roast chicken and bell pepper with black olive tapenade

LAMB

- Pulled lamb with mint and couscous lemon dressing
- Roast lamb, Beet and broad bean salad tossed with herb vinaigrette
- Shredded lamb and Asian slaw with toasted sesame dressing

FISH / SEAFOOD

- Mediterranean seafood salad
- Smoked Fish with wilted tomato and basil dressing
- Thai Seafood Salad

VEGETARIAN

- Grilled vegetable with feta
- Pasta salad with Crisp garden vegetables
- Honey glazed beetroot and carrot with crumbled ricotta
- Mustard and pepper rubbed potato with confit garlic
- Grilled American corn and green pepper salad
- Cucumber and Peanut Chaat with coriander dressing
- Apple and Walnut Salad (Woldorf Salad)
- Oven roast Eggplant and Rocket lettuce with Feta
- Tomato and Bocconcini Salad with Fresh Basil, Olive Oil and Balsamic
- Smoked aloo chaat





COURTYARD® Marriott®

- Sprout salad
- Channa Chaat
- Spinach and Lima bean salad
- Dahi wada
- Papdi chaat
- Khaman Dhokla
- Indian Salad Bar (Tomato wedges, Cucumber, Carrot slices, Latcha Onion)

MAINS

NON VEGETARIAN

CHICKEN

- Murgh Makhani
- Teen Mirch ka Murgh
- Dhabhe ka kukkad
- Murgh Avadhi Korma
- Honey Roast chicken with thyme jus, flashed tomato
- Barbeque chicken with caramelized pineapple
- Paprika, garlic and lemon grilled chicken with Garlic jus
- Quick fried Chicken in chilli coriander sauce
- Thai Chicken curry (RED/GREEN)

FISH

- Goan fish curry
- Mahi Kaliyan
- Machli tawa Masala
- Baked fish with tomato, oregano and feta
- Oven baked fish with rosemary cream and balsamic infused pearl onion
- Pan seared fish with caper beurre blanc and Butter Tossed Chestnut

LAMB

- Khade masale ka Gosht
- Rara gosht
- Gosht Rogan josh
- Kheema mutter
- Gosht ka Salan
- Gosht saagwala
- Sheppard's Pie - Lamb Mince with Gratinated Mashed Potato





VEGETARIAN

- Paneer Lababdar/Paneer Makhani / Kadahi paneer/Saufiyani Paneer
- Pindi chole
- Rajma Moong Masala
- Vegetable Jalfrezi / Kadhai Vegetable / Subz Miloni
- Bhutta do pyazz
- Aloo simla mirch / Dum aloo Kashmiri/Aloo Hara pyaz
- Baingan aur mirch ka salan / Bagare Baigan
- Bhindi aamchoori / Bhindi Masala
- Gobhi Adraki
- Dhingri mutter
- Baked vegetable
- Mushroom & Corn Fricasse
- Spinach and ricotta lasagna / Vegetable Lasagne
- Gratin potatoes with spinach, garlic, caramelized onion

DAL

- Dal Makhani
- Langar Ki dal
- Hara Moong dal Tadka
- Yellow dal Tadka
- Pakoda Kadi
- Gujrati Kadi
- Dal palak
- Dal panchmel

RICE

- Hyderabad Subz handi biryani
- Kaju kismis ka pulao
- Mutter Pulao
- Choliya pulao
- Jeera Pulao
- Vegetable Pulao
- Steam rice
- Hyderabad Gosht Biryani
- Hyderabad Murgh dum Biryani





ASSORTED INDIAN BREAD

- Naan / Garlic Naan / Pudina Parantha /Lacha Paratha/Tandoori Roti / Missi Roti

DESSERT

WESTERN

- Lemon/ berry/mocha Cheese cake
- Berry bavaroise
- Chocolate Mud Pudding
- Choco Nutty Pudding
- Chocolate Mud cake
- Caramel and chocolate cheese mouse
- Tropical Fruit / Black forest
- Banana caramel Mousse cake
- Rum truffle log
- Creme Brulee
- Chocolate Walnut Brownie

EGGLESS

- Crunchy hazel nut cake
- Seasonal fruit cake
- Tiramisu
- Apple and berry crumble
- Chocolate cappuccino mousse
- Old fashion slice
- Mocha crumble
- White chocolate berry mousse
- Baked Yoghurt
- Florida

MITHAI HOT

- Moong dal halwa
- Gajjar ka halwa (Seasonal) / Doodhi ka halwa
- Gulab jamun
- Jalebi with rabdi
- Gulab ki Kheer
- Malpua with rabdi
- Kala Jamun
- Shahi Tukda





MITHAI COLD

- Chum chum
- Rasmalai
- Rasogulla
- Shrikhand
- Kesar phirni
- Kalakand
- Malai Kulfi
- Raj bhog

