

A taste of Our Services



Service and presentation are our priorities. Each event is managed personally by our experienced and professional team. We dedicate full attention to all your needs, taking care of the smallest of details and ensure perfection.

We offer catering at...

- Special Events •
- Wedding Reception •
- Corporate Events •
- Birthday Celebration •
- Anniversaries •
- Formal Dinners •
- Picnics •
- Location Catering •





A taste of Our Menus



Atithi offers custom menu selection. We offer vegetarian cater to
all dietary restrictions and requests.

Breakfast & Brunch

Sweets

Cocktail Hour, Appetizer & Starter

Rice, Dal & Breads

Vegetables & Curries

Farsan & Kathol

Non Indian

Condiments

Farali

Drinks

Desserts

Pre-defined Menus



Breakfast & Brunch



Hot Indian Breakfast

1. Batata Poha
2. Corn Poha
3. Handvo
4. Khaman
5. Sev Khamni
6. Fafda
7. Moong/Yogurt/Sev
8. Muthia- Dhudhi
9. Muthia- Spinach
10. Papdi no lot
11. Sabudana Khichdi
12. Sev Khamani
13. Spinach Gota- Chatni
14. Stuffed paratha
15. Thepla
16. Fried Methi Vada
17. Upma
18. Vegetable Dhokla
19. **Live Mini Dosa**
20. **Jalebi, Fafda, Chutney, Fried Marcha**

Hot Continental Breakfast

1. Breakfast Burrito
2. Scrambled Tofu
3. Avocado Toast
4. Roasted Potatoes
5. Oatmeal with fixins
6. Hash Browns
7. Totoro Nachos
8. Tofu Quiche
9. Spinach and Ricotta Frittata

Breakfast Drinks

1. Indian Masala Tea
2. Ukaro
3. 2% Milk
4. Soy Milk
5. Apple Juice
6. Orange Juice
7. Tropical Juice
8. Indian Style Coffee



Breakfast & Brunch



Dry Snacks

1. Cookies
2. Banana Chips Varieties
3. Chakari Varieties
4. Chevdo
5. Corn Chevdo
6. Farali Chevdo
7. Sabudana Chivda
8. Frasi Puri
9. Gathiya- Star
10. Hot Mix
11. Khari Biscuits
12. Masala Gathiya
13. Masala Khakhra
14. Masala Papdi
15. Masala Puri
16. Mathia Bites
17. Methi Khakhra
18. Tum Tum
19. Nacho Chip

1. Nankhatai
2. Pista Cookies
3. Ratlami Sev
4. Shakarpara- Sweet
5. Shakarpara- Methi
6. Tea Toast



Other Breakfast Options

1. Fresh Fruits
2. Breads
3. Bagel
4. Muffins
5. Cinnamon Rolls
6. Cereals



Sweets



Halwa

1. Dry Fruit Halwa
2. Almond Halwa
3. Gajar Halwa
4. Dudhi Halwa
5. Tawa Halwa
6. Anjir Walnut Halwa

Dry Fruits Sweets

1. Anjeer Bahar
2. Kaju- Chinese
3. Kaju Katli
4. Surati Ghari

Yogurt Based Sweets

1. Dry Fruit Shrikhand
2. Fruit Shrikhand
3. Kesar Shrikhand
4. Mango Matho
5. Mango Ras

Traditional Sweets

1. Churma Ladoo
2. Mohanthal
3. Magas
4. Bundi Ladoo
5. Fada Lapsi
6. Vedmi & Ghee
7. Baklava
8. Bengali Sweets
9. Garam Sukhadi
10. Halwasan
11. Jalebi
12. Madhur Milan



Milk Based Sweets

1. Chocolate Burfi
2. Cream Cutlet
3. Ras- Malai
4. Sitafal Basundi
5. Angoor Rabdi
6. Gulab Jamun
7. Kala Jambu



Cocktail Hour, Appetizer & Starter



Hot

- | | |
|----------------------|----------------------------|
| 1. Gujarati Samosa | 10. Cutles |
| 2. Paneer Samosa | 11. Manchurian |
| 3. Mexican Samosa | 12. Pav-Bhaji |
| 4. Bombay Sandwich | 13. Spring Rolls |
| 5. Dabeli Sliders | 14. Aloo Tikki |
| 6. Aassorted Pakoras | 15. Hariyali Tikki (Green) |
| 7. Paneer Pakoras | 16. Mirchi Vada Bhajiya |
| 8. Vaggee Pakoras | 17. Batatavada |
| 9. Surat Pettis | |

Cold

1. Dahi Vada
2. Dhokla
3. Idli in Cups
4. Trirangi Dhokla
5. Veg Puff
6. Mexican Corn Bruschetta
7. Falafel Cups
8. Makai Marble

Stations & Chaats

- | | |
|----------------------|----------------------|
| 1. Samosa Chaat | 9. Corn Chaat Basket |
| 2. Mini Taca Shell | 10. Assorted Pakoras |
| 3. Mini Taco Soft | 11. Paneer Pakoras |
| 4. Chili Mango | 12. Vaggee Pakora |
| 5. Bhelpuri in Cones | 13. Corn Bhel |
| 6. Corn Chaat Basket | 14. Bombay Bhel |
| 7. Pani Puri | 15. Sev Usal |
| 8. Chili Paneer | 16. Jalopino Poppers |

Snacks

1. Masala Kaju Cones
2. Masala Nuts Cones
3. Masala Peanuts
4. Mix Nuts Cones
5. Mini Bhakarwadi
6. Nacho Supreme
7. Basket Puri
8. Dry Kachori
9. Dry Samosa
10. Curd Rice
11. Chana Masala
12. Chana Chor Garam
13. Chana Dal Cone

South Indian

- | | |
|--------------|---------------|
| 1. Idli | 4. Lemon Rice |
| 2. Sambhar | 5. Curd Rice |
| 3. Medu Vada | |



Rice, Dal & Breads



Rice

- | | | |
|-------------------------|------------------------|-------------------|
| 1. Plain Rice | 7. Jeera Rice | 13. Hakka Noodles |
| 2. Swaminarayan Khichdi | 8. Khichdi | 14. Fried Rice |
| 3. Biryani-Vegetables | 9. Curd Rice | 15. Pongal |
| 4. 3 Layer Biryani | 10. Lemon Rice | 16. Dahi-Rice |
| 5. Pulav | 11. Lime-Cilantro Rice | 17. Sambar Rice |
| 6. Green Peas Pulav | 12. Mexican Rice | 18. Veg Noodles |

Dal

- | | | |
|---------------------|-------------------------|--------------|
| 1. Gujarati Dal | 5. Dal Makhani | 8. Moong Dal |
| 2. Gujarati Kadhi | 6. Punjabi Pakora Kadhi | 9. Urad Dal |
| 3. Tadka Yellow Dal | 7. Masoor Dal | 10. Raita |
| 4. Dal Fry | | |

Breads

- | | | |
|-------------------|------------------|-------------------|
| 1. Puri | 7. Methi Paratha | 13. Methi Thepla |
| 2. Rotli | 8. Palak Paratha | 14. Farali Thepla |
| 3. Bhakhri | 9. Masala Puri | 15. Farali Puri |
| 4. Naan | 10. Rotla | 16. Rajgara Puri |
| 5. Plain Paratha | 11. Thepla | 17. Kulcha |
| 6. Lachha Paratha | | |



Vegetables-Curries



Gujarati

1. Undhiyu
2. Papdi Dana Muthiya
3. Bhindi Fried
4. Bhindi Masala
5. Bhindi Rajarani
6. Tindora Masala
7. Ringan Batata
8. Gobi + Potato +Peas
9. Gobi + Peas
10. Tomato Batata
11. Parval Batata
12. Bhinda Batata
13. Tindora Batata
14. Ringan nu Bhartu
15. Suki Bhaji
16. Bharela Ringan + Potato
17. Methi + Aaloo
18. Palakh + Aaloo
19. Dudhi Chana
20. Gatta nu Shaak
21. Mix Vegetable
22. Palak Moong Dal
23. Sev- Tomatoes
24. Spinach & Moong Dal
25. Ringan + Papdi + Peas
26. Tindora + Capsicum + Corn
27. Toover- Zucchini
28. Turiya Moong Dal
29. Turiya Patra
30. Kaju Karela
31. Tawa Sabji
32. Cauliflower, Tomatoes & Vatana
33. Batata with Green Masala



Vegetables-Curries



Punjabi-Paneer

- | | |
|--------------------------|-------------------------|
| 1. Chilli Paneer | 7. Paneer Bhurji |
| 2. Mutter Paneer | 8. Paneer Makhani |
| 3. Kadhai Paneer | 9. Methi Mutter Malai |
| 4. Palak Paneer | 10. Paneer Tikka Masala |
| 5. Mix Vegetable | 11. Shahi Paneer |
| 6. Paneer and Corn Curry | 12. Palakh Corn |

Punjabi-Vegetables

- | | |
|------------------|----------------------------------|
| 1. Aloo Bhindi | 10. Methi Mutter Malai |
| 2. Aloo Gobi | 11. Aloo Mutter |
| 3. Aloo Methi | 12. Punjabi Shaak |
| 4. Bhindi Masala | 13. Chole |
| 5. Aaloo Chole | 14. Vegetable Jalfrezi |
| 6. Dum Aloo | 15. Creamy Aaloo |
| 7. Kaju Capsicum | 16. Palakh Kofta |
| 8. Kaju Khoya | 17. Navaratna Kurma in Red Gravy |
| 9. Malai Kofta | |



Farsan & Kathol



Farsan

- | | | |
|------------------|-----------------------|------------------------|
| 1. Veg Cutlet | 11. Mix Pakora | 21. Bread Vada |
| 2. Dakor Gota | 12. Veggie Puff | 22. Bread Roll |
| 3. Dhokla | 13. Dal Vada | 23. Cauliflower Pakoda |
| 4. Khaman | 14. Dahi Vada | 24. Coconut Patties |
| 5. Khandvi | 15. Samosa - Punjabi | 25. Moong Tikki |
| 6. Lilva Kachori | 16. Samosa - Gujarati | 26. Paneer Pakoda |
| 7. Makai Marble | 17. Idada | 27. Jain Samosa |
| 8. Surti Petis | 18. Sev Khamni | 28. Sandwich Dhokla |
| 9. Marcha Bhajia | 19. Aloo- Tikki | 29. Patra |
| 10. Methi Gota | 20. Batata Vada | 30. Fulvadi |



Kathol

- | | | |
|---------------------|----------------------|---------------------|
| 1. Kala Chana | 6. Red Chola | 10. White Chola |
| 2. Panch Kathol | 7. Vaal | 11. Chole Chana |
| 3. Moong | 8. Toovar Dal Lackko | 12. Fangavela Moong |
| 4. Moong Dal Lachko | 9. Vaal Ni Dal | 13. Rajma |
| 5. Peanuts In Gravy | | |



Non-Indian



American

1. Cheese Burgers
2. Panini
3. Salad Bar
4. Stuffed Shells
5. Three Bean Chili

Italian

1. Creamy Alfredo Pasta
2. Roasted Red Pepper Pasta
3. Veggie Pasta
4. Pasta Salad
5. Lasagna

Mediterranean

1. Falafel
2. Falafel Bowl
3. Mediterranean Salad
4. Pita Chips & Hummus
5. Tabouleh

Mexican

1. Mexican Bhel
2. Burrito Bowl
3. Chips & Salsa
4. Lime & Cilantro Rice
5. Enchiladas
6. Creamy Poblano Enchiladas
7. Chimichanga

Indo-Chinese

1. Mexican Pani Puri
2. Paneer Taco

Fusion

1. Chili Paneer
2. Manchurian
3. Hakka Noodles
4. Spring Rolls
5. Chinese Bhel
6. Fried Rice



Condiments



- | | | |
|----------------|-------------------|-------------------|
| 1. Papad Papdi | 4. Roasted Papad | 7. Raita Bundi |
| 2. Fryum | 5. Farali Far Far | 8. Raita Cucumber |
| 3. Fried Papad | 6. Fried Marcha | 9. Raita Plain |

Salads & Sambharo

1. Salad
2. Garden Salad
3. Cabbage Sambharo
4. Cut Cucumber
5. Cucumber & Tomatoes
6. Pasta Salad
7. Feta Chickpea Salad Cups
8. Taco Salad
9. Fruit Platter
10. Moong Salad

Pickles & Chutney

1. Atithi Pickles
2. Mango Pickle
3. Gajar Marcha Pickle
4. Green Chutney
5. Red Chutney
6. Kadhi Chutney
7. Mint Chutney
8. Sweet n Sour Chutney
9. Salsa

Mukhwas

1. Atithi Mukhwas
2. Flax Seeds



Farali



1. Farali Dhokla
2. Moriyo
3. Sabudana Khichadi
4. Sukhi Bhaji
5. French Fries
6. Hash Browns
7. Farali Khaman
8. Farali Farfar
9. Farali Handvo
10. Masala Mogo
11. Mogo in Tomato Gravy
12. Farali Bhel



Drinks



1. Thandai
2. Masala Chaas
3. Peach Mint Blast
4. Strawberry Mint Blast
5. Kachi Keri Soda
5. Mango Blast
6. Mix Fruit Punch
7. Cold Coffee
8. Fresh Mint Refresher
9. Mocktail-Various

Mukhwas

1. Mango Lassi
2. Kesar Lassi
3. Pista Lassi
4. Pineapple Lassi
5. Strawberry Lassi
6. Rose Lassi



Infused Water

1. Ginger Lemon Water
2. Mango
3. Cucumber
4. Orange
5. Mint



Desserts



1. Ice Cream
2. Gulab Jamun with Ice Cream
3. Kasata Ice Cream
4. Milk Cake Bites
5. Ras Malai
6. Gajar Halwa
7. Soji Halwa
8. Moong Dal Halwa
9. Kulfi
10. Lassi



Wedding

Menu-1

1. Kaju Katri
2. Tava Halwa
3. Angor Bosundi
4. Lilva Kachori
5. Sweet Chuntey
6. Khandvi
7. Bhinda Masala
8. Undhiyu
9. Kala Chana
10. Puri
11. Salad
12. Rice
13. Gujarati Daal
14. Mango Pickle
15. Fried Papad
16. Paan

Menu-2

1. Vedmi and Ghee
2. Dry Fruit Shrikhand
3. Ras Malai
4. Cutlet
5. Sweet Chutney
6. Khaman
7. Toover Ringan
8. Tava Fry
9. angavela Moong
10. Puri
11. Garden Salad
12. Pulav
13. Gujarati Kadhi
14. Carrot Chilli Pickle
15. Fried Papad
16. Paan

Wedding

Menu-3

1. Fresh Mango Ras
2. Gulab Jamun
3. Tri Color Dhokla
4. Makai Marble
5. Sweet Chutney
6. Tindora Masala
7. Papdi Dana Muthiya
8. Shahi Paneer
9. Puri
10. Plain Rice
11. Gujarati Daal
12. Pickle
13. Disco Papad
14. Raita
15. Mukhwas

Menu-4

1. Kesar Shrikhand
2. Chum Chum
3. Ideda
4. Punjabi Samosa
5. Sweet Chutney
6. Suki Bhaji
7. Cauliflower, Vatana & Tomato
8. Paneer Tikka Masala
9. Puri
10. Pulao
11. Gujarati Kadhi
12. Carrot Chilli Pickle
13. Fried Papad
14. Mukhwas

Vidhi/Rituals

Menu-1

1. Mohanthal
2. Khaman
3. Undhiyu
4. Bharela Bhinda
5. Kala Chana
6. Rotli
7. Salad
8. Plain Rice
9. Gujarati Daal
10. Pickle
11. Fryum
12. Mukhwas

Menu-2

1. Shrikhand
2. Bhajia
3. Dana Muthiya Shaak
4. Mutter Paneer
5. Panch Kathol
6. Paratha
7. Salad
8. Pulao
9. Gujarati Kadhi
10. Pickle
11. Fryum
12. Mukhwas
13. Kadhi Chutney

Sangeet/Garba

Menu-1

1. Pav Bhaji & Gulab Jamun, Pulav, Raitu
2. Pani Puri
3. Bhel
4. Papadi Lot
5. Idli Sambhar
6. Ice Cream
7. Assorted Soda
8. Mukhwas

Menu-2

1. Chote Bhature, Ras Malai, Biryani, Raitu
2. Taco Station
3. Mexican Bhel
4. Bombay Sandwich
5. Pasta Station
6. Ice Cream
7. Assorted Soda
8. Mukhwas

Menu-3

1. Chili Paneer on tava
2. Harabhara Kakab
3. Nacho Supreme
4. Jeera Rice, Daal Fry
5. Ice Cream, Cake
6. Assorted Soda
7. Mukhwas



Baby Shower

Menu-1

1. Angoor Rabdi
2. Punjabi Samosa
3. Sham Savera
4. Khoya Kaju
5. Rajma
6. Paratha
7. Salad
8. Jeera Rice
9. Daal Dry
10. Pickle
11. Fryum
12. Mukhwas
13. Sweet Chutney

Menu-2

1. Ras Malai
2. Cutlet
3. Palak Paneer
4. Mix Vegetable
5. Chole
6. Bhature
7. Salad
8. Pulao
9. Gujarati Kadhi
10. Pickle
11. Fryum
12. Mukhwas
13. Sweet Chutney



**Feel free to
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**Availability of items are based on
time and location of event.**



www.atithicaters.com