



Pandit Ji Halwai

Great Food Anywhere. Great Events Anytime.



मान्यवर यदि आप हमारे कार्य, व्यवहार एवं भोजन के स्वाद से सन्तुष्ट हैं तो औसे को बताएं। और यदि हमारे कार्य, व्यवहार एवं भोजन के स्वाद में कोई ग़ुटी हो तो हमारे मार्गदर्शन हेतु हमें अवश्य बतायें। हमें सेवा का मौका देने के लिए आपका धन्यवाद

PANDIT JI HALWAI

SETTING A STANDARD FEW CAN ASPIRE TO

Service • Care • Tradition

• Wedding • Inauguration • Event & Much More

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GSTIN- 09AWKPS4631F2Z8



कृप्या हमारी सेवा का फीडबैक



पर अवश्य दें



PANDIT JI HALWAI

Great Food Anywhere. Great Events Anytime.

FOOD MENU

For Small Children (Extra Charge)

- Chuski Popcorn Sugar Candey Sweet Corn

At Barat Assemble Point

(Any Six Item in Rs. 150/- Per Head Without Tent & All)

- | | | |
|--|---|--|
| <input type="checkbox"/> Dip Tea | <input type="checkbox"/> Mirchi Pakora | <input type="checkbox"/> Chole Bhature |
| <input type="checkbox"/> Aloo Pakora | <input type="checkbox"/> Aloo Samosa | <input type="checkbox"/> Burfi |
| <input type="checkbox"/> Gobhi Pakora | <input type="checkbox"/> Aloo Patties | <input type="checkbox"/> Gulab Jamun |
| <input type="checkbox"/> Palak Pakora | <input type="checkbox"/> Dhokla | <input type="checkbox"/> Cold Drink |
| <input type="checkbox"/> Panner Pakora | <input type="checkbox"/> Haldiram Namkeen | <input type="checkbox"/> Espresso Coffee |
| <input type="checkbox"/> Bread Pakora | <input type="checkbox"/> Biscuit | <input type="checkbox"/> Water Bottle/ Jar |

Fhero Per (Choose Any Five)

- | | | |
|---------------------------------------|--|---|
| <input type="checkbox"/> Coffee | <input type="checkbox"/> Kaju Roll | <input type="checkbox"/> Salted Peanuts |
| <input type="checkbox"/> Cold Drinks | <input type="checkbox"/> Mawa Burfi | <input type="checkbox"/> Salted Chips |
| <input type="checkbox"/> Salted Kaju | <input type="checkbox"/> Meethi Mathri | <input type="checkbox"/> Assorted Cookies |
| <input type="checkbox"/> Salted Badam | <input type="checkbox"/> Namak Pare | <input type="checkbox"/> Mineral Water 250ml. |

Spacial Bhaji

- | | | |
|--|--|--|
| <input type="checkbox"/> Bundi Ke Laddu | <input type="checkbox"/> Shakkar paare | <input type="checkbox"/> Moong Dal Burfi |
| <input type="checkbox"/> Bikaneri Laddu | <input type="checkbox"/> Methi Mathri | <input type="checkbox"/> Khasta Kachori |
| <input type="checkbox"/> Besan ke Laddu | <input type="checkbox"/> Dal Ki Pinni | <input type="checkbox"/> Namak Paare |
| <input type="checkbox"/> Aate Ke Laddu | <input type="checkbox"/> Burfi | <input type="checkbox"/> Namkeen Mathri |
| <input type="checkbox"/> Mathura Ka Pedu | <input type="checkbox"/> Kaju Burfi | <input type="checkbox"/> Chaak Piece |
| <input type="checkbox"/> Balushahi | <input type="checkbox"/> Coconut Burfi | <input type="checkbox"/> Choti Mathri |
| <input type="checkbox"/> Dry Gulab Jamun | <input type="checkbox"/> | <input type="checkbox"/> |

1.
2.
3.
4.

1.
2.
3.
4.

Total Qty. Of Bhaji

Total Box Quantity

Total Loose Quantity

Note:- Bhaji Cost (Box and Carry Bag) Will be Extra



Pandit Ji Halwai

PLEASE FILL BY HOST-

Food With Garlic/onion
Yes/No.....

PROGRAM DETAILS

DATE.....

Name/ Company Name

Address

Ph. office.....Resi.....Mobile.....

Venue.....

Date of Function.....No. of Person (Minimum Guaranteed).....

Time: Lunch - 11:00 AM. TO 4:00 PM..... Dinner - 06:00 PM. TO 12:00 PM.....

Amount:.....+ GST Amount.....Total Amount.....

Advance:

Balance:

TERMS & CONDITIONS

- GST extra as applicable Mandatary. @ 5%@ 18%.....
- Without advance booking will not be valid.
- Payment terms - 20% advance of Labour Charge.
- Payment terms - 80% advance of Total Catering Order Quantity
- Billing will be done as per the total order quantity, in case of addition of person cost would be extra as per the decided cost
- Any changes will be considered minimum before 15 days from the date of function
- Food taste will remain constant 5 to 6 hours
- In case monopoly of decoration, utensils, crockery, etc of party plot / hall charges would be as applicable to the client
- Garbage of the disposal or food manage by client
- Special decoration /crockery charges will be extra
- All arrangements will be done by client like electricity water and kitchen permission (gas line also)
- Arrangements for grinding spices, grinding Dal, Chutney and peeling peas will be the responsibility of the owner.
- After completion of work, the owner will be responsible for the goods.
- Catering counter managed by client and display counter charges will be extra
- Any Dispute Will be Subject to Ghaziabad Jurisdiction only.
- In case of Booking conciliation Advance Amount will not be Refundable.

I Aggred with the above terms & conditions

Host Signature

Auth. Signature



Live Counter



Tandoor Spacial (Extra Charge)

- Tandoori Fruit Tikka
- Tandoori Paneer Tikka
- Tandoori Papad
- Tandoori Aloo Tikka
- Tandoori Veg. Soya Chaap
- Grill Snacks 4 Type
- Tandoori Veg. Kabab
- Tandoori Chai



Chinese Cuisine (Extra Charge)

- Veg. Momos
- Veg. Manchurian
- Chilly Paneer With Garlic
- Hakka Noodles
- Veg. Fried Rice
- Honey Chilly Potato



South Se South Indian (Extra Charge)

- Plain Dosa
- Idli Sambhar
- Lemon Rice
- Masala Dosa
- Uppma
- Rasam Soupe
- Sambhar Vada
- Poha
- Sauce Coconut/Tomato



Rasthani Rasoi (Extra Charge)

- Rajasthani Dal
- Gatte Ki Sabji
- Lahsun Ki Chuteny
- Rajasthani Bati
- Sangri Ki Sabji
- Tamatar Ki Chuteny
- Rajasthani Churma
- Mirchi Ke Tipore
- Mootichur Ke Ladoo



Deshi Rasoi (Extra Charge)

- Dal Tadka Udad
- Aloo Methi
- Tava Roti
- Dal Tadka Arahar
- Aloo Jeera
- Plain Dahi
- Dal Tadka Panchratan
- Aloo Gajar Matar
- Homemade Achar



Amritsari Dhaba E Noor (Extra Charge)

- Amritsari Chole
- Kurkuri Bhindi
- Amritsari Kulcha
- Kadhi Pakora
- Paneer Bhujia
- Makka ki Roti
- Baingan Ka Bharta
- Hari Chutney(Silbatta)
- Sarson Ka Saag
- Shahi Rajma
- Taja Mattha Chuka
- Gud/Makhan



Mithai Ki Dukan (Extra Charge)

Minimum 30 Item @ 100/- Per Head






Pandit Ji Halwai

Live Counter



Appetizers

COLD DRINKS

(Choose Any Three)

Rooh Afza Shake

The Rooh Afza milkshake is wholesome, scrumptious and gives a blast of flavor to your taste buds

Lassi Sweet/Namkeen (Seasonal)

a yogurt based creamy, sweetened and chilled beverage from Punjabi cuisine

Badam Kesar Thandai

Simply blend the rich and creamy Kesar Badam Thandai Sharbat with chilled milk and ice

Cold Drinks(Orange + Cola + Limka)

Three Type of Cold Drinks in Different Flavour

Soda Shikanji

a sweet, tangy and spicy drink that makes a perfect party drink

Boondi Jaljeera

tasty & spicy cold refreshing drink. Adding Coriander & spanich chuteny chat masala black salt ice

Cold Coffee

a frothy, creamy milkshake-style chilled coffee drink

Mosambi / Watermelon Juice

Fresh & Cold Juice

Mineral Water

Water Jar / Water Bottles

(With Extra Charge)

Shake

Chikoo Shake

A sapota shake is a smoothie made with chikoo fruit.

Mango Shake

It's a refreshing creamy drink that turns juicy fresh

Banana Honey Milk Shake

A real energy booster to Especially with honey, milk

Paan Milk Shake

A refreshing milkshake made from betel leaves

Chocolate Milk Shake

Chocolate shake is a wonderful blend of the good of milk

Butter Scotch Shake

A creamy shake made with vanilla ice cream



Mocktail Drinks

Blue lagoon

Made with blue curacao syrup & lemonade

Pink Lady

Made with banks, apple juice, lemon juice, honey syrup

Virgin Pina Colada

Made with fresh sweet pineapples, coconut milk and ice

Italian Smooch

With litchi and ginger syrup perfect to have in summers

Virgin Margarita

Mix of tequila, orange liqueur and lime or lemon juice

Virgin Mojito

mint leaves and lime juice in a glass Add the honey enjoy






Pandit Ji Halwai
*More
Hot
Little
Spice*


Dessert



Ice Cream (Choose Any Two)

- | | |
|--|--|
| <input type="checkbox"/> Strawberry | <input type="checkbox"/> Butterscotch |
| <input type="checkbox"/> Vanilla | <input type="checkbox"/> Rabdi Kulfi |
| <input type="checkbox"/> Kesar Pista | <input type="checkbox"/> Rabdi Faluda |
| <input type="checkbox"/> Chocolate Chips | <input type="checkbox"/> Softy With Tutti frutti |



Sweets (Choose Any Three)

- | | | |
|--|---|--|
| <input type="checkbox"/> Shahi Tukda | <input type="checkbox"/> Doodh Jalebi | <input type="checkbox"/> Chhena Kheer |
| <input type="checkbox"/> Stuff Gulab Jamun | <input type="checkbox"/> Imarti & Rabri | <input type="checkbox"/> Ras Malai |
| <input type="checkbox"/> Shahi Halwa | <input type="checkbox"/> Malpua & Rabri | <input type="checkbox"/> Sponge Rasgulla |
| <input type="checkbox"/> Gajar Ka Halwa | <input type="checkbox"/> Hot Raj Kheer | <input type="checkbox"/> Kheer Dry Fruit Chilled |
| <input type="checkbox"/> Moong Dal Halwa | <input type="checkbox"/> Raj Bhog | <input type="checkbox"/> Pista Burfi |

Live Counter

On Your Demand (Extra Charge)


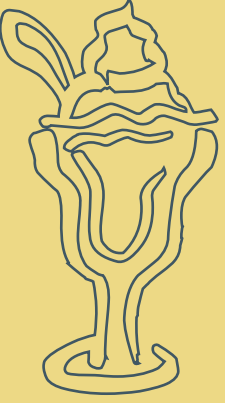
(WM - With Material)

- | | | | |
|--|------------|--|-----------|
| <input type="checkbox"/> Tea Stall (Eight Type) | 8000/- WM | <input type="checkbox"/> Deshi Rasoi | 5000/- |
| <input type="checkbox"/> Coffee Hut (Eight Type) | 25000/- WM | <input type="checkbox"/> Ice Cream Parlour | 12000/- |
| <input type="checkbox"/> Pizza Hut | 8000/- | <input type="checkbox"/> Tava Roti Machine | 11000/- |
| <input type="checkbox"/> Pasta Treat | 5000/- | <input type="checkbox"/> Pickle & Papad Stall | 7500/- WM |
| <input type="checkbox"/> Cake Parlour (Eight Type) | 20000/- WM | <input type="checkbox"/> Chinese Stall | 8000/- |
| <input type="checkbox"/> Punjabi Dhaba | 12000/- | <input type="checkbox"/> Banarasi Pan Stall | 9000/- WM |
| <input type="checkbox"/> South Indian Food | 8000/- | <input type="checkbox"/> Fruit Counter (Five + Five) | 10000/- |
| <input type="checkbox"/> Rajasthani Jayka | 11000/- | <input type="checkbox"/> Juce/Shake/ Mocktail | 10000/- |

Total Counter Total Amount

The latest trend these days are the live counter stations!
The food is fresh, hot, delicious and served in bite sizes
that is easy to consume ..




Pandit Ji Halwai
Desert


STARTER

HOT & SPICY SNACKS

(Choose Any Six)

Paneer stick

fried spicy paneer sticks with besan, and spices

Roasted Paneer

roast for a crispy outer texture and a gooey inside and season with simple ingredients

Paneer Pakora

battered and fried paneer in authentic indian spices

Paneer Tikka Achari

paneer cubes marinated in an achari marinade

Aloo Achari

baby potatoes marinated generously in pickling spices

Chilli Paneer

paneer is tossed in a flavorful spicy sauce made with soy sauce, chilli sauce, vinegar

Chilli Chaap

soya chaap prepared in a unique blend of chinese sauces

Chilli Mushroom

mushroom, green onions, bell peppers, soya sauce, chilli sauce and garlic

Honey Chilli Potato

Sliced potatoes coated n red chilli, deep fried with the garlic paste and honey

Veg Manchurian

fried veggie balls in a spicy, sweet and tangy sauce

Kathal Kabab

raw jackfruit is boiled and combined with masalas and pan fried

Podhina Roll

Potato and mint combined with masalas and pan fried

Veg Spring Roll

Golden-fried veggie rolls that are beautifully crispy and incredibly delicious

French Fries

Golden-fried veggie rolls that are beautifully crispy and incredibly delicious

Cheese Balls

Cheese balls are a delicious crispy snack made with potato, cheese, herbs and spices.

Veg. Cutlets

A veg. cutlet is a simple mashed and spiced vegetable patty that is dipped in batter,

Chinese Samosa

a deep-fried snack prepared with homemade pastry sheets and tasty noodle stuffing.

Moong Dal Ki Mangodi

Experience the traditional flavors of India with our Moong Dal Mangodi.

Mirchi Vada

Rajasthani Mirch vada is prepared with thick and less spices green peppers,

Roasted Cashews

Crunchy and delicious, Salted Roasted Cashew Nuts

Roasted Almond

Roasted and Salted Almonds Nuts full of a yummy taste, aroma and crunchy




Pandit Ji Halwai
*Kuch
Thanda
Meetha
Kuch
Garam
Garam*




Main Course



Sabji (Choose Any Five)

- | | | |
|---|---|---|
| <input type="checkbox"/> Shahi Paneer | <input type="checkbox"/> Tava Sabji | <input type="checkbox"/> Malai Kofta Badshahi |
| <input type="checkbox"/> Matar Paneer | <input type="checkbox"/> Mix. Veg. | <input type="checkbox"/> Stuff Aloo |
| <input type="checkbox"/> Kadai Paneer | <input type="checkbox"/> Dum Aloo Kashmiri | <input type="checkbox"/> Stuff Tinda |
| <input type="checkbox"/> Paneer Buuter Masala | <input type="checkbox"/> Aloo Jeera | <input type="checkbox"/> Bhindi Najakat |
| <input type="checkbox"/> Palak Paneer | <input type="checkbox"/> Aloo Methi Matar | <input type="checkbox"/> Baingan Ka Bharta |
| <input type="checkbox"/> Sarson Ka Saag | <input type="checkbox"/> Aloo Gobhi | <input type="checkbox"/> Soya Chaap Masala |
| <input type="checkbox"/> Shahi Korma | <input type="checkbox"/> Aloo Gazar Matar | <input type="checkbox"/> Tava Chaap Mashroom |
| <input type="checkbox"/> Gobhi Korma | <input type="checkbox"/> Kaju Matar Makhana | <input type="checkbox"/> Matar Mashroom |

Delicious Dal (Choose Any Three)

- | | | |
|---------------------------------------|--|--|
| <input type="checkbox"/> Dal Makhani | <input type="checkbox"/> Dal Fry Arhar | <input type="checkbox"/> Shahi Rajma |
| <input type="checkbox"/> Dal Fry Urad | <input type="checkbox"/> Punjabi Kadhi | <input type="checkbox"/> Punjabi Chole |

Aeromatic Rice (Choose Any Two)

- | | | | |
|-------------------------------------|-------------------------------------|-------------------------------------|---------------------------------------|
| <input type="checkbox"/> Plain Rice | <input type="checkbox"/> Jeera Rice | <input type="checkbox"/> Veg. Pulao | <input type="checkbox"/> Veg. Biryani |
|-------------------------------------|-------------------------------------|-------------------------------------|---------------------------------------|

Dahi Station (Choose Any One)

- | | | |
|--|--|--|
| <input type="checkbox"/> Dahi Bhalla | <input type="checkbox"/> Pineapple Raita | <input type="checkbox"/> Bathua Raita (Glass) |
| <input type="checkbox"/> Vegetable Raita | <input type="checkbox"/> Mix Fruit Raita | <input type="checkbox"/> Bundi Raita (Glass/Plate) |


Roti Tandoor/Tava (Choose Any Four)

- | | | |
|--------------------------------------|--|--|
| <input type="checkbox"/> Butter Naan | <input type="checkbox"/> Rumali Roti | <input type="checkbox"/> Tava Parantha |
| <input type="checkbox"/> Stuff Naan | <input type="checkbox"/> Plain Tandoori Roti | <input type="checkbox"/> Kacodi |
| <input type="checkbox"/> Aloo Naan | <input type="checkbox"/> Makka Roti Tandoor | <input type="checkbox"/> Palak Puri |
| <input type="checkbox"/> Missi Roti | <input type="checkbox"/> Tava Roti | <input type="checkbox"/> Papad Fry |


Salad (Choose Any Three)

- | | | |
|--|---|---|
| <input type="checkbox"/> Green Salad | <input type="checkbox"/> Pasta Salad | <input type="checkbox"/> Fruit Salad |
| <input type="checkbox"/> Russian Salad | <input type="checkbox"/> Pachranga Pickle | <input type="checkbox"/> Murabba 8 Type |




Pandit Ji Halwai

Main Course





STARTER



COLD & SWEETS SNACKS

(Choose Any Two)

Kaju Roll

a cylindrical shaped indian mithai recipe prepared from powdered cashews

Kesar Burfi

Kesar Barfi is a simple yet joyous delight, made with Saffron strands, Pure Milk

Chocolate Burfi

a chocolaty yummy sweet made by simmering coco powder, milk powder with sugar

Chena Murki

a very popular Bengali sweet made from paneer cheese coated with sugar.

Kesari Petha

Kesar Angoori Petha is the world famous sweet of Agra

Mathura ke pede

a classic Indian sweet made with roasted mawa (milk solids), sugar and flavored with cardamom

Mini Gulab Jamun

Made with milk powder + wheat flour, this super-indulgent dessert can be gobbled away in a single bite



HOT DRINKS

(Choose Any Two)

Coffee

Coffee is a beverage prepared from roasted coffee bean

Masala Tea

made by brewing black tea with fragrant spices, sugar and milk.

Creamy Vegetable Soup

The soup is loaded with vegetables, bacon and cheese in rich creamy

Sweet Corn Soup

made with tender corn kernels, spices and herbs.

Creamy Tomato Soup

Cream of Tomato Soup is a choice that perfectly pleases the Indian palate

Veg. Manchow Soup

perfect to serve as an appetizer or with the main course like hakka noodles

Kesariya Milk With Dry Fruits

Hot Milk With An Unique Blend Made from Dry fruits ,Nuts And Saffron.






Pandit Ji Halwai
*Chandni
Chowk
Ki
Chaat*


STARTER

CHANDNI CHOWK KI CHAAT
(Choose Any Six)

- Gol Gappe** (With Three Type of Water Flavour)
Gol Gappe or Pani Puri or Puchka is known for his innovative approach to traditional Indian cuisine
- Aloo Tikki**
a popular Indian street food snack made with boiled potatoes, aromatic spices and herbs
- Fruit Chaat** (Simple Counter)
Fruit Chaat is a famous Indian-style fruit salad made with fresh fruits and tossed in a tangy-spicy dressing
- Moong Dal Chilla**
a delicious high-protein Indian breakfast made with moong dal along with simple spices and herbs
- Moonglet**
a delicious snack with just the simple ingredients Soft and fluffy inside, crispy outside
- Moong Dal Rajbhog**
a classic Indian sweet dish made with moong Dal, sugar, ghee and cardamom powder
- Keseriya Gujiya/ Bhalla Papdi Chaat**
Bhalla Papri chaat, dahi paapri chaat or papdi chaat is a popular traditional fast food and street food
- Chowmein**
a stir fried, indo chinese,vegetarian noodles with green chillies, colorful peppers
- Pav Bhaji**
It's a popular Indian street food originating from Mumbai. It has spicy mashed vegetables served with dinner rolls
- Aloo Matar Fry**
This is a dry vegetable preparation of potatoes and green peas
- Masala Dosa**
a popular south indian breakfast dish. It is thin crepes made with rice and urad dal filled with a spicy potato masala
- Dal Muradabadi**
a delicious moong dal chaat recipe. This dal recipe originated in the city of Moradabad
- Kashmiri Chaat**
A traditional Kashmiri dish made with dry fruits and spices
- Paneer Tikka**
a popular Indian dish made from cubes of paneer, bell peppers, and onions marinated in a spicy yogurt
- Matar Kulcha**
a popular North Indian street food. Matar Chaat is a tangy curry topped with onions, tomatoes, chaat masala and lemon juice.
- Veg Biryani**
an aromatic rice dish made with basmati rice, mix veggies, herbs & biryani spices
- Raj kachori**
a combination of these two ideas—where a very traditional savory puff, the poori, meets elements of a newer-school chaat
- Kanji Ke Bade**
Kanji ke Bade are made in most houses for the Holi festival.
- Mix Pakora** (Seven Type of Pakora)
They are addictive, aromatic, crunchy and a delicious snack.
- Cold Chaat**
With its unique blend of spices and ingredients, it can be enjoyed cold