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Presents

WORLD HRD CONGRESS
25th Edition

CELEBRATING 25 YEARS

15th - 17th February, 2017 | Taj Lands End, Mumbai

CHEFs WILL SERVE YOU

13/2/2017 MONDAY

MORNING TEA BREAK
- Idli with home style sambhar and chutney
- Morning bakeries

SOUP
- Roasted Vegetables

SALADS
- Watermelon with crumbled feta
- Aloo Channa Chaat
- Green Salad

NON VEGETARIAN
- Murg khatta pyaz
- Grilled fish in lemon butter

VEGETARIAN
- Paneer khatta pyaz
- Kidney beans and vegetable stew
- Paprika Baked fresh Vegetables

ACCOMPANIMENTS
- Langarwali Dal
- Steam rice
- Cucumber raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Chocolate ice cream
- Churros

EVENING TEA BREAK
- Dal Kachori
- Vegetable Puff

13/2/2017
Monday

COCKTAIL SNACKS
- Bhatti ka murg tikka
- Khaas seekh kebab
- Dahi ke kebab
- Achari paneer tikka

SOUP
- Palak ka shorba

SALADS
- German Potato Salad
- American Corn & Bell Pepper Salad
- Salad of macaroni, olive oil poached cherry tomatoes, Thousand Island dressing
- Mix Beans and Tortilla chips salad

NON VEGETARIAN
- Herb crusted fish with parsley and lemon aioli
- kolhapuri chicken
- Mutton nihari

VEGETARIAN
- Paneer achari masala
- Pindi chole
- Vegetable jhalfrezi
- Baked spinach and corn

ACCOMPANIMENTS
- Dal Makhani
- Subj Handi Biryani
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Mexican Quesadillas

DESSERTS
- Fruits
- Rasmalai
- Assorted pastries

14/2/2017 TUESDAY

MORNING TEA BREAK
- Chocolate chip Muffins
- Assorted Sandwiches

SOUP
- Tomato Basil
  (Only in Salcette pfa for 200 guests)

SALADS
- Waldorf Salad
- Caesar Salad
- English style new potato salad
- Green Salad

NON VEGETARIAN
- Butter chicken
- Pesto crumbed Grilled Fish with Orange Burre Blanc

VEGETARIAN
- Paneer makhani
- Roast vegetable lasagna
- Seasonal Vegetable and Herb stew
- Penne in creamy tomato basil sauce

ACCOMPANIMENTS
- Yellow dal tadka
- Steam rice
- Parsley Butter Pilaf
- Vegetable raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Vanilla ice cream
- Gulab jamun
- Chocolate Mousse

EVENING TEA BREAK
- Sandwich Dhokla
- Smoked cheese and caramelised onion quiche

14/02/2017
Tuesday

COCKTAIL SNACKS
- Farcha (Chicken)
- Shammi kebab (Lamb)
- Lal mirch paneer tikka
- Hara bhara kebab

SOUP
- Makai ka shorba

SALADS
- Khaman dhokla
- Kachori ki chat
- Aloo channe ki chat
- Green Salad

NON VEGETARIAN
- Crispy Fish in black bean
- Salli marghi
- Kid gosht

VEGETARIAN
- Turia patranu saak
- Rajma tariwala
- Lagan nu stew
- Kaju corn capsicum nu Saak

ACCOMPANIMENTS
- Dal do ratni
- Steam rice
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Khowsuey

DESSERTS
- Fruits
- Jalebi rabdi
- Assorted cheesecake

15/2/2017 WEDNESDAY

MORNING TEA BREAK
- Punjabi Samosas
- Herd marinated Baked Potato Wedges

SOUP
- Manchow
  (Only in Salcette pfa for 200 guests)

SALADS
- Russian Salad
- Dahi Papdi Chaat
- Green Salad
- Padval koshambir

NON VEGETARIAN
- Awadhi murg korma
- Crispy fish in oyster sauce

VEGETARIAN
- Paneer mutter
- Makai Palak
- Three treasure vegetable
- Cantonese style Vegetable Noodles

ACCOMPANIMENTS
- Langarwali Dal
- Steam rice
- Sweet Basil Flavoured Rice
- Pineapple raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Honeycrunch ice cream
- Darsaan
- Coconut flavoured Sticky rice pudding

EVENING TEA BREAK
- Assorted Tea Cakes
- Veg Turnover

15/02/2017
Wednesday

COCKTAIL SNACKS
- Mountain Chilli chicken
- Andhra style fish fingers
- Jalapeno cheese poppers
- Vegetable salt & pper

SOUP
- Vegetable Tom Yum

SALADS
- Som Tam
- Three bean Chat
- Greek Salad
- Basil pesto grilled Cougette, yellow squash & sweet pepper

NON VEGETARIAN
- Malwani fish curry
- Chicken chettinad
- Lamb masamaan curry

VEGETARIAN
- Paneer Butter masala
- Phad phak
- Aloo Shimla Mirch ki bhaji
- Vegetable Thai green curry

ACCOMPANIMENTS
- Dal Kabila
- Steam rice
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Pav bhaji

DESSERTS
- Fruits
- Steamed chocolate walnut pudding
- Assorted Ice cream

16/2/2017 THURSDAY

MORNING TEA BREAK
- Kothambirwadi
- Brocolli and Pinenut Puff

SOUP
- Mulligatwany

SALADS
- Beetroot and dill salad
- Khimchee
- Green Salad
- Roated New potato salad with Mustard

NON VEGETARIAN
- Murgh do pyaza
- Baked fish with cherry tomatoes, olives and caper

VEGETARIAN
- Paneer Kurchan
- Polenta cakes Served with wild mushroom ragout
- Aloo mangodi ki subz
- American Corn and Mac & cheese

ACCOMPANIMENTS
- Gujrati Kadhi
- Steam rice
- Sweet Pepper and Corn Pilaf
- Bhurani raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Strawberry ice cream
- Pannacotta
- Strawberry Mousse

EVENING TEA BREAK
- Assorted pakoda
- Veg Calzone

16/02/2017
Thursday

COCKTAIL SNACKS
- Chicken tikka
- Batter fried fish
- Tandoori subz
- Tarbeque potato wedges

SOUP
- Charred Red pepper enhanced tomato Soup

SALADS
- Chick Pea Tomato Salad
- Papdi aur anaar ki chat
- Moong dal koshambir
- Beet root pachadi

NON VEGETARIAN
- Allepy fish curry
- Methi Murgh
- Lamb stew

VEGETARIAN
- Navratna korma
- Urlai roast
- Vegetable Provencal with Fennel & Potato
- Aubergine parmiggiana

ACCOMPANIMENTS
- Maa ki dal
- Mutter pulav
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Pasta

DESSERTS
- Fruits
- Gajjar ka Halwa
- chocolate mousse

17/2/2017 FRIDAY

MORNING TEA BREAK
- Stuffed Mini Kachori
- Kanda aur aloo Poha

SOUP
- Vegetable clear soup

SALADS
- Poached Pear Salad
- Roasted Vegetables
- Green Salad

NON VEGETARIAN
- Barbeque Roast chicken
- Meen Moilee

VEGETARIAN
- Palak Paneer
- Baingan masala
- Dum Aloo Kashmiri

ACCOMPANIMENTS
- Dal do ratni
- Steam rice
- Pudina raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Butter Scotch Ice Cream
- kesar pista phirni

EVENING TEA BREAK
- Batata Wada With Garlic Chutney
- Caponota Vegetable Empanada

17/02/2017
Friday

COCKTAIL SNACKS
- Harissa enhanced chicken
- Thai fish cakes
- Aloo tikki
- Subz shikampuri

SOUP
- Vegetable Clear Soup with Shredded Spinach

SALADS
- Mix beans Salad
- Palak patta chat
- Gado gado
- Tofu and Chinese greens salad

NON VEGETARIAN
- Meen Manga Curry
- Chicken Thai curry
- Murgh tariwala

VEGETARIAN
- Gujrati Undhiyu
- Subz Handi
- Mushroom baby corn Hara Payaz
- Kung pao potatoes

ACCOMPANIMENTS
- Pakoda kadhi
- Aloo Ki tehari
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Vellai Appams with veg stew

DESSERTS
- Fruit Triffle
- Moong dal halwa
- Strawberry Mousse

18/2/2017 SATURDAY

MORNING TEA BREAK
- Kerai Wada with home style sambhar and chutney
- Beet root idli with sambhar and chutney

SOUP
- Pineapple Rasam

SALADS
- Carrot and Raisin
- Hummus with pita
- Green Salad

NON VEGETARIAN
- Murg Lababdar
- Beer batter fried fish and chips

VEGETARIAN
- Paneer steak in brocolli cream sauce
- Bhindi do pyaaza
- Wild Mushroom & corn Fricasse

ACCOMPANIMENTS
- Dal Amti
- Steam rice
- Mixed raita
- Assorted indian breads
- Western breads rolls
- Papad, Pickle, Chutney

DESSERTS
- Fruits
- Mango Ice Cream
- kala jamun

EVENING TEA BREAK
- Vegetable Nuggets
- Pyaz ki kachori

18/02/2017
Saturday

COCKTAIL SNACKS
- Sufiyani Murg
- Galouti kebab
- Imperial Vegetables on Spoons
- Chettinad mushroom on papad coins

SOUP
- Creamy Pumpkin and Roasted Garlic Soup

SALADS
- Chana Sundal
- Mix Sprouts salad
- Raw Papaya salad
- American Corn and sewwt pepper salad

NON VEGETARIAN
- Steamed Fish with ginger spring onion sauce
- Roast chicken
- Mutton rogan josh

VEGETARIAN
- Paneer do pyazaa
- Aloo mirch ka salan
- Bell Pepper and Eggplant Stew with Basil & Olives
- Paprika flavoured baked vegetables

ACCOMPANIMENTS
- Hari moong dal tadka
- Steam rice
- Assorted Indian Breads
- Western bread rolls
- Raita
- Papad, pickle and chutney

LIVE STATION
- Tawa Subz Masala

DESSERTS
- Fruit flambee
- Tiramisu
- Malpua With Rabdi