



## [CARTING SERVICES]

WWW.CREWPACKWINGS.COM

CONTACT US

[info@crewpackwings.com](mailto:info@crewpackwings.com)

[www.crewpackwings.com](http://www.crewpackwings.com)

## CATERING CREWPACKWINGS FOOD SERVICE

### YOUR EVENT AT THE CREWPACKWINGS

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#### CONTRACT INFORMATION

- BREAKFAST
- PLATED BREAKFAST

Plated breakfast selection include chilled fruit juice, coffee ,and hot tea

#### 1.AMERICAN BREAKFAST

FLUFFY SCRAMBLED EGGS, SERVED WITH CHOICE OF BACON, HAM, OR SAUSAGE. Warm Biscuits & HASHBROWNS **\$15.00**

#### 2.Healthy Start

Scrambled egg beaters serve with fresh fruit , sausage & low fat cheese **\$13.00**

#### 3. Pancakes

Hot off the Griddle, served with your choice of BACON or SAUSAGE **\$13.00**

#### 4. Eggs Benedict

Toasted English muffin topped with poached eggs, Canadian bacon and Hollandaise sauce, serve with breakfast potatoes **\$16.00**

#### Breakfast Buffets

All breakfast buffets are served with coffee and hot tea

##### 1. American Buffett

Chilled fruit juices sliced seasonal fruit Assorted muffins fluffy scrambled eggs breakfast potatoes bacon and sausage cold cereal and milk **\$17.95**

##### 2. Lakeshore wake up Buffet

Fresh seasonal FRUIT cold cereal fluffy scrambled EGGS breakfast POTATOES BACON and SAUSAGE assorted muffin assorted juices

choice of two.

cinnamon French toast, APPLE PANCAKES, BISCUITS, and GRAVY, mini HAM and CHEESE CROISSANT sandwiches **\$18.95**

##### 3. Executive Continental

Assorted Cold Cereal BAGELS with cream cheese breakfast PASTRIES & muffins seasonal fruit CROISSANTS MILK Assorted pitchers of juices 15.95

Additional (30 guests minimum) omelette stations **\$3.00** per person waffle station 3.25 per person Chef fee \$75 per station

#### Brunch India

#### CREWPACKWINGS FOOD SERVICES BRUNCH (MENU MINIMUM 75 GUESTS)

.Inclusion: Assorted chilled juices, 2% skim milk, freshly brewed coffee, hot water, a selection of Teas, fresh seasonal fruit display, Country Fresh scrambled eggs, homemade biscuits and gravy French toast with warm maple syrup, bacon, sausage,

breakfast potatoes, assorted muffins danishes, croissants and fresh bagel with cream cheese.

.Omelette station to include: Fresh seasonal vegetables, assorted cheese ham and chicken.

.Entries and Accomplishments to include: Fillet of tilapia in a lemon Dill sauce, breast of chicken with tikka masala sauce, fresh seasonal vegetables and starch.

.Carving station ( choose one): steam roasted Chicken, OVEN roasted Malai boti Chicken, tender roasted hole lamb Reshmi with Au jus.

.Dessert: Chef's selection of Gourmet desserts (\$55.00 per adult, \$35 per child 12 and under) ( chef fee is \$75 per station)

.Beverage Enhancements:

Crewpackwings Mary Bar: Finest Selection of COLD COFFEES and a Garden variety of garnishes (\$6.00 per drink)

.Champagne Bar: Champagne and a variety of juices with fruit garnishes to create your own Bellinis and Mimosas (\$6.00 per drink)

.Champagne Toast : a toast for all of your guests(\$3.00 per drink)

.Bartender Fees: including bar service for the duration of the Branch (1 bartender 100 guests recommended) (\$75.00 per bartender)

## Luncheons

*All luncheons selection include coffee*

### 1.Cobb salad

Mixed green ,dice tomato, avocado ,boiled egg, bacon, blue cheese grilled tikka chicken breast, choice of dressing

**\$18.00**

### 2.Beach Burger

Premium zinger burger with grilled onions, mushrooms, green peppers and cheese, served with fries **\$17.00**

### 3. Griddle chicken Kaeser

Indian lettuce toasted in a creamy Caesar dressing topped with parmesan cheese, Croutons and a grilled Mali boti chicken breast

### 4. Tuor lunch box

Thinly sliced lamb,CHICKEN, or steamed roasted Goat ( Choose one),CHEESE, lettuce and tomato served on a roll with potato chips, apple ,cookie & soft drink **\$19.00**

### 5. CRANBERRY CHICKEN WRAP

Over steam roasted chicken, lettuce, tomato, and cranberry Mayo, serve with fries **\$17.00**

### 6. GRILLED CHICKEN SANDWICH

Served on Naan with french fries and your choice of honey mustard or barbecue sauce **\$17.00**

### 7. Lunch entrees

*All entrees are served with a salad ,starch & vegetable du jour, warm NAAN & butter ,coffee ,decaf and dessert*

## 1. CHILI CHICKEN MASALA

Boneless chicken breast bell pepper ,onion, soya sauce , chili sauce, ginger ,garlic, Curry leaf, Touch of salt ,black pepper ,Touch of olive oil served with Naan bread  
**\$21.95**

## 2. Tilapia Fillet Fried

Served with a Tamarind chutney **\$18.95**

## 3. Steam Roasted SirLion of Mutton

Served with NAAN BREAD MANGO LASI and green chutney **\$25.50**

## 4. Pasta primavera/ carbonara/ marinara

Top with fresh specialty chicken vegetables in marinara sauce

## 5. CHICKEN STRIPS Vegetable stir-fry

Mix of fresh vegetables water and stir fry cashew nuts and stir-fry marinade, served Basmati white rice **\$19.25**

## 6. HYDERABADI POT BIRYANI

SLOW COOK OVEN BAKED MUTTON DUM BIRYANI SERVED WITH RITA YOGURT MRICHI GRAVY **\$18.95**

## 7. HYDERABADI POT BIRYANI

CHICKEN Biryani served with rita slice onion **\$15.95**

## 8. HYDERABADI POT VEGGIE BIRYANI

MIX VEGETABLES BIRYANI SERVED WITH RITA **\$10.99**

## 9. BUTTER CHICKEN

Butter chicken serve with naan bread **\$13.99**

## 10. CHICKEN 65Z

South Indian chicken 65 served with naan ,white rice Basmati ,rita **\$15.95**

## 11. CHICKEN CURRY

Chicken curry served plain basmati rice & naan bread **\$17.95**

## 12. GOAT CURRY

Goat Curry served with plain basmati rice & NAAN BREAD **\$19.95**

## 13. Yogurt rice

Yogurt served with basmati rice. **\$7.99**

## LUNCH BUFFETS

*All lunch buffets include coffee, decaf and desert*

### 1.PICNIC BUFFET

SLICED SEASONAL FRUIT & BERRIES ,PASTA SALADS ,SALADS with SPECIALTY CHICKEN, CHICKEN TIKKA ,MALIA BOTI, CHICKEN STICK ASSORTED CHEESE ,LETTUCE, ONION PICKLED ,SLICED TOMATOES ,ASSORTED BREADS and CONDIMENTS **\$32.00**

### 2. ITALIAN BUFFET

ITALIAN SANDWICH, CUCUMBER SALAD, PASTA CHICKEN ALFREDO, CHICKEN PARMESAN PHILLY,

PASTA PRIMAVERA, BUFFALO CHICKEN WITH BLUE CHEESE SANDWICH, PASTA CHICKEN CARBONARA , PASTA ITALIAN SAUSAGE MARINARA, STUFFED CHEESY BREAD, PASTA BEAR YOUR OWN, PASTA INSPIRED BY CHEF, CHICKEN BACON RANCH SANDWICH SWEET AND SPICY CHICKEN HABANERO SANDWICH PHILLY CHEESE STEAK SANDWICH ,BREAD TWIST **\$ 42.99**

### 3. SOUP SALAD AND CHANNA CHAAT

OUR SOUP DU JOUR SERVED WITH CHICKEN SOUP, CAESAR SALAD,SPANISH SALAD, CUCUMBER SALAD, RUSSIAN SALAD ,COMPLIMENTED WITH A LARGE BAKED POTATO, FURNISHED WITH TOPPINGS CHILI,BROCCOLI, CHEESE, ONION ,BACON AND SOUR CREAM **\$22.95**

**HOMESTYLE BUFFET**

**\$37.95**

**CHOICE OF 2**

**HOUSE SALAD**

**FRESH FRUIT DISPLAY**

**SPINACH SALAD**

**CAESAR SALAD**

**SOUP Du jour**

**PASTA**

**CHANNA CHAAT**

**CHOICE OF 2**

**VEGGIE BIRYANI**

**FRIED CHICKEN**

**STEAM ROASTED CHICKEN**

**MALI BOTI**

**STEAM ROASTED MUTTON**

**CHICKEN PARMESAN PHILLY CHEESE**

**CHICKEN TIKKA MASALA**

**MIX VIGGE**

**PLAIN RICE**

**CHICKEN DUM BIRYANI**

**MUTTON DUM BIRYANI**

**BUTTER CHICKEN**

**CHILLI CHICKEN**

**CHICKEN 65**

**CHOICE OF 1**

**YOGURT**

**RAITA**

**GREEN BEANS**

**HONEY GLAZED CARROTS**

**BROCCOLI**

**CALIFORNIA MEDLEY MIX VIGGE**

**CORN**



## CHOICE OF 1

ALOO CHAAT

BASMATI PLAIN RICE

MACARONI AND CHEESE

GARLIC ROASTED POTATOES

## DINNER ENTREES

*All entries are served with a salad, starch & vegetable du jour warm naan, rotis & butter, & coffee*

### 1. CHICKEN TIKKA MASALA

*Breast of chicken tikka with light yogurt cumin sauce and stuffed cheese bread \$40.00*

### 2. Steamed Roasted sliced chicken tender lion

*Slow steamed roasted tenderloin medallions served with a naan, rotis, yogurt \$45.00*

### 3. Filet Mignon

*Bake tilapia fish filet served with a Tamarind chutney \$50.00*

### 4. NEW YORK STRIP

*Chicken reshmi Kabab strip with a roasted pineapple, served with green chutney , yogurt chutney, Pepsi-Cola sada \$45.00*

### 5. PRIMER RIB

*12 person minimum*

*Cut sliced prime rib of mutton steamed ROASTED served with a natural Au jus \$50.00*

### 6. BUTTER CHICKEN FLORENTINE

*Breast of chicken stuffed with butter chicken gravy, spinach and sun-dried tomato, topped with a heavy whipped cream \$40.00*

## 7. ATLANTIC TILAPIA

Baked fillet of tilapia served with Tamarind chutney **\$45.00**

## 8. STEAM ROASTED GARLIC LION GOAT

Boneless goat lion sliced & steamed roast in South Indian spices marinade **\$55.00**

## .VEGETABLEs BIRYANI

Layered fresh vegetables, made with Indian spices served with raita **\$35.00**

10. MUTTON BIRYANI **\$55.00**

11. Chicken biryani **\$49.00**

12. Chilli Chicken **\$45.00**

13. Chicken 65 **\$35.00**

14. Biryani rice **\$15.99**

15. Plane rice **\$10.99**

MUTTON KARAH **\$40.00**

CHICKEN Karachi **\$35.00**

## CHILDREN'S SELECTION

All children meals are **\$15.99**

Select chicken nuggets, chicken hot shot, Fried Chicken, stick chicken, Malai boti, chicken Griddle Burger, shami bun Kabab , Zinger Burger, for the little ones. pricing comes with french fries and choice of Beverage

## **.DINNER BUFFETT**

**All dinner buffets are served with regular & decaf coffee ,hot tea and toast assorted desert**

### **1.BACKYARD BBQ BUFFET**

**Aloo Chana Chaat**

**Coleslaw**

**Potato chips**

**Bake Green beans**

**Griddled chicken burger**

**Boneless chicken tikka**

**Malai boti**

**Reshmi Kabab**

**Stick chicken**

**Hot dog**

**\$39.95**

### **2. ITALIAN BUFFETT**

**Starters (choice of two)**

**Antipasto display**

**Caesar salad**

**Chicken soup**

**Veggie soup**

**Entrees (choice of three)**

**Pasta chicken carbonara**

**Pasta chicken alfredo**

**Pasta primavera**

**Pasta Italian sausage marinara**

**Chicken puff pastry**

**Egg Puff pastry**

**Stuffed cheese bread**

**Prima bites**

**twist bread cheesy bread**

**Baked chicken ravioli \$45.95**

## **DELUXE BBQ BUFFET**

*Household salad, fresh fruit salad, Aloo chaat, coleslaw, Malai boti, chicken reshmi Kabab, goat reshmi Kabab, steam roasted chicken, old fashioned green beans, baked macaroni and cheese and steamed sweetcorn* **\$55.95**

## **PIZZA AND PASTA BUFFET**

*Caesar salad*

*Antipasto display*

*Seasonal vegetables*

*Toasted cheesy bread*

*Assorted pizza*

*Assorted Pasta* **\$49.95**

## **ACCOMPANIMENTS**

*Seasonal vegetable, fruit, toasted bread, breadstick* **\$36.95**

## **ENTRY (CHOICE OF THREE )**

*Chicken candy*

*Chicken tikka*

*Steamed roasted mutton*

*Assorted Philly cheesesteaks*

*Steamed roasted chicken*

*Chicken tikka masala*

*Chicken karahi*

*Mutton karahi*

## **ASSORTED BIRYANIS**

## **VEGETABLE (CHOICE OF ONE)**

*Green beans toasted almond*

*Honey glazed carrots*

*Broccoli*

*California medley*

*Corn seeds*

## **ALOO CHAAT**

*(Choice of one)*

*Aloo Chana Chaat*

*Samosa Chaat*

*Cold coffee* **\$52.95**

## **HORS**

**D'OEUVRES**

*Additional items to add on to events*

## **HOT HORS D'OEUVRES**

**ALL PRICES ARE 50 PIECES**

*Samosa aloo.....* **\$85.00**

*Chicken samosa.....* **\$75.00**

*Chicken wings.....*

*Spicy buffalo wings....*

*Homemade meatball kofta...*

*Shami Kabab...*

*Fry fish*

*Chicken chapli Kabab*

*Chicken spring roll...* **\$75.00**

*Assorted chicken nuggets*

*Chicken hot shot*

*Chicken tender*

*Chicken candy*

*Los Angeles club sandwich*

*Desi Philly STEAK*

*Chicken stick*

## **PLATTER PRESENTATION**

*All serve about 75 guests*

**Dum BIRYANI CHICKEN**

**MUTTON BIRYANI**

**VEGGIE BIRYANI**

**SLICED SEASONAL FRUITS**

## **Zinger**

**Grilled chicken burger**

**Chili garlic sauce..\$.00**

**French fries**

**Chutneys \$95.95**

**Egg puff pastry\$.00**

**Chicken puff pastry...\$.00**

**Aloo Chaat...**

**CHICKEN tikka masala**

**Chicken kadai..**

**Sweet coconut puff puri..\$.00**

**(Served fresh fruits)**

## **COLD HORS D'OEUVRES**

**Shrimp iced.....\$250.00**

**Boiled eggs..\$80.00**

## **CARVED HORS D'OEUVRES**

**All Carving Station serve about 50 guests**

**\$75 uniform Chef fee**

**Honey glazed carrots**

**Served with steamed roasted mutton /chicken**

**Naan rotis.... \$1 each**

**Chicken Charaga**

**(Serve with naan & condiments)**

**Scared tender lion of steam roasted Mutton ..**

**Chicken steam roasted..**

**(Carved & serve with SALAD )**

## ENHANCEMENT

### SWEETS TABLE

ENJOY YOUR CHEF'S SELECTION OF GOURMET CAKES, PIES, COOKIES, SHAI TAKURA, KHEER, KULFI, ALMOND MILK.

**\$400.00** FOR 50 GUESTS OR **\$9.00** PER PERSON

### COLD CHOCOLATE BAR

YOUR GUESTS WILL LOVE THIS TREAT!

Cold coffee

**\$4.00** PER PERSON

### MILKSHAKES

ASSORTED MILKSHAKES **\$6.00** PER drink

### HOT CHOCOLATE BAR

TEA

COFFEE

your guests will love this treat! **\$4.00** per drink

### POPCORN BAR

Create the perfect popcorn bar for fun candy station.

Custom prices

### LATE NIGHT SNACK ATTACK MINI BUFFET

Mini burgers

Hot dogs

French fries

Chicken taco

Hot wings

Fried pickles

Mini pizzas

Shawarma wraps

Philly cheesesteaks

Specialty chicken

Pick up to for **\$19.95**

Additional items can be added for **\$7** per person each additional choice

## BAR BEVERAGES

### ENHANCEMENTS

Unlimited 4 hours Soda Bar

**\$5.00** per person

Champagne toast

**\$3.00** per person

**BARTENDER FEE APPLIES TO ALL BARS. \$75.00 PER HOUR PER BARTENDER**

### BREAKS

#### BREAKS AND REFRESHMENTS

### BEVERAGES

Fresh brewed coffee **\$29.00** per gallon

assorted juices **\$2.25** per pint

Lemonade **\$22.00** per gallon

Soft drink **2.00** each

Bottle water **\$2.00** each

Hot tea **\$22.00** per gallon

Sparkling cider 15.00 per bottle

Champagne punch **\$28.50** per gallon

### EXTRAS

Brownies.. **\$20.00** per dozen

Puff PASTRIES... **\$28.00** per dozen

Assorted cookies **\$20.00** per dozen

Dry desi snacks pakora... **\$24.00** per dozen

Full season kulfi... **\$18.00** per dozen

Muffins.. **\$25.00** per dozen

Whole fresh fruit.. **\$2.00** person

Slice fresh fruit.. **\$2.50** per person



## **BREAKS**

*Additional items to add on for events*

### **MEETING PLANNERS BREAK**

*Assorted soft drink ,freshly brewed regular and decaffeinated coffee and iced tea, hot tea ,for morning mid-morning ,& mid-afternoon **\$10.95***

### **SUNDAE BAR**

*Vanilla ice cream with chocolate, strawberry & caramel sauce, whipped cream, nuts & cherries **\$6.95***

### **DRY SNACKS ASSORTMENT**

*Deluxe assortment includes chips & dip ,mixed nuts, popcorn, tortilla chips, salsa & ice tea **\$6.95***

### **SWEET BREAK**

*Assortment of cookies, brownies, snack cakes & soft drinks **6.95***

### **CHOCOLATE ADDICTION BREAK**

*Gulab jamun ,Chocolate chip cookie, double chocolate brownies ,hot chocolate,assorted chocolate candy bars ( add chocolate covered strawberries for additional \$2 per person) **\$9.95***

### **HEALTHY REFRESHER BREAK**

*WHOLE and slice fresh seasonal fruit, yogurt,granola bars, and assorted pitchers of fruit juices **\$7.25***

## **ACCOMMODATION**

*The Illinois hotels future sleeping rooms with Lake View option available our accommodation include the lakeside restaurant along with sandpiper lounge, fitness center with dry sauna and free fitness classes for guests, an Olympic sized pool,as well as complimentary parking for all guests. Room rental*

## **CONTRACTS**

*Rental fee include the following:*

*Banquet chairs*

*Tables with white Table linens*

*China, tableware and glassware*

*House center pieces*

## **SERVICE CHARGE AND ILLINOIS STATE TAX**

*A 7% Illinois state tax applies to all purchases.*

*A 21% service charge applies to food & beverage pricing only.*

*All service charges will incur applicable taxes.*

## **MENU ARRANGEMENTS**

*Please do not hesitate to ask for custom menu. Our talented culinary team will strive to suit your unique culinary tastes.*

*Special dietary meals can always be arranged. Please do not hesitate to ask.*

*All of your event details should be finalized with the catering sales manager 30 days prior to the event.*

*Final number and final payments are due 10 days prior to the event.*

## **CREWPACKWINGS FOOD SERVICE POLICY**

*The Crewpackwings prohibited the removal of food from any catered function.*

*All food and beverage must be purchased through the Crewpackwings food service or an approved vendor.*

*All Laws with regard to food and beverage are strictly adhered to.*

## **DEPOSIT**

*Crewpackwings Food Service require a deposit*

*Cash, credit cards, check and money orders are all accepted forms of payment.*

*Deposit must be charged the same day as the signed contract is received.*

*The final payment is due 10 days prior the event.*

*Personal checks are not accepted after the 10-day mark.*

## **YOUR CEREMONY AT THE CREWPACKWINGS**

**Wow your guests and tie the knot with a beautiful \_\_\_\_\_ Banquet Hall as your backdrop.**

### **SPACE INCLUDES:**

**The Rental area for your ceremony, white wooden wedding chairs , power for your music and any additional tablets with white linen you might need. additional Decor at your own expenses (\$8 per person ,net inclusive. a \$500.00 rental minimum will apply for parties under 62 guests)**

### **ADDITIONAL CEREMONY ENHANCEMENTS**

**.Sound system including (1)microphone, 2 speakers, mixer, CD player ,MP3 compatibility, and Cables / / / power (custom pricing)**

**Gazebo (rental **\$150.00**)**

**Bamboo arch or cedar pergola rental (200.00 per ceremony)**

## **RECEPTION PACKAGES**

### **.RECEPTION PACKAGE INCLUSION**

**Selection of hors D'OEUVRES for a one hour cocktail hour prior to dinner**

**.Four hours of classic brand juice open bar**

**.Chilled juice champagne toast for head table**

**ELEGANTLY SERVED 3 COURSE MEAL**

**FRESH COFFEE STATION AND SERVICE**

**TABLE DRESSED IN FORMAL WHITE FLOOR LENGTH LINEN**

**WHITE SKIRTING ON ALL WEDDING TABLES**

**CHOICE OF 20 NAPKIN COLORS WITH FOLD OPTIONS**

**STARTER CENTERPIECE MIRRORS WITH THREE GLASSES VOTIVES**

**COMPLIMENTARY PARKING FOR YOUR GUESTS**

**BANQUET CAPTAIN FOR PERSONALIZED SERVICE**

**GOURMET DISPLAYS**

**INSTEAD OF PASSED HORS D'OEUVRES**

**IMPORTED AND DOMESTIC CHEESE**

*Display with crusty bread and crackers*

**VEGETABLE CRUDITES DISPLAY**

**FRESH SEASONAL FRUIT DISPLAY**

**BUTLER PASSED HORS D'OEUVRES**

*4 pieces per person please choose 4 selection*

**HOT HORS D'OEUVRES**

*.Chicken spring roll with chili garlic sauce*

*. Vegetable spring roll with sweet and sour chatney*

*.Brie and pear filo purse*

*.Spanakopita with creamy yogurt cumin sauce*

*. Smoked chicken Malai boti with spicy Chez Swann red chili sauce*

*. Miniature Chicken 65*

*. Miniature chicken samosa*

*. Miniature Chilli Chicken*

*. Aloo samosa*

- . *Miniature Filo Egg Puff*
- . *Miniature Filo Chicken puff*
- CHEESE bread bites**
- . *Mini chicken soup*
- . *Stick chicken / shrimp*
- . *Mini Lookmi kabob*

## **COLD HORS D'OEUVRES**

- . *Stuffed cucumbers*
- . *Assorted fresh canapes*
- . *Melon prosciutto*
- . *chicken tender*
- . *Antipasto skewer mali boti*
- . *Paneer Tikka kebab*
- . *Fruit kabob with lemon yogurt cumin sauce*
- . *Stick CHICKEN kabob*

## **RECEPTION PACKAGE**

### **First course (salad)**

. *The crewpackwings salad: Mixed Field greens, grape tomatoes ,cucumber, red cranberries, and shredded cheddar cheese with choice of raspberry vinaigrette and peppercorn Ranch*

. *The salad connoisseur: baby spinach,Anjou pear, tomato Walnut, and grape tomato,served with cilantro lime vinaigrette*

. *The old world selection: traditional Caesar salad with herb served with classic Caesar dressing*

. *Greek salad: Romanian lettuce, feta cheese, Kalamata olives, grape tomato ,and yogurt cuim SAUCE dressing.*

. *The spring mix: mixed Field greens, maytag Blue cheese, candied walnuts, and grape tomatoes served with a raspberry vinaigrette*

. *Antipasto salad: hearts of Indian's Pakistani ,grape tomato, roasted red peppers, and black olives served with balsamic vinaigrette*

### **SECOND COURSE (ENTREE SELECTION):**

. *Chicken tikka masala: breast of chicken which light masala (\$79.00 per person)*

**. Butter chicken florentine: breast of chicken stuffed with asiago cheese, Spanish ,and Sundry tomatoes, topped with a butter gravy (\$80.00 per person)**

**. Almond tilapia desi mahi mahi:**

**Crusted ,Golden almonds, and topped with an dryfruits,milk cream, Dal fry, basmati rice (\$78.00 per person)**

**Second course continued:**

**. Atlantic tilapia: baked fillet of tilapia served with Tamarind chutney (\$80.00 per person)**

**. Orange fillet: baked filet of tilapia fish served with a citrus, Tamarind chutney(\$79.00 per person)**

**. Prime rib: steamed roasted mutton served with a natural Au jus, naan (\$86.00 per person)**

**. Fried tilapia: fry tilapia. Served with chutney (\$80.00 per person)**

**. Strip Rashmi kabob: mutton served with naan and yogurt cumin sauce(\$79.00 per person)**

**. Chicken reshmi Kabab served with rumali Roti and green chutney (\$69.00 per person)**

**All entries are served with naans,rotis, vegetable and nice accompaniment of choice with coffee and tea service**

**SPLIT PLATE SELECTION:**

**. Chicken biryani and chicken fried rice with a yogurt (\$80.00 per person)**

**. Fried fish and fried shrimp with a Tamarind chutney (\$83.00 per person)**

**. Steam roasted chicken and chicken florentine served with a naans(\$83.00 per person)**

**. Chilli Chicken and chicken 65 served with a naans(\$89.00 per person)**

**.Mutton biryani and mutton reshmi Kabab served with raita(\$99.00 per person)**

**. Chicken chapli Kabab and Mutton Chapel kabob served with fresh onion(\$79.00 per person)**

**VEGETARIAN:**

**Aloo gobi**

**Palak paneer**

**Dal fry**

**Chili Spicy paneer**

**Chenna Masala**

**Bhindi masala**

**Mirchi pakora**

**Paneer pakora**

**Aloo samosa**

**Aloo Chana Chaat (custom pricing)**

**Additional courses available**

**Shrimp fried rice**

**Zira rice**

**Lemon rice**

**Biryani rice (custom pricing)**

**Children's selection ^:**

**Feeding your vendors: for DJ bands photographers or any other vendors helping you on your day, select a sandwich Reuben sandwich, cheeseburger or Zinger Burger, priceing comes with french fries and choice of Beverage (\$19.99 per person)**

**Service charges and Illinois taxes:**

**.An 7% Illinois State Tax apply to all purchases**

**. 21% service charge apply to food and beverage menu pricing only**

**. All service charges will incur applicable taxes**

**. Menu arrangement:**

**. Please do not hesitate to ask for a custom menu, our talented culinary team will strive to suit your unique culinary tastes on the most important day of your life**

**. Menu Arrangements continued:**

**. All of your events details should be finalized with the wedding sales manager 30 days before the wedding, including a drafted floor diagram**

**. Special dietary meal can also be arranged. Please do not hesitate to ask. Find the number and your final payment Due 10 days before your wedding**

## **Deposit:**

**The Crewpackwings Food Service required a \$1500.00 deposit with the signed contract.cash,check, money oder ,or a,credit cards are accepted forms of payment**

**.Two intermediate payments are made before the final payment at 6 months and then again at 3 months prior**

**to the wedding.**

**. The final payment is due 10 days prior to the wedding.**

**. Personal checks are not accepted after the 10-day mark.**

## **CREWPACKWINGS FOOD SERVICE POLICY:**

**All events food and beverage outside services and event technology prices are subject to taxable service charge**

**. Additional cleaning fee of \$500 plaid to any event that leaves behind debris, decor or other refuse.**

**.The crewpackwingsfoodservice but he bit the removal of food from any catered function.**

**. All event rooms will be made available 2 hours prior to the schedule start time for outside vendors setup.**

**7. All event related items must be picked up by the vendor one hour after the event concludes, for any delay or items left behind,a \$250.00 buttered a storage fee will apply**

**. All federal, state ,and local laws with regard to food and beverage purchases and consumption are strictly adhered to.**

**. All food and beverage must be purchased through the Crewpackwings or an approved vendor.**

**. Outside of food and beverage are allowed at the crewpackwings food service distraction only.**

## **STEAM ROASTED MUTTON LION WITH SWEET AND TART APPLES STUFFING:**

**Home for the holidays? Try this delicious mutton lion recipe with a sweet and tart apple stuffing on the side and a dried cherry marmalade glaze on top. a special meal anytime of year**

## **Ingredients:**

**.Cherry marmalade glaze:**

**. ½ cup sugar-free orange marmalade**

**.¼ cup apple juice**

**.¼ cup dried cherries**

**.⅛ teaspoon cinnamon**

**.⅛ teaspoon nutmeg**



## **Apple stuffing:**

- . 2 tbsp canola oil**
- .2 cup packed cubed Hawaiian (or any white bread)**
- .½ cup finely diced honey crisp apple**
- . 2 tbsp unsalted butter**
- . 2 tbsp finely diced onion**
- .2 tbsp finely diced celery**
- . 1 tbsp fresh thyme or 1/2 tbsp dry thyme**
- . 1 tbsp black pepper**
- .½ Top low-sodium mutton stock**

## **Roasted mutton lion:**

- . 1 pound natural boneless mutton lion**
- . 2 18-inch pieces of butcher twine**

## **DIRECTIONS:**

### **Cherry marmalade glaze:**

**Mix all glazed ingredients in a small saucepan on medium heat until marmalade is melted and starts to seamer. turned off heat and set aside.**

- . Preheat oven to 400° F.**
- .saute all ingredients in canola oil except for chicken stock for 2-3 minute in large saute pan on medium-high heat**
- . Slowly add Mutton stock until moist, but not too wet(you may not need it all, depending on how much juice is released from the apples during cooking)**
- . Remove from heat and chill to room temperature**
- . Meanwhile cut 5 slits about 1inch along the length of the Lion, forming several pockets**
- . Stuff each pocket with about 2 tbsp of stuffing there should be a little bit left over).**
- . Tie one long piece of twine around the length of the lion and tie additional twine across the shorter length as needed to keep the stuffing in place**
- . Place remaining stuffing on a baking sheet tray, Place tied stuffed mutton on top and bake for 45 minutes at 400°F or until you reach an internal temperature of 160°F - 165°F**
- . Spoon on the dried cherry marmalade glaze, shut oven heat off and let rest in oven for 10 15 minute. remove Mutton lion, slice into portions than serve.**

## Second course

### AFGHAN BORDER EXPRESS:

.Chicken boneless thigh, with a ginger garlic paste, green chili paste, lemon juice, Touch of oil, black pepper, and marinade

.Yogurt, cashew paste, poppy seeds paste, milk heavy cream, safran, original whipped cream,salt, ginger,garlic paste , black pepper ,lemon juice, butteroil, cumin powder,and Mozorola cheese, marinade

Next

Mix chicken and yogurt-based mixture is ready **BAKE** after (1hrs) served with a naan bread ,and clear soda

### NUTRITION FOR PEOPLE ON DIALYSIS:

**Making the right phosphorus Choices:**

phosphorus help the body with energy and metabolism, bone and teeth fermentation ,and maintaining a natural acid-base balnce. Consider consuming only moderate amount of low phosphorus food choices

When on dialysis or watching your minerals intake. some suggestions are listed below.

In patients with chronic kidney disease, phosphorus skin accumulate to unhealthy levels in the blood, leading to a variety of mineral metabolism disorders. Consuming low-phosphorus food choices, such as those listed below, can help you manage your intake of this important mineral.

### POOR CHOICES:

- . Beer, chocolate, drink, dark sodas
- . Cheese, custard ,milk ,cream, soups , ice cream, pudding, non Greek style yogurts
- . Oysters, sardines, beef liver, chicken liver
- . Chocolate candy,which caramels, oat- bran muffins, most processed foods, pizza

### GOOD CHOICE:

- .Apples ,apricots, berries ,grapes peaches, pineapples
- . Broccoli ,cauliflower, carrots ,cucumber ,celery ,green beans
- .cold product, sherbet, sorbet
- . Popcorn, cracker,rice cereal
- . Light colored sodas, coffee or tea without milk, fruit juices

## **Back:**

### **Reshmi Kabab:**

- . 2 kg chicken ground
- . 400 gram chopped onion dry water for every 1 kilo
- . Green chilies 50g
- . Coriander leaves 1 and 1/2 tbsp
- . Mint leaves 1 and 1/2 tbsp
- . Mix all together grind it
- . Add to the mixture
- . Garlic powder 1/2 tablespoon
- . Black pepper 1 tbsp
- . White paper 1 and 1/2 tbsp
- . Ginger powder 1/2 tbsp
- . Salt to tsp
- . Grind it all together
- . Add-on cardamom powder 1 tsp
- . Oil 1/2 tbsp
- . Milk cheese cream 200 grams
- . Mozzarella cheese and red gram
- . Mixwell: next

### **Directions:**

Do you use a iron rod, and the chicken mixture baked 350° for 20-25 minutes. Brush butter in between

- . Served with naan, and drinks

**Nutrition serving per portion estimated:**

**TRUE STEAM ROASTED CHICKEN:**

- . Vinegar
- . 1 kilo chicken hole fry light brown
- . next:
- . Add-on yogurt ½ kg
- . 2 yellow lime
- . Chaat Masala 1 tsp
- . Salt ½ tsp
- . White paper 1 tsp
- . Black pepper touch
- . Tikka masala 1 and ½ tsp
- . Zera powder 1 tsp

**Mix well:**

**Directions:**

- . Make cut between breast and mix well fry
- . Steam roast chicken 10 min take out
- . Bake it 10 min ready 350°f
- . Served with a salad and drinks

## **CHICKEN PAKORA:**

- . Chicken breast cubes
- . Boil water 3-litre add salt 1 tbsp
- . chicken boiling in hot water blanch 5min let it cool down .

## **Ingredients:**

- . Add-on chicken cubes
- . Basan powder 3 cup
- . All purpose maida flour to cup
- . Salt 2 tbsp
- . Black pepper ½ tbsp
- . Turmeric 1 tbsp
- . Red chili powder 2 tbsp
- . Garam masala 1 and ½ tbsp
- . Coriander powder 2 tbsp
- . Zera powder 2 tbsp
- . Coriander seeds Flix 3 tbsp
- . Ginger paste 5 tbsp
- . Red chili flakes 4 tsbsp
- . China salt 2 tbsp
- . Eggs 4
- . Water 1 drinking glass
- . Mix well make look like Lassi beater
- . next:
- . Add-on
- . Fenugreek powder 3 tbsp
- . Coriander leaf ½ tea cup
- . Baking soda ½ tbsp
- . Mix well and Fry 165° temperature for 7 minutes served with assorted juices and drinks

## **SHAMI BUN KABAB CHICKEN:**

### **Ingredients:**

- . Bengal grams 1 kg
- . Chicken boneless ½ kg
- . Zera powder 2 tbsp
- . Turmeric powder 1 tbsp
- . Red chili powder 1tbsp
- .Salt 1 tablespoon
- . Garam masala 1 tbsp
- . Coriander powder 1 tbsp
- . Red rounded small India chilli 12pc
- .water
- . let it boil 16min, take out cooldown
- . Add-on coriander leads
- . Mint leaves use very less

### **Mixture past**

### **Directions:**

- . Make paste and keep in cooler 41°
- . Make egg wash first the egg whippe part and then add the yolk to the whippe part together
- . Dip shami Kabab in to the egg wash and fry shami ready,

### **Next:Dressing**

- . Egg fried
- . Bun
- . Salad
- . Green chutney

## **Mango chutney:**

### **ingredients:**

**Mango pickle bottle**

**Water mix and Grand it**

**Ready**

## **Green chutney:**

### **Ingredients:**

**Green chili 7pc**

**Garlic cloves 6pc**

**Mint leaf 9 leaves pc**

**Coriander leaf ½ Bunch**

**Onion small ½**

**Water use less**

**Grind all together**

**Ready**

## **Yogurt green chutney:**

### **Ingredients:**

**yogurt ½ kg**

**Salt ½ tbsp**

**Green chutney**

**Ready**

## **Butter chicken tikka**

### **Ingredients:**

**Chicken bone In 750g**

**Yogurt ½ tea cup**

**Ginger garlic paste 2 tbsp**

**Chaat Masala ½ tsp**

**Black pepper powder ½ tsp**

**White pepper touch**

**Zera cumin seeds ¼**

**Garam masala 1 tsp**

**Melted butter 1 tbsp**

**Lime juice 1 tbs**

**Green chili paste (6pc)**

**Salt 1tsp**

**Fenugreek Leaf ( ROASTED )**

**Mixville marinade for 2 hours**

**Bake 90 min 350°**

### **DIRECTIONS**

**Pan on medium heat**

**Oil+butter heat it add leftover masala**

**Green cardamom 1 or 2 pc**

**Cloves 2-piece fry it**

**Add-on chicken tikka pan**

**Yogurt ½ teacup**

**Heavy milk cream ½ cup**

**Malted Butter ½ cup**

**Chaat masala cook it 15-20 min**



## **Chicken nuggets**

### **Ingredients:**

**2kg Boiled Chicken in ½ l t milk**

**Thick bread cut thick corner 6pc**

**Green chili no seeds 6pc**

**Black pepper 1 tbsp**

**Salt ½ tbsp**

**Ginger powder ½ tbsp**

**White pepper 2 tbsp**

**Soya sauce 1 tbsp**

**Red chili powder ½ tbsp**

**Mozaral cheese 100g**

**Mix well**

**Grinded all mixture shredded chicken clays**

**Start making shapes**

### **Directions:**

**Take a jar at 4 eggs**

**All purpose flour maida 4 tbsp**

**White pepper 1 tbsp**

**Milk ½ teacup**

**Use the blender Blended to Dip the chicken nuggets to mixture of 4 eggs**

**White bread crumbs for braiding nuggets**

**After breading chicken nuggets put it in cooler walkin 41° below 2 hours**

**Fill the ziplock bags keep it in freezer to freeze. Fry 165°f 3-5 minutes ready. Served with a clear sada**

## **Kachori Indian ravioli:**

### **Ingredients:**

**Oil touch**

**Coriander seed 1 tsp**

**Fennel seed 1 tsp**

**Green chile chop 1tbsp**

**Cumin 1tsp**

**Basan. Bangal,powder 1 tbsp**

**Boiled Moong Dal 200g**

**On pan medium heat**

**Add-on: Asafoetida touch**

**Red chili powder 1 tsp**

**Turmeric 1 tsp**

**Sugar 1 tsp**

**Dry mango powder 2tsp**

**Salt touch**

**Stuffing ready**

### **Directions:**

**All purpose flour media. .. STUFFED mundal in mini roti fry... mini roti ready**

## **Aloo Achri Mumbai:**

### **Ingredients:**

**Oil ½ tea cup**

**Fenugreek seeds touch**

**Nigella seeds ½ \_tsp**

**Mustard seed ½ tsp**

**Fennel seeds ½ tsp**

**Coriander seed ½ tsp**

**Asefoedit 1 tsp**

**Green chili paste 1 tsp**

**Directions: fry well**

**Add aloo acahri Masala powder 2 tsp**

**Add chili powder 1 tsp**

**Add peanut paste 2 tsp**

**Tomato puree 2 tsp**

**Salt touch**

**Boil potatoes**

**Mix ready Served with coriander leaves in clear soda**

### **ECLECTUS PANEER TIKKA:**

**Ingredients: using hot pan medium heat**

**Oil 1 tbsp**

**Cumin ½ tsp**

**Mustard seed ½ tsp**

**Javatree mace 2pc**

**Cloves 2pc**

**Bay leaf 1pc**

**Green chili paste ½ tsp**

**Onion gravy 2tsp**

**Ginger paste touch**

**Onion cut in big dice 6pc**

**Bell pepper big cut in dice 6pc**

**Turmeric ½ tsp**

**Red chili powder 1tsp**

**Coriander 1 tsp**

**Garam masala 1tsp**

**Kitchen King 1tsp**

**Salt touch**

**Tomato puree 1 teacu**

**paneer cubes 9pc**

**Soak peanut paste 2tsp**

**Ghee 2tsp**

**Red chill powder touch : Ready**

**Directions :served with a naan bread**

## **MAGNIFICENT MILE KABAB:**

### **Ingredients:**

**Mixed vegetable boiled 1 cup**

**Paneer grated 1 tbsp**

**Green chili chopped 1 tbsp**

**Coriander leaf chop**

**The red chili powder touch**

**Salt touch**

**Coriander powder ½ tsp**

**Garam masala 1tsp**

**White bread crumbs 2 tbsp**

**Boiled Spanish-past sagaa,1tsp**

**Directions: mix well , make patties and fry, served with clear soda are mango lassi**

## **SPECIAL MASALA:**

### **Marination fried chicken masala powder:**

#### **Ingredients:**

**Salt 1 ½ kg**

**Red chili powder 2kg**

**Garlic powder 750g**

**Ginger powder 500g**

**China salt 250g**

**Citric acid 250g powder**

**Chicken powder (kanoor)**

**Turmeric 250g**

**Mustard powder 250g**

**Chana masala 500g**

**Chili flakes 250g**

**Mix well: ready**

#### **LITTLE BIT ABOUT ME:**

**Syed Moin Ahmed, founder and director of Crewpackwings food service spent his early years in India, his native country. From early on, his polio went unrecognized and untreated, leaving him**

**with a slight walking disability due to a foot and leg deformity. Though he functions extremely well, he felt ostracized on some levels and made fun of by others his age. But this gave him determination not only to rise above, but help others with physical limitations. Coming to America at age 18, he still pursues this ambition with vigor, for both his native country of India, but for America as well.**

**Through crewpackwingsfoodservice industry provides training employment and Supportive Service for people with disability or disadvantage who seeks greater Independence**

**“Our “Our vegin is to be a recognized leader in helping people with disabilities and other barriers to employment development, work and life skills find work and successfully performed at work,” says Ahmed.**

**Crewpackwingsfoodservice industry provides training employment and supportive service for people with disability or disadvantage who seeks greater independence**

**It is founder and director Syed Moin Ahmed's sincere hope and aspiration through technology to make the world a better place. His vision includes. Below he explains his vision and how to accomplish this mission.**

**Such goals include:**

**An efficient and inexpensive food safety Handler training program plan system to serve restaurants Food Service Handler training and daily inspections breakfast lunch dinner.**

**CREWPACKWINGS Food Service can be started with feed hungry students who are living on a very sparse budget.**

**Crewpackwings strives daily to be the leader in helping individuals with disabilities or economic disadvantages by developing work skills, locating work and achieving full participation in society. The crewpackwings name is set to understand ethical conduct at all of crewpackwings's**

**locations throughout Illinois and Metropolitan USA. We value teamwork, set team goals and embrace diversity. We are committed to excellence and continuous improvement and we pursue high values, respect and treat one other with dignity and fairness. We appreciate the diversity of our workforce, the special needs of our participants and the uniqueness of each employee.**

**We are proud of our employees and of the work accomplished do every day and thank you for doing your part to create the maintain and ethical work environment. SYED MOIN AHMED.**

## **INDIAN DESSERT SHAHI TUKRA:**

### **Ingredients:**

**Bread fried in ghee**

### **Next:**

**Milk 2 liter boiling**

**Sugar 200 grams**

**Saffron ½ tsp**

**Green cardamom powder ½ tsp**

**Boiled all together thick**

**Add-on: star anise water ½ tsp**

**SLOW heat**

**Add-on: fried bread let it soak after soaking the bread take out breads boil milk for 7-10 minutes**

**Served with Tutti**

## **CREWPACKWINGS ALMOND MILK:**

### **Ingredients:**

**Milk boiling 15lt**

**Koya 1kg**

**Sugar 1 cup**

**Brown sugar 3tbsp**

**Milk powder 3tbsp**

**Corn flour 4 tbsp mix in water ad slowly**

**Condensed milk 3 cup**

**Star anise water 1tbsp**

**Bread crumbs 3 cup**

**Brown color 1 ½ tbsp**

**Directions: cool the milk down**

**Restrained milk**

**Add dry fruits in to bottle**

**Start filling the bottles or the glass drink ready (directions:) served with a crushed almond on top**

## **FRIED FISH MARINATION MASALA POWDER:**

**Cumin roasted seat 25 grams**

**Funnel seeds 20g**

**Coriander seeds 25g**

**Fenugreek seeds 3g**

**Mustard seeds 25g**

**Carom seed 25g**

**Grind it**

**Directions:**

**Add-on**

**White pepper 20g**

**Chili flakes 25g**

**Black pepper 30g**

**Citric acid 20g**

**Red chili powder 45g**

**Garam masala 30g**

**Pink salt 90g**

**Turmeric 20g**

**Sugar 20g**

**Mixwell all together grams**

## **FRUIT SALAD:**

**Apple cut in cubes**

**Pineapple cutting cubes**

**Pomegranate seeds**

**Papaya**

**Raisin**

**Green apple**

**Heavy milk cream**

**Philadelphia original whipped cream**

**Honey**

**Ready**

## **GARAM MASALA POWDER:**

**Cumin 125g**

**Black cumin 4 tbsp**

**Cardamom black big 10pc**

**Coriander seed 6tbsp**

**Mace 4pc small**

**Nutmeg 1pc**

**Cloves 10pc**

**Star anise 2pc**

**Fennel seed 2 tbsp**

**Citric acid ½ tsp**

**Grind all together Ready**

## **FRIED CHICKEN MARINATION MASALA POWDER:**

### **Ingredients:**

**Salt 1kg**

**Red chili powder 12.50g**

**Ginger powder 250g**

**Garlic powder 500g**

**China salt 500g grand it**

**Citric acid 200g**

**Turmeric 100g**

**Chaat masala 500g**

**Red chili flakes 250g no Grand**

**Cumin seeds grand it 250g**

**Mustard powder 250g**

**All powders except chili flakes**

### **IMPORTED:**

**40 grams Masala for drumstick**

**35g Masala for breast**

**1kg serveing**

## **RED BILLY TIKKA KABAB:**



**Ingredients: use WHOLE chicken**

**Yogurt**

**Mustard oil**

**Black pepper**

**Garam masala**

**Mint leaf**

**Red chili powder**

**Ginger past**

**Cumin powder**

**Fenugreek powder**

**Salt**

**Kitchen King masala powder**

**Cardamom green powder**

**Yellow lemon juice**

**IGhee: bake 350•f 25 minutes**

**Served with a naan,clear soda**

**BIRYANI MASALA POWDER:**

**Ingredients:**

**Black big cardamom 3pc no Grind**

**Black peppercorn 2tbsp**

**Cinnamon stick 2tbsp**

**Coriander seeds 3tbsp**

**Cardamom green no grind**

**Black cumin 2tbsp**

**Star Anis 4pc**

**Bay leaf's 8pc no grind**

**Pink salt 1tbsp**

**Red chili powder 2tbsp**

**Fennel seed 1 ½ tbsp**

**Cumin 2tbsp**

**Cloves 1tbsp full no grind**

**Nutmeg 3pc**

**Mace 3pc**

**Kashmere red chili powder 1tsp**

**Turmeric 2tbsp**

**Aloo bukara no grind**

**3 tbsp Masala for 1kg meat or chicken**

### **CHAATS MASALA POWDER:**

#### **Ingredients:**

**Pink salt 50g**

**Citric acid 15g**

**Black pepper 1tsp**

**Roasted coriander seeds 50g**

**Cumin 50g**

**Carom seed 5g**

**Black salt 3g**

**Dry mango powder 50g**

**Red chili powder 15g**

#### **Directions:**

**Grind coriander seed**

**Grind cumin seed**

**Grind carom seeds**

**Make fine powder mix all together**

**Ready:**

### **KITCHEN PRINCESS POWDER:**

**Cumin seeds 1tbsp**

**Caraway seeds ½ tbsp**

**Dried red chili 8pc**

**Turmeric 1tbsp**

**Coriander seeds 1tbsp**

**Green cardamom 8pc**

**Black cardamom big 3pc**

**Fenugreek seeds ½ tsp**

**Bangal gram 2tbsp**

**Fennel seeds 1tbsp**

**Cinnamon stick 4pc**

**Star anise 1pc**

**Nutmeg 1pc**

**Mace 2pc**

**Poppy seeds 1tbsp**

**Black salt ½ tsp**

**Rock salt pink touch**

**Black peppercorn 3pc grind all together**

**CHICKEN OR MUTTON KARAHI NIGHT:**

**Ingredients:**

**Onions 3pc**

**Tomato 3pc**

**Red chili powder 1tbsp**

**Salt 1tbsp**

**1 cup water**

**6 Garlic**

**Ginger small block**

**Use pressure cooker to tender 7min chicken/ 15min mutton**

**Next: open cooker dump it in a pan**

**Add-on**

**Butter 2 block**

**Ginger julienne**

**Green chili cut in half 3 piece**

**Ghee**

**Red round small chillies 3pc**

**Yogurt 2 tbsp full**

**Low heat**

**Black pepper 1tbsp**

**Coriander powder 1tbsp**

**Coriander leaf touch**

**Cooking oil touch**

**Cook until you see the Rohan**

## **HOT MILK TEA:**

### **Ingredients:**

**liter water boil 8lt**

**grams tea pati 300g**

**sugar 1kg**

**Slow heat boil 30 minutes**

**Kali.chai**

### **Next:**

**Milk 20lt**

**Sugar 1kg**

**Dry skim milk powder 1 pack**

**Let it boil**

**Ready : 300 tea cup mixing 40% milk 60% kali chai tea ready. Served with a puff pastry ,samosas**

## **GREEN CHUTNEY HYDERABADI:**

**Mint leaf ½ cup**

**Coriander leaf 1 cup**

**Lime juice 3 tbsp**

**Garlic 5pc**

**Green chili 6pc**

**Jalapeno 1pc**

**Pink salt 1tbsp**

**China salt touch**

**Ready**

**Add-on maionese and vinegar another SAUCE ready**

## **SHAWARMA WHITE CHUTNEY:**

**Maionese ½ kg**

**Oil 5tbsp**

**Lime juice 5tbsp**

**Vinegar 5tbsp**

**Garlic 10pc**

**Salt 1tbsp**

**Sugar 1tbsp**

**Oregon 1tbsp**

**China salt ½ tsp**

**Ready**

## **TAMARIND CHUTNEY:**

**High heat**

**Ingredients:**

**Water 5 liter**

**Sugar 5 kg**

**TAMARIND 1 kg**

**Cook 20 min**

**Next: restrain it and put it back on fire**

**Let it boil**

**Add-on: red chili flakes 6tbsp**

**Cumin seeds 2tbsp**

**Garam masala 3tbsp**

**Salt 2tbsp**

**Cook for 7 minutes**

**Next:**

**Add-on: corn flour water. Use less**

**Black salt 1tbsp**

**Red food color ½ tsp**

**Cook until it's ready**

**Ready.**

## **HYDERABADIAN CLUBS SANDWICH:**

**Ingredients:**

**Chicken strip steak stir-fry**

**Tomato batten's**

**Bell pepper**

**Boiled egg**

**Bread 4 pc**

**Maionese or mayo**

**Ready**

**CHUTNEY RED SHAWARMA:****Ingredients:**

**.Red dry chili round small 41pc soaked in water**

**Soya sauce 3 tbsp**

**Vinegar 4tbsp**

**Salt ½ tbsp**

**Garlic 4pc**

**Red onion ½ pc**

**Oil ½ tbsp**

**Grind it all together paste Shawarma Red Chutney, Ready**

**Malai BOTI :****Ingredients:**

**Boneless chicken breast 7kg**

**Ginger garlic paste ½ cup**

**Lemon juice 3tbsp**

**Fennel seed powder 3tbsp**

**Green chili 31 pc**

**Grind make a paste**

**Next:****Add-on:**

**Milk cream ½ cup**

**Yogurt ½ cup**

**Maione or mayo ½ cup**

**Oil ½ cup**

**White pepper 2tbsp**

**Black pepper 2tbsp**

**Salt 1 ½ tsp**

**Lemon essence 1tbsp**

**Add-on: chicken 7kg tikka cubes**

**Mozzarella cheese ½ cup**

**Directions :**

**Mixwell marinated for 2 hours**

**Bake or BBQ Kabob skewers**

**350°f for 25-35 minutes**

**Use brush butter in between.**

**Served with a naan bread, and clear soda**

## **ISLAMABAD CHICKEN SOUP:**

### **Ingredients:**

**Water 3 Lt**

**Chicken 1 kg**

**Onion solid ,one-piece**

**China salt 1tbsp**

**Salt ½ tbsp**

**Boil on medium Flame**

### **Next:**

**Take out chicken and cut small pieces**

**Chicken stock 5 cup**

**Carrots**

**Bell pepper**

**Mutter cook 3 min**

**Add- cabbage 1 cup full**

**Tomato ketchup 5tbsp**

**Vinegar 1tbsp**

**Chili sauce 11 tbsp**

**Soya sauce 1tbsp**

### **Directions:**

**Boil**

**Corn flour 2 tbsp mix with water**

**Add slowly to the soup**

**Add-on eggs**

**Touch of salt**

**Served with green chili soaked in vinegar.**

## **MUTTON OR CHICKEN NIHARI NIGHT:**

### **Ingredients:**

**Mutton 1 kg**

**Water 3 lt**

**Garlic powder ½ tbsp**

**Salt ½ tbsp**

**Turmeric ½ tbsp**

**Red chili powder ½ tbsp**

**Citric acid ½ tbsp**

**Boil for 45 minutes**

### **Next:**

#### **Add-on**

**Ghee on pan medium heat**

**Add: star anise 3pc**

**Bay leaf 4pc**

**Green cardamom 5pc**

**Mace 2pc**

**Cloves 2pc**

**Fennel seed powder 1tbsp**

**Coriander powder 2tbsp**

**Cumin seeds powder 1tbsp**

**black salt ½ tbsp**

**Red chili powder ½ tbsp**

**Dry Ginger, 1tbsp**

### **Next:**

#### **Directions:**

**All purpose flour maida 3tbsp**

**Conr flour 1tbsp**

**Salt ½ tbsp mixwell with**

**Water touch**

**Add slowly to the boiling chicken soup pan ,utensils , let it boil 20min  
and served with a naan bread, and clear soda**



## **VIGGE TELANGANA ROLL:**

**Ingredients: cook using medium heat pan:**

**Oil 2tbsp**

**Garlic ginger paste**

**Onion slices**

**Bell pepper, red, yellow julienne cut**

**Cabbage shredder 1 cup**

**Carrots julienne cut**

**Green chili round cut**

**Dry Red chili paste**

**Green chili paste**

**Soya sauce**

**Touch of salt**

**Aeromat, powder**

**Spring onion touch**

**Maxwell**

**Add-on: spring roll sheet**

**Directions:**

**Add a spring roll stuffing to, 2 spring roll sheet and deep fried, served with a clear sada and salad**

## **DESERT KHEER**

**Ingredients:**

**Milk 25 LT**

**Basmati rice soaked in water overnight 5kg**

**1. Boil milk**

**2. grind rice**

**Mix rice and milk together let it cook**

**Milk 1 LT COLD ADD**

**Milk powder ½ kg**

**Mixwell**

**Let it boil milk mixture**

**Add-on: green cardamom powder 6 tbsp**

**Condensed milk 6 cans**

**Sugar 4 kg**

**Star anise water ½ 7 tbsp**

**Almond shredded 750 g**

**Mixwell add pistachio cashew nuts shredded powder, and**

**Served with a gulab jamun on top Served cold**

### **THE CHANA CHOLE**

**Ingredients:Using hot pan**

**Oil**

**Cumin seeds**

**Green chiles**

**Ginger garlic paste**

**Kabuli Chana**

**Coriander powder**

**Red chili powder**

**Turmeric**

**Water touch**

**Diced tomatoes**

**China salt**

**Water as needed**

**Coriander leaf**

**Let it cook on medium / simmer until Rogan comes out**

**Served with a naan bread, and clear soda**

### **PALAK PANEER**

**Ingredients: using hot pan**

**Oil**

**Garlic chopped**

**Cumin seeds**

**Turmeric**

**Tomatoes chopped**

**(Boil Spinach based past) keep it ready head of a time**

**Water as needed**

**Butter**

**Milk cream**

**Koya**

**Coconut powder**

**Salt**

**Cumin seeds**

**Coriander powder**  
**Garam masala powder**  
**Paneer SHREDDED touch**  
**Fenugreek powder**  
**Paneer cubes**  
**10min cooking ready to serve**  
**Served with a piping hot tea**

## **INDIAN PACIFIC CHICKEN ROLLS:**

### **Ingredients:**

**Chicken 1kg**

**Ginger**

**Garlic**

**Salt**

**Water boil everything together**

### **Next:**

**Add-on: chicken shredded 1kg**

**Cabbage ½ kg**

**Salt ½ tbsp**

**GREEN chili chopped**

**Chili flakes**

**Black pepper ½ tbsp**

**Ready stuffing**

**Add-on spring roll stuffing on spring roll sheet and deep fried. Served with a clear soda**

## **ZINGER BURGER**

### **Ingredients:**

**Chicken thigh**

**Vinegar**

**Red chili powder**

**Ginger powder**

**Garlic powder**

**Salt**

**Tikka masala powder ,home made**

**Marination 2 hours**

**Floor Mida**

**Water**

**Directions: Final internal temperature**

**165°f for chicken, fry on 165°f temperature fryers**

## **FRIDAY FISH FRY TILAPIA 6 kg**

**Emily paste pulp**

**Yellow lemon juice**

**Carom seed**

**Garlic paste 6tbsp**

**Bengal gram powder 1 cup**

**Salt touch**

**Garam masala powder 2tbsp**

**Red chili powder 3tbsp**

**Chili flakes 2tbsp**

**Coriander powder 5tbsp**

**Cumin powder 5tbsp**

**Marinade for 12 hours**

**Directions:**

**Ready to fry, 165°f temperature**

**Served with a cold water, cold coffee, or piping hot milk tea with a naan bread, basmati rice and Dal fry**

## **FISH BBQS TILAPIA**

**Ingredients: Fish 2kg**

**Ginger garlic paste 6 tbsp**

**Salt 1 tbsp**

**Red chili powder ½ tbsp**

**Coriander powder ½ tbsp**

**Turmeric 0.25 tbsp**

**Cumin powder ½ tbsp**

**Garam masala powder ½ tbsp**

**Lemon juice 3 ½ tbsp**

**Carom seeds 1tbsp**

**Cumin seeds 1tbsp**

**Yogurt 1 cup**

**Oil 5tbsp**

**Mix well**

**Marination for 2 hours**

**And bake it at 350°f 25-35- minutes**

**Served with a basmati rice, or naan bread, raita, Tamarind chutney and clear soda**

## **RUSSIAN SALAD**

### **Ingredients:**

**mayonnaise 1kg**

**Sugar 7tbsp**

**Mixwell**

**Apple Cut in cubes add directly in mayonnaise sugar mixture**

**Red grapes**

**Green grapes**

**Carrot boiled cut dice**

**Mutter Boiled**

**Microroni boiled 1pack**

**Pineapple cubes fresh 1pc**

**White pepper 1tbsp**

**Vinaigrette or vinegar 4tbsp**

**Black pepper 1tbsp**

**Mix well**

**add-on**

**Salt ½ tbsp**

**Directions:**

**Chilled Served with dry fruits on top**

**Chef- Syed MOIN Ahmed Ramadan special**

## **DESERT:**

**Deck of carrots**

**Ingredients:**

**Carrot shredded 4kg**

**Cook carrots until they become soft**

**Medium Heat**

**Add-on: sugar 750g**

**Green cardamom powder 1tbsp**

**Ghee 500 ML**

**Koya TOPPING**

**Dry fruits TOPPING**

**Directions: koya melt on high heat , and koya melt slowly On slow Heat.**

**Ready to serve**

**Served with a mango kulfi SIDE**

### ***TAHINI***

#### ***Ingredients:***

***Sesame paste***

***Garlic paste***

***Olive oil***

***Salt***

***Lime juice***

***Warm water marinade cool place below 41°f***

***Ready***

### ***ARABIANS DREAM OF FALAFEL***

#### ***Ingredients:***

***Kabuli Chana 4 cup***

***Garlic chop 3tbsp***

***Yellow onion 0.25 cup DICED***

***Parsley chopped 0.25 cup***

***Coriander leaf chopped 0.25 cup***

***Spring onion chopped 0.25 cup***

***Used to food processor grind chopped***

***Add-on:black salt 0.25 tsp***

***Red chili powder 0.25 tsp***

***All purpose flour 2tbsp***

***Coriander powder 0.25 tsp***

***Baking soda powder 0.25 tsp***

***Mixwell Make a kofta like balls***

***Ready To Fly***

***Deep fried***

***Served with a clear soda, pita bread, and salad***

## **INDIAN KOFTA MEATBALL**

### **Ingredients:**

**Onion diced 1kg dry onions water out**

**Ground chicken 2kg**

**All purpose flour maida 6tbsp**

**Corn flour 3tbsp**

**Baking soda ½ tbsp**

**Garlic powder ½ tbsp**

**Salt 1 ½ tbsp**

**Black pepper 1 ½ tbsp**

**Soya SAUCE 5tbsp**

**Red chill SAUCE 3tbsp**

**Mix well**

**Add-on: eggs 3 pc**

**Red chili flakes 1 ½ tbsp**

**Green chili chopped 13pc**

**Vinegar 1 ½ tbsp**

**Oregon 2tbsp**

**All purpose flour maida 2tbsp**

**Corn flour 1tbsp**

**Make kofta ball baked or fried 165°f fry**

**350°f BAKE**

**Served with a butter gravy, naan bread ,and clear soda**

## **FINGER CHIPS FRIES:**

**Ingredients:**

**Portable batten's 5kg**

**Corn flour 400g**

**Fry 3 minutes 165°f**

**Take out cooldown**

**After cooling take ziplock bags fill fries**

**And freeze it In a freezer**

## **ALOO SAMOSA VEGGIE RAJASTHANI**

**Ingredients: using hot PAN medium heat .**

**Oil 1tbsp**

**Fennel seeds 1tbsp**

**Coriander seed 1tbsp**

**Cumin seeds**

**Green chile chop 1tbsp**

**Asafoetida 1tsp**

**mutter boiled 1tbsp**

**Potatoes boiled 2pc**

**Red chili powder 1tbsp**

**Garam masala powder ½ tbsp**

**Turmeric ½ tsp**

**Dry mango powder 1tbsp**

**Salt touch ,dash**

**Ready stuffing**

**All purpose flour is maida**

**Carom seeds**

**Salt**

**Ghee**

**Water**

**Mixwell DOUGH is ready**

**Make samosas**

**Served with a green chutney, and clear soda**



## **CHICKEN BOTI DESI PHILLY**

**Ingredients: using hot PAN**

**Chicken boneless 2kg**

**Oil touch dash of oil fry 10min**

**Soya sauce 2tbsp**

**Sweet and sour sauce 2tbsp**

**Chili sauce 3tbsp**

**White pepper ½ tbsp**

**Red chili powder ½ tbsp**

**Salt ½ tbsp**

**Coriander powder ½ tbsp**

**Garam masala powder ½ tbsp**

**Tomato ketchup 3tbsp**

**Red Chili flakes ½ tbsp**

**Cook 5 minute take out let it cool down**

**Next:**

**Add-on: BUN**

**Bell pepper round CUT**

**Cucumber round CUT**

**Iceberg , Russian lettuce, or shredded cabbage**

**Dressing**

**SWEET CHUTNEY**

**ingredients:**

**Mayonnaise ½ kg**

**Honey 70g**

**Mustard paste or powder 70g**

**Salt 0.25 tsp**

**Mix well with a hand blender Ready**

**CHILI SAUCE CHUTNEY**

**ingredients:**

**Mayonnaise ½ kg**

**Chilli felix 2tbsp**

**Salt 0.25 tbsp**

**Chill tomato sauce 100g**

**Maxwell used hand blender**

**READY**

## **INDO-AMERICAN SANDWICH**

**Ingredients: using hot PAN medium heat**

**Oil**

**Chicken best strip 1kg**

**Coriander powder ½ tbsp**

**Red Chili flakes ½ tbsp**

**White pepper ½ tbsp**

**Salt 0.25 tbsp**

**Chicken powder ½ tbsp**

**Mix well**

**Add-on: little water**

**Chaat masala ½ tbsp**

**Chilli sauce 1tbsp**

**Soya sauce 1tbsp**

**Cook for 15 minutes**

**Ready cooldown**

**Next :**

**Chutney**

**Ingredients:**

**Green chili 3 pc**

**Garlic 6pc**

**Coriander leaves 1 cup**

**Mint leaves. 0.25 cup**

**Grind it**

**mix with: mayonnaise 1 cup**

**Vinegar 2tbsp**

**Salt 0.25 tbsp**

**Red chili flakes 0.25 tbsp**

**Mix well**

**Ready**

**Next:**

**Dressing: bell pepper**

**Cucumber**

**Iceberg**

**Ready**

**Served with a clear soda**

## **POMEGRANATE CHAPLI KABOB Mutton / chicken**

**ingredients: ground mutton/chicken keemaa 2kg**

**Green chili chopped 1cup**

**Ginger powder 3tbsp**

**Dry Anardana pomegranate seeds**

**Mixwell**

**Next:**

**Add-on: tomato chopped dice 2 cup full**

**Eggs 2pc**

**Carom seeds 3tbsp**

**Red chili flakes 2tbsp**

**Salt 2tbsp**

**Coriander seeds flicks 5tbsp**

**Cumin powder 4tbsp**

**Indian yellow Makai/atta, or yellow corn flour, 5tbsp**

**Ghee 2tsp**

**Omelette 1**

**Onion chopped dry out from water onions 5-6 small pc**

**Mixwell**

**You ready for marination marinade for 2 hours if you want make it in a large quantity batch safe in cooler 41°f below use when order comes explain below syedmoinahmed**

**Next: use some Chapel Kabob mixture out of stock.**

**½ kg Chapel Kabob mixture we going to use.**

**Eggs 2pc raw**

**Coriander leaves chopped ½ cup**

**Yellow corn flour or makai/atta 3 ½ tbsp**

**Mixwell**

**Directions :**

**Make patties by dip hand in a ice cold water.**

**Green chili cut from middle 7pc on tawaa, with a shallow oil on medium heat tawa ,fry your chapli Kabab on it, Ready**

**Served with a naan bread and a clear soda or mango lassi**

**chicken chapli Kabab Burger**

**Signature. Syedmoinahmed**

## **CHICKEN CURRY**

**ingredients: using hot pan medium heat**

**Oil**

**Garam masala solid**

**Turmeric**

**Ginger garlic paste**

**Red chili powder**

**Salt**

**China salt**

**Tomato puree**

**Coriander powder**

**Cumin powder**

**Fennel seeds powder**

**Add water as needed**

**Onions gravy**

**Chicken curry masala powder**

**Let It cook**

**Next :**

**Directions: add half done chicken cook for a little bit**

**Bake 350°f 90 minutes**

**Ready give a touch with garam masala powder top**

**Served with a naan bread and basmati rice. Important note this gravy can we use to make different individual Curry's some of them are listed below:**

**Pepper chicken**

**Chicken vindaloo**

**Chicken tikka masala**

**Chicken chettinad**

**How to fry chicken, HALF done**

**Ingredients:**

**Chicken**

**Ginger, garlic paste**

**Turmeric**

**Salt**

**Mixwell fry until HALF done.**

## **BUTTER CHICKEN CURRY**

### **ingredients:**

**Onion yellow gravy**

**Butter 2 blocks**

**Coriander powder**

**Red chili powder**

**Pepperrica**

**Fennel seeds powder**

**Cumin powder**

**Tomato puree**

**Butter chicken masala powder**

**Bake 350°f for 90 minutes**

**Gravy**

**ready butter gravy**

**Save the gravy in a cooler 41°f below**

**Next:**

**Add-on:HALF done boneless chicken**

**To butter gravy and give a give it touch**

**Of listed below:**

**Making order ready :**

**1.Butter gravy**

**2.Half and half milk**

**3. Chicken half done**

**4. Butter chicken masala powder**

**5. Butter**

**6. Fenugreek powder**

**7. Salt**

**8. Sugar touch**

**Next: STORED**

**CHICKEN FRY**

**Ingredients:**

**Chicken**

**Ginger,garlic paste**

**Turmeric**

**Salt**

**Egg**

**Cornstarch**

**Marinade 15min fry**

**Ready.**

**CHICKEN FRIED RICE**

**ingredients:**

**Basmati rice cold 41°f**

**Chicken have HALF done**

**Soya sauce**

**chili sauce Schezwan**

**China salt**

**Salt**

**Egg raw**

**Bell pepper**

**ONIONS**

**Oil (1st in pan)**

**Black pepper**

**Sugar**

**Curry leaf**

**Vinegar**

**Lime juice touch**

**Ready after cooking to write temperature 165°f chicken internal temperature**

**Served with clear soda**

## **KARAHI CHICKEN SHALIMAR**

**ingredients: using hot pan medium Heat**

**Chicken curry 41° cold**

**Oil**

**Ginger garlic paste**

**Bell pepper cubes**

**Onion cubes**

**Red chili powder**

**Add-on:chicken curry**

**Garam masala powder**

**Curry leaf**

**Cook it until it's Ready**

**Served with a basmati rice, and naan bread ,clear soda**

## **MIRCHI Ka SALAN**

**ingredients: using hot pan method**

**Oil**

**Cloves**

**Green cardamom**

**Bay leaf**

**Garlic solid 6pc**

**Ginger garlic paste**

**Red chili powder**

**Coriander powder**

**Cumin powder**

**Dry mango powder**

**Pepperrica**

**Green chili paste**

**Pistachios and sesame paste bass Curry**

**Onion gravy**

**Fenugreek seeds use very less**

**Coriander seeds used very less**

**cook until you see Rogan**

**Ready**

**Served with biryani special**

## **Vindaloo**

**Ingredients:using the hot PAN**

**Chicken curry or mutton Curry**

**Pomegranate juice vinegar**

**Red color liquid**

**Ready**

## **CHILLI CHICKEN**

**ingredients: use hot PAN method**

**Oil**

**Ginger garlic paste**

**Onion cubes**

**Bell pepper cubes**

**Half done chicken**

**Black pepper powder**

**China salt**

**Salt**

**Curry leaves**

**Chili sauce**

**Soya sauce**

**Ready**

**Served with a clear soda, and naan bread**



## **CHICKEN 65Z**

**Ingredients: use hot PAN METHOD**

**Oil**

**Ginger garlic paste**

**Chicken HALF done**

**Black pepper powder**

**China salt**

**Chili sauce**

**Color red liquid**

**Curry leaf's**

**touch chili flakes**

**Ready**

**Served with a rumali, and clear soda**

## **GOAT CURRY**

**ingredients:use hot utensils METHOD**

**Oil**

**Ginger garlic paste**

**Red chili powder**

**Pepperrica**

**Meat masala**

**Salt**

**Coriander powder**

**Cumin powder**

**Add-on: Raw mutton to utensil cook 15 minutes**

**Onion gravy**

**Tomato puree**

**Directions: BAKE 350°f time 90 minutes after check**

**Next: 40 more minutes inside turn utensil around**

**Ready give a touch of garam masala on top**

**Let it cool down completely before putting in cooler**

**Served with a naan bread or basmati rice and clear soda or mango lassi**

**With the same goat curry**

**Listed below:**

**Goat vindaloo**

**Pepper goat**

**Goat chettinad**

**Tikka masala southern Indo-pak.**

**ONION GRAVY**

**ingredients: use hot utensil method**

**Oil**

**Onion cut in cubes**

**Turmeric**

**Salt**

**Ginger garlic paste**

**Boil**

**After 35 minutes add- chopped tomatoes DICED**

**Cook until is done.**

**Cool down completely safe below 41°f cooler walking or refrigerate**

## **GINGER GARLIC PASTE RECIPE**

**ingredients:**

**Garlic 40%**

**Ginger 60%**

**Oil**

**grind (paste)**

**Ready**

## **BIRYANI GREEN MASALA**

### **ingredients:**

**Green chili**

**Jalapeno**

**Coriander leaf**

**Tomato**

**Ready**

## **BIRYANI RICE**

### **Ingredient:**

**Water boiling**

**Lemon juice**

**Garam masala solid**

**Salt**

**Basmati rice overnight**

**Directions: bake 350°f for 25min**

**Ready**

## **Biryani yakhni**

### **Ingredients:**

**Mutton or chicken**

**Salt**

**China salt**

**Ginger garlic paste**

**Red chili powder**

**Pepperrica**

**Coriander powder**

**Garam masala powder**

**Yogurt**

**Fried onions**

**Coriander leaf**

**Oil**

**Lime juice**

**Cumin powder**

**Cloves**

**Cardamom green powder**

**Bay leaf**

**Dry plum**

**Star Anis**

**Cinnamon stick**

**Briyani Masala homemade**

**Safran touch**

**Caraway seeds**

**Ghee**

**Butter**

**Green masala**

**Marinade for 30 minutes**

**Ready**

**TIKKA MASALA POWDER**

**Ingredients:**

**Rock salt pink 70g**

**Black salt 10g**

**Mace 10g**

**Black cumin seeds 50g**

**Ani seeds 10g**

**Citric acid 12.5g**

**Black peppercorns 25g**

**Dry Papaya powder 12g**

**Red chili powder 100g**

**Dry Ginger 15g**

**Nutmeg 8g**

**Clove pepper or pipli 3g**

**Star anise 2g**

**Cassia China cinnamon 2gm**

**Big black cardamom 5gm**

**Cinnamon stick 5g**

**Turmeric 25g**

**Red color 1g**

**Grind it all together Ready**

## **MIXED VEGGIE PULAO**

**ingredients: use hot utensil METHOD**

**Oil**

**Garam masala SOLID**

**Ginger garlic paste**

**Salt**

**Coriander powder**

**Mixed veggie bag**

**Potatoes**

**Cook for 10 minutes**

**Add-on: yogurt**

**Cook for 20 minutes**

**Next:**

**Green chili cut in half and round**

**JALAPENOS**

**Add Water fill up**

**Add socked Basmati rice**

**Cook for 7-8 minutes**

**Add Cali flowers on top**

**Directions: cover the late with the aluminum foil paper**

**Let it Dum for 10-15min Ready**

**Served with a clear soda and raita**