



Jyoti

CATERERS

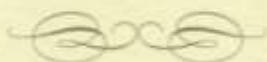
THE TASTE
LINGERS ON,
AND ON,
AND ON.



All over the world, food has always played a significant role, especially when an event is hosted. The invitees, the conversations, the ambience, the music, the dance, the performances - everything plays its part and contributes to the success of the event. However, the food served at the occasion is a key factor which determines its success. And this is exactly where we come in.

We are Jyoti Caterers

It all started in the late fifties when we made our debut in the world of catering. Since then, we have been spicing up the culinary world with delectable vegetarian food. We started off initially by serving our clients Indian-vegetarian delights in the most authentic preparation thus winning their hearts. From these golden times, we have come a long way. However, the authenticity has stayed on.



JUICES



Fresh fruit juices act as refreshers and play a significant part in any cuisine. Being one of the best forms of nature's power foods, they are healthy and relished with great delight. At events, a glass of juice or mocktail acts as an accompaniment and can play the role of conversation starters.

COCONUT PUNCH

(Fresh malai and crushed coconut water)

ROSE COCONUT

(Strips of malai and coconut water garnished with rose petals)

ANAR

(Anar juice)

ANAR PERU

(Anar juice blended with guava pulp)

PINEAPPLE PERU

(Pineapple juice with guava pulp)

PINEAPPLE MOSAMBI

(Fresh juice of pineapple and sweet lime)

FRUIT PUNCH

(Mix fruit juice with chopped apple, mint and anar)

PEACH PLUM

(Fresh peach and plum juice)

ORANGE STRAWBERRY

(Fresh orange juice with strawberry pulp)

SHALIMAR

(Watermelon juice blended with vanilla)

PINA COLADA

(Coconut milk, pineapple juice and vanilla ice-cream)

THANDAI

(Thandai syrup blended with milk, cardamom powder and crushed pistachio)

ORANGE BLOSSOM

(Fresh orange juice blended with vanilla ice-cream)

PEACH BLOSSOM

(Fresh peach juice blended with vanilla ice-cream)

ANAR STRAWBERRY

(Anar juice with fresh strawberry pulp and strawberry pieces)

LITCHI COCONUT

(Litchi juice with coconut water)

COCKTAIL

(Black grape and mix fruit juice)

BLACK GRAPE PERU

(Black grape juice with peru pulp)

GREEN GRAPE LITCHI

(Fresh green grapes with litchi juice)

MUSK MELON BLOSSOM

(Musk melon with vanilla ice-cream)

LITCHI ORANGE

(Litchi juice with orange base)

KIWI PINEAPPLE

(Fresh juice of kiwi and pineapple)

SUMMER COOLER

(Fresh juice of kiwi and pineapple garnished with mint)

BLUEBERRY

(Freshly squeezed blueberries with vanilla)

KIWI LEMON

(Fresh juice of kiwi and lemon)

RED GUAVA

(Freshly squeezed red guava)

CHOCOLATE TRUFFLE

(A great combination of chocolate and vanilla, garnished with chocolate chip and grated apple)



STARTERS

Starters consist of mainly snacks and bites which are served before the main course. They are sometimes referred to as finger food as they can be picked up and munched by the guests while they are still standing and having a conversation with someone.

KOTHMIR WADI

(Fried dumpling of coriander, spices and chickpea flour)

BAJRA NA WADA

(Traditional spices blended with bajra flour and fried. Served with minty curd chutney)

HARA BHARA TIKKA

(Crushed green peas with raw banana and cottage cheese)

ALOO TUK

(Sindhi speciality of crispy baby potatoes, topped with amchur and red chilly masala)

COCKTAIL SAMOSA

(Mini samosa with filling of green peas, French beans and cabbage)

KALMI KEBAB

(Crushed chick peas with fresh mints and Indian spices)

PANEER PAKODA

(Cubes of paneer sandwich with pudina chutney and coated with chickpea batter)

WALNUT BALL

(Cottage cheese and walnut balls with very delicate spices)

CHEESE CHILLY TOAST

(Crispy bread fingers topped with cheese and bell peppers)

VOL-A-VU

(Vol-a-vu shells filled with creamy corn and topped with cheese)

ASSORTED OPEN SANDWICH

(Cheese, chutney, vegetable, and Russian salad)

BABY CORN FRITTERS

(Batter fried baby corn served with schezwan sauce)

CHEESE CORN BALLS

(Monterey jack cheese and corn blended in thick white sauce and coated with bread crumbs)

CORN TIKKI

(Cottage cheese, crushed corn and bell peppers rounds)

TOSTADA'S

(Flower shaped tortilla chips topped with refried beans/corn, salad and grated cheese)





CHEESEY SPINACH / JALAPENO DIP

(Served with toasted French bread)

HUMMUS

(Served with pita / zatar pita / pita chips)

TORTILLA CHIPS

(Served with tomato salsa / mango salsa / pineapple salsa)

CHEESEY SPINACH ROLL

(Cottage cheese and spinach blended with cheese and encased in wonton wrapper)

SCHEZWAN WATER CHESTNUT

(Water chestnut cubes tossed in schezwan sauce)

MANGO DELITE

(Aam papad blended with raw banana encased in wonton cigars)

BUTTERED CORN CUPS

(Butter steamed American corn with seasonings)

PANEER PAPAD FINGERS

(Paneer and pimento fingers coated with crushed papad and fried)

JALAPENO POPPERS

(Fried dumplings of cheese and crushed jalapenos)

PESTO AND OLIVE TOASTIES

(Mini toasties topped with pesto and olives)

PANEER SPRINKLERS

(Cottage cheese squares sandwich with schezwan sauce rolled in soft Noodles and sprinkle with oriental sauce)

CAJUN STYLE NUGGET

(Cajun powder coated over nuggets)

3 PEPPER PYRAMID

(Cottage cheese and bell pepper triangles)

PANEER SOTI

(Cubes of paneer, capsicum and tomato marinated and batter fried)

STUFF MUSHROOMS

(Scoopd mushroom filled with cream cheese)

SOUPS

Soup is an important part of a meal. Usually served at the beginning of a meal. A nice hot bowl of soup relaxes and refreshes you. As an appetizer, it helps you relish the main course even better.

CREAM OF TOMATO

(A delightful tomato soup with creamy roux)

SWEET CORN

(Creamy tinned sweet corn soup topped with chilly, vinegar and vegetables)

VEG. CLEAR

(Garden fresh vegetables simmered in clear veg stock)

HOT AND SOUR

(Black pepper broth with vegetables)

VEG. MANCHOW

(Garlic, ginger, chilly sautéed with chilly paste, corn flour and soya slurry, sprinkled with vegetables and crispy noodles)

MINISTRONE

(Fresh tomato broth with vegetables, pasta and basil topped with parmesan)

TOM YUM

(Clear spicy thai soup with galangal and kafir lime leaves)

ALMOND BROCCOLI

(Creamy broth of almond slivers and broccoli flowerets)

MEXICAN BEANS

(Rajma blended with tomato puree and Mexican seasoning)

LEMON CORIANDER

(Tangy lemon clear broth topped with fresh coriander)

MUSHROOM CAPPUCINO

(Creamy crushed mushroom broth topped with cinnamon Powder)

RASAM

(South Indian speciality)

TOMATO BASIL

(A delightful combination of tomato & basil with creamy roux)



SALAD BAR

Salad is considered as a dish of green herbs or vegetables, sometimes cooked, and usually chopped or sliced, sometimes mixed with fruit and generally served with a dressing. The chief purpose of salads in a meal is to provide something that the rest of the foods served in the meal lack. Veg salads are rich in vitamins and fibre content.

ITALIAN PASTA

(Choice of pasta tossed with mayonnaise and peppers)

AMERICAN CORN DELITE

(Boiled American corn, tomato, cucumber, sev and fried chana dal mixed with Indian seasoning and lemon juice)

WARM SLAW

(Mix vegetables tossed in oriental sauce)

CUCUMBER DELITE

(Cucumber cups, stuffed with creamy curd)

THAI SOM TOM

(Tangy Thai raw papaya salad with peanuts)

THREE BEANS SALAD

(Beans with Indian seasoning and lemon juice, salt and pepper)

SPANISH VEGANZA

(Green peas, purple cabbage, cucumber, french beans, carrot mixed with white béchamel sauce and seasoning)

SALAD CANOPY

(Crispy monaco biscuits topped with salad greens)

WALDROF

(Creamy apple and walnut salad in mayo cream)

KOREAN KHIMCHI

(Cabbage, carrot and cucumber in spicy red chilly dressings)

FRUITY RUSSIAN SALAD

(Original Russian salad with beans, peas, cucumber, grapes, pineapple in mayonnaise sauce)

CHEESEY BERRY TOMATOES

(Tomato chunks topped with berry sauce and grated cheese)



SWEETS



Be it a child, teenager or an adult - everybody enjoys a sweet dish in a meal. Sweets not only appeal to the taste buds but also make the meal more appetizing.

SUKAN KANSAR

(Crusty wheat flour sautéed in ghee with sugar and cardamom)

RABDI ANGOOR BASUNDI

(Flavoured small assorted rasgullas dipped in basundi)

STRAWBERRY BASUNDI

(Basundi topped with strawberry pieces)

ORANGE BASUNDI

(Basundi topped with orange pulp)

SITAFAL BASUNDI

(Basundi topped with sitafal pulp)

LACHHA RABDI

(Rabdi mixed with thick malai pieces)

FRUIT RABDI

(Rabdi mixed with assorted fruits)

ORANGE KHEER

(A combination of milk, boiled rice, sugar, cardamom powder, orange and dry fruit)

DUDH PAK

(Condensed milk, sugar, dry fruit and saffron)

FRUIT SALAD

(A combination of assorted fruits, with custard)

BADAM SHEERA

(Roasted almond paste in pure ghee with sugar)

BADAM PISTA SHEERA

(Almond paste and pistachio roasted in pure ghee and sugar. Garnish with blanched pistachio)

MOONGDAL SHEERA

(Crusty moongdal flour, roasted in ghee with sugar and garnish with almond, pistachio and cardamom powder)

WALNUT SHEERA

(Walnut paste roasted in ghee with sugar and garnish with walnut pieces)

BAKED MADHURAM

(A three layered baked dessert of bundi, malai, pistachio)

SHRIKHAND

(Sweet condensed curd flavored with saffron)

FRUIT SHRIKHAND

(Sweet condensed curd flavored with mix fruits)

AAMRAS

(Fresh mango pulp served chilled with mango cubes)

MANGO PLAZA

(Rasgulla stuffed with fresh mango pulp and topped with basundi)

STRAWBERRY PLAZA

(Rasgulla stuffed with fresh strawberry pulp and topped with basundi)

BADAM PISTA SWEET

(Fresh almond-pistachio mithais of your choice)

SANDESH

(Soft cottage cheese flavored according to your choice with kesar or fresh fruits)

PETHA

(A speciality of Agra)

BENGALI SWEETS

(Traditional Bengali sweets)

RAS MALAI

(Rasgulla dipped in basundi)



RAJ BHOG

(Saffron flavored rasgulla filled with pistachio)

FRUIT CAKE

(Layers of crush pista, malai and fresh fruit)

AMRUT CAKE

(Layer of crush pista, malai and petha)

KESAR JALEBI

(Refined flour batter fried in ghee and dipped in saffron sugar syrup)

KESAR GARAM BUNDI

(Bundi fried in ghee with kesar syrup)

IMARTI

(Thick urad dal circles dipped in kesar sugar syrup)

RABDI MALPUVA

(Marwari sweet made with refined flour, mava and milk. Fried in ghee)

CHOORMA LADOO

(Roasted wheat flour made in round shaped sweet balls)

GAJAR HALWA

(Grated carrots, cooked in condensed milk, mawa and sugar)

DOODHI HALWA

(Grated bottle gourd cooked in condensed milk, mawa and sugar)

GOL PAPDI

(Wheat flour roasted in ghee, mixed with jaggery, and topped with varyali)

MOHAN THAL

(Besan roasted in ghee and mixed with sugar, cardamom powder and garnish with pista)

GHEVAR

(Ghee fried mesh of refined flour circle dipped in saffron sugar syrup)

TRIVENI SANGAM

(Layer of white butter, pistachio and pineapple on a bed of ice)

FRUIT PUNCH

(Layer of white butter and mix fruit on a bed of ice)

FARSAN

Farsan is a generic term originally for fried and salty Gujrati snacks. These are mainly side dishes that complement the main meal and are served alongside. Some Farsan are served as snacks or light meals in their own right.

DAHI WADA

(Wada made of urad and moongdal topped with thick curd, salt, jeera and red chilly powder)

DAHI PAKODI

(Small wada topped with dahi and chutney)

KHASTA KACHORI

(Refined flour dough stuffed with moongdal, cumin seeds, coriander seeds, fennel and fried. Served with green chutney, sweet red chutney and sev)

PANEER DHOKLA

(Steamed dhokla with paneer slices and chutney in between)

DAMNI DHOKLA

(Dhokla steamed in individual cups topped with green peas, cashewnuts and tomatoes)

PANDOLI

(Steamed dumpling of chawli dal, topped with dill and served with coconut chutney)

AMIRI KHAMAN

(Made from chana dal, dhokla, pomegranate, sev and sesame oil)

PATRA

(Patra leaves rolled in besan, turmeric, red chilly, green chilly mix and steamed)

KHANDVI

(Bengal gram flour sheets rolled and served with a tempering of mustard and sesame)

JYOTI SPECIAL

(Paneer, grated coconut, raisins, cashew, peanuts and pomegranate in refined flour fried in 7 layers)

CORN MARBLE

(Green peas and corn dumpling coated with vermicelli and fried)

CORN ROLL

(Crushed corn stuffed in sheets of refined flour)

KAND POTATO PATTICE

(Fresh yam, potato, corn flour and spices stuffed with green peas or coconut)

SURTI PLAZA

(Green peas, fennel, amchur powder, lime juice stuffed in flour patti and topped with tomato sauce and fresh coconut)

SHAHI CORN TIKKI

(Crushed corn, cottage cheese and bell pepper rounds)



HARA SAMOSA

(Green peas samosas served with corn gravy)

SCHEZWAN BALLS

(Mix vegetables and refined flour tovals pan fried and served with schezwan sauce)

PANEER PAKODA

(Two layered paneer stuffed with green peas and batter fried)

JAIN KABABS

(Raw banana, spices, fresh coconut, peanut rolled and deep-fried)

PANEER CORN SEQUENCES

(Paneer, corn, pimentos and peanuts squares, wrapped in noodles and fried)

MOONGDAL SURPRISE

(Moongdal flavored and filled in refined flour ball)

COCONUT CIGARS

(Cigar shaped rolls stuffed with grated coconut and cottage cheese)

COTTAGE CHEESE & GREEN PEAS SANDWICH

(Green peas stuffed between sliced cottage cheese and deep fried to perfection)

STUFFED KHANDVI

(Bengal gram flour sheets stuffed with Indian spices, rolled and topped with tempering of mustard and sesame)

STUFFED VEGETABLE WRAPS

(Refined flour wraps stuffed with bell peppers, cabbage and cottage cheese, low fried to perfection)

POTATO KHOPRA PATTICE

(Potato, corn flour and spices stuffed with coconut)



KATHIYAWADI

Kathiyawadi cuisine is in many ways unique from other culinary traditions of India. A traditional blend of exquisite flavours and textures, Kathiyawadi platter is a gastronomic delight. Kathiyawadi cuisine is a splendid array of colourful, spicy and unique dishes from different parts of India.

METHI NA THEPLA

(Wheat and fenu greek roll ups. Served with traditional sweet mango pickle)

BAJRA NA ROTLA

(Thick millet pancakes, served with ghee, jaggery, white butter, garlic chutney, spring onion and curd)

RINGNA NO OLO

(Roasted aurbegine sautéed with onion, garlic and tomato)

METHI BESAN

(Fresh fenugreek and gram flour kathi)

GHUWAR DHOKLI

(Green beans and gram flour dumpling with dry spices)

PERU CAPSICUM

(Sweet & sour guava and capsicum delicacy)

FADA RICE

(Broken wheat, green gram rice with green peas, french beans, potato and carrots accompanied with cucumber and tomato raita)

EK TOP NA DAL BHATT

(Steamed dal and rice with vegetable set in layers and baked. Served with tender coconut curry)

DUDHI NA MUTHIYA

(Steamed rolls made from grated bottle gourd and gram flour, marinated with traditional Indian spices and oil)

LILVA NI KACHORI

(Super fine wheat flour dough stuffed with smashed 'lilva' seeds and mixed with special spices and fried)

PONK NA BHAJIYA

(Deep fried dumplings of green millet and gram flour)

KAND NI PURI

(Slice of kand root dipped in moderately fine paste of bengal gram flour along with spices and fried)



RAJASTHANI

Rajasthani cuisine is primarily vegetarian and offers a fabulous variety of mouthwatering dishes. The spice content is quite high in comparison to other Indian cuisines, but the food is absolutely scrumptious. Rajasthanis use ghee for cooking most of the dishes. Rajasthani food is well known for its spicy curries and delicious sweets.

GATTA NU SHAK

(Bengal gram dumplings cooked in curd curry)

AAMCHUR KI LOUNJI

(Delhi beans with cashew and raisins simmered in sugar syrup)

KER SANGRI

(Dried beans and capers simmered in Marwadi spices and mustard oil)

ALOO PETHE KI SABJI

(Potato and red pumpkin tempered in fennel, fenugreek and mustard seeds, sweet and sour semi gravy delicacy)

MIRCHI KA SAALAN

(Non-spicy fat chillies simmered in white sesame, peanut, cashew and cumin gravy)

DAL BAATI

(5 types of slow simmered dals, served with wheat flour balls)

CHOORMA

(Pure ghee and gram flour granules mixed with powdered sugar choice of choorma)

BEDMI PURI

(Udad dal, fennel and asfoetida crushed and stuffed in wheat puris)

MUTTER PURI

(Crushed green peas, ginger and green chilly stuffed in wheat puris)

SATPADI ROTI

(7 layers of wheat flour rotis with achari masala)

RAM KHICHDI

(Bengal gram gatta rice with cashews in yellow masala)

MIRCHI WADA

(Fat chillies stuffed with aloo masala and batter fried)

SEV PAKODI

(Bengal gram flour, mixed with spices and fried in mini spiral and round shape)

PYAZ KI KACHORI

(Refined flour dough stuffed with onions, cumin seeds, coriander seeds, fennel and fried to perfection)



BOLLYWOOD ROADSIDE SPECIALITIES

This is one of the many things for which Mumbai is famous - street food. Found on sidewalks, beaches and alleys, it has that unique Bumbaiyaa aroma and taste.

PAV BHAJI

(Buttered pav served with mashed vegetable)

CHHOLE BHATURE

(Delhi style simmered chick peas with yogurt and fermented flour puris)

RAGDA PATTICE

(Potato tikkis stuffed with chana dal served with white peas gravy, topped with sweet and spicy chutney)

DAL PAKWAN

(Crispy sindhi puris topped with yellow gram and green gram dal, served with chutneys and spicy chilli)

GRILLED SANDWICH

(Boiled potato, Onion, tomato, capsicum and cheese stuffed in triangular bread and grilled to perfection)

CORN BHEL

(American corn, bread croutons, tomato, cucumber, capsicum mixed with 3 types of chutney and garnished with sev)

ICE SEV PURI

(Small puris topped with potato, onion, icy chutneys and garnished with sev and raw mango)

FRANKIE

(Tawa roasted roll ups filled with potato patty, bumbaiya frankie masala and vinegar onions)

VEG. PUFF

(Putt pastry stuffed with mix vegetables)

PANEER ROLL

(Tandoori paneer tikka and onion, capsicum sliver's in flour roll ups)

DAL SANDWICH

(Samosa stuffed in bread slices topped with yellow gram dal, chutneys and spicy chilly)

DABELI

(A traditional Kutch speciality)

JHAL MUDI

(A Kolkata bhel with onion, cucumber and mustard oil)

DESI KHOW SUEY (SAMOSA-KADHI)

(Punjabi samosa, kadhi made with red yellow peppers, crushed groundnut, bhavnagari gathiya and chat masala)

BUTTER PUDLA

(Bengal gram crepe/tawa fried in butter)

PANI PURI

(Sindhi puri's and choice of stuffing with mint and coriander water and sweet tamarind chutney)

