











PADMA JN., ERNAKULAM

**MENU**

**Welcome Drink**

Bombay Sarbath, Green Lime

**Breads**

Romali Rotti, Pal appam, Coin Porotta

**Curries**

Chicken Pepper Roast, Fish Kumarakom, Beef Ulathu

Mutton Dum Biryani

Kerala Chicken Fry

Pickle, Raita, Papad

Kappa

Fish Mulakittatu

**Veg**

Pulao Rice, Paneer Matar Masala, Veg Pepper

Vegetarian Ella Sadya

Salads - 10 types, Cold Rice

**Dessert**

Spanish Delight, Ice Cream, Coconut Pudding

Fruit Salad, Rasam, White Tea

Malmani Tea

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Established in the Year 1984, Ideal Caterers is one of the most successful and reliable hospitality, wedding catering and food servicing companies in Kerala, we continue to offer the most competitive prices around and are proud of the fact all our services are provided in-house.

Ideal Caterers cater to any type of private function including birthday parties, weddings, christenings, mehendi, corporate training meets and seminars, and many more.

Delivering absolutely lip-smacking delicious food, at your doorstep which is piping hot and ready-to-serve.

### ***Selecting an outdoor caterer and why Ideal Caterers***

Making food for 5 people and 500 people needs different levels of skill set, and this is the simple reason why restaurant business is completely different from outdoor catering.

Most of our grandmother turns out to be an expert chef simply because of her experience and expertise, thanks to ideal caterers we have been in business since 1984.

### **Tips on menu selection**

*Things to keep in mind while deciding a menu for an occasion*

*Instead of seeing ideal caterers as a mere catering contractor for your special moments of you and your family, we would request you to see us a partner and a trustable friend who takes all efforts to ensure that your function/ event is a great success.*

- **Number of Guest attending:**

This is the most important aspect of catering; all other decision will be based on the total number of guest.



- **Budget :**

It all depends on your budget, trust on ideal caterers, we offer you the best value for your money.

- **Location:**

If it's a house warming the menu should be different unless otherwise you have a lot of space at your home, if it's a wedding attended by more than 500 people a venue should be selected accordingly.

If your guest are urban, semi urban and or rural home town kinds the food has to be selected accordingly, for eg, fried rice and chilly chicken may not be preferred by people in rural setting, also people in town has different eating patterns.

- **Type of guest (North Kerala (Malabar side)**

In a wedding if the guest are from Malabar region they may not like the typical food that is served in south central Kerala so we need to keep these points in mind.

- **Type of function:** Wedding, Housewarming, Engagement or Event each function has a different menu and service requirements.

- **Time:** Breakfast, Lunch, Dinner timing of the function is critical for egg: certain foods go well with dinner and not lunch.

## How to design a menu.

Tough there are not fixed rules on menu selection few basic structure should be adopted. Any menu should have

### **Option1**

Welcome Drink+ Main Course +Desserts

### **Option 2**

Welcome Drink+ Bread + Curry+ Rice +Curry+ Fry+ Salads + Desserts.

### **Option3**

Welcome Drink+ Starters + Soups+ Bread + Curry+ Rice +Curry+ Fry+ Salads + Desserts

### **A more extravagant menu can include**

Welcome Drink + Starters + Soups + Breads+ Curry's+ Rice + Curry's + Fry+ Salads + Desserts.This can also include live counter which includes sea food counter tattu kada counter(with dosa, puttu kadala and kappa meen curry) in desserts you can have matka kulfi, chocolate fountain and sugar candy.

### **Service:**

For any function for efficient service in a large scale catering, buffet is the best alternative however, if you want your guests to be served on table make sure you also add a part of the guest in buffet service.

*It's advisable that you do not keep the entire guests in table service as re-setting the entire table would take minimum of 20 min.*

*Also if the crowd is large, its advisable give a session before the Nikkah or Muhurtham as it would be almost unmanageable for any caterer to handle the crowd and the service would not be of standard as expected. Guest tends to get restless as food gets delayed, so always have a buffet counter.*

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## Menu combinations



**Combi 1:**

Welcome Drink - 1 Type, Fried Rice, Chilly Chicken, Chilly Gobi, Scoop Ice Cream, Cut Fruits

**Combi 2:**

Welcome Drink - 2 Types, Coin Parotta, Aripathiri, Chicken Roast/ Chicken Kadai

Veg Kadai, Fried Rice, Chilly Chicken, Chilly Gobi, Ice Cream Scoop, Cutfruits, Gulab Jamun

**Combi 3:**

Welcome Drink - 1 Type, Appam, Mutton Stew, Veg Stew, Pulao Rice, Chicken Korma/Butter Chicken, Veg Korma, Scoop Ice Cream, Caramel Pudding, Gajar Halwa

**Combi 4:** Welcome Drink - 2type Or Palchaya, Appam, Romali Rotti, Aripathiri, Chicken Rogan Josh/ Chicken Roast, Mutton Korma, Fish Kumarakom, Mutton Dum Biryani, Chicken Fry/ Tandoori Chicken, Pickle, Salad, Papad, Salads - 3 Types, Puddings - 2 Types, Ice Cream Scoop, Cut Fruits.

**Premium Menu****Combi 5:**

Welcome Drink - 2 Type, Palchaya, Live Starters - Crab Claw/Tawa Fish, Sesame Chicken Fry, Prawns Batter Fried, Cheese Balls, Thattu Kada - Live Dosas, Kappa Mean Curry, Puttu Kadala, Plantains, Kannan Pathiri, Kameer, Batura, Mutton Pepper Roast, Kuttanadan Duck Curry, Kadai Chicken, Brain Fry, Paneer Butter Masala, Channa Massala, Veg Kadai, Mutton Biryani, Tandoori Chicken - Live, Veg Biryani, Chilly Gobi, Baskin Robins Scoop Ice Cream, Payasam, Puddings - 4 Types (Caramel, Chocolate, Coconut, Biscuit Bread), Gothambu Verukiyathu,

## Lunch Table Service

### **Combi 1A:**

Welcome Drink - 2type,Mutton Biryani + Pickle, Salad, Papad,Chicken Nadan Fry/ Chicken 65,Cassata Slice Ice Cream,

### **Combi 2A:**

Welcome Drink - 2type,Chicken Biryani + Pickle, Salad, Papad,Casatta Slice Ice Cream

## Christian Course Meal

Welcome Drink - 2types,Appam,Mutton Stew,Cutlet+ Salad,Rice,Fish Vathichatu  
Nadan Beef Ulathu, Chicken Roast,Avial, Thoran, Kalan, Tenga Chammanthi, Chemeen  
Chammanthi, Kondatam, picle,Cassata Slice / Verities of Desserts as Buffet  
Mineral Water Bottle





## Menu

### Welcome Drinks

#### **Milk Based:**

Bombay Sarbath, Badam Milk, Mango Milk, Pista Milk, Oreo Milk Shake, Beetroot Milk Shake.

#### **Fruit Based:**

Water Melon Fizz, Cucumber Lime, Water Melon Fizz, Grape Juice, Pine Apple Juice, Fruit Punch, Green Lime, Lemon and Cucumber, Chaas, Kacha Aam.

### Soups

- Cream Of Chicken Soup
- Cream of Tomato
- Sweet Corn (Veg & Non Veg ) Soup
- Hot And Sour ( Veg And Non Veg ) Soup
- Mutton Head Leg Clear Soup

### Starters (Non Veg)

- Samosa (Meat, Seafood, Chicken )
- Crab Claw
- Fried Rolls (Meat, Seafood, Chicken)
- Cutlet (Meat, Chicken, Seafood)
- Chicken Lolly Pop/ Sesame Chicken Lolly Pop
- Chicken Nuggets
- Chicken Manchurian Dry
- Chilly Chicken B/L Dry
- Chicken Sheek Kebab

## Tandoori

- Tangdi, Malai, Haryali, Tikka
- Mutton/beef Sheek Kebab
- Fish Tikka
- Fish Goan Fry
- Prawn Chilly Fried
- Tikka Tandoori Prawns
- King Prawn On Stick

## **Malabar Palaharantal**

- Meat Alissa
- Meat Balls
- Erachi Pathiri
- Chatti Pathiri
- Kallumakay
- Chemeen Ada
- Chemeen Pathiri
- Chemeen Roll
- Kaipola
- Payam Vaatiyathu

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### Starter Snaks Vegiterian

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- Dahi Vada
- Uzunnu Vada
- Cutlet ( Paneer, Mixed Veg)
- Fried Roll ( Paneer, Mixed Veg)
- Samoosa ( Paneer, Mixed Veg)
- Cheese Balls
- Potato Balls
- French Fries
- Paneer Cubes Fried
- Assorted Pakora

### Starter Sweets

- Unnakay
- Dates Pathiri
- Cheese Cherry Pineapple
- Plum Cake
- Plain Cake

### Tawa Live

- Tawa Fish (Karimeen, Neymeen, Ayila)
- Tawa Prawns
- Tawa Squid
- Tawa Chicken
- Veg: Mixed Veg Tawa In Special Masala

### **Breads**

- Aripathiri
- Pal Appam
- Kerala Parota
- Coin Porota
- Kameer
- Idiyappam
- Ghee Chapathi
- Velichenna Pathiri
- Kannan Pathiri
- Kothu Porota
- Dosa Live( Masala Dosa, Thattu Dosa, Egg Dosa, Ney Dosa)
- Puttu Set
- Wheat Parotta

### **(Tandoori)**

- Tandoori Rotti
- Methi Rotti
- Romali Rotti
- Lacha Parantha
- Methi Parantha
- Small Parantha
- Mirch Parantha
- Butter Nan
- Stuffed Nan
- Baby Nan
- Plain Nan

- Onion Kulcha
- Paneer Kulcha
- Aloo Kulcha
- Gobi Kulcha

### **Rice**

- Ghee Rice
- Fried Rice
- Veg Pulav
- Tomato Rice
- Curd Rice
- Palak Rice
- Erachi Choru
- Jeera Rice
- Lemon Rice
- Steamed Rice With Peas And Vegetables
- Arabian Kabsa

### **BIRYANI SPECIAITIES**

- Dhum Biryani (Using Finest Quality Long Grain Raw Rice, Available in Mutton, Chicken, Fish and Veg)
- Talassery Biryani (Using Most Authentic Recipe Chicken, Mutton, Fish, )
- Tamil Biryani (Dindigul Talapakkatti Biryani)
- Navaratnan Veg Biryani
- Paneer Biryani

## Curries( Non Veg)

### Chicken Special:

- Nadan Chicken Curry
- Chicken Roast
- Chicken Varutharachatu
- Kadai Chicken
- Butter Chicken
- Pepper Chicken
- Chicken Mappas
- Chicken Peralan( Thick Roast Gravy Consistency)
- Chicken Dopyaz
- Chicken Tikka Masala
- Chicken Shahi Kurma
- Chicken Manchurian
- Chilly Chicken
- Chicken Malabari
- Thai Chicken Curry (Green/Red/Yellow)
- Chicken Dry
- Malabar Chicken Fry
- Cochin Chicken Fry
- Chilly Chicken Dry
- Chicken Manchurian Dry
- Sesame Chicken Fry



### **Mutton Special Curry**

- Mutton Stew
- Mutton Roast
- Mutton Pepper Roast
- Nadan Mutton Curry
- Mutton Kurma
- Brain Roast
- Mutton Chilly
- Head Leg Curry
- Mutton Thoran
- Mutton Liver Roast
- Mutton Rogan Josh
- Green Mutton Curry
- Mutton Shahi Kurma
- Mutton Dopiazza
- Palak Mutton
- Keema Mutter

### **Duck**

- Kuttanadan Duck Curry
- Nadan Duck Roast

### **Fish Specials**

- Fish Vattichatu
- Full Fish in Plate (Chinese preparation where one long fish is served)
- Fish Moly
- Fish Coconut Curry
- Fish Masala

- Chilly Fish
- Goan Fish Curry
- Squid Roast
- Neymeen Pollichattu
- Karimeen Pollichattu

### **Prawn Verieties**

- Prawn Special Roast
- Nadan Prawn Curry
- Cochin Prawn Curry
- Prawn Chicken Masala
- Prawn Tempura Fry
- Prawn Kurma
- Prawn Fry
- Pepper Prawn
- Prawn Crispy Fried

### **Beef**

- Nadan Beef Ulathu
- Beef Roast
- Beef Dry Fry
- Beef Chilly

### **Egg**

- Egg Pulusu
- Egg Masala
- Boiled Egg Fry
- Boiled Egg
- Egg Burji

### Curries (Vegetarian)

- Palak Paneer
- Paneer Butter Masala
- Paneer Mutter
- Paneer Korma
- Shahi Paneer
- Muglai Paneer
- Paneer Mushroom
- Chana Masala
- Chana Chilly
- Malai Kofta
- Palak Kofta
- Vegitable Kofta
- Veg Navaratnan Korma
- Veg Soya Masala
- Crispy Fried Veg
- Kadai Veg
- Bindi Masala

### Sweets

- Live Jelebi
- Carrot Halwa
- Gulab Jamun
- Wheat Nostalgia/ Gothambu Verukiyathu
- Falooda
- Payasams:
- Pallada, Ari Payasam, Ada Pradaman,
- Ambalapuzha Pal Payasam
- Rasagula
- Kulfi

- Kulfi With Falooda
- Rasmalai
- Fruit Salad

### Deserts

- Caramel Custard Pudding
- Coconut Pudding
- Fruit Pudding
- Biscuit Bread Pudding
- Cake Ice Cream
- Baskin Robins Ice Cream(All Variety)
- Spanish Delight Ice Cream Scoop
- Ice Cream With Fresh Fruits
- Blue Berry Cheese Cake
- Brownie With Ice Cream
- Truti Fruity Bread
- Cake ( Pineapple/Mango/Chocolate/Black Forest)
- Soufflé (Pineapple, Mango, Chocolate)
- Pudding ( Pineapple, Caramel, Biscuit Bread, Strawberry, Chocolate, Coconut)
- Custard ( Vanilla, Chocolate, Strawberry, Caramel)
- Mousse (Chocolate, Strawberry, Pineapple)

