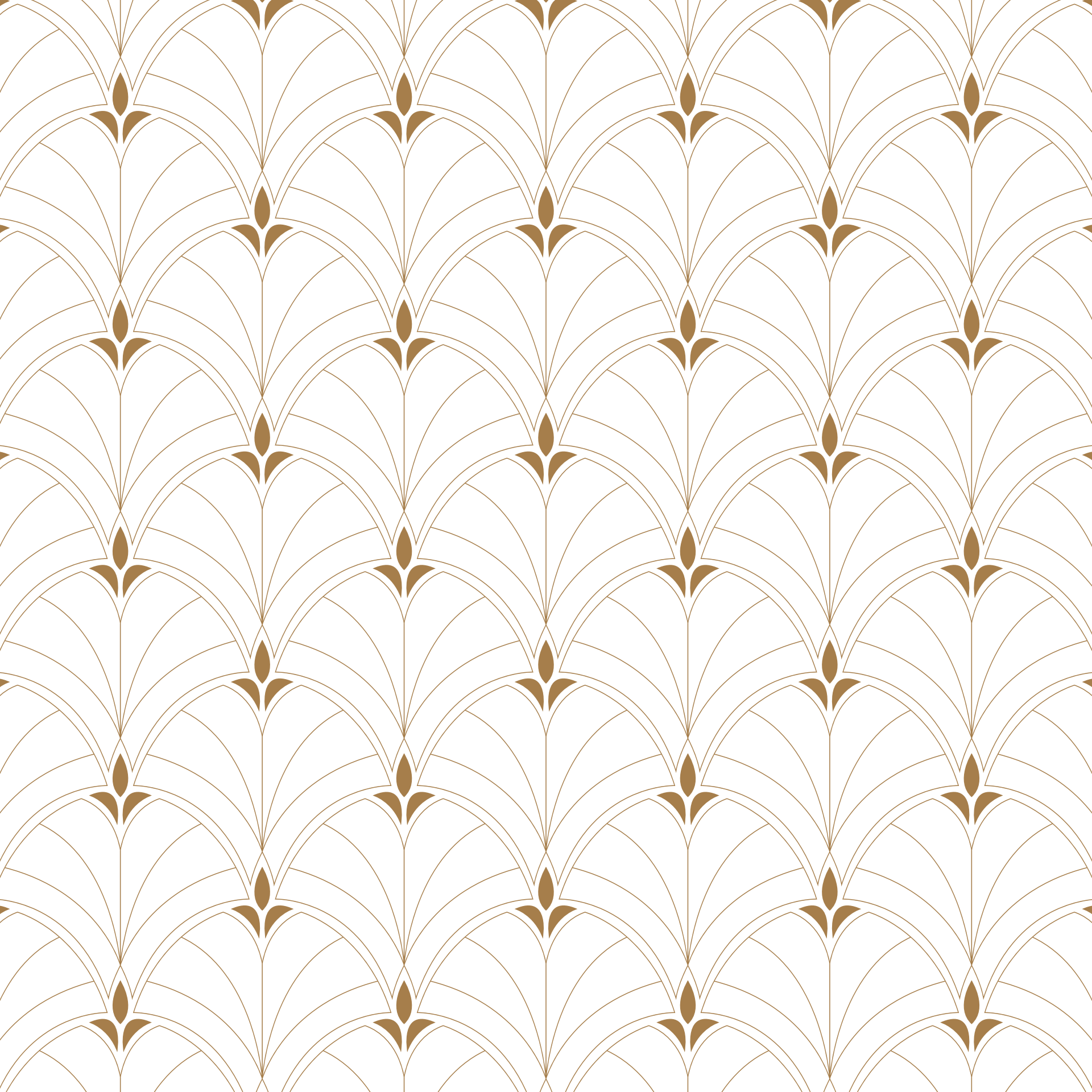




Oneleven Caterers
u name it we plate it
by RG

Regalia elite
menu





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Our core essence in bringing this menu is to ensure that we are giving more than the best to our guests. It is our endeavour to cater to your palette, offering high end cuisines that are curated to perfection with innovation and uniqueness. Oneleven Team Comprises of Hospitality Professionals from Industry with over four decades of experience. when comes to providing exceptional services in Delhi/Ncr with the highest standards.

We believe in putting our utmost efforts and endeavors to bring complete satisfaction to our customers. From humble beginnings, we take pride in our consistent attention to detail and customer's requirements. From selecting fresh ingredients to choosing the right spices every detail has been taken care of to give our guests the finest global gastronomic experience.





MOCKTAILS

Mint Mojito

Lemon chunks, brown sugar, mint leaves and topped with soda.

Layered Water Melon Mojito

Watermelon syrup, mint leaf, fresh watermelon chunks, mint syrup, lime juice blended with ice cube and top up in apple juice.

Ginger Brew

Ginger syrup, mint, strawberry, lemon juice, orange juice.

Cool Sensation

Kiwi, Grape fruit.

Thai Collins

Fresh chunks of pineapple, kiwi and pineapple juice with lemonade.

Prince Charms

Lemon juice, orange juice, pineapple juice grenadine and soda.

Fresh Pineapple Cooler

Pineapple chunks, lemon, orange juice and tamarind extract.

Sun Shine Guava

Roasted cumin, guava extract and mint topped with soda.

Dark Surprise

Brown sugar, lemon wedges topped with coke.



MOCKTAILS

Apple Peach Mojito

Fresh apple chunks with peach syrup, brown sugar, mint leaves and topped with soda.

Paan Martini

Paan syrup, lime juice orange juice and blended with ice cube.

Aerated Water Can

Pepsi, Orange Mirinda, 7 UP, Diet Coke.

Packaged Mineral Water

Bottles 200 ml.

Live Fresh Juice (Gulshan Chawala)

Sweet Lime Juice, Orange Juice / Pineapple Juice.

Fresh Fruit Thick Shakes (Gulshan Chawala)

British Columbian Blueberry, Dark Chocolate, Banana
Oreo, Valentine Milk, Mango.

Fresh Lime Soda or Water

Sweet / Salted / Plain.



COFFEE HOUSE

Cappuccino

Espresso shot topped with
heated cream milk.

Café Latte

Concentrated Espresso shot topped
with heated cream milk.

Espresso

30 ml of Espresso beverage with a thick golden cream on top as an
intense flavor & long after taste.

TEA STATION

Masala Chai

Variety of Tea

English Breakfast Tea, Darjeeling Tea,
Assam Tea, Green Tea, Lemon Tea, Earl Grey

Variety of Cookie



Exotic Fruit's

IMPORTED FRUITS

Kiwi Fruit | Red Globe Grape

Red Apple | Pears

Dragon Fruit | Thai Green Guava

Mini Oranges | Kimia Dates

Plum | Sweet Tamarind

INDIAN FRUITS

Water Melon | Sun Melon

Pomegranate Cups | Musk Melon

Pineapple | Persimmon Fruit

Figs | Star Fruit

Custard Apple | Golden Apple



CHATORI CHAAT

Ambale ke Gole Gappe with 6 Varsity of Water

Atta / suji / moong dal golgappa served pudina / hing / kalimirch / orange / kevera / amrood

Banarsi Chana Kachodi Chaat

Mini kachodi served with specially made chana and aloo ki subzi

Banarsi Palak Patta Chaat

Specialty of Banaras

Kolkata Mini Raj Kachori

Raj Kachori is filled with various flavours. It is crispy from outside and soft from inside with soft pakodis, curd covered aloo bhujija, namkeen, sweet chutney.

Kolkata Ghugni Chaat

Made from boiled yellow or white peas, Ghugni is what Mumbaikars fondly call Ragda. Ghugni and Ragda are more or less the same, be sure to mix it lots of sweet tamarind chutney.

Channa Palak Chawal

Layered in a kullar- channa topped with chawal, palak & garnished with crushed nachos and onion.

Mattra Kachori

It is popular low calorie food of north India. Peas are used as boiled & dried. Prepared in large brass pot. Served with chopped tomatoes, coriander & adraki lachha.



CHATORI CHAAT

American Corn Masala Chaat with Nachos

A fusion of exotic English vegetables, cashewnut & almonds with Dilli-6 special chaat spices.

Exotic Saute Vegetable Chaat with Dry Fruits

A fusion of exotic English vegetables, cashew & almonds with Dilli-6 special spices.

Interactive Bhalla Station

Bhalla Papdi / Gujiya Bhalla / Mango Bhalla.

Imarti ki Chaat

Urad dal imarti, served with mint chutney & meethi chutney topped with dahi & aloo lachha. Chefs special seasoning to give it a chatpata twist.

Paneer Tikki / Aloo Lachie ki Tikki with Ragda Muttra

Agra's most famous shallow fried crispy potato patty with mouth watering stuffing served with tantalizing chutneys

Moong Dal Crepes

it is moong dal pancake stuffed with paneer and green coriander prepared in Agra style.
This is protein packed crepes seasoned with green chutney and chaat masala.

Amchi Mumbai Pao Bhaji

Bhaji made with assorted vegetables and cooked in tomato with pao bhaji masala & served with onion and butter accompanied with pao.



Interactive Counters

HEALTH & GRILLS

Grilled Corn Cakes

Bocconcini Cherry Skewers

Broccoli & Olive Skewers

Thyme Soya Bell Pepper Skewers

DIMSUM BAR WITH MENU PRESENTATION

Live & Fresh Preparation of Dimsum

Steamed & served with various
kind of condiments.

Cantonese Spinach and Corn

Lemon grass and lime infused
mixed vegetables.

Schezwan Tofu

Wok roasted cashew and pokchoy.



SUSHI STATION WITH MENU PRESENTATION

Spicy Avocado

Avocado, Tobanjan, Shichimi, Tempura Flakes.

Southern California

Veg Soy Crab, Avocado, Micro Greens, Ginger, Chilli.

Asparagus Tempura

THIN CRUST / HAND TOSSED PIZZA

Cheesy Spinach Corn Pizza

Garlic tossed spinach leaves, double cheese, bell pepper & herbed tomato sauce

Farm House Pizza

Garlic tossed spinach leaves, bell pepper, mushroom, cherry tomato, sweet corns with herbed tomato sauce.

Paneer Tikka Pizza

Paneer tikka with capsicum, tomato with mozzarella & ricotta cheese.

Fire in The Hole

Zucchini, black olives, green olives, bell peppers, jalapenos, gherkins, red onions, tomato, cottage cheese, mozzarella & cheddar cheese.



CHARCOAL SNACKS

Bharwan Tandoori Broccoli

Tandoori grilled broccoli stuffed with corn & cheese.

Kesariya Paneer Tikka

tandoori grilled cottage cheese, finished in spiced yogurt & saffron.

Papad & Paneer

Cottage cheese smoked with cloves cardamom seeds, coated with papad finished in charcoal.

Soufiyani Paneer Tikka

Cottage cheese marinated in north Indian spices and red chilli paste cooked on chargrill.

Dahi Kasondi Soya Chaap

Chargrilled cubes of soya marinated in cream & yogurt.

Bharwan Tandoori Aloo

Chargrilled hollow potato stuffed with dry fruits and secret seasoning.

Tandoori Momos

Chargrilled Thai flavoured momos.

Grilled Palak Paneer Seekhy Kebab

Chopped fresh spinach mixed with pomegranate seeds & Indian spices on skewers.

Vegetable Galawati Kebab

Finely chopped vegetable kebab served with green mint sauce.

Achari Aloo

Spiced coated Potatoes grilled to Perfection





CHARCOAL SNACKS

Potli Samosa

Exotic Indian dumpling.

Tandoori Fruits

Exotic Indian fruits grilled on charcoal.

PAN ASIAN SNACKS

Crispy Chilli Paneer

Stir fried cottage cheese chunks tossed in szechuan chilli sauce with 3 pepper.

Crispy Mushroom in Oyster Sauce

Battered fried mushroom tossed in oyster sauce garnished with spring onion.

Crispy Broccoli in Thai Basil Sauce

Wok tossed Thai marinated broccoli with hot chilli soya sauce in chef styles.

Tempura Veg Salt n Pepper

Deep fried exotic vegetable in tempura batter served with chilly garlic sauce.

Golden Fried Baby Corn

Deep fried golden color baby corn tossed with hot soya garlic sauce.

Vietnamese Fried Spring Rolls with Sweet Chilly Dip

Imported wonton sheet rolled with glass noodle & capsicum served with sweet chilli sauces.





CONTINENTAL SNACKS

Stuffed Spanish Tomato

Flaky Vegetables Cutlet

Vermicelli Croquette

Stuffed Golden Coins

Lebanon Culture
WITH MENU PRESENTATION

DONER

Soya Chap Doner / Grilled Cottage Cheese Doner

Soya / cottage cheese in a yoghurt marinade, rolled up in pita bread and served with tahini paste.

With Dips

Classic hummus, baba ganoush, tzatziki, tahini sauce, homemade spicy garlic dip.

Salad

Chickpeas, tabouleh, fatoush

Condiments

Jalapenos, pickled olives.

Along Breads

Flat bread, pita bread, & lavash.





Soup

POTAGE

Minestrone

Italian tomato and vegetable broth.

Tamatar Dhaniya Shorba

Thin extracts of simmered tomatoes, fresh coriander and cumin.

Cream of Broccoli & Baby Corn

A rich creamy soup of broccoli & baby corn drizzled with fresh cream.



Salad Bar

CONTINENTAL SALAD

Caesar Salad

Classic caesars salad (romaine lettuce) along with different toppings with our special caesar dressing.

Marinated Asparagus and Mushroom Salad

Garlic, basil and lime infused mushrooms on chilled green asparagus spears.

Tomato and Mozzarella Salad

Fresh tomato and mozzarella drizzled with balsamic pesto.

Exotic Veggie Bouquet

Asparagus, baby corn, beans, baby carrots and bell peppers tossed in garlic and topped with cream cheese.

Greek Salad

Feta cheese, crispy lettuce, bell pepper, onion and tomato with oregano herb dressing.

Salad Bar

ORIENTAL SALAD

Melon and Papaya in Honey and Ginger Dressing

Cubes of melon and julienne cut raw papaya in
a special dressing.

Kimchi Salad

Chinese cabbage marinated in chilli paste,
tomato ketchup and vinegar.

Som Tom Thai

Raw papaya salad.

Glass Noodle Salad

Glass noodles marinate in
vinaigrette dressing.

Salad Bar

ALL TIME FAVOURITE INDIAN SALAD

Fresh Garden Green Salad

Seasonal fresh green salads cut live sliced on the bed of ice and served with dressing of your choice.

Mixed Lentil Chaat

Mixed lentil boiled and seasoned with chaat masala and lemon juice.

Aloo Chaat

Boiled potatoes cut in small size tossed with Indian spices and lemon juice.

Three Bean Salad

Three types of beans boiled and tossed in lemon juice.

Along With

Pickle, chutney, vinegar onion, green chilli, dahi bhalle, plain curd, vegetable pudina raita and papad.





Main Course

ITALIAN DELIGHT

Tagliatelle Alfredo

Stringozzi all' Arrabbiata

Creamy Risotto with Pimento Sauce

Boiled Italian rice cooked with white wine covered with pimento, bell pepper puree.

Ravioli in Basil Pesto Sauce

Homemade stuffed pasta tossed with
vegetables & pesto sauce.

MEXICAN BITES

Cheese & Beans Quesadillas

Tortillas filled with cheese and kidney beans relish topped with sour cream.

Tacos

Mini Mexican wraps with assortments of fillings.





Main Course

CHINA TOWN (WITH MENU & RESTAURANT STYLE)

Cottage Cheese Dumpling in Schezwan Style

Mashed cottage cheese balls fried, tossed with crushed schezwan paper soya chilli sauce.

Exotic Vegetables in Black Bean Sauce

Stir fried bok choy, broccoli, snow peas, asparagus, black mushrooms and baby corn in black bean sauce.

Vegetable Hakka Noodles

The boiled noodles are stir fried with vegetables and sauces in hakka style.

Ginger Garlic Fried Rice

Steamed rice tossed with shredded ginger and seasoning



Main Course

THAI

Exotic Vegetables in Thai Green Curry

Baby corn, carrots, cauliflower, bell pepper & zucchini cooked in green curry paste.

Vegetable Thai Red Curry

Baby brinjal, broccoli, pakchoi, green capsicum, & red bell paper cooked in red curry paste.

Pad Thai Noodles

Blanched fiat noodles tossed with chilli paste, coriander stem, garlic & Thai spices.

Steam Rice / Jasmine Rice

Plain boiled stem rice. / Thai fragrant rice, is a long-grain variety of rice that has a sweet aromatic fragrance.



Main Course

JAPANESE

Teppanyaki Counter with Exotic Vegetables

It is a style of Japanese cuisine that uses an iron griddle to cook food. Raw diced vegetables cooked live on Japanese griddle as per your taste of spices and sauces with rice or noodles as following

Rice and Noodles

Mushroom in Stir Fried

Asparagus Stir Fried

Udon and Soba Noodles

Garlic Fried Rice

Butter Garlic Sauce

Sauces

Oyster Chilli Sauce

Spicy Black Bean Sauce

Teriyaki Sauce

Ponzu Sauce



Main Course

MUGHAL AROMAS

Buttered Paneer Tikka Masala

Probably the world's best tasting dish, hand crafted for family flavour.

Paneer Hara Chilli Pyaaz

Cottage cheese cooked with spring onions, cashewnut, bell pepper.

Gulzar Paneer

Pan-fried cottage cheese sheets, rolled with vegetarian Seekh served with rose flavored gravy.

Angoori Kofta Bemisal

Grape shape mix vegetable dumpling cooked in mix white gravy.

Kofta Dilkhush

Spinach and chena kofta with yoghurt and onion gravy.

Patiala Soya Chaap

Chunks of soya sauted & cooked in onion, tomato gravy with Patiala secret seasoning.

Mushroom Bawli Handi

Mushroom cooked with powdered cumin seed, coriander seeds, peppercorn, saute with sliced onion, ground chillies, dried red chillies, ginger, garlic, turmeric.

Dal Makhani Khurchan

Soaked lentil's slow cooked until soft & tempered with spices, well mixed with fresh cream & mom's butter.



Main Course

MUGHAL AROMAS

Spinach n Corn

Delighted in cheese curry works well with big flavours & compliments iron rich spinach.

Punjabi Kadhi Pokora

Fried pakoras cooked in yogurt in spinach, bash grow in typical Punjabi style.

Mushroom Makhana

Button mushroom and puffed lotus seed in cashew gravy.

Delhi-6 ke Dum Aloo

Seed potatoes cooked on dum with special Delhi-6 spices.

Lahori Sel Bhindi

With pickled onions sliced bhindi, cooked with pickled cocktail onions.

Kadhai Baby Corn & Mushroom

Baby corn with chopped capsicum, onion, tomato gravy.

Peshawari Khumb

Fried mushroom caps saue' & cooked in three types of capsicum & tangy onion gravy.

Miloni Tarkari

Mixed vegetable cooked with cottage cheese and spinach.



Main Course

BASMATI KHAS

Steam Rice

Gucchi Biryani

Ice cooked with south anise seed seed, spices & imported mushroom in a open lagan.

Lagan ki Subz Dum Biryani

Rich cooked rice layered with cooked vegetable & rice in slow cooking method.



Main Course

PIND DA SWAD

Amritsari Cholley with Chur-chur Naan and Chutney

Chickpeas cooked in Amritsari spices kulcha stuffed with mashed potatoes, Punjabi spices served with hand crush.

Sarson ka Saag with Makki ki Roti and White Butter

Fresh mustard leaves & fresh spinach paste reduced in Punjabi spices served jaggery.

Bhartha Rawalpindi Wala

Whole brinjal cooked in clay oven mixed with chopped ginger, onion, tomato & Punjabi spices.

DESI RASOI

Frontier Bhindi

Crispy diced julliennes of lady finger saute in Indian spices.

Methi Aloo

Boiled fenugreek and potato stir fried with yogurt and seasoning.

Yellow Dal Tadka

Popularly known as dal fry at the road side dhaba. It is tempered in butter with onion, garlic, whole red chilies, cumin, curry leaves, green chilies, ginger, tomatoes, or asafetida.



Main Course

RAJASTHANI KHANO

Bikaneri Parantha

A traditional home made parantha stuffed with Rajasthani spices & mashed peas.

Kair Sangari

A typical Rajasthani pickle served with spice thin parantha.

Rajasthani Dal

Rajasthani delicacies & traditionally lentil cooked in desi ghee, cumin & Agra spices.

Churma

A platter of semi-sweet churma, spicy dal and deep-fried baati, is one such traditional combination.

Govind Gutta Curry

Spiced rolls of gram flour cooked in tomato gravy.

Along With

Marwari bhalla / thaphial dal thaphla / Rajasthani teet ka achar.



Main Course

BREAD STATION

Tawa Phulka

Puffed Indian bread made from home ground wheat.

Pudina or Plain Prantha

Wheat bread with or without mint.

Butter or Plain Naan

Made from fermented refined flour cooked in iron tandoor.

Roti

Whole wheat bread baked in tandoor.

Green Chilli Parantha

Fresh whole wheat dough rolled in wave shaped & garnished with finely chopped green chilli.

Lachcha Parantha

Layered bread made with refined flour.

Missi Roti

Special Bengal gram flour bread.



Main Course

SOUTH INDIAN

Assorted Dosa

A pancake made from rice flour & ground pulses.

Thate Idli

Cake made by steaming a batter consisting of fermented black lentils, rice, carrot, french beans, coriander & cauliflower.

Vada

Indian fritter made from black lentil or arhar dal. Doughnut shape, with a crispy exterior & soft interior - deep fried.

Dal Vada

Indian fritter made from black lentil or chana dal. Doughnut shape, with a crispy exterior & soft interior - deep fried.

Uttapam

Thick pancake made from rice flour to which onions, tomatoes, chillies & other vegetables are added during cooking.

Sambar

Lentil-based vegetable stew or chowder, based on a broth made with tamarind.

Paniyaram

Indian dish made by steaming batter made of black lentils & rice

Accompaniments

Green chutney | Coconut chutney | Mint-coconut chutney





Crave For Desserts

EUROPEAN BITES

European Bites

Red Velvet

Mango Cheese Slice

Chocolate Truffle Cake Slice

Rainbow Fruits Flavor Cake

Strawberry Cup Cake

Chocolate Oreo Cake

Blue Berry Cheese Cake

Assorted Tarts, Mousse & Pie

Chocolate Mousse

Strawberry Mousse

Mango Mousse

SELECTION OF GOURMET ICE CREAM

Natural Ice Cream with Warm

Crave For Desserts

ALL TIME FAVORITE

Hot Desserts

Jalebi Rabri

Fermented gram flour and yoghurt deep fry and dipped in saffron flavor sugar syrup.

Gulab Jamun

Fried cottage cheese dumpling stuffed with pistachio nuts, saffron and dipped in boiling sugar.

Gajar Halwa (Seasonal)

Shallow fry grated carrots cooked with milk and sugar.

Moong Dal Halwa

Stir fry moong dal paste with ghee and flavor with cardamom.

Badam & Anjeer Halwa

Stir fry almond and anjeer with ghee and sugar.

Stuffed Malpua Rolls

Syrup soaked pancake stuffed with condensed milk.

Crave For Desserts

BANGLA SWEET KA'UNTARA

Baked Gur ka Rasgulla /
Baked Chena Laccha Biryani

Rasgulla

Orange Rabri

Gur Sandesh

SWEETS EXCLUSIVE FROM BIKANERI

Malai Pan Shahi Tukda

Malai Khurchan

Mishri Kalakand

BIKANER FANCY ITEM

4 Items





Crave For Desserts

FUSION DESSERTS

Moti Bhog Rabri

Coffee Rasmalai

KULFI STATION

Rabri Kulfi

Kulfi Falooda

Teele Wali Kulfi

Variety Kulfi
(in Fruits Flavour)

ICE CREAM STATION

Gelato



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