

Elite Menu



BANQUET

2800.00



HOTEL
MARITON



MARITON HOTEL
JALANDHAR

Beverage Section

A COMPLETE BAR STOCKED UP WITH

CANNED SOFT BEVERAGES
SODA
CANNED ASSORTED JUICES
JALJEERA
FRESH LIME SODA
BOTTLED WATER

Mocktail Counter

Coffee Counter

Cappuccino
Café Latte
Espresso
Mochaccino

Tit Bits Near The Bar

NACHOS
LAYS
MASALA PEANUT
CRACKERS
CRUDITE SALAD

Cocktail & Liquor is on guest expense served after proper License is taken

Starters on Rotation

PANEER TIKKA ZAFRANI

(Kebabs of fresh cottage cheese with Saffron flavor, skewered with green peppers, onion, tomato cooked on Char grill)

PANEER SHASHLIK TIKKA

(Cubes of marinated cottage cheese, capsicum and onions roasted on Charcoal, served with Mint Sauce)

DAHI KEBAB

(Soft Hung-Curd patties mixed with Chopped onions, Ginger, Green Chilies deep fried)

MUSHROOM MALAI TIKKA

(Mushroom marinated with hung curd and spices roast and served with Mint Sauce)

MALAI BROCCOLI TIKKA

(Florets of broccoli marinated with hang curd, cheddar and authentic herbs & spices roast on a charcoal grill)

CRISPY HONEY CHILLY BABYCORN

(Wok tossed baby corn served with Hot garlic Sauce)

CRISPY TANGY VEGETABLES

(All oriental veggies Crisp fried tossed served with Tangy Sauce)

VIETNAMESE STYLE SPRING ROLL

(Crispy roll stuffed with Chinese cabbage, botchy, broccoli, mushroom & glass noodles. Served with sesame spinach dip & sweet chilly sauce)

Starters on Rotation

FIRE BALLS

(A combination of minced fine cut vegetable balls tossed with Manchurian style)

DRAGON PLUS

(Rolls stuffed with noodles wrap up with fried noodles deep fried)

CHEESE AND JALAPENO ROLLS

(Wonton sheet stuffed with Cheese and Mexican Jalapeno)

KAJU KEBAB

(Scrumptious kebabs made with green peas, cashew nuts, chickpea flour and a variety of spices)

VEG COCKTAIL KEBAB

(Cocktail sized snack made from Zucchini, potatoes and onions, with a generous sprinkling of piquant onion masala mixture)

MASALA FRENCH FRIES

(Crispy spicy Indian style Potato French Fries recipe made by mixing thinly cut potatoes with corn starch & spices)

Soup

Khao Soi Soup Counter

■ VEG

Make your perfect soup at our "Khao Soi Soup Counter". Our well trained chef will prepare you clear soup. Top it up with your choice of ingredients from the station.

INGREDIENTS

■ **VEG**

MUSHROOM

PANEER

CRISPY NOODLES

RICE NOODLES

CORN

BROCCOLI

DICED VEGETABLES

NOODLES

PLANI RICE

Salad Bar

FRESH GARDEN GREEN SALAD
BEAN SPROUT SALAD
RUSSIAN SALAD
GREEK SALAD
MONGOLIAN SALAD
TOMATO CHEESY SALAD
KIMCHI SALAD
POTATOES AND CHICKPEA SALAD
PEANUT FUSSILY SALAD

Yogurt Section

DAHI BHALLA WITH THE TOPPING OF SOUTH
PINEAPPLE RAITA
ALOO RAITA GREEN CHILLY (MINT LEAVES)
BOONDI RAITA
MIX RAITA
PLAIN RAITA

SALAD COUNTER COMES WITH COMPLEMENTS
CHAT PAPRI AT SALAD BAR
PICKLE SECTION

Dressings

ITALIAN
CAESAR
FRENCH
SESAME VINEGAR

Indian Specialties

MUGHLAI CUISINE

PANEER NOORANI

(Paneer Noorani, easy luscious mildly spiced restaurant favourite curry made with paneer, spices and cashew powder)

SABZ KI SHAHI HANDI

(A traditional Hyderabadi style dish with healthy mixed vegetable curry with some greens thrown in)

MASALA KUM KUM

(This Shahi Mushroom is a perfect combo of a cozy & festive dish. Cooked in red curry which is little spicy, but sweet and tangy too)

DAL MUGHLAI

(Cooked Tuvar and chana daal, tomatoes and turmeric mixed well, before a tadka of garlic, ginger and jeera)

VEG DUM BIRYANI

Vegetable Dum Biryani flavorful and delicious best quality aged basmati rice, premium quality spices, Masala Powder, and fresh herbs

Indian Specialties

PUNJABI CUISINE

PANEER BUTTER MASALA

(Paneer Butter Masala is a creamy and mildly sweet gravy made with butter, tomatoes, cashews, spices and paneer)

KEEMA NUTRI MASALA

(Vegetarian keema recipe made with soya and peas and masalas like red chilli powder, coriander powder and garam masala)

BHINDI MASALA

(Bhindi masala is a healthy dish made of okra, spices, onions & tomatoes)

DAL MAKHANI

(North Indian Punjabi cuisine made with Whole Black Lentils and Kidney Beans with spices.

AUTHENTIC INDIAN CUISINE

PALAK CORN

(Palak Corn is a delicious Indian curry where fresh corn kernels are cooked in a spinach gravy)

MALAI KOFTA

(Indian vegetarian dish in which potato paneer balls are served with a delicious, smooth, rich & creamy gravy)

METHI MALAI MUTTER

(Methi Matar Malai is a smooth, rich and delicious curry made in a white gravy along with fenugreek, peas, and cashews)

MUTTER KAJU MAKHANA

(Makhana Kaju Matar Curry is an Indian vegetarian dish consisting of makhana (fox nuts) & peas in rich cashew gravy)

Breads on Rotation

ROTI

PLAIN
MISSI
BISCUIT

NAAN

PLAIN
BUTTER
KANDHARI

PARANTHA

PUDINA
LACHA
MIRCHI

KULCHA

ONION
POTATO MIX

Chinese Cuisine

VEG CHOWMEIN
STIR FRIED CHINESE GREEN VEGETABLES
THREE MUSHROOM DRY RED CHILLY

VEGETABLE FRIED RICE

Italian Section

Italian cuisine has a great variety of different ingredients which are commonly used, ranging from fruits, vegetables, sauces, meats, etc. Pasta dishes with use of tomato are spread in all Italy. Italians like their ingredients fresh and subtly seasoned and spiced. In Northern Italy though there are many kinds of stuffed pasta, polenta and risotto are equally popular if not more so. [40] Ligurian ingredients include several types of fish and seafood dishes. Basil (found in pesto), nuts, and olive oil are very common.

In Emilia-Romagna, common ingredients include ham (prosciutto), sausage (cotechino), different sorts of salami, truffles, grana, Parmigiano-Reggiano, and tomatoes (Bolognese sauce or ragù).

Pasta Live Counter

PENNE
SPIRAL
FUSILLI

SAUCES

RED ITALIAN
WHITE CHEESE

Accompaniments:

Olive, Basil, Yellow Capsicum, Red Capsicum, Green Capsicum,
Mozzarella Cheese, Red Chilly Sauce, Mushroom, Zucchini,
American Corn, Baby Corn, Parmesan Cheese.

Mongolian Cuisine

Prepare your Own Taste at our exclusive Mongolian counter
with the help of our Kitchen Expertise

Ingredients :

NOODLES

STEAMED RICE

DICED VEGETABLES

RED CAPSICUM

YELLOW CAPSICUM

PEANUT

Lebanese Kitchen

Veg Shawarma is thinly sliced cuts of Chicken rolled into a
large piece of flat bread or pita that has been
steamed or heated.

PITA STUFFINGS -

HUMUS

TAHINI

PICKLES

VEGETABLES

FRENCH FRIES ARE ADDED.

Desserts Section

INDIAN DESSERTS

JALEBI RABRI
GARAM GULAB JAMUN
MALPUA
PISTACHIO KHEER
LAUKI AKHROT KI KHEER
MOONG DAAL KA HALWA / GAJAR KA HALWA (SEASONAL)
SUJI KA HALWA

WESTERN DESSERTS

DATE AND ALMOND SLICE WITH ALPENLIBI SAUCE
FRUIT GATEAUX
DIPLOMAT PUDDING
WALNUT BROWNIE
FRUIT CREAM
LEMON SOUFLE
MIX FRUIT TARTS
CHOCOLATE MOUSSE

ICE CREAM

VANILLA IN HOT CHOCOLATE SAUCE
MIX FRUIT SPECIAL