



AAUGRITAA CATERERS

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15, Begampur park, 3rd floor, Malviya nagar, Delhi - 17
AN ISO 9001:2008 CERTIFIED COMPANY

Professional Cooking Classes (Veg and Non Veg)

Rates per Pax	4,500/-		
Time	N.A (for any 15 dishes)		
Other information	Repeat classes for no charges. Recipes available. No Certifications		
Prepared by	Shiv Shankar Ghosh	Mobile	9990632693 / contact@aaugritaa.com
This menu is strictly for cooking classes			
For more details check out: www.aaugritaa.com			

Please find below our food menu for professional classes

Salads

- Garden Fresh Salad
- Russian Salad
- Macroni Pasta n Bean Salad
- Kimchi Salad
- Greek Cucumber tzatziki
- Tossed Chinese Salad
- Ceasar Salad
- Carrot and Cumin Salad
- Hummus
- Raw papaya Salad
- Boiled Egg Salad
- Chicken Salad

Soups

- Cream of Tomato
- Potato soup
- Lentil Soup
- Vegetable Soup
- Vegetable Hot n Sour Soup
- Lemon Coriander Soup
- Clear Vegetables Soup
- Sweet Corn Soup
- Vegetable Noodle Soup
- Tamatar Dhaniya Shorba
- Noodle Soup
- Manchow Soup
- Chicken Soup
- Egg Drop Soup

Appetisers

- Mixed/Onion Pakora
- Kathi Rolls
- Vegetables Kababs
- Paneer Tikka
- Mushroom Tikka
- Papri Paneer Tikka
- Paneer awjani tikka
- Haryali paneer tikka
- Hara bhara Kabab
- Rawa Uttapam
- Rawa Dosa
- Dahi ke Kabab
- Vegetable Burger
- Tomato cheese Sandwich
- Club Veg Sandwich
- Coleslaw Sandwich
- French Fries
- Fajitas
- Burritos
- Burgers
- Beans Corn n Cheese Quesadillas
- Nachos n Salsa
- Calzone
- Spinach n Corn Balls
- Cheese Balls
- Pizzas
- Pan Cakes
- Potato Wedges
- Onion Rings
- Hash Brown
- Falafel
- Crispy fried Cottage Cheese Fingers
- Veg Sizzlers
- Potli samosa
- Sesame Toast
- Grilled cottage cheese Sandwich
- Stewed Okra
- Spring Onion Pancakes
- Tacos
- Moong Dal Pancakes
- Potato Balls Salt n Pepper
- Crispy vegetables spicy salt
- Corn seed with garlic
- Honey lotus stem/Potato
- French beans
- Cheese Chilly Toast
- Chupa Rustam Kabab
- Vegetable Dim sums
- Spinach Roll
- Spring roll
- Vegetable Tempura
- Golden Bags
- Crispy fried Wontons
- Chilly garlic Okra
- Chilly Mushroom
- Galauti Kabab
- Poached Egg
- Baked Eggs
- Sunny Side Egg
- Fried Egg
- Scrambled Eggs
- French Toast
- Chicken Nuggets
- KFC Chicken
- Fried Chicken
- Honey Chicken
- Sesame Chicken Toast
- Chicken Teriyaki
- Murg Mussalam
- Chicken Dry Chilly

Main course

Indian

- Dal Bukhara
- Dal Makhani
- Paneer/Chicken Kadai
- Paneer/Chicken makhani
- Paneer/Chicken lababdar
- Paneer/Chicken Nababi
- Paneer/Chicken Do Pyaza
- Mutter Paneer
- Shaahi Paneer
- Paneer Bhurji
- Veg Kofta
- Malai Kofta
- Dum Aaloo
- Masala Chap
- Mutter Mushroom Dilruba
- Chole dhaniya Masala
- Palak Corn
- Paneer pasanda
- Palak Paneer
- Kadi – Pakoda
- Punjabi Rajma
- Baghare Baingan
- Kurmuri bhindi with peanuts
- Lauki nazakat
- Bhindi Masala
- Stuffed capsicum in Makhani gravy
- Aachari Gobhi
- Egg Curry

Continental

Types of Pasta we can use are Penne, Fussilli, Spaghetti

- Pasta in White Sauce
- Pasta in Tomato Basil Sauce
- Pasta aglieo olio
- Pasta in Mushroom Bolognese sauce
- Mac n Cheese Pasta
- Cannelloni
- Lasagna Pasta
- Ravioli Pasta
- Tortellini with Spinach Ricotta
- Pasta e Fagioli
- Mushroom and Baby corn Stroganoff
- Ratatouille
- Creamy Spinach With Cheese
- Boston Baked Beans
- Corn on Cob
- Fried Plantains with sauce
- Grilled Eggplant n carrot Parmesiana
- Baked Veg Au Gratin
- Baked Aubergines(Eggplant)
- Pasta with Chicken in Cheese Sauce
- Chicken Pasta Arrabitta
- Stuffed Grilled Chicken
- Chicken Rolette in Coffee ole Sauce
- Some Potato dishes
- Pave Potato
- Mash Potato
- Tartar Potato
- Stuffed Baked potatoes

Chinese

- Veg/Chicken Manchurian
- Veg/Chicken in Sweet and Sour Sauce
- Cauliflower Chilli
- Veg/Chicken in Sichuan Sauce
- Veg/Chicken in crispy honey sauce
- Mangolian Veg/Chicken
- Vegetable/Chicken Shizu
- Veg/Chicken in hot garlic sauce
- Veg/Chicken in spring onion sauce
- American Veg/Chicken Chopsey
- Chinese Veg/Chicken Chopsey
- Paneer Dry Chilly
- Eggplant in Brown sauce
- Veg/Chicken with pineapple in sweet n sour sauce
- Veg/Chicken Pan Fried Noodles
- Tofu in hot garlic sauce

Rice and Breads

- Jeera Rice
- Peas Pulow
- Veg Pulow
- Paneer Pulow
- Veg/Chicken Biryani
- Jambaiya Rice
- Saffron Rice
- Veg/Egg/Chicken Fried Rice
- Garlic Fried Rice
- Egg Garlic Fried Rice
- Rice and Spinach
- Green Rice
- Egg Biryani
- Peas and Rice
- Veg/Chicken/Egg Noodles
- Chilli Garlic Noodle
- Singaporian Noodle
- Chow-Mein
- Tandoor Roti
- Plain/Butter/Garlic Naan
- Laccha/ Paneer/Aaloo/Gobhi Parantha
- Rumali Roti
- Pita Bread
- Garlic Bread

Only Chicken and Mutton

- Grilled Cajun Chicken
- Chicken Parmesiana
- Kung pao Chicken
- Honey Chicken
- Chicken in thai red curry
- Chicken in thai green curry
- Chicken in thai yellow curry
- Mutton Rogan Josh
- Chicken Pudina Kabab
- Mutton Boti Kabab
- Tandoori Chicken
- Roasted Chicken
- Chicken Tikka
- Murg Malai Tikka
- Chicken Kabab
- Mutton Kabab
- Amrudi Mutton Curry

Desserts and Mocktails

- Fried Ice-Cream
- Honey Darsans
- Banana Boat
- Caramelized Orange n Apple
- Caramel Custard
- Double ka Meetha
- Shaahi tukra
- Apple Jalebi
- Malpuhe
- Black Forest Cake
- Pineapple cake
- Strawberry Cake
- Plum Cake
- Almond and Paneer Cake
- Chocolate cake
- Fruit cake
- Muffins
- Cookies
- Virgin Mojito
- Black Mojito
- Blood Mary
- Fresh Lime Soda
- Strawberry Shake
- Pineapple fizz
- Cold Coffee
- Cappuccino
- Black Tea with Lemon

