



### Aaugritaa Group Cooking Classes

- Introducing group cooking classes by Aaugritaa Caterers. Learn Global cuisines at a competitive prices. Learn within a group and interact with fellow foodies to have an memorable experience

**Time: 12:00 PM – 03:00 PM**

**Venue: Aaugritaa Cooking Classes.  
282 Basement, Satya Niketan,  
New Delhi - 110021**

#### Terms and conditions

- The particular dates will have group classes with maximum of 10 people.
- Payments for that classes are to be made before or on that date itself.
- Payment made for one Group classes will not be carry forward to the next class and separate payment has to be made for the next class
- Student taking Hobby Classes and full time courses with Aaugritaa Caterers will not be paying extra for the group classes. The group classes are included in their fees structure

## SEPTEMBER 2018

<b>12</b>	<b>Indian Non-Veg Class</b>	<ul style="list-style-type: none"> <li>• Butter Chicken</li> <li>• Kali Mirch Chicken</li> <li>• Chicken Biryani with Raita</li> <li>• Laacha Parantha</li> </ul>
<b>13</b>	<b>Indian Veg Class</b>	<ul style="list-style-type: none"> <li>• Navratan Korma</li> <li>• Stuffed Potato on Bed of Makhani Gravy</li> <li>• Kadhai Paneer</li> <li>• Laacha Parantha</li> </ul>
<b>14</b>	<b>Indian Snacks Class</b>	<ul style="list-style-type: none"> <li>• Dahi ke Kabab</li> <li>• Stuffed Tandoori Aaloo</li> <li>• Papri Paneer Tikka</li> <li>• Mutter ke Shammi Kababs</li> <li>• Palak-Chunna Kababs</li> </ul>
<b>19</b>	<b>Thai Cooking Class</b>	<ul style="list-style-type: none"> <li>• Mix Veggies in Thai Green Curry</li> <li>• Tom Yum Soup</li> <li>• Pad Thai Noodles</li> <li>• Raw Papaya and Peanut Salad</li> <li>• Thai Style Dimsums</li> </ul>
<b>20</b>	<b>Veg Chinese Class</b>	<ul style="list-style-type: none"> <li>• Veggies in Szechwan Sauce</li> <li>• Chilly Garlic Noodles</li> <li>• Vegetable Manchurian</li> <li>• Veg Fried Rice</li> </ul>
<b>21</b>	<b>Chinese Non Veg Class</b>	<ul style="list-style-type: none"> <li>• Chicken Wings Double Dragon</li> <li>• Kung Pao Chicken</li> <li>• Chilly Garlic Chicken</li> <li>• Egg Garlic Hakka Noodles</li> </ul>
<b>23</b>	<b>VEGAN Class</b>	<ul style="list-style-type: none"> <li>• Felafels with Hummus and Fattosh</li> <li>• Pan Fried Noodles with Veggies</li> <li>• Raw Papaya Salad with Peanuts</li> <li>• Nachos and Salsa</li> <li>• Potato Wedges</li> <li>• Spinach and Corn Roundals</li> <li>• Virgin Mojito</li> </ul>
<b>27</b>	<b>Veg Mexican Class</b>	<ul style="list-style-type: none"> <li>• Nachos and Salsa</li> <li>• Burritos with Baked Beans</li> <li>• Enchiladas served with Salsa</li> <li>• Baked Mexican Rice</li> </ul>
<b>28</b>	<b>Veg Continental Class</b>	<ul style="list-style-type: none"> <li>• Veg Pasta in Cheese Sauce</li> <li>• Pasta Arrabiata</li> <li>• Garlic Cheesy Breads</li> <li>• Baked Vegetables</li> <li>• Potato Wedges</li> </ul>
<b>29</b>	<b>Non Veg Continental Class</b>	<ul style="list-style-type: none"> <li>• Stuffed Chicken with Mash Potatoes</li> <li>• Penne Carbonara</li> <li>• Fish and Chips</li> <li>• KFC style fried Chicken</li> </ul>