

IMPORTED PACKAGE @3500AI

ALCOHOLIC

- **Whiskey-** Monkey Shoulder/ Black Label
- **Rum-** Bacardi / Old Monk
- **Vodka-** Greygoose/Stoli
- **Gin-** Tanquery / Bombay Sapphire
- **Beers-** Bira White/ Bira Blond/Kingfisher Premium
- **Wine-** Imported Red & White
- **All Cocktails** (Which can be made with above alcohol)
- **All Aerated Drinks**
- **All Mocktails**

PASS AROUND

Vegetarian(Any 4)

- Vegetarian Mezze platter – tzatziki, baba ghanoush, hummus with pita bread and lavash
- Assorted Handmade Pizza
- Mushroom Croquettes
- Supreme Nachos
- Verdure Fritto Misto
- Tomato Bruschetta
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Non-Vegetarian (Any 4)

- Indo style chicken tikka
- Fish rillette on millet cracker
- Spicy Paprika Grilled Chicken Pizza
- Shrimp Crostini
- Grill Fish Harissa
- Chicken Liver Pate
- Lamb Meatball

MAINS

Vegetarian

- Penne pasta choice of sauce
- Mexican Ball
- Assorted mix veg paella rice
- Braised vegetable creamy pomodoro with nutty pilaf
- Veg Lasagna
- Spinach Ricotta Ravioli
- Wild Mushroom Risotto

Non Vegetarian

- Grilled Chicken Breast with sauté greens , mashed potato & red wine Jus
- Chicken Cordon Blue
- Grilled Tilapia fish with tomato couscous, sautéed greens/olive cherry tomato salsa
- Classic Fish & Chips
- Classic French lamb stew with nutty pilaf
- Spaghetti Lamb Bolognese
- Chicken Lasagna

DESSERT

- Classic Tiramisu
- Fudge Walnut Brownie with ice cream
- Madagascar

Confirmation Policy- Advance payments 50% of the minimum guaranteed would be required for confirmation of the party package & full and final payment prior to be leaving the venue after the party by cash or credit card.

- The above rates are for Mesa Wine Bistro Aerocity with the Limit of 3Hr. Additional Hour will be charged extra@ as per menu rates.
- Right of admission of reserved
- Alcohol will not be served below the age of 21 years.

Pricing-3500 AI & Minimum Guaranteed required

NOTE: - Water bottle/and any Energy drink will not be a part of this package.

ALCOHOLIC

- **Whiskey**- Glenfiddich 12 /Monkey Shoulder/Black Lable
- **Rum**- Bacardi/Old Monk
- **Vodka**- Greygoose/ Stoli Gold
- **Gin**- Tanquery/Bombay Sapphire
- **Beers**- Bira White/ Bira Blond/ Corona
- **Wine**- Imported Red & White
- **All Cocktails** (Which can be made with above alcohol)
- **All Aerated Drinks**
- **All Mocktails**

PASS AROUND

Vegetarian choice any three

- Vegetarian Mezze platter – tzatziki, baba ghanoush, hummus with pita bread and lavash
- Mushroom pate on Melba toast
- Assorted Handmade Pizza
- BBQ Cottage cheese pizza
- Burrata olive caper tapenade on sourdough toast
- Avocado toast with pepper salsa
- Potato bravas with cheese and garlic dip
- Veg fritto misto with cocktail dip

Non-Vegetarian choice any three

- Herb's cured polo on toast
- Shrimps crostino
- Cured smoked salmon toast
- Cal amaretti fritter with Garbanzo Beans flour
- Poached tuna tonnage on millet cracker
- Picante chicken & sausage pizza Chilli oil drisling
- Prosciutto Fungi Pizza on top Caramelized onion
- Fish morsels with tartar sauce
- Sea food fritto misto with thousand island dip

SMALL PLATES

Vegetarian Choice any three

- Broccoli& Cauliflower Croquettes with Romesco sauces
- Crispy Mushroom Croquettes with burnt pepper dip
- Cheese chilli toast
- Bear fermented paprika cheese toast
- Crispy cream cheese spinach roll (spanakopita)
- Harissa marinated cottage cheese skewer
- Olive caper tapenade crostino
- Spicy re-fried bean tacos
- Sweet potato & quinoa tacos
- Mushroom/ Bean Quesadilla

Non-Vegetarian Choice any three

- Fish croquettes with wasabi mayo
- Fish morsels with tarter sauces
- Sea food Frito misto with tarter sauce
- Paprika marinated grill Prawns
- Cocktail Shrimps with thousand island sauce
- BBQ . Chicken wings
- Crispy chicken tacos
- Honey mustard marinated chicken skewers
- Blackened marinated chicken skewers
- Pork al pastor taco
- Moorish lamb Pinchos
- Spanish lamb meatballs with spicy marinara sauce

MAINS

Vegetarian Choice any Two

- Penne pasta choice of sauce
- Spinach & Mushroom lasagna
- Stuffed Burrata Agnolotti pesto sauce
- Olive caper rigatoni in putanesca sauce
- Truffle wild Mushroom Ravioli
- Three Mushroom Risotto
- Assorted mix veg paella rice
- Braised vegetable creamy pomodoro with nutty pilaf

Non Vegetarian Choice any Two

- Veggie Salisbury steak with mushroom sauce, mash potato, greens
- Confit Chicken Breast with saute greens , mash potato red wine jus
- Chicken Parmigiana with spicy marinara sauce
- Moroccan chicken tagine with nutty pilaf
- Whole Roasted chicken stuff with tapenade paste ,mash potato, greens, red wine jus

- Grilled Tilapia fish with tomato couscous, sauteed greens/olive cherry tomato salsa
- Panseared Seabass with saute greens, coconut sauce/potato douchinoise/ Panseared Norwegian Salmon saltinboka, mash potato & caponata, lemon butter sauce
- Classic french lamb stew with nutty pilaf
- Penne polo in pomodoro sauce
- Spaghetti Diavolo
- Confit thigh chicken stuffed Tortellini with tomato emulsion
- Classic Lamb Bolognese
- A.O.P Shrimp Spaghetti
- Sticky Pork Ribs with Corn Muffin & haricot vert

DESSERT (Choose any Two)

- Classic Tiramisu
- Madagascar with home made coffee ice cream
- Belgium Chocolate slice
- Fudge Walnut Brownie with home made coffee ice cream
- Strawberry mousse

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Pricing-3300 ++ Taxes & Minimum Guaranteed required

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