

Virtuoso Catering House

THE WEDDING SIGNATURES MENU

*A vegetarian tasting menu, curated end to end
for understated luxury.*

01 — WELCOME & GRAZING

Welcome & Grazing

360° GRAZING EXPERIENCE

An immersive grazing table, curated with refined flavours and artful presentation.

- Tomato & Olive Crostini
- Corn & Cheese Crostinis
- Spicy Hummus Platter
- Beetroot Hummus Platter
- Classic Hummus Platter
- Falafel Skewers
- Sumac Pita Bread Bites
- Quinoa Salad with Chilli Lime Dressing
- Hot Salsa Bowl
- Creamy Guacamole Bowl
- Cumin Sour Cream Bowl
- Assorted Chips & Tostadas Basket
- Artisan Bread Baskets
- Fromage Atelier with Exotic Fresh Fruit Croquembouche
- Seasonal Salad Medley
- Dry Cakes, Cupcakes & Cookie Display
- Flavoured Chocolate Bite Towers

GRILL BY THE BAR — LIVE (Choose any 4)

Served with mashed potato, grilled vegetables and assorted sauces.

- Black Pepper Jus
- Red Pepper Romesco
- Truffle Makhani
- Lemon Caper Sauce
- Gochujang Sweet Potato with Tahini
- Spinach Chimichurri Mushrooms with Cream Cheese
- Chilli Jaggery Caramel Pineapple
- Stuffed Chermoula Cottage Cheese
- Paprika Spiced Baby Potatoes
- Pesto Grilled Paneer Skewers

ROLLING SNACK SERVICE

A curated selection of most-loved street-style snacks, served in rotation.

- Butter Salted Popcorn
- Kolkatta Jhal Muri
- Paan Bites
- 90's Nostalgia Platter
- Paprika Lemon Sweet Corn
- Chana Jor Garam
- Spicy Dilli Peanut Chaat

02 — CANAPÉS

Canapés & Circulated Bites

CIRCULATED BITES (Choose any 6)

Thoughtfully crafted, bite-sized creations, circulated throughout the event.

- Lahori Paneer Tikka with Green Chutney Pipette
- Hari Mirch Paneer Tikka with Tomato Parmesan Fondue
- Basil Pesto Paneer Tikka with Sun-Dried Tomato Crème Pipette
- Truffle-Scented Wild Mushroom Galouti
- Dilli Matra with Masala Lavash & Tamarind Salad
- Chhowke Huye Matar Ki Tikki with Mango Salsa
- Soya Chaap Tikka Masala on a Baby Saffron Paratha
- Lotus Stem Galawat Kebab
- Thecha Malai Soya Chaap
- Chilli Cheese Mushroom Duplex
- Cashew-Crusted Beetroot & Feta Kebab with Fig Chutney
- Nasi Goreng Arancini with Sambal & Coconut Sauce
- Thai Chilli Basil Cottage Cheese
- Kung Fu Potato
- Jackfruit Shikampuri Kebab with Chilli Guava Salsa
- Almond, Spinach & Cream Cheese Fritters, Bravas Sauce
- Corn & Cheese Crisperz with Spicy Chutney
- Trio of Crostinis
- Loaded Peri Peri Fries

CHEF'S EDIT BITES (Choose any 6)

A curated selection of bite-sized creations, hand-crafted by our head chef.

- Beet & Truffle Kebab, Khari Crisp | Fig Mousse
- Tandoori Broccoli, Gunpowder | Ginger Malai Sauce
- Rock Corn Tempura, Chilli Garlic Sea Salt | Mango Miso Gel
- Dal Pakwan 2.0, Pickled Onion & Chutneys | Chilli Gherkin Relish
- Spinach & Corn Phyllo Cigars, Cranberry Chutney
- Szechwan Paneer Tikka, Kaffir Lime Aioli | Lotus Root Crisps
- Wasabi Malai Paneer Tikka, Gomae Sauce | Wasabi Caviars
- Rajma Galouti Cornetto, Rice Paper Cones | Truffle Cream Cheese
- Quattro Formaggi Dahi Kebab, Parmesan | Red Pepper Jam
- Mushroom Pepper Fry, Coin Malabari Parotta | Water Chestnut
- Goat Cheese Fritters, Salted Almonds & Spinach | Muhammara Chutney
- Stuffed Sweet Potato Croquette, Spiced Mozzarella | Pineapple Compote
- Nasi Goreng Arancini, Sambal Coconut Sauce | Jasmine Rice
- Gochujang Cottage Cheese, Three Peppers | Korean Chilli Paste
- Broccoli 65, Gunpowder | Lemon Curd

03 — LIVE STATIONS

Live Stations

HEARTY SOUP STATION (Choose any 2)

Freshly simmered gourmet soups, served with focaccia bread & flavoured butter.

- Creamy Corn Chowder
- Minestrone Genovese
- Classic Manchow
- Roast Tomato & Basil
- Truffle Cream of Mushroom
- Broccoli & Almond Soup
- Sweet Corn Soup

BURMESE KHAO SUEY — LIVE

Slow-simmered coconut curry over tender noodles, with handcrafted toppings.

- Lemon Wedges
- Toasted Peanuts
- Fried Garlic Crisps
- Fried Onions
- Fresh Cilantro
- Chopped Spring Onion Greens
- Fried Wonton Crisps
- Crushed Chilli Flakes
- In-House Chilli Oil
- Crispy Fried Noodles

DILLI CHAAT STATION (Choose any 4)

The charm of Delhi's bustling lanes, brought straight to your event.

- Dahi Bhalla with Mango / Beetroot Dahi
- Gol Gappa (4 Flavoured Waters)
- Shahi Aloo Tikki
- Street-Style Sev Puri
- Nukkad Bhel Puri
- Moong Dal Chila, Paneer Stuffing
- Bhalla Papdi Chaat
- Mumbai Pav Bhaji
- Matar Kulcha
- Fateh Ki Kachodi
- Khasta Pyaaz Kachodi & Khatti Kadhi

FUSION CHAAT STATION (Choose any 3)

A modern twist on the classic chaat counter.

- Taco Samosa Chaat
- Asian Crunch Noodle Chaat
- Avocado Dahi Puri
- Falafel Dahi Chaat
- Smoked Corn & Burrata Chaat
- Tex-Mex Nachos Chaat

DIMSUM KART (Choose any 3)

Handcrafted momos and artisanal dumplings, freshly steamed.

- Truffle Cream Cheese Dimsum
- Korean Chilli Garlic Dimsum
- Water Chestnut & Asparagus Dimsum
- Exotic Mushroom & Chilli Oil
- Sui Mai Dumpling
- Crystal Vegetable Dumpling

PASTA FRESCA — LIVE

Bespoke pasta, sauces and toppings, crafted to order. Served with bread & Parmesan shavings.

- Pasta: Fusilli, Rigatoni, Farfalle
- Sauce: Creamy Pesto, Creamy Alfredo, Arrabbiata, Rosé

VIRTUOSO ARTISAN PIZZERIA

Hand-rolled thin crust & Neapolitan pizzas, baked fresh in our live oven.

- La Vera Margherita
- Fusion Delight (Pesto Cottage Cheese & Jalapeño)
- Veggie Gardenia (Roasted Peppers, Onion & Mushroom)
- Tomato Basil Pesto Burrata Pizza

INDIAN FUSION TEPPANYAKI (Choose any 2)

A ready-to-eat kulhad rice, tossed on the grill, served with onion & green chutney.

- Kulhad Rice with Rajma
- Kulhad Rice with Chhole & Palak
- Kulhad Rice with Soya Rara
- Kulhad Rice with Truffle Mushroom Masala

ASIAN WOK BAR

Live oriental counter, tossed noodles with a choice of exotic veggies.

- Sauce (Choose any 2): Hot Garlic, Manchurian, Garlic Soy & Ginger, Chilli Basil
- Vegetables: Bell Peppers, Zucchini, Napa Cabbage, Baby Corn, Mushroom, Water Chestnut, Corn Kernels, Bok Choy, Carrot

TAWA PAO COUNTER (Choose any 2)

Finished with desi ghee, coriander & ginger; served with butter pao, onion salad & green chutney.

- Amritsari Paneer Bhurjee
- Tawa Mushroom Masala
- Paneer Khurchan
- Soya Chaap Tak-a-Tak

SUSHI LIVE STATION (Choose any 3)

Hand-rolled by expert chefs, served with wasabi, pickled ginger & soy.

- Veggie Tempura Roll
- California Uramaki Roll
- Asparagus Tempura Roll
- Philadelphia Cheese Roll
- Spicy Avocado Roll
- Tofu Rock n Roll
- Mixed Vegetable Roll
- Firecracker Asparagus Roll
- Avocado Uramaki Roll

SABORES DE MÉXICO (Choose any 2)

Live-prepared tacos, quesadillas and nachos, loaded with bold flavours.

- Tex-Mex Beans Quesadilla
- Burrito Bowl
- Loaded Cheese Nachos
- Rolled Burritos
- Soft Shell Peri Peri Cottage Cheese Taco

LEVANTINE LIVE STATION

Live-prepared shawarmas, with authentic condiments and vibrant salads.

- Paneer Shawarma Roll
- Soya Shawarma Roll
- Falafel Shawarma Roll
- Sides: Classic & Spicy Hummus, Tourn, Tzatziki, Muhammara, Garlic Tahini, Beetroot Labneh, Arabic Pickle, Greek & Fattoush Salad, Assorted Lavash, Sumac & Classic Pita

TEPPANYAKI

Fresh vegetables and sauces, flame-seared and finished live on the grill.

- Vegetables: Zucchini, Wild Mushrooms, Spinach, Pak Choi, Bean Sprout, Water Chestnuts, Bell Peppers, Baby Corn, Broccoli, Black & White Fungus Mushroom, Snow Peas
- Protein: Silken Tofu
- Sauces: Black Bean, Chilli Oyster, Chilli Garlic, Teriyaki, Garlic Soy, Yellow Curry, BBQ
- Rice & Noodles: Japanese Stir-Fried Rice & Noodles

RISOTTO & RAVIOLI STUDIO (Choose any 2)

Creamy, slow-cooked risottos and delicate handmade ravioli, finished to order.

- Wild Mushroom Risotto — Porcini, Thyme, Aged Grana Padano
- Risotto Napoletana — San Marzano Tomatoes, Basil, Extra-Virgin Olive Oil, Parmigiano
- Ricotta & Spinach Ravioli — Sage Brown Butter, Cream, Parmigiano
- Mushroom Ravioli Rosa — Tomato, Basil, Parmesan, Italian Herbs

THE THAI TABLE

Live Somtam (Thai papaya salad) and a Thai charcoal grill.

- Live Somtam — Raw Papaya, Carrot, Red Chilli, Tamarind, Peanuts
- Mapo Tofu
- Kra Paw Mushroom
- Steamed Jasmine Rice
- Assorted Mushroom Skewer — Teriyaki Glaze | Avocado & Jalapeño Salsa
- Miso Butter Broccoli Skewer — Chilli Garlic Broccoli | Miso Butter Brush | Peanuts
- Firm Tofu & Chestnut Skewer — Red Curry Glaze | Fried Basil
- Mock Meat Skewer — Gochujang Glaze | Sesame & Peanut Crumble

CHOOSE YOUR LIVE STATION (Choose any 6)

Live stations bring theatre and freshness to the dining experience.

- Sabores de México
- Asian Wok Bar
- Levantine Station
- Virtuoso Artisan Pizzeria
- Dumplings Kart
- The Kyoto Sushi Experience
- Indian Teppanyaki (Fusion Food)
- Pasta Fresca Station
- Tawa Pao Counter
- Risotto & Ravioli Studio
- Teppanyaki
- The Thai Table

04 — BUFFET

Buffet Mains & Sides

INDIAN MAINS VEG

A royal spread inspired by the Mughal era, live-styled with tempering and tableside service for the dal.

- Clove-Smoked Dal Makhani
- Kokum-Infused Dal Tadka
- Sriracha Paneer Makhani
- Mushroom Khurchan
- Jalapeño Beetroot Malai Kofta
- Baby Potato Changezi
- Gucchi Matar Makhani
- Aged Cheese & Lasooni Palak Corn Makhana
- Peas & Caramelized Onion Pulao
- Assorted Vegetable Dum Biryani

GOURMET KHICHDI TADKA STATION

Khichdi reimagined as comfort haute cuisine — jasmine & Assamese black rice blends, global infusions, luxurious toppings.

- Edamame, Asparagus & Enoki Mushroom Khichdi
- Achari Rajma Chawal Khichdi

PROGRESSIVE KULCHA BAR

Contemporary and heritage Indian breads, elevated with artisanal fillings and spiced butters.

- Served with: Butterfly Pea Flower Butter, Pesto Butter, Honey & Peri Peri Chilli Butter, Coriander & Green Chilli Butter, Lasooni Butter, Confit Garlic & Cumin Curd Dip
- Pindi Chhole
- Truffle Wild Mushroom & Cheese Kulcha
- Smoked Amritsari Paneer Bhurjee Kulcha
- Spiced Potato & Bhuna Onion Kulcha
- Accompaniments: Smoky Tamarind-Date Chutney Jelly, Spiced Nut & Seed Crumble, Crushed Papad, Avocado Cilantro Chutney, Pico de Gallo, Mint Raita Mousse

INDIAN REGIONAL MAINS

A journey across India's diverse culinary landscapes.

- Rajasthani: Paneer Laung Latta, Bikaneri Paratha, Dal Baati & Choorma, Gatta Curry
- Gujarati: Sev Tamatar, Gujarati Kadhi
- Kashmiri: Dum Aloo Kashmiri, Nadru Yakhni (Lotus Stem)
- Goan: Goan Vegetable Xacuti, Kokum Kadhi

DIY RAITA

A personal touch of service — build your own curd dish, exactly to your taste.

- Base: Whipped Cumin Raita, Whipped Sweet Raita
- Add-ins: Soaked Boondi, Pomegranate & Aloo Masala, Chopped Onion Tomato & Cucumber, Fried Garlic, Pineapple & Mint, Apple Cinnamon, Banana & Grape with Black Salt

SALADS (Choose any 5)

- Greek Salad with Sumac Tahini Dressing & Pita Chips
- Rocket, Pear & Walnut Salad with Dijon Mustard & Mojito Dressing
- Tex-Mex Salad with Chipotle Cheese Sauce & Tortilla Chips
- Italian Panzanella Salad
- Classic Caesar Salad with Parmesan Shards & Croutons
- Grain & Hearty Salad Bowls
- Mediterranean Couscous with Roasted Veggies & Feta
- Avocado Quinoa Salad in Dates & Tamarind Dressing
- Asian Soba Noodle Salad with Sesame Soy Dressing
- Red Rice, Butter Corn & Cucumber Salad in Honey Ginger Dressing

CLASSIC CONDIMENTS

- Indian Green Salad
- Lachha & Sirka Pyaaz
- Mooli Aur Anaar Lachha
- Greek Salad
- Chilli Lime Corn & Pineapple Salad

ASSORTED BREADS

Fresh from the tandoor.

- Classic: Butter Tandoori Roti, Laccha Paratha (Ajwain, Pudina, Dhaniya), Butter Naan, Garlic Naan, Missi Roti, Stuffed Naan, Malabari Paratha
- Chef's Edit: Sundried Tomato & Olive Naan, Jalapeño Coriander Garlic Naan, Rosemary Butter Roti, Parmesan Garlic Naan, Cheese Truffle Kulcha, Mirchi Ajwain Paratha, Khameeri Roti

05 — DESSERTS

Desserts

THE DESSERT CABINET (Choose any 6)*Mono-portion, chef-crafted sweet creations, artfully stationed.*

- Dark Chocolate Mousse with Orange & Praline
- Sea Salt Caramel & Chocolate Entremet
- Deconstructed Cheesecake with Fresh Fruit Compote
- Fresh Fruit Trifle Cups
- Panna Cotta with Berry Compote
- Sticky Date Pudding with Toffee Sauce
- Hazelnut Praline Parfait
- Mini Donut Display
- Rich Belgian Chocolate Tartelette
- Lemon Tartelette
- Banoffee Pie

LIVE GELATO EXPERIENCE*Freshly scooped to order, served in waffle cone or individual cups.*

- Strawberry Sorbet
- Stracciatella
- Vanilla Bean
- Belgian Chocolate
- Pista / Mango

THE GOLDEN GRIDDLE CO.*Waffles, pancakes and crêpes, prepared fresh to order with gourmet toppings.*

- Belgian Waffles, Classic Buttermilk Pancakes, Thin French Crêpes
- Toppings: Belgian Chocolate Sauce & White Chocolate Ganache, Caramel & Salted Caramel Drizzle, Nutella & Hazelnut Spread
- Fresh Fruits & Nuts: Strawberries, Blueberries, Kiwi, Banana, Apple, Toasted Almonds, Pistachios, Walnuts
- Finishes: Whipped Cream & Mascarpone, Gold Dust & Edible Flowers, Chocolate Shavings

INDIAN DESSERTS SELECTION (Choose any 5)*A decadent finale — artisanal sweets, miniature pastries and indulgent confections.*

- Bengali Rasgulla
- Gulab Jamun
- Gajar Halwa
- Moong Dal Halwa
- Kesar Rasmalai
- Rabri Rasmalai
- Live Malpua with Rabri
- Raj Bhog
- Live Jalebi with Rabri Fountain
- Punjabi Panjeeri Live
- Milk Cake Khurchan
- Til Wali Kulfi (Mango, Strawberry, Pista, Paan)
- Kesar Kulhad Firni

*Every menu above is a starting point.
Final selections are always written around your event, your guests, and the season.*

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