

WEDDING DINNER MENUS



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- Wedding Platinum Menu *****

- Wedding Gold Menu ****

- Wedding Silver Menu ***

- Wedding Bronze Menu **







GET AN INSTANT QUOTATION.

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^{*} Tell us your desires and limitations, and we'll craft a bespoke menu that satisfies everyone's needs and tastes.





MEDDING MENO TINOM MENO TINOM MENO TINOM MENO TINOM MENO TINOM TIN

WELCOME DRINKS

Passion Mojito

Consist of passion fruit, fresh mint, sprite & mint syrup

Theme Color Mocktail OR (Pomegranate mojito)

A Color for Every Occasion

SALADS

Greek Salad

Our classic Greek Salad, refreshing medley of fresh vegetables,
briny olives, and creamy feta cheese, all drizzled
with a zesty lemon and oregano dressing

Olivier Salad

A Mix of boiled Eggs. Carrots, Potatoes and Mayo

Waldorf Salad

a fruit and nut salad

Japanese Salad

Traditional Japanese Salad

Som Tam

Authentic Thai Papaya Salad



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ACCOMPANIMENTS

Brinjal Sambal, Pickles, Chili Paste, BBQ Sauce, Tomato Sauce Chili Sauce, Italian Dressing, French Dressing Olive Oil, Lime, Onion, Chili

MAIN DISHES

Parata – Live

Authentic Indian flat bread

Hyderabadi Veg Biryani

A delectable vegetarian delight featuring fragrant basmati rice layered with a medley of colorful vegetables, aromatic spices, and herbs.

Vegetable Pulao

fragrant Indian rice dish cooked with carrot, green peas, onion and aromatic spices

Spaghetti Ala Bolognese

Meaty Spaghetti Dish from Italy

Crispy Garlic Chicken Spaghetti Olio e Aglio

Flavorful Chicken & Garlic Spaghetti

Fettuccine with Carbonara

Fettucine Cooked in a Lovely Cheesy Sauce

Thai Fried Chicken Noodles

Savory Fried Chicken Noodles from Thailand

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SIDE DISHES

Whole Grilled BBQ Fish – Live

Citrus Marinated BBQ Fish with Rosemery

Poached fish with spinach and tarragon butter sauce

Delicately cooked fish served with a rich, herb-infused butter sauce, complemented by the earthy flavors of spinach.

Butter Chicken

Curry made from chicken with a spiced tomato and butter

Chicken à la King

Diced chicken in a creamy sauce, mushrooms, and vegetables

Kankun Beef

Beef Stir Fry Dish

Ratatouille

A bright and chunky summer vegetable stew, rich with olive oil and fragrant with garlic and herbs

Roasted Vegetables with fresh herbs & Garlic

A blend of potatoes, carrots and green beans deliciously seasoned with garlic and herbs

Thyme Flavored Roasted Potatoes

Roasted potatoes are packed with the amazing flavors of garlic and fresh herbs

Pumpkin Dry curry

Dry curry recipe with sweet pumpkin

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DESSERTS

Fresh Fruit

Variety of Fruits

Fruit Trifle

Layers of vanilla pudding, fresh whipped cream, fruit and soft angel food cake

Double Chocolate Mousse

This dessert is a real treat and a light and simple finale to any meal

Tiramisu Gateaux

A combination of classic ladyfinger discs, layered with espresso mascarpone cream

Rasmalai

Flattened balls of chhena soaked in malai (a type of clotted cream)
flavored with cardamom

BEVERAGES

Fresh Apple Juice Packet

Fresh Mix Fruit Juice Packet

Fresh Orange Juice Packet

Coca-Cola, Soft Drink, Fanta Cherry, Fanta Orange, Sprite

Mineral Water &

Bottled Water

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WEDDING GOLD MENU



WELCOME DRINK

Cranberry Mojito

Consist of Cranberry Juice, fresh mint, sprite & Bitter lemon

Compound & Fresh Salad

Buruzu signature Brinjal Sambal

Greek Salad

Our classic Greek Salad, refreshing medley of fresh vegetables, briny olives, and creamy feta cheese, all drizzled with a zesty lemon and oregano dressing

Caeser Salad

Freshly minced garlic, blended with lemon juice and a touch of Dijon mustard, creates a pungent and flavorful dressing that elevates the salad to new heights

Mexican Corn Salad

A creamy counterpoint to the Esquites

Salad Niçoise

The addition of fresh tuna adds a hearty protein to the salad, perfectly balancing the freshness of the vegetables.

The tuna can be cooked or medium rear, depending on your preference

ACCOMPAINMENTS

Olive Oil, Vinaigrette, Cocktail Sauce & Mayo Lime, Olives, Onion, Chili

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MAIN DISHES

Arroz Chaufa

The savory rice is infused with the richness of soy sauce and the aromatics of garlic and ginger. The Peruvian touches of chicken, eggs & yellow capsicum

Kashmiri Pulao

The addition of fruit and nuts adds a touch of sweetness and crunch to the Kashmiri Pulao

Crispy Garlic Chicken Spaghetti

Spaghetti with tender chicken pieces are carefully coated in a batter infused with garlic

Pasta with Tomato & Cream Sauce

The cream not only smooths out the sharpness of the tomatoes but also creates a velvety sauce that coats the pasta perfectly

Beef Hyderabad

Braised beef, aromatic spices, and a rich and flavorful gravy that captures the essence of Hyderabadi cuisine

Sate' Flavored Roasted Chicken

Chicken Marinated in a blend of aromatic spices, herbs, and a touch of sweetness. Peanut butter, a key ingredient in satay marinade

Fish Tikka

A generous drizzle of tangy yogurt dressing, infused with herbs and aromatics, complements the Fish Tikka

Sauteed Vegetable Medley

freshly cut steamed veg glazed in butter

Cajun Potatoes Wedges

Cajun Flavored wedges potatoes

Tarka Fry

tender dhal curry

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DESSERT

Fruit Trifle

Layers of vanilla pudding, fresh whipped cream, fruit, and soft angel food cake

Cream Brule

Creme Brulé is a French dessert that is composed of a rich and creamy custard base that is topped with a layer of hard caramel

White & Dark Chocolate Gateaux

Consisting of Vanilla & Chocolate Sponge, all covered in a White & Dark Chocolate Glaze

Caramel Pudding

With every spoonful of Caramel Pudding, you'll experience a flavors and textures that will transport you back to childhood memories of comforting desserts

Fresh Fruit

Variety of Fruits

BEVERAGE

Fresh Juice Packet

Comes in Multiple Flavors

Coca-Cola

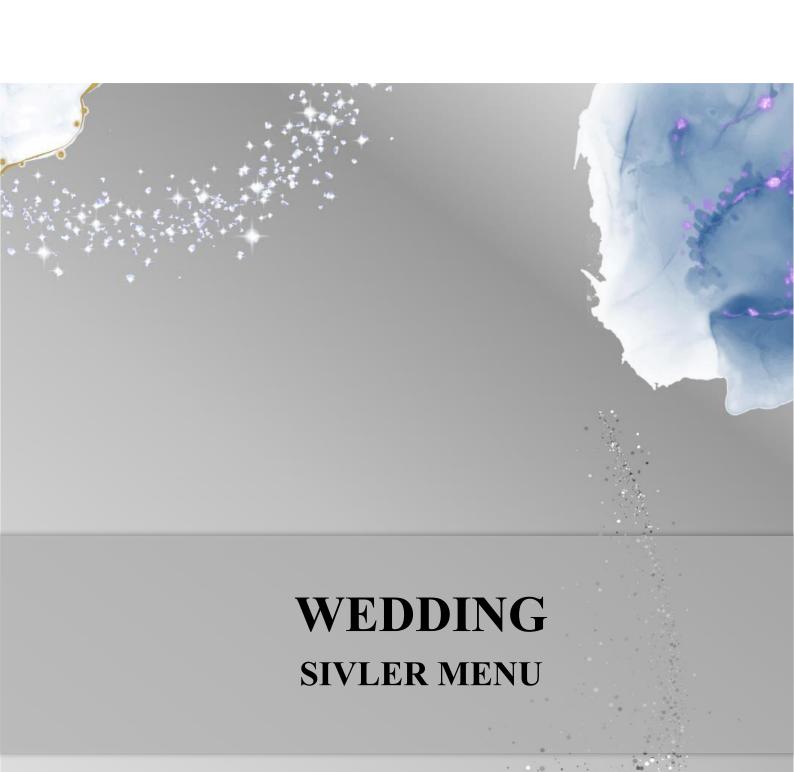
Soft Drink

Sprite

Soft Drink

Mineral Water

Bottled Water



WELCOME DRINK

Passion Mojito

Consist of passion fruit, fresh mint, sprite & mint syrup

Compound & Fresh Salad

Mixed salad dressed with mayonnaise or a similar dressing.

Buruzu signature Brinjal Sambal

Japanese Salad

Traditional Japanese Salad

Mixed Lettuce Bowl

Simple Vegetarian Salad

Thai Papaya Salad

Authentic Thai Salad

ACCOMPANIMENTS

Olive Oil, Vinaigrette

Cocktail Sauce & Mayo, Chili

WEDDING SIIVER MENU

Onion, Lime, Olives

MAIN DISHES

Schezwan Rice (V)

Vegetarian Rice

Dry Fruits & Nuts Pulao (V)

Vegetarian Rice

Spaghetti in Rich Creamy Bacon Sauce (N)

Creamy Spaghetti

Pasta Ala Mamma Rosa

Creamy Spaghetti

Lemongrass Chicken

Roasted Chicken in Tom Yum Flavored Sauce

Grilled Fish with Basil & Tarragon Sauce (N)

(grilled fish in rich creamy basil, tarragon sauce)

Garden Steamed Vegetable (V)

fresh cut steamed veg glazed in butter

Rosemarry Potatoes

rosemary scented potatoes

Tarka Dhal

Creamy, spiced lentil

WEDDING

DESSERT

Vanilla Cream Custard

Custard's evolution from ancient culinary traditions to its modern form.

Pirini

Semolins gently simmered in coconut milk, kissed with the exotic whispers of pandan leaves.

Nougat Gateaux

Consisting of Vanilla Sponge, Cashew Nougat and Caramel, all covered in a White Chocolate Glaze

Fudge Cake

A moist dense, very chocolatey Cake

Fresh Fruit

Variety of Fruits

BEVERAGE

Fresh Juice Packet

Comes in Multiple Flavors

Coca-Cola

Soft Drink

Sprite

Soft Drink

Mineral Water

Bottled Water

MOUTH REFRESHENER

Roasted Nuts Betel Leaves Cloves

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WEDDING **BRONZE MENU**

WEDDING

WELCOME DRINK

Cocktail Punch

SALADS

Compound Salad

Cobb Salad Symphony

American garden salad made with chopped salad greens

Huli Huli Chicken Salad

Grilled Chicken Dish

Freshly Cut Slice Cucumber & Tomato Platter

Fresh Salad

ACCOMPANIMENTS

Onion, Chili Vinaigrette, Olive Oil Garlic Mayo Buruzu signature Brinjal Sambal

MAIN DISHES

Aromatic Jeera Rice (V)

Vegetarian Rice

Stir fried Pea Pulao (V)

Fusilli with Tuscan Chicken and Tomato (N)

Pasta

Roasted Garlic Chicken in Hot Pepper Sauce (N)

Aromatic Chicken in Hot Sauce

Fish Malai Tikka masala (N)

Savory Fish Side Dish

Buttered Mixed Vegetable (V)

Vegetarian Side Dish

Sauté Potato & Brinjal (V)

Vegetarian Side Dish

Red lentil Dhal fry (V)

Vegetarian Side Dish

DESSERTS

Pirini

Sweet Dessert with Cinnamon on Top

Creamy Chocolate Custard

Chocolate Delight

Fresh Fruit

Variety of Fruits

BEVERAGE

Coca-Cola

Soft Drink

Fanta Cherry

Fizzy Drink

Fanta Orange

Fizzy Drink

Sprite

Soft Drink

Mineral Water

Bottled Water

NUTS

Betel Leaves Cloves Roasted Nuts







GET AN INSTANT QUOTATION

THANK YOU!

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