



—  —

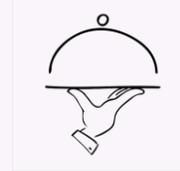
CHEFWORKS

Premium Curated Food Experiences



Why Us?

Curated By 
CHEFWORKS



Customizable Menus

Pan Asian | Global | Regional Indian | Stylish Desserts



Premium Service Ware

Premium Crockery | Cutlery | Glassware.



Styled Buffet Setups

Dressed Tables, Buffet Risers, Labels, Table Runners etc



Seamless Execution

Fresh Food, On-time Delivery



Transparent Pricing

No Hidden Costs. Clear Proposals & Quick Responses



Staff & Services

Professional Groomed Staff.



Across Bangalore

Any Pin code & more

Barbeque Grid: Veg

PLEASE NOTE

- Open Air Venues only. Grilling creates a lot of smoke. Not suitable for indoor venues.
- Adequate firm flooring.

OPTION - 1

INR 1250* + Taxes

Minimum 50 Pax

Welcome Drink

Any 1

Salad or Soup

Any 2 Veg Salad or Soup

Live Stations

Any 2 Chaat

Any 1 Paneer Grill

Any 1 Mushroom or Soya Chaap Grill

On the Buffet

1 Baked Bread with Filling

Any 1 Veg Noodle or Rice or Baked Pasta

1 Veg Stir Fry or Gravy

Desserts

Any 2 Dessert

Any 1 Ice Cream

OPTION - 2

INR 1550* + Taxes

Minimum 50 Pax

Welcome Drink

Any 2

Salad or Soup

Any 2 Veg Salad & 1 Veg Soup

Live Stations

Any 2 Chaat

Any 2 Paneer Grill

Any 1 Mushroom or Soya Chaap Grill

Any 1 Veg or Fruit Grill

On the Buffet

Any 1 Baked Bread

Any Baked Pasta or Gratin

Any 1 Veg Noodle or Rice or Baked Pasta

1 Veg Stir Fry or Gravy

Desserts

Any 3 Dessert

Ice Cream Station - **Live**

Any 3 Flavours | Assorted Sprinkles | Waffle Cone



For Bookings: 6364611175 | 6364611172

* Terms & Conditions Applicable. Please read the T&C page below.

Welcome Drink Menu

Curated By 
CHEFWORKS

Lemonade

Peach
Cranberry
Blood Orange
Blue Curaçao
Lychee
Mint

Iced Tea

Passion Fruit
Hibiscus
Green Apple
Blood Orange
Kiwi
Lime & Mint

Mojito

Lime & Mint
Pomegranate
Kiwi
Grape
Cranberry
Green Apple

Mocktails

Thandai
Cold Coffee
Banana Smoothie
Rose Lassi
Aam ka Panna
Fruit Punch



For Bookings: 6364611175 | 6364611172

* Terms & Conditions Applicable. Please read the T&C page below.

BBQ Live Grills : Veg

Curated By 
CHEFWORKS

Paneer | Tofu

Bbq Cottage Cheese
Cottage Cheese Lemon Chilli
Sambal Cottage Cheese
Chipotle Tofu Pineapple
Tofu Skewers & Papaya Salsa
Thai Tofu Grill
Paneer Malai Tikka
Paneer Hariyali Tikka
Paneer Sashlik

Soya | Mushroom

Thai Rub Soya
Malaysian Sambal Soya
Korean Bbq Soya
Chilli Garlic Soya Skewers
Jamaican Jerk Soya Skewers
Barbeque Mushroom
Achari Mushroom
Truffle Malai Mushroom
Chili Garlic Mushroom

Veg | Fruit

Chili Garlic Mushroom
Lemon Chili Pineapple
Malai Broccoli
Thai Cauliflower Steaks
Jamaican Jerk Eggplant
Crispy Cheesy Grill Potato
Chili Garlic Cheese Potato
Subz Ki Seekh
Amrud Ki Shashlik

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Live Stations - Veg

Chaat (Any 2)

Gughni Samosa
Kukuri Aloo Tikki
Shakarkandi Chaat
Dahi Bhalla
Dahi Papdi
Dahi Poori | Papdi
Dal Muradabadi
Dal Pakwan
Palak Patta Chaat

Chaat (Any 2)

Bengali Jhalmuri
Masala Bhelpuri
Gol Gappe
Chana Jor garam
Kale Channe ki Chaat
Aloo Tuk Chaat
Masala Congress
Masala Corn Chaat
Nippat Masala

Khao Galli

Bengali Kathi Roll
Kutchi Dabeli
Chowpatty Vada Pav
Puneri Misal Pav
Mumbai Pav Bhaji
Dilliwale Chole Kulche
Ragda Patties
Darjeeling Thupka
Moong Dal Chilla

Global

Asian Hawker Noodles
Asian Hawker Fried Rice
Asian Bao Station
Pasta Station
Mexican Burrito | Tacos
Steamed Momo's
Jhol Momo's
Pizza Station
Steamed Sweet Corn

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Barbeque – Veg Menu

Global

Panini Sandwich
Cucumber Dill Sandwich
Veg Cheese Slider
Spinach & Corn Quiche
Tomato Basil Crostini
Mini Pizza Pocket
Baked Empanadas
Kidney Bean Galette
Mexican Quesadilla
Jalapeno Cheese Brioche

Asian

Asian Baked Roll
Soya Phad Kaprow Slider
Vegetable Sesame Toast
Tibetan Sha Phaley
Cottage Cheese Brioche
Vegetable Spring Roll
Mix Veg Pan Fried Bao
Chili Fried Momo's
Vietnamese Veg Fritters
Honey Chilli Potato

Indian

Baked Vada Pao
Cheese Chutney S/W
Mini Bread Pakoda
Kutchi Dabeli
Sweet Potato Quinoa Kebab
Bengali Beetroot Cutlet
Green Peas Singhada
Mini Dal Kachori
Mini Punjabi Samosa
Gujrati Dhokla

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Salads & Soups - Veg

Global Salads

Raw Mango Papaya Salad
Glass Noodle Salad
Mexican Three Beans Salad
Lebanese Fattoush
Asian Salad in Soy Ginger
Coleslaw Salad
Mediterranean Salad
Greek Salad
Korean Kimchi Salad

Indian Salads

Mix Sprouts Salad
Bele Kosambari
Corn Pomegranate Kosambari
Channa Spinach Kosambari
Black Gram Kosambari
Kakdi Chi Koshimbir Salad
Carrot & Corn Kosambari
Kabuli Chana & Spinach Salad
Green Moong & Corn Salad

Soups

Thai Tom Yum
Cream of Pumpkin
Cream of Mushroom
Tomato Basil
Lemon Coriander
Sweet Corn
Manchow Soup
Tamatar Dhaniya Shorba
Mulligatwany

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Pasta|Rice|Noodles - Veg

Baked Pasta

Baked Ziti Roasted Veggies
Baked Ziti Veggie & Soya
Baked Spinach Cannelloni
Baked Veg Au gratin
Vegetable Lasagna
Baked Mushroom Moussaka
Mushroom Stroganoff Bake
Mediterranean Veggies Bake
Mac & Cheese

Asian Fried Rice

Sichuan Fried Rice
Thai Basil Fried Rice
Burnt Garlic Rice
Tom Yum Fried Rice
Gochujang Fried Rice
Garlic & Sesame Rice
Nasi Lemak
Nasi Goreng
Khimchi Fried Rice

Asian Noodles

Khimchi Udon
Thai Basil
Soya Dan Dan Veg
Veg Teriyaki
Garlic & Sesame
Chilli Garlic
Red Curry Noodles
Veg Lo Mien
Singapore Noodles

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Desserts

Mithai

Gulab Jamun
Bengali Langcha
Chum Chum
Chenna Payesh
Rasamalai
Dodha Burfi
Ghee Mysore Pak
Chenna Poda
Shahi Tukra
Malpua Rabri

Halwa | Payasam

Gajar ka Halwa
Lauki ka Halwa
Moong Dal Halwa
Kasi Halwa
Dumroot
Gil - e - Firdaus
Matka Phirni
Gasgase Payasam
Adapradaman
Semiyan ki Kheer

Baked

Turkish Baklava
Sticky Date Pudding
Chocolate Brownie
Banana Walnut Cake
Carrot Raisin Cake
Apple Struddle
Blueberry Cheesecake
Arabic Basbousa
Coffee Crème Brule
Chocolate Eclairs

Global

Chocolate Mousse
Berry Parfait
Coconut Pudding
Mango Pannacota
Tres Leches Jar
Fruit Custard Jar
Trio Mousse Jar
Red Velvet Pastry
Coffee Tiramisu
Fruit Tart

Note: This is a selection of our most popular dishes. We are happy to do other dishes as per your requirement.

Our Kitchen

Spanning over 15,000 sqft from where we can send out 5000 to 6000 meals a day!

The entire facility is custom designed to ensure the highest standards of hygiene and quality in food preparation, allowing us to deliver a diverse range of fresh, flavorful, and tailored made menus for all your requirements.



* Terms & Conditions

- All Prices are Exclusive of all Government Taxes. Detailed costing will be shared in the final event proposal after all details are finalized.
- Outdoor Catering & Transportation charges will be extra and calculated on the basis of the menu and distance to the venue of the event. This includes charges for Food Transport, Buffet Setup, Live Stations Equipment's, Staff Transport and other event related charges.
- We provide complete buffet setup including Crockery, Cutlery, Tables, Tablecloth, Cloth Runners, Buffet Props etc. for the food service & presentation.
- Round Tables, Cocktail Tables, Chairs, Stage etc for guest seating can be arranged at additional cost as per requirements.
- Event venue to be provided for setup at least 4 Hours before the event start time.
- We provide 1 water bottle (200ml) per person. Any additional requirements of bottled water will be charged separately.
- 50% advance required for Event Confirmation. 100% advance is required minimum 3 days before start of the event for Food Production.
- We will clear all catering related garbage after end of event. Cleaning of the venue not in our scope.