JIVA CELEBRATIONS

MENU

Events · Catering · Decor · Gifts

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OUR MENU

A selection of dishes for weddings, parties and every celebration

01	Beverages	*Welcome drinks, shakes and seasonal coolers*	3
02	Soups	*Warm bowls to begin the meal*	4
03	Starters & Live Counters	*Freshly made snacks, tandoori and bhukhara counters*	4
04	Chaat & Namkeen	*Street-style favourites, vadas, kababs and savoury mixtures*	5
05	Main Course	*Vegetables, paneer, koftas and dals*	6
06	Breads, Rice & Raita	*Rotis, naans, kulchas, parathas and pulaos*	7
07	Indian Sweets	*Mithai, sandesh, malpoa, jalebi and kulfi*	9
08	Indo-Chinese	*Noodles, rice, manchurian and gravies*	10
09	Continental & Italian	*Pastas, bakes, gratins and European vegetables*	11
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11	Cakes & Western Desserts	*Cakes, cheesecakes, pies, mousses and cookies*	14
12	Salads & Accompaniments	*Fresh salads, pickles and papad*	15

Choose from any section, or mix and match. We are happy to build a custom menu for your guests, your budget and your occasion.

SECTION 01

Beverages

Welcome drinks, shakes and seasonal coolers

WELCOME DRINKS & FRESH FRUIT JUICES

- Pineapple Juice
- Orange Juice
- Mosambi Juice
- Grapes Juice
- Anar Juice
- Tomato Juice
- Litchi Juice
- Chikku Juice
- Water - Melon Juice

MOCK TAILS

- Pina-Colada
- Fruit Punch
- Ginger Fruit Punch
- Golden Glass
- Mango Flip
- Straw-Berryship
- Ganga Yamuna

FRESH-FRUIT SHAKES

- Strawberry Shake
- Mango Shake
- Pineapple Shake
- Litchi Shake
- Orange Shake
- Khus Shake

BLOSSOM

- Orange Blossom
- Pineapple Blossom
- Strawberry Blossom
- Triceti Blossom

SUMMER SPECIAL

- Fresh Lime
- Jal-Jeera
- Keri-Pani
- Daab Shikanji
- Aam Ka Panna
- Thandai
- Kewra Shikanji
- Rose Sharbat
- Khus Sharbat
- Flavoured Lassi
- Flavoured Butter Milk
- Ice Tea
- Cold Coffee
- Masala Cold Drink
- Soda (Sweet and Salt)

SIGNATURE REFRESHER

- Anar - Kali
- Kiwi Juice

AUTUMN SPECIAL

- Espresso Coffee
- Flavored Tea
- Masala Tea
- Strong Coffee
- Hot Badam Milk
- Pistachio Milk

SECTION 02

Soups

Warm bowls to begin the meal

COMPLETE SOUP

- Tomato Soup
- Sweet Corn Soup
- Apple Soup
- Vegetable Clear Soup
- Vegetable Sweetcorn Soup
- Pumpkin Soup
- American Chowder Soup
- Cream of Mushroom Soup
- Shoe Flower Soup (Cauliflower Soup)
- French Onion Soup
- Green Broccoli Soup
- Cream of Green Peas Soup
- Vegetable Shorba
- Tomato Shorba
- Macronie Soup
- Manchow Sangria Soup
- Potage St. German (Spanish Cold Soup)

SECTION 03

Starters & Live Counters

Freshly made snacks, tandoori and bhukhara counters

SNACKS ON ROLL

- Cheese Cherry, Pine Apple
- Tiranga Aloo
- Samosa
- Paneer-65
- Cocktail
- Aloo Took
- Cheese Ball
- Paneer Dilwali
- Grill Mushroom
- Stuff Mushroom
- Matar Class
- Money Bag
- Vegetable Ball
- Seekh Samosa
- Seekh Kachauri
- Fried Babycorn
- Paneer Pakoda
- Baby Corn Pakoda
- Kajoo Pakauri
- Chilly Aloo
- Chilly Paneer
- Mushroom Shaslik
- Paneer Shaslik
- Gobi Pakoda
- Masala Vada
- Moong Dal Pakauri

TANDOORI DELIGHT ON ROLL

- Vegetable Semi Kabab
- Hara Bhara Kabab
- Vegetable, Seekh Kabab
- Vegetable Haryali Kabab
- Paneer - Tikka
- Pudina Paneer - Tikka
- Malai Paneer - Tikka
- Baked Jacket Potato

BHUKHARA COUNTER

- Stuff Aloo Bhukhara
- Paneer Bhukhara
- Tovi Bhukhara
- Mushroom Bhukhara

TARTS

- Baby Corn Tarts
- Sweet Corn Tarts
- Mushroom Tarts
- Cheese Tarts

SECTION 04

Chaat & Namkeen

Street-style favourites, vadas, kababs and savoury mixtures

CHAAT CHAT PATTA

- Pani Puri
- Bhel Puri
- Sev Puri
- Moori Masala
- Dahi Puri
- Masala - Puri
- Pakodi Chat
- AgareKi Tikki
- Fruit Kuliya
- Ragara Petties
- Samosa Char
- Matra Handi
- Pav-Bhaji
- Mix Pakauri Chat
- Chila
- Paneer-Chila
- Macronie Chila
- Aloo Pettis
- Mangolian Dish (An English Pav-Bhaji)
- Rim-Zim Chat
- Kalmi Chat
- Raj Kachori
- Tokri Chat (Maida Ka)
- Ghewar Chat
- Dhokla Chat
- Bombay Takatak Chat

SAVOURIES

- Dahi Preparation
- Rajasthani Dahi Vada
- Gujiya Vada
- Rasogulla Dahi Vada
- Dahi Pakodi
- Green Gujiya

VADA, KACHORI, KABAB & SAMOSA

- Jodhpuri Mirchi Vada
- Kanji Vada
- Kanji Vegetable
- Mator Pettis
- Mator Puff
- Kalmi Vada
- Khasta Kachori
- Dhokla
- Khandwi
- Nirgisi Kofta
- Stuff Cutlet
- Samosa
- Corn Samosa
- Spider Samosa
- Chana Kabab
- Rajma Kabab
- Fladari Kabab
- Arbi Kabab
- Dahi Kabab

NAMKEEN ITEMS

- Aloo Bonda
- Mirchi Bonda
- Gobi Manchurian
- Paneer Manchurian
- Baby Corn Manchurian

MIXTURE

- Navaratan Mixture
- Dal Moth
- Dry Fruit Mixture
- Bhav-Nagar Gathiya

MUMBAI-MIXTURE

- Sev-Bhujiya
- Punjabi-Dal Moth & Kaju Ola
- Kaju Churwa & Kaju Mogar

SECTION 05

Main Course

Vegetables, paneer, koftas and dals

GARDEN FRESH VEGETABLE

- Dry Vegetable Court
- Aloo Preparation
- Aloo Lungi
- Aloo Matar
- Aloo Gobi
- Aloo Pudina
- Aloo Capsicum

ON TAWA

- Tawa Vegetable Bhar
- Matar Gobi
- Chana Masala
- Pinci Chana
- Chana Capsicum
- Kati Kabab
- Soyabean Chops
- Bharwa Bhindi
- Bharwa Tinda
- Bharwa Simla Mirch
- Dry Saslik
- Bharwa Tooraj
- Sarsoo Ki Saag

ALOO GRAVY PREPARATIONS

- Aloo Chana
- Kashmir Aloo Dum
- Hyderabad Aloo Dum
- Stuff Aloo Dum
- Aloo Parwal
- Maxicum Aloo
- Aloo-Petha
- Aloo-Shaslik

KOFTAS

- Mushroom Kofta
- Subha-Saam Kofta
- Tomato Kofta
- Green Kofta
- Malai-Kofta
- Carrot Kofta
- Kashmiri Kofta
- Methi Kofta
- Mator Kofta
- Shahi Kofta

PANEER PREPARATION

- Paneer-Masala
- Shahi Paneer
- Makhani Paneer
- Matar Paneer
- Palak Paneer
- Corn-Dil, Pasand
- Geluri Paneer
- Dhaga Paneer
- Kadhai Paneer
- Saslik in Gravy
- Paneer Milory
- Achari Paneer

GREEN VEGETABLE

- Matar Gobi
- Matar Makhana
- Matar Baby Corn
- Matar Mushroom
- Matar Kajoo-Kishmis
- Palak Mushroom
- Babycorn Palak
- Chana Masala
- Chana Palak
- Chana Capsicum
- Cabbage Roll
- Green Vegetable, Kurma
- Navrathna Kurma
- Lauki Chana Dal
- Gajar Mator Masala
- Rajasthani Gatta
- Malai Gatta
- Mooli Ka Lunji
- Sangrika Achar
- Mix Vegetable
- Methi Matar - Malai
- American Corn Palak

RAJASTHANI VEGETABLE

- Ker-Sangri Mogar Methi
- Panch Mela Sabzzi Guwarfali Sabji
- Gatte Ki Sabzi Papad-Mongori
- Stuff Gatta Sogari-Ball
- Ker-Kaju Methi-Kaju

GUJARATHI VEGETABLE

- Undhiya
- Kaju-Karela
- Green Undhiya
- Khathol

VEG ITEMS

- Shahi Paneer
- Veg Kurma
- Chana Masala
- Green Dies Masala
- Sagu

DAL ITEM

- Dal Bati Kurma
- Dal Fry
- Dal Makhni
- Dal Maharani
- Mix Dal Panchmela
- Dal Bhukahara
- Curry Pakoda
- Punjabi Curry
- Sindhi Curry
- Dal Mela
- Yellow Dal
- Sindhi Dal

SECTION 06

Breads, Rice & Raita

Rotis, naans, kulchas, parathas and pulaos

ROTI, PARATHA & POORI

- Roti
- Tandoori Roti
- Poori
- Masala Poori
- Methi Poori
- Palak Poori
- Tiranga Poori
- Lucchi Poori
- Matar Poori
- Dal Poori
- Khasta Tikriya
- Gujarathi Poori

ROOMALI - ROTI

- Plain Roomali
- Palak Roomali
- Pudina Roomali
- Tomato Roomali
- Keshri Roomali
- Coconut Roomali
- Apple Roomali

NAAN

- Garlic Naan
- Methi Naan
- Kabul Naan
- Kashmiri Naan
- Reshmi Naan
- Keshri Naan

KULCHA

- Plain Kulcha
- Pudina Kulcha
- Methi Kulcha
- Vegetable Kulcha
- Paneer Kulcha
- Garlic Kulcha
- Kashmiri Kulcha
- Aloo Kulcha
- Mix Kulcha

PARATHA

- Plain Paratha
- Pudina Paratha
- Methi Paratha
- Laccha Paratha
- Vegetable Paratha
- Garlic Paratha
- Kesari Paratha
- Tawa Paratha
- Stuff Paratha
- Aloo Paratha

RICE BOWL

- Plain Chawal
- Jeera Pulao
- Peas Pulao
- Vegetable Pulao
- Pudina Pulao
- Tomato Rice
- Gatte Pulao
- Kabuli Pulao
- Kashmir Pulao
- Dahi Chawal
- Handi Biriyani
- Paratha Biriyani

RICE

- Kasthuri Pulao
- Dry Fruit Pulao
- Veg Pulao
- Kashmiri Pulao
- Jeera Rice
- Thai Rice
- Schezwan Rice
- Green Palak Rice

RAITA VARIATION

- Fruit Raita
- Boondi Raita
- Cucumber Raita
- Onion Raita
- Methi Roti
- Garlic Roti
- Plain Roti
- Pudina Roti

SECTION 07

Indian Sweets

Mithai, sandesh, malpoa, jalebi and kulfi

SWEET ON ROLL

- Channa Badshahi
- Angoori Petha
- Pishtha Longe
- Cocktail-Pista-Anjeer Roll
- Diamond Badam Barfi
- Nagpoori Jamoon
- Cocktail Dry Jamoon

SWEET & DESSERTS

- Gulab Jamoon
- Dry Fruits Subji
- Malai Jamoon
- Angoori Jamoon
- Ras Madhuri
- Choco Rasgulla
- Pan Rasgulla
- Badam Tikki
- Triply Tasty
- Angoori Rasmalai

SANDESH

- Gud Sandesh
- Dil Khush Sandesh
- Kashmiri Ladoo
- Kashmiri Roll
- Badam Rashbhadi
- Pista Rashbhadi
- Halai Rashbhadi
- Petha Rashbhadi
- Akash Deep (Channa)
- Mangostein Sandesh
- Mango Sandesh
- Strawberry
- Pineapple Sandesh
- Gulab-Patee-Sandesh
- Kaccha Gola Sandesh
- Tarbooz Sandesh
- Roll Sandesh

BADAM & DRY FRUIT SWEETS

- Badam Pista Roll
- Badam Fool
- Badam Gizia Vada
- Badam Anar
- Badam Cariffa
- Badam Pan
- Badam Halwa
- Badam Pista Peda
- Badam Hina
- Badam Deep
- Badam Sitafal
- Badam Pista Tarts
- Badam Tiranga Burfi
- Badam Double Decker
- Badam Ladoo
- Badam Apple
- Badam Kalash
- Badam Tarbuz
- Badam Gelauri
- Badam Paan
- Badam Everest
- Badam Rajabarri Ladoo
- Badam Chakki
- Kaju Anjeer Roll
- Kaju Katali
- Pista Roll
- Kaju Pista Paan
- Malpoa
- Malpoa Rabri
- Chaina Malpoa
- Mango Malpao Bake
- Malai Roti

MALAI - MALPOA ROLL

- Petha Malpoa Bake
- Jalebi
- Keshriya Jalebi
- Orange Jalebi
- Pineapple Jalebi
- Apple Jalebi
- China Jalebi
- Malai Boondi Bake
- Rasgulla
- Rajbhog
- Malai Cham-Cham
- Kesharia Cham Cham
- Cham-Cham
- Malai Sandwich
- Baked Rasagulla
- Strawberry
- Mango Paise
- Kesar Bati
- Malai Ghebar
- Sandwich Malai
- Strawberry Chana
- Pineapple-Pudding
- Milk Cake
- Ghebar
- Emarti
- Moti Pak
- Kumahara Pak

MALAI - MALPOA ROLL

- Badam Dilkusar
- Moong Dilkusar
- Malai-Petha Roll
- Sitafal-Pudding
- Strawberry Chana
- Pays Hot
- Pudding
- Pineapple Pudding
- Rain-Bow
- Mango Chaina Pudding
- Petha
- Petha Gelaure

SWEET ITEMS

- Jhangiri
- Champakali
- Rasmalai
- Mysorepak
- Paisati
- Obbattu
- Chiroti
- Kheer
- Coconut Laddu
- Svdi Ladoo

KULFI

- Kesariya Kulfi
- Orange Kulfi
- Sitapal Kulfi
- Orange Ice Cream

SECTION 08

Indo-Chinese

Noodles, rice, manchurian and gravies

CHINESE STARTERS

- Wanton
- Money-Bag
- Spring Roll

MANCHURIAN

- Mushroom Manchurian
- Baby Corn Manchurian
- Paneer Manchurian
- Spinach Manchurian
- Kaju Manchurian
- Gobi Manchurian
- Mix-Veg Manchurian

RICE & NOODLES

- Veg Fried Rice
- Szechewan Rice
- Hakka Rice
- Szechwan Noodles
- Fried Noodles
- American Chopsuey
- Singapoori Noodles

CHINESE GRAVY DISHES

- Veg. Ball in Hot Garlic Sauce
- Baby Corn in Szechwan Sauce
- Chinese Ball in Sweet & Sauce
- Bamboo-Shoots in Hot Chinese Gravy

SECTION 09

Continental & Italian

Pastas, bakes, gratins and European vegetables

ITALIAN COURT

- Pastas
- Spaghetti
- Farfalle
- Penne - Rigathe
- Cannelloni
- Ravioli
- Fusilli
- Penne
- Panne - Tricolor

ENGLISH VEGETABLE

Vegetables

- Pimentos
- Colored Capsicum
- Baby Corn
- Brussels
- Mushroom
- Broccoli
- Baby-Carrot
- Bamboo Shoots
- Gnocchi
- Artichoke
- Gherkins Olivers
- Avocado
- Asparagus

Sauces

Pastas and vegetables are tossed in these sauces with appropriate herbs.

- Bechamel Sauce
- Dil Sauce
- Rosemary Sauce
- Cheese Sauce
- Nepolitan Sauce
- Basil Sauce
- Floretine Sauce
- Cream Sauce
- Red-White Italian Sauce
- White Wine Sauce
- Mexican Sauce
- Sun-Dried Tomato Sauce

CONTINENTAL VEGETABLE PREPARATION

- Pomes Preparation
- Pomes Lorette
- Pomes Ala Cream
- Pomes Croquttes
- Pomes Marquise
- Pomes Lyonnaise
- Pomes Persillies
- Pomes Bataille

ENGLISH RICE PREPARATION

- Brazilian Rice
- Butter Rice
- Mexican Rice
- Broccoli

RATATOUILLE

- Courage Provincial
- Creme Du Barry
- Veg - Stroganoff
- Danish - Ball In Dill Sauce
- Vegetable A La Rex

BAKE ROLL

- Mushroom Spinach Roll Bak
- Vegetable Roll Bake
- Mator Mushroom Roll
- Mix Pasta Bake

DISH FROM OVEN

- Au-Gratin
- Spinach Corn Au-Gratin
- Vegetable Au Gratin
- Macaroni Homard Au-Gratin
- Cannelloni Bake
- Hawaiian Coconut
- Imperial Bake Dish
- Neroli-Revilli Au-Gratin
- Baked Homard with Spaghetti
- Cannelloni in Neapolitan Style
- Epinard Au-Gratin
- Poha
- Assorted Parathas With Curd & Pickles
- Khasta Kachori
- Samosa
- Assorted Pakoda
- Cutlet

WESTERN

- Palak Corn Baked Dish
- Brown Stes
- Vegetable Grimaldi
- Vegetable Imperial
- Vegetable Au Gratin
- Hawaiian Coconut
- Vegetable Nerodol
- Curried Beans
- Baked Corn
- Baked Spinach with Spaghetti
- Brinjal Cutlets Baked
- Cheese Souffle
- Green Noodles Capsicum
- Cutlet in Tomato Sauce
- Spaghetti Souffle
- Macaroni Hot-Pot
- Lassagne Yerdi
- Raviol Baked Dihcanneloni
- Deluxe Baked Beans
- Beans and Vegetable Baked
- Baked Pancaker

MEXICAN

- Mexican Takus

SECTION 10

Breakfast & Light Bites

South Indian, Gujarati and bread specialities

BREAKFAST MENU

- Idly with Sambar & Chutney
- South Indian
- Dosa (Assorted)
- Khara Bath
- Kesar-Bath
- Uthappam
- Chow Chow Bath
- Masala Vada
- Dosa (Tomato/Onion/Carrot)
- Idly (Rava/Rice)
- Coconut Chutney
- Bisi Belebath
- Set Dosa with Sagu & Chutney
- Upma
- Appam
- Edi-Appam
- Pongal
- Savige Bath
- Vada Sambar
- Kesari Bhat
- Puliyogare
- Tomato Rice

GUJARATI

- Fafra with Papaya Chutney & Mirchi
- Gethia
- Khandawi
- Dhokla
- Sandwich Dhokla
- Kakhara with Makhan (Methi, Masala, Plain & Others)
- Bombay Biscuits
- Vada Pav
- Tawelli

BREAD ITEMS

- Veg-Sandwich
- Ribbon Sandwich
- Pin-Wheel Sandwich
- Plain-Toast with Butter & Jam
- Corn Toast
- Onpan Cheese Toast
- Makronie Toast
- Mushroom Toast
- Finter Toast
- Assorted Grilled Toast
- Cheese Toast

BREAKFAST GOODIES

Croissants

- Cheese
- Plain

Danish

- Raisins - Cinnamon
- Butter Horns
- Bear Claws
- Lemon

Muffins

- Blueberry
- Strawberry Surprise
- Raisin Brand
- Maple

SECTION 11

Cakes & Western Desserts

Cakes, cheesecakes, pies, mousses and cookies

ENGLISH DESSERT

- Cream Cakes
- Pineapple
- Black Forest
- Peach
- Orange
- Pear & Ginger
- Strawberry Crush
- Chocolate Mousse Praline
- Coffee Walnut
- Roast Almond
- Kiwi
- Mixed Fruit
- Chocolate Mousse
- Alphonso
- Chocolate Truffles

CHEESE CAKE

- New York (Baked)
- Lemon
- Orange
- Chocolate
- Strawberry
- Peach
- Chocolate Chip
- Mint Chocolate Chip

PIES & TARTS

- Apple
- Chocolate Ganache
- Orange Cream
- Peach & Cream
- Dry Fruit Caramel
- Strawberry & Cream
- Pear and Almond
- Mixed Fresh Fruit
- Banana & Spice

FROZEN DESSERTS

- Chocolate Mousse
- Orange Chocolate Mousse
- Mint Chocolate Mousse
- Pineapple Souffle
- Strawberry Souffle
- Orange Souffle

PROFITEROLES

- Mini Profiteroles
- Croquem-Bouche
- Gateaux Saint Honoree
- Paris Brest
- Strawberry Profiteroles

PLAIN CAKES

- Vanilla
- Orange
- Pineapple
- Chocolate
- Strawberry Ribbon
- Coffee
- Chocolate Chip

TEA-TIME TREATS

- Banana Nut Cake
- Carrot Cake
- Date & Orange
- Coconut
- Fig & Honey
- Walnut Fudge Brownies

COOKIES

- Short Bread Cookies
- Chocolate Chip
- Butter Walnut
- Raisin Brand
- Ginger Brand
- Pinwheels

SECTION 12

Salads & Accompaniments

Fresh salads, pickles and papad

SALAD ITEMS

- Green Salad
- Cabbage Pineapple Salad
- Simple Fruit Salad
- Cream Salad
- Russian Salad
- Carrot and Russian Salad
- Fruit & Vegetable Salad
- Channa Coconut Salad
- Rajma Salad
- Sprourredc Salad
- Bake Bean Salad
- Peach & Ginger Ale Salad
- Cheesy Fruit Salad
- Waldort Salad
- Tropical Fruit Salad
- Cole Slaw
- Golden Glow Salad
- Cucumber And Asparagus Salad
- Green Peas Salad
- Pamadrop
- Insalate Mista
- Insalate Cetalu
- Conatadina

SALAD ITEMS

- Insalate Dello Chef
- Stagioni
- Carieone
- Insalate Celebreass
- Zigana Salad
- Mushroom Chat Salad
- Country Garden Salad
- Orange & Pineapple Salad
- Raw Papaya Salad
- Mango and Grape Salad
- Vegetable and Lentil Salad
- Mushroom, Fruit & Nut Salad

PICKLES

- Mango
- Lemon
- Mix
- Green Chilli
- Keri Sangri
- Onion
- Garlic

PAPAD

- Masala Papad
- Plain Papad
- Rajasthani Papad
- Disco Papad
- Khi Chia Papad

POWDER

- Chilli Powder
- Pepper Powder
- Jeera Powder

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into beautiful celebrations

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CHAT ON WHATSAPP
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VISIT OUR WEBSITE
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Every menu can be customised for your occasion.
Scan a code or call us to plan your next celebration.