THE BIGGEST INDIAN CATERER IN AUSTRALIA





# LUXE

## Luxe Deluxe

6 Starters, 5 Mains, 2 Dessert, Rice, Naan, Raita, Salad

#### Luxe Standard

5 Starters, 4 Mains, 1 Dessert, Rice, Naan, Raita, Salad

Minimum 45 ppl

# CATERING PACKAGES

# ROYAL

#### Royal Deluxe

4 Starter 4 Mains Rice , Naan, Raita , Salad

#### Royal Standard

4 Starters, 3 Mains, Rice, Naan, Raita, Salad

Minimum 35 ppl

# CLASSIC

#### Classic Plus

3 Starters, 3 Mains, Rice, Naan, Raita, Salad

#### Classic Lite

2 Starters, 2 Mains, Rice, Naan, Raita, Salad

Minimum 25 ppl

### BUFFET SETUP

#### **Luxurious Premium Setup**

- Luxury golden led tables
- · Premium stainless/golden buffet ware
- Adds a wow factor for weddings & high-end events



#### Standard Golden Setur

- White or black table cover
- Golden chafing dishes



\*Similar setup, subject to availability

#### Basic Buffet Setur

- Simple table buffet setup
- Basic steel chafing dishes





Choose as welcome drinks or create your own drinks 🝸 Table price accordingly items and numbers of guest,

Jal Jeera

Lemonade

Aam Panna

Mango Lassi

**Lemon Lime Bitter** 

Mojito

Rooh Afza

Goli Wala Batta

Sparkling Apple Juice

Jeeta's Special Fruit Punch

**Bhel Puri** 

**Spring Rolls** 

**Pani Puri Shots** 

Hara Bhara Kebab

Veg Bullets

**Fruit Chaat** 

Corn Cheese Ball

Ask for non veg options

SOUP

**NON-VEG** 

Chicken soup Goat Paya soup VEG

Sweet Corn soup
Tomato soup

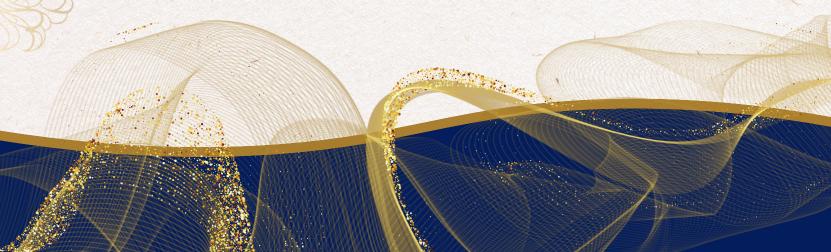
ADD MASALA TEA, INDIAN COFFEE MACHINE & DRINKS

# **LIVE STATION**

ITEMS	SET UP PRICE FROM	PER PERSON PRICE FROM
Popcorn Machine (No Staff)	\$250	
Cotton Candy Machine (No Staff)	\$250	
Grill Sandwich veg or non veg	\$250	\$3.5
Charcoal Grill (extra according menu and numbers of guest)	\$500	According to Items
Chaat Counter (Pani Puri, Dahi bhaal chaat , Papdi Chaat)	\$350	\$4.99
Tikki and Samosa Chaat with Chole	\$350	\$4.99
Pav Bhaji	\$350	\$4.99
Bharvay Kulchay	\$350	\$3.5
Chollay Bhuturay	\$350	\$15
Noodles & Manchurian	\$350	\$4.99
Lassi Counter	\$350	\$3.5
Sugar Cane Juice	\$350	\$3.5

#### Note:

- Maximum duration 3 and half hours including set up time
- The live station is staffed by only one person and has a single setup. There may be long queues depending on the number of guests. We kindly ask guests to be patient or to request additional staff or food counters if needed.



# STARTER

## CHAAT

Pani Puri
Dahi Bhalla
Tikki Chaat
Papadi Chaat
Samosa Chaat
Aloo Channa Chaat
Mix Fruit Chaat

# **TANDOORI**

Paneer Tikka Soya Malai Chaap

# FRYING

Veg Samosa
Aloo Finger
French Fries
Bread Pakora
Gobhi Pakora
Paneer Pakora
Paneer Finger
Mix Veg Pakora
Hara Bhara Kebab

# **INDOCHINESE**

Chilli Paneer
Veg Noodles
Spring Rolls
Veg Manchurian
Paneer Manchurian
Gobhi Manchurian
Veg Pasta spicy
Veg Pasta Creamy Mild
Veg Sandwich

# **TANDOORI**

Tandoori Chicken Tikka Chicken Drumsticks Garlic Chicken Tikka Reshmi Malai Chicken lamb Seekh Kebab

# **FRYING**

Fish Amritsari
Chicken Pakora
Chicken Sandwich
Chicken Nuggets
Chicken Popcorn

# **INDOCHINESE**

Chilli Chicken
Chicken 65
Chicken Manchurian

CLUB YOUR STARTERS WITH HOT TEA/ COFFEE



# **MAIN COURSE**

# JEETA SPECIAL

Malai Kofta Paneer PB-32

Daal Makhni Split Chana Dal Meethi Malai Matar Paneer Palak Kofta

# **JEETA SPECIAL**

Murga Motor Wala Tawa Chicken Billu Bakra (Goat Curry) Tawa Goat Matar Paneer
Palak Paneer
Kadai Paneer
Shahi Paneer
Paneer Makhni
Paneer Lababdar
Paneer Tikka Masala

Chicken Korma
Chicken Curry
Butter Chicken
Chicken Methi Malai
Kadai Chicken

Tawa Paneer
Mix Veg
Gobhi Darling
Viah Walay Chollay
Palak Chollay
Veg Korma
Saag Ghee Pa Key

Chicken Palak
Chicken Tikka Masala
Chicken Kali Mirchi
Punjabi Butter Chicken
Lamb Rogan Josh

# WANT TO ADD LIVE NAAN/ROTI?

Plain Naan Butter Naan Garlic Naan Plain Roti Butter Roti Garlic Roti

Note: For live Naan/Roti, please let us know your preference: would you like us to prepare some Naan/Roti in advance to reduce wait times, or are you comfortable with us making them one by one, which may result in longer lines and wait times for your guests? We will prepare accordingly based on your choice



#### RICE

Jeera Rice Jeera Peas Pulav Tardka Rice

# **BIRYANI**

Veg Biryani

# NAAN

Garlic Naan Cheese Naan

# RAITA

Potato Onion Tomato Raita Boondi Raita with smoked flavor

## SALAD

Sirka Onion Lacha Onion Salad Greek Salad Vegetable Rice Biryani Rice Cocunut Lemon Rice

Chicken Biryani

Garlic Cheese Naan Nutella Naan

Strawberry Raita Mix Fruit Raita

Macroni Salad Pasta Salad Potato Creamy Salad Kashmiri Rice Kaju Badam Rice

Goat Biryani

Veg Raita Pineapple Raita

Chickpeas Salad Mix Fruit Salad



Garlic Bread
Veg Sandwich
Veg Mini Pizza
Tomato Cheese Sandwich
Veg Pasta
Cold Creamy pasta
Fries

Noodles
Spring Rolls
Mild Noodles
Kids Pop Up Juice
Nutella Strawberry
Croissant
Ask for non veg options

# **DESSERTS**

Barfi Gulab Jamun Fruit Cream

**Potato Bites** 

Fruit Custard Ice Cream Kaju Badam Kheer Gajar Halwa Moong Dal Halwa Rasmalai

# **ASSORTED FUSION DESSERT**

Rabri Tarts

Moong Dal Halwa Tarts

Motichoor Laddu

Cheese Cakes

KULFI

Mango Kulfi Pista Kulfi Gulab Jamun Rabri Gulab Jamun with Ice Crème Gulab Jamun with Gajar Halwa Jalebi Rabdi

Paan Kulfi Matka Kulfi



# PROFESSIONAL CATERING STAFF — FROM \$199 PER STAFF Recommendation:

- 1 Service Staff per up to 50 guests (extra staff available if required).
- Service Duration: 5 hours per staff.
- "Extra hours are available on request (additional charges apply). We also recommend adding extra staff for a smoother event experience, including support with buffet management, light cleaning, and maintaining service flow throughout the event."

# **Optional Extras:**

# PREMIUM SILVER / GOLDEN CUTLERY & PLATES PACK -\$6 PP

- Silver or Golden Cutlery + Ceramic Plates
- Complimentary disposable 5-compartment thalis (if required)
- Disposable glass and dessert bowls
- Glassware upgrade available at extra charge

# **DISPOSABLE ITEMS PACK - \$3 PP**

Includes: Starter plates, Main thalis, Glasses, Forks, Spoons, Napkins,

**Dessert bowls** 

# **DRINKS PACKAGE - \$3 PP**

Coke, Fanta, Water bottles and Water dispenser

# JEETA CATERING - BOOKING RULES

# **Booking & Payments**

- Deposit is required to confirm your booking
- (No deposit = No booking).
  - · Balance must be cleared before the event.
- Deposits & Installments are non-refundable.

# Guest Numbers & Menu

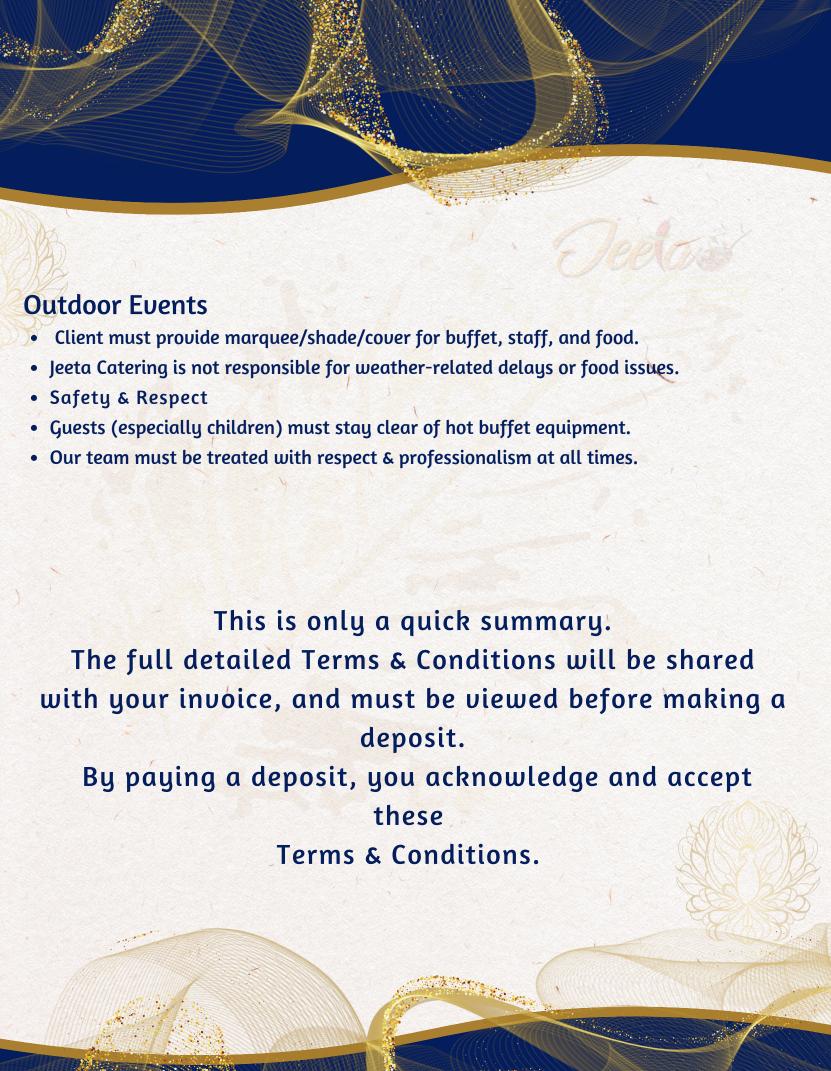
- Final menu & guest count due 7 days before event.
- · Numbers can't be reduced after confirmation.
- Please include vendors/crew (photographers, decorators, musicians, etc.) in your count.
- Extra guests on the day  $\rightarrow$  charged at event-day rate +10% surcharge.
- Recommend confirming 5-10% extra buffer guests to avoid shortages.

# **Buffet & Food Service**

- · Food is prepared for confirmed headcount.
- Buffet runs for standard service time (~4 hours).
- If you choose Buffet Setup (No Staff) → all food delivered together; host must swap Starters → Mains when ready. Some dishes may need reheating by the host.
- Leftovers may be given at our discretion. After handover, storage & food safety = client's responsibility.

# Staffing

- Service staff from \$199 (5 hours).
- 1 staff recommended per 50 guests. Extra hours charged separately.











\*Similar setup, subject to availability