



## THE GROWN KITCHEN

House No-305, Asola Enclave, Near Mata Mandir, Chattarpur, New Delhi- 110074

Pradeep Negi : +91-8920203942, 8130443053

email Id:- Thegrownkitchen@gmail.com

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Dear Sir/Madam,

We are delighted to introduce The Grown Kitchen, managed by Pradeep Negi and his team, as a premier outdoor catering company specializing in international cuisine. With a world of flavors crafted by expert chefs, The Grown Kitchen promises an unforgettable culinary experience in every bite.

### Our Story

Founded in 2022, The Grown Kitchen was born out of a passion for nourishing the body and soul through food. Inspired by the founder's mother, who demonstrated the magic of simple ingredients, The Grown Kitchen transforms everyday elements into memorable dishes.

our mission is to create a unique experience with every meal. Our diverse menu, featuring flavors from across the globe, is crafted to surprise and satisfy even the most refined palates.

- **Quality:** We prioritize fresh, high-quality ingredients in every dish.
- **Passion:** Our chefs bring dedication and love for culinary arts to each recipe.
- **Customer Service:** Your satisfaction and enjoyment are always our top priorities.

### Our Vision

Our vision is to become the premier destination for international cuisine, renowned for exceptional quality, innovative flavors, and warm hospitality.

We look forward to bringing a world of flavors to your next event. Thank you for considering The Grown Kitchen for your catering needs.

Warm regards,

The Grown Kitchen Team

# Thank you

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*Our strengths are a strong and motivated team which shares a commitment to quality, the ability to innovate, and the desire to be different.*

**Cuisines that we cater are:**

***Indian food including regional Indian food***

***International/World snacks***

***Italian food***

***Thai food***

***Chinese food***

***International cheese counter***

***Mexican food***

***Japanese food***

***Continental food***

***Mediterranean food***

***Fusions Desserts/ Western Desserts Morden Indian Desserts***

***International food counters such as sushi counter, Khao sway counter,***

***Italian wood fired thin crust pizza, international cheese counter,***

***Burrata cheese counter, dim sum counter many more..***

***We do offer other choices of cuisines and menus can be custom designed and budgeted to suit individual needs***

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*sells pizzas is called a "pizzeria". The phrases "pizza parlor", "pizza place" and "pizza shop" are used in the United States.*

*With your choice of pizza's*

***Garden pizza***

***Feta and Cherry tomato pizza***

***Rocket leaf pizza***

***Classic Margherita***

***Caponatte***

***Many more..***

## **ITALIAN PASTA COUNTER**

**CHOICE OF PASTA**

***Penne, Fettuccini, Farfalle***

***Cooked with your choice of sauces***

***Pesto***

*The sauce made from basil leaf and pine nuts*

***Pomodoro-basilico***

*Tomato Basil sauce*

***Quattro Formaggi***

*Four Cheese Sauce*

## **HAND-MADE RAVIOLLI COUNTER**

*Ravioli- as we know is the stuffed form of pasta which can be fresh, dried or in frozen form. Ravioli can be savored with various kinds of sauces and toppings served with a sprinkling of grated fresh parmesan or pecorino cheese*

**TYPES OF STUFFED RAVIOLI**

***Spinach and ricotta ravioli***

***Sundried tomato and mushroom***

***Choice of sauces***

***Arrabiatta sauce***

*Traditional tomato concasse spiked with chilies*

***Alfredo***

*Sauce prepared with four types of cheeses*

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### **LIVE RISOTTO COUNTER**

*Asparagus and broccoli Risotto*

*Wheat risotto*

### **ITALIAN BREAD COUNTER**

*Bread Variety:- Focaccia, ciabata, pane alle olive (olive bread),  
pane nero (brown bread), assorted rolls, whole wheat*

*Served grilled with*

*Fresh herb and garlic butter*

*Live- garlic bread*

### **ROSTI – SWITZERLAND**

*In Switzerland potatoes are practically de rigueur and the probably the best representative of this is the wonderful rösti—a grated potato pancake, baked or fried until golden brown and mixed with a variety of accompaniments.*

#### ***Sanne Rösti***

*Onions and Mushrooms, Gratinated with Cheese*

#### ***Spinat Rösti***

*Creamy garlic flavoured spinach*

### **LIVE- BURATA BAR**

*Burrata is a soft Italian cheese made from the milk of water buffalo or cows. It comes as a white sphere similar in appearance to regular mozzarella, but burrata has a soft and oozy center that contains mozzarella and cream. The word burrata means “buttery” in Italian, referring to the cheese’s buttery taste and texture.*

### **CONDIMENTS**

***Crusty bread, Cherry tomato, olive tapenade Reduced balsamic***

***Fresh basil, truffle oil Cream crackers, Melba toast***

***Olive oil, cracked pepper, Caramel onion, rocket leaf.***

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## MEXICAN CUISINE

### MEXICAN – QUESADILLA COUNTER

*Quesadilla is a Mexican snack food made of cheese and other ingredients on a folded corn or wheat tortilla and cooked until the cheese melts.*

*Exactly what constitutes a quesadilla varies from region to region and between the U.S. and Mexico and is not universally agreed upon by chefs. However, it is generally agreed that the quesadilla is cooked after being filled or stuffed with the cheese. Also, the quesadilla is folded and not wrapped.*

#### Filling Ingredients

*red and yellow & green peppers, green onion, chopped coriander, corn, chilli salsa, jalapeno peppers, green olives, butter*

#### **Types of Tortilla**

*Corn & flour*

#### **Cheeses**

*Cheddar, jack cheese, mozzarella*

#### **Salsas**

*Salsa fresco,*

*Chilli salsa*

#### **Jacket potatoes**

*A baked potato, or jacket potato is the edible result of baking a potato. Potatoes can be baked in a conventional gas or electric oven, a convection oven, a microwave oven, on a barbecue grill, or on/in an open fire. Some varieties of potato such as Russet and King Edward potato are more suitable for baking than others, due to their size and consistency.*

*It may be served with fillings and condiments.*

#### Toppings

*Sour cream, Chives, celery, Cream cheese,*

*Oregano seasoning, toasted garlic, Chilli oil, Melted butter, Parsley*

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### ***Live Fajita Counter***

*Corn and flour tortillas stuffed with tossed vegetables and fajita marinade. Served hot sprinkled with cilantro.*

#### ***Filling Ingredients-***

*Broccoli, Paneer, red and yellow peppers, green onion, chopped coriander, fajita marinade, chili salsa, jalapeno peppers, green olives, black olives etc.*

#### ***Accompaniments-***

*Pica Di Gallo, Salad of capsicum, tomato and cucumber, Sour Cream, Whipped cream with lemon Guacamole*

*Mashed avocado with onion and tomatoes and cilantro mixed together*

#### ***Con on the cob***

*Serve live with sprinkle and parsley butter*

#### ***Tacos***

*Served cold*

### ***LIVE BURRITO BOWL***

*An easy and expandable burrito base. Add re fried bean, avocado, pico de gallo, or whatever you wish. Sprinkle each burrito with Cheddar and Monterey Jack cheeses, and sour cream. , nachos, fresh salsa avocado, black rice. Sprinkle with nachos.*

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### **CHINESE CUISINE**

*Chinese man chow soup*

### **EXOTIC DIM SIM STATION**

*Literally translated as "so close to the heart", Dim Sums are , in reality, a largerange of snacks, Cantonese people traditionally enjoy for breakfast and lunch. Afamiliar scene at any Cantonese restaurant is of young girls pushing trolleyswith dim sums piled high in bamboo baskets, calling out names of their wares.The variety of dim sums made live and steamed - will be as follows:*

*Spicy asparagus  
water chestnut crystal dumplings  
Tofu and vegetables dumpling  
Mushroom and mushroom  
Chives and cashew*

*Served with choice of following dips-*

*Roasted dry chilli, Roasted tomato and sesame, schezwan sauce, black bean.*

### **LIVE- WOK**

*Corn and pineapple fried rice  
Veg Manchurian.  
Vegetable in hot garlic sauce.  
Chilly paneer gravy.  
Veg hakka noodle.*

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### **THAI CUISINE**

#### **SALAD**

***Som- tom (raw papaya) salad***

#### ***BURMESE -KHAO SWEY COUNTER***

*A mini soupy meal in itself, it is also called as 'Thukpa' in Tibet 'Laksa' in Indonesia, 'tom yum' in Thailand. This dish is as much fun to put together as it is delicious to eat. The combination of various tastes and textures makes this*

***DISH UNIQUE. GUESTS CAN ASSEMBLE THE SOUPY MEAL  
TO THEIR LIKING WITH ASSISTANCE FROM OUR CHEF.***

#### ***Toppings on display***

*Boiled noodles, Toasted garlic, Brown Onions,  
Fried noodles, Chopped spring onion  
Chopped green chillies, Chopped onion  
Crushed Roasted peanuts  
Chopped coriander Chopped  
Lemon juice, Chilli oil,  
Sautéed mushroom, Broccoli,  
Pok Choy shredded*

#### **MAIN COURSE**

***Thai green curry  
Thai red curry with  
Jasmine rice  
Pad thai noodle  
Assorted vegetables in oyster and thai herbs  
Tofu and bell peppers in hot basil sauce***

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## **JAPANESE CUISINE**

### **ASSORTED SUSHI COUNTER**

*Sushi is Japanese dish of prepared vinegared rice, usually with some sugar and salt, accompanying a variety of ingredients, such as different varieties of exotic vegetables, the one style of sushi and its presentation vary widely, but the one key ingredient is "sushi rice" also referred as shari, or sumeshi,*

**Tofu amai shitake maki**

*Fried tofu and sweet shitake mushroom sushi*

**Yasai moriawase maki**

*Carrot, asparagus, baby corn, pickle radish and cucumber sushi*

**Kakiage maki**

*Assorted vegetable tempura roll*

**Kappa maki**

*Cucumber roll*

**Oaniko maki**

*Japanese pickle radish*

**Avocado maki**

*Stuffing with avocado*

**Serve with Kikkoman soya, gari and wasabi.**

### **LIVE-TEPPANYAKI COUNTER**

*Teppanyaki is a style of cooking of Japanese cuisine that uses on iron griddle to cook food. The word teppanyaki is derived from teppan, which means iron plate, and yaki, which means grilled broiled or pan fried where assorted vegetables and noodle cooking together with sauce. Serving along with choice of vegetable, noodles, sauces*

### **VEGETABLE ON DISPLAY**

*Broccoli, snow peas, bokchoy, Chinese cabbage, shitake mushroom, oyster mushroom, milky mushroom, black fungus, enoki mushroom, button mushroom, green onion, zucchini, carrot, bell peppers, French beans,*

### **NOODLES ON DISPLAY**

*Udon noodle*

*Yaki soba noodle*

*Hakka noodle*

*Sticky rice*

### **INGREDIENTS**

*Butter, chopped garlic, chives, kikkoman soya, mirine, saki, chilli flakes, sesame oil, shichimi, brown garlic, salt, veg aromat powder.*

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## LEBANESE CUISINE

### DONER STATION

*Doner kebab is a type of kebab, made of cottage cheese cooked on a vertical rotisseries. Seasoned cottage cheese stacked in the shape of an inverted cone is turned slowly on rotisseries in the shape of inverted cone is turned slowly on the rotisseries, next to vertical cooking element.*

### SHAWARMA COUNTER

*Khubus*

Fillings

*Vinegar onion, marinated beetroot,  
Shredded lettuce, sliced tomato, pickled chili, cucumber,*

### SAUCES

*Prepared with yoghurt, tahina, and garlic*

*Sprinklers and garnishes*

*Sumac and parsley*

### PITA POCKET

*Types of breads*

*Brown pita*

*White pita*

*Khubus*

### Fillings / Toppings

***Falafel for vegetarians***

*Fried dumplings of mashed chick pea and onion with crushed black pepper and roasted cumin.*

### ***Hummus bi tahina***

*Boiled chick pea dip prepared with tahina paste. Topped with virgin olive oil and, parsley and paprika*

### ***Babagannough***

*Roasted aubergin dip prepared with garlic and olive oil  
salsas to top*

### ***Fifil salsa-***

*is a tangy and spicy pepper salsa*

### Other Accompaniments

*Black and green olives, chopped parsley, chili oil*

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### **EURO GRILL LIVE STATION**

#### **1) Asparagus**

*Marinated in butter garlic served with American mustard*

#### **2) Button mushroom**

*Stuffed with baby spinach and blue cheese*

#### **3) Tofu & cottage cheese**

*Marinated in cajun spice and served with homemade barbeque sauce*

### **LAVA TAWA**

#### **1) Snow peas, edamame beans, baby spinach flavoured**

*with English spices and sautéed in butter garlic.*

#### **2) Cottage cheese steaks stuffed with pesto**

*Served with herb and Greek yoghurt sauce.*

#### **3) Exotic vegetables flavoured with Tarragon and served**

*With Homemade Tarragon sauce*

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### **CONTINENTAL RESTAURANT**

*Ravioli Station*

*Pumpkin Ravioli*

*Mushroom & Cheese ravioli*

*Served with walnut pesto, Arabiatta sauce , Alfredo sauce and combination of exotic vegetables.*

*Gnocchi served with same sauces as Ravioli*

*Italian Risotto*

*Creamy Asparagus Risotto*

*Classic Rustic Mushroom Risotto*

*Garlic Bread Station*

### **CHINESE STATION**

*Veg fried rice.*

*Veg Manchurian.*

*Vegetable in hot garlic sauce.*

*Chilly paneer gravy.*

*Veg hakka noodle.*

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### **INTERNATIONAL CHEESE STATION**

- Irish- Cheddar.*
- Swiz- Emmental.*
- Netherlands- Gouda.*
- Netherlands- Edam.*
- Italy- Grana Padano.*

#### **Serve -With**

- Crackers.*
- Green Apples.*
- Grapes.*
- Pickled veg.*
- Cocktail onions.*
- Basil Pesto.*
- Onion Jam.*
- Berries & Seeds.*
- Sliced bread.*

#### **FONDUE STATION**

- Classic Fondue*
- Truffle Fondue*

#### **Serve- With**

- Bread*
- Broccoli*
- Bread Squares.*
- Zucchini.*
- Mushrooms.*
- Asspragus.*

### **INTERNATIONAL STATION – RACLETTE**

*Raclette is the name of both a cheese and a dish made from it. "Racler" means to scrape. Originating from the alpine shelters, cut surfaces of flattish discs of cheese were exposed to blazing log fires and the melted cheese was progressively scraped off to be eaten with a variety of accompaniments*

#### **Accompaniments**

***Hard Bread Rolls***

***Pickled White Onions***

***Pickled Gherkins***

***Baked Potatoes***

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### **TAPAS STATION**

*Salted peanuts*

*Black channa*

*Nachos with salsa*

*Wasabi nuts*

*Lavash with tzatziki*

*Tofu & olives with herbs*

*Cheese cherry pineapple sticks*

*Crispy pitta with hummus*

*Crudités with yoghurt dip*

*Grilled peppers, baby corn*

*Stuffed zucchini boats*

*Stuffed cucumber cups*

### **THAI DESSERT**

*by thai team*

*Mangosticky rice*

*Sago pudding*

*Bua loy*

*Tob tim kra*

*Thai paan*

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### **WESTERN DESSERT UNIT 3D Bakers**

*Caramel royal*

*Raspberry choco cheese pastry*

*Blueberry newyork cheese cake*

*Passion and mango cheese cake*

*Peach and mango Bavarian*

*Classic tiramisu*

*Bonafee pie*

*Classic mud cake*

*Classic brownie with sauce*

*Live Belgium waffle*

*Live Mexican churros*

*Salted caramel cake*

*Chocolate hazelnut pie*

### **FUSSION DESSERT UNIT 3D BEKERS**

*Anguri rasmalai cheese cake*

*Naryal pani malai mouse*

*Mathura peda choco butter scotch cake*

*Raspberry kesar rasgulla mouse*

*Besan chocolate opera*

*Red cherry boondi laddoo tart dhoda burfi gooey cake*

  

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### **TERMS AND CONDITIONS**

1. Menu Rate Rs ?? Per head+govtTaxes (**GST 5%**)
2. The above mentioned rate is inclusive of standard crockery and decoration for the buffet and food mentioned in the menu without the buffet table.
3. We shall charge for the minimum numbers of guests guaranteed or the actual count, whichever is higher.
4. The rate quoted does not include any kind of tenting, lighting or decoration **work**.
5. We will require tent house tables for back kitchen from the tent house person hired by you.
6. We will require kitchen space for freshly cooking with adequate lighting for **mixer** and **oven** for baking and paste for masala's. And access to tap water.
7. As a company policy, we will require an advance of **80 %** on confirmation of the party. In case of cancellation of the event, only **50%** of the advance will be refunded.
8. Team Grown Kitchen Food Services. Shall not be responsible for any kind of accidental damage caused at the **catering venue**.
9. **Gas cylinder** provided by client according to requirement.
10. Water jar required for cooking from client according to requirement.
11. Ice slab according to requirement by **client**
- 12.

We look forward to serving you.

**TEAM GROWN KITCHEN**

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