



# Welcome To TGK - The Grown Kitchen



**Dear Sir/Madam,**

We are proud to introduce **The Grown Kitchen**, a **culinary powerhouse** led by Pradeep Negi and his expert team. As pioneers in **luxury outdoor catering**, we bring a world of **authentic, premium, and internationally inspired cuisines** to your table. Every dish is a **masterpiece**, meticulously curated by our renowned chefs to deliver an **extraordinary gastronomic experience**.

## **Our Legacy**

Founded in **2022**, The Grown Kitchen was born from a deep-rooted passion for **elevating global dining**. Inspired by the founder's mother—who understood the art of simplicity and authenticity in cooking—we have mastered the craft of transforming the finest ingredients into **unforgettable culinary experiences**.

## **Our Culinary Philosophy**

At **The Grown Kitchen**, we don't just cook—we **curate experiences**. Our diverse menu, spanning continents and cultures, is designed to **delight, surprise, and indulge** the most refined palates.

- **Uncompromising Quality** – We source only the freshest, highest-quality ingredients.
- **Culinary Artistry** – Our chefs bring **passion, precision, and innovation** to every dish.
- **World-Class Hospitality** – Your satisfaction is our top priority, and we deliver service that is as impeccable as our flavors.

## **Our Vision**

We aim to be the **undisputed leaders in luxury catering**, setting new benchmarks in **international cuisine and bespoke dining experiences**. Whether it's an **exquisite wedding**, a **high-profile corporate event**, or an **intimate private gathering**, The Grown Kitchen brings a **world of flavors, sophistication, and culinary brilliance** to your special moments.

We look forward to creating an **unparalleled dining experience** for you. Thank you for choosing **The Grown Kitchen – Masters of Global Cuisine**.

**Warm Regards,**  
**The Grown Kitchen Team**



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## Cuisines We Cater

We offer a wide array of regional and international cuisines, carefully crafted to suit every palate:

- **Indian Cuisine** – Including traditional and regional Indian dishes
- **International/World Snacks**
- **Italian Cuisine** – Pastas, risottos, and wood-fired thin crust pizzas
- **Thai Cuisine** – Authentic flavors with aromatic ingredients
- **Chinese Cuisine** – Classic and contemporary Chinese offerings
- **Mexican Cuisine** – Vibrant and flavorful dishes
- **Japanese Cuisine** – Including a live **Sushi Counter**
- **Continental Cuisine** – Elegant European-style dishes
- **Mediterranean Cuisine** – Fresh, healthy, and aromatic
- **Fusion Desserts** – A mix of traditional and contemporary flavors
- **Western Desserts** – Cakes, pastries, and more
- **Modern Indian Desserts** – Innovative takes on Indian sweets
- **Specialty International Counters:**
  - Sushi Counter
  - Khao Suey Counter
  - Italian Wood-Fired Pizza Station
  - International Cheese Counter
  - Burrata Cheese Counter
  - Dim Sum Counter
  - And many more...

## Custom Menu Options

We understand that each event is unique. That's why we offer **custom-designed menus**, tailored to meet your **specific tastes, themes, and budgets**. Whether you are planning a formal gathering or a casual celebration, our team will work with you to create a memorable culinary experience.



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## PIZZERIA – A Taste of Authentic Italy

A place that sells pizzas is traditionally called a **pizzeria**. In the United States, terms like "**pizza parlor**", "**pizza place**", and "**pizza shop**" are also commonly used.

We offer a **customizable pizza experience**, where guests can choose from a variety of gourmet toppings and classic styles:

### With Your Choice of Pizzas:

- **Garden Pizza** – Fresh vegetables with a herbed tomato base
- **Feta & Cherry Tomato Pizza** – A light and tangy combination
- **Rocket Leaf Pizza** – Arugula with shaved parmesan and olive oil
- **Classic Margherita** – Tomato, mozzarella, and fresh basil
- **Caponata Pizza** – A Sicilian-style pizza with eggplant relish

All our pizzas are prepared with premium ingredients and **baked in an Italian-style wood-fired oven**, offering a crisp crust and smoky flavor.

## ITALIAN PASTA COUNTER

Create your own pasta plate by choosing your **preferred pasta and sauce**. All dishes are freshly cooked live at our counter for a personalized experience.

### Choice of Pasta:

- Penne
- Fettuccine
- Farfalle

### Choice of Sauces:

- **Pesto** – A classic green sauce made with basil leaves, pine nuts, garlic, olive oil, and parmesan
- **Pomodoro-Basilico** – A simple and flavorful tomato basil sauce
- **Quattro Formaggi** – A rich and creamy four-cheese sauce



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## HANDMADE RAVIOLI COUNTER

Experience authentic **handmade ravioli**, a stuffed pasta that can be served fresh, dried, or frozen. Each ravioli dish is finished with your choice of sauce and topped with freshly grated **Parmesan** or **Pecorino** cheese.

### Types of Stuffed Ravioli:

- **Spinach & Ricotta Ravioli** – A classic favorite
- **Sundried Tomato & Mushroom Ravioli** – A bold and savory blend

### Choice of Sauces:

- **Arrabbiata Sauce** – Spicy tomato concasse infused with chilies
- **Alfredo Sauce** – A creamy sauce made with four types of cheeses



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## LIVE RISOTTO COUNTER

Indulge in the rich and creamy textures of authentic **Italian risotto**, freshly prepared live to preserve its perfect al dente consistency and full flavor.

### Varieties Offered:

- **Asparagus & Broccoli Risotto** – A fresh and vibrant blend of green vegetables
- **Wheat Risotto** – A wholesome and hearty twist on the classic

## ITALIAN BREAD COUNTER

A curated selection of freshly baked **Italian artisan breads**, served warm and grilled with **fresh herb and garlic butter**.

### Bread Varieties:

- **Focaccia** – Soft, dimpled bread with herbs
- **Ciabatta** – Rustic Italian white bread with a crisp crust
- **Pane alle Olive** – Olive-studded bread
- **Pane Nero** – Italian brown bread
- **Assorted Rolls & Whole Wheat Breads**

### Live Station:

- **Garlic Bread** – Grilled fresh with garlic butter and herbs

## RÖSTI – A SWISS DELIGHT

**Rösti** is a traditional Swiss potato dish — a golden, crispy grated potato pancake, baked or fried, and paired with delicious accompaniments.

### Rösti Varieties:

- **Sanne Rösti** – With sautéed onions and mushrooms, gratinated with cheese
- **Spinat Rösti** – Creamy spinach flavored with garlic



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## LIVE BURRATA BAR

**Burrata** is a luxurious, soft Italian cheese crafted from cow or buffalo milk. With its mozzarella shell and creamy interior of stracciatella and cream, burrata is the ultimate indulgence.

### Served With Assorted Condiments:

#### **Crusty Bread**

Artisan-style bread with a crisp outer crust and soft interior, perfect for dipping or layering with toppings.

#### **Cherry Tomatoes**

Juicy and sweet, these vibrant tomatoes add a burst of freshness and color.

#### **Olive Tapenade**

A flavorful Mediterranean spread made from finely chopped olives, capers, and olive oil.

#### **Reduced Balsamic**

A rich, syrupy glaze made by simmering balsamic vinegar to intensify its sweetness and tang.

#### **Fresh Basil**

Aromatic and herbaceous, fresh basil brings a refreshing contrast to creamy cheeses.

#### **Truffle Oil**

Delicately infused oil with the earthy aroma of truffles, adding luxurious depth to any bite.

#### **Cream Crackers**

Light, crisp crackers with a neutral flavor, ideal for pairing with soft cheeses and spreads.

#### **Melba Toast**

Thin, crunchy slices of twice-baked bread, adding texture and elegance to your cheese board.

#### **Olive Oil**

High-quality extra virgin olive oil, smooth and fruity, perfect for drizzling.

#### **Cracked Pepper**

Freshly ground black pepper for a gentle heat and bold aroma.

#### **Caramelized Onion**

Slow-cooked onions with a rich, sweet flavor that complements both savory and creamy elements.



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## Rocket Leaves (Arugula)

Peppery and crisp greens that add a zesty bite and freshness to each serving.

This live burrata bar offers a rich tasting experience that's both fresh and interactive — perfect for gourmet events.

## MEXICAN CUISINE

### LIVE QUESADILLA COUNTER

Quesadilla is a traditional **Mexican snack**, made by folding a corn or flour tortilla around a delicious blend of cheese and flavorful fillings, then grilling it until golden and the cheese is melted to perfection.

Though its form can vary slightly across different regions and cultures, a classic quesadilla is folded (not wrapped) and always cooked after being stuffed.

#### Tortilla Options:

- **Corn Tortilla** – Traditional and gluten-free, with a slightly earthy flavor
- **Flour Tortilla** – Soft and flexible, a popular modern choice

#### Cheese Choices:

- **Cheddar** – Sharp and tangy
- **Jack Cheese** – Mild and creamy
- **Mozzarella** – Classic stretchy melt

#### Filling Ingredients:

- Red, Yellow & Green Bell Peppers
- Green Onions
- Chopped Fresh Coriander
- Sweet Corn
- Chilli Salsa
- Jalapeño Peppers
- Green Olives
- Butter



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## Salsas Offered:

- **Salsa Fresca** – A fresh tomato-based salsa with herbs
- **Chilli Salsa** – Spicy and bold, for those who like heat

## JACKET POTATO BAR

A **jacket potato**, also known as a baked potato, is cooked whole until the skin is crispy and the inside is soft and fluffy. It's a hearty and customizable dish, perfect with a variety of toppings.

We use ideal baking varieties like **Russet** and **King Edward** potatoes for the best texture and flavor.

## Topping Options:

- Sour Cream
- Chives
- Celery
- Cream Cheese
- Oregano Seasoning
- Toasted Garlic
- Chilli Oil
- Melted Butter
- Fresh Parsley

Served hot and fully customizable, our Jacket Potato Bar allows guests to create their own comfort food masterpiece.



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## MEXICAN LIVE COUNTERS

### LIVE FAJITA COUNTER

Soft **corn and flour tortillas** filled with sizzling sautéed vegetables tossed in a zesty fajita marinade, served hot and garnished with freshly chopped cilantro.

#### Filling Ingredients:

- Broccoli
- Paneer
- Red & Yellow Bell Peppers
- Green Onion
- Jalapeños
- Green & Black Olives
- Chopped Fresh Coriander
- Fajita Marinade
- Chilli Salsa

#### Accompaniments:

- **Pico de Gallo** – Fresh tomato, onion & coriander salsa
- **Mixed Salad** – Capsicum, tomato, cucumber
- **Sour Cream** – Cool and creamy
- **Lemon Whipped Cream** – Light cream with a citrus twist
- **Guacamole** – Mashed avocado blended with onion, tomato, and cilantro



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## LIVE CORN ON THE COB

Fresh corn grilled live and served hot with a generous coating of **parsley butter** and flavorful seasonings.

## TACOS BAR

Crisp taco shells filled with fresh and flavorful ingredients. Served cold – perfect for a refreshing bite during your fiesta.

## LIVE BURRITO BOWL STATION

Customizable burrito bowls served hot with your choice of hearty and vibrant toppings. A wholesome base layered with flavors of Mexico.

### Base Options:

#### Refried Beans

A creamy and savory Mexican staple made from slow-cooked mashed beans, typically pinto or black beans, seasoned and sautéed for a rich texture and hearty flavor.

#### • Avocado Slices

Fresh, ripe avocado slices offering a buttery texture and mild flavor — rich in healthy fats and perfect for adding creaminess to your burrito bowl.

#### • Black Rice

Also known as forbidden rice, this nutrient-rich grain has a deep purple hue and a slightly nutty flavor. It adds color, texture, and a healthy twist to traditional burrito bowls.

#### • Pico de Gallo

A refreshing and chunky salsa made with chopped tomatoes, onions, fresh cilantro, lime juice, and jalapeños — adds a zesty, crunchy freshness to any dish.

#### • Fresh Salsa

A classic, tangy tomato-based sauce blended with herbs and spices — perfect for that juicy, flavorful kick in every bite.



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## Toppings:

- Cheddar Cheese
- Monterey Jack Cheese
- Sour Cream
- Nachos for Crunch

Guests can mix, match, and build their ideal burrito bowl!

## CHINESE CUISINE

### 🌶️ Chinese Manchow Soup

A spicy, tangy Indo-Chinese soup made with chopped vegetables, soy sauce, garlic, and ginger, garnished with spring onions and served with crispy fried noodles for that perfect crunch.

### 🥟 EXOTIC DIM SUM STATION

Dim Sum, which translates to “close to the heart,” is a traditional Cantonese assortment of bite-sized delicacies typically enjoyed during breakfast or lunch. Steamed live in bamboo baskets for a truly authentic experience.

#### Varieties of Dim Sums (Live & Steamed):

- **Spicy Asparagus Dumpling** – A fiery twist on a classic green vegetable
- **Water Chestnut Crystal Dumpling** – Translucent and delicately filled with crunchy chestnuts
- **Tofu & Vegetable Dumpling** – A wholesome blend of tofu and mixed vegetables
- **Mushroom & Mushroom Dumpling** – A rich, earthy combination of mushrooms
- **Chives & Cashew Dumpling** – Aromatic chives paired with crunchy roasted cashews

#### Served With a Selection of Dips:

- Roasted Dry Chilli Sauce
- Roasted Tomato & Sesame Dip
- Schezwan Sauce
- Fermented Black Bean Sauce



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## LIVE WOK STATION

Prepared fresh and hot in front of your guests, the Live Wok Station offers a range of popular Indo-Chinese dishes cooked to perfection:

- **Corn & Pineapple Fried Rice** – A sweet and savory fried rice combination
- **Veg Manchurian** – Vegetable dumplings in a tangy, flavorful soy-based gravy
- **Vegetables in Hot Garlic Sauce** – Crisp veggies tossed in a bold and spicy garlic sauce
- **Chilli Paneer (Gravy)** – Soft paneer cubes sautéed with onions, bell peppers, and green chilies
- **Hakka Noodles** – Classic stir-fried noodles with seasonal vegetables and Chinese seasoning



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## THAI CUISINE

### 🥗 SALAD

Som-Tum (Raw Papaya Salad)

A refreshing Thai salad made with shredded raw papaya, tossed with lime juice, peanuts, chilies, and a hint of sweetness for the perfect balance of spicy, tangy, and sweet.

### 🍜 BURMESE KHAO SUEY COUNTER (*Interactive Station*)

A hearty Burmese noodle soup also known as **Thukpa** in Tibet, **Laksa** in Indonesia, and **Tom Yum** in Thailand. Guests can customize their bowl with a variety of toppings under the guidance of our live chef.

### 🥬 Toppings on Display:

- ⚓ Boiled Noodles
- 🧅 Toasted Garlic
- 🧅 Brown Onions
- 🍜 Crispy Fried Noodles
- 🌶 Chopped Green Chillies
- 🧅 Chopped Onion
- 🥜 Crushed Roasted Peanuts
- 🌿 Chopped Coriander
- 🍋 Lemon Juice
- 🌶 Chilli Oil
- 🍄 Sautéed Mushrooms
- 🥬 Steamed Broccoli
- 🥬 Shredded Pok Choy
- 🌿 Chopped Spring Onion



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## MAIN COURSE

-  **Thai Green Curry**  
Silky coconut curry with vegetables and aromatic Thai herbs.
-  **Thai Red Curry**  
Bold and spicy curry made with red chilies, lemongrass, and creamy coconut milk.
-  **Jasmine Rice**  
Fragrant and fluffy rice to pair with Thai curries.
-  **Pad Thai Noodles**  
Stir-fried rice noodles with vegetables, tamarind, lime, and peanuts.
-  **Assorted Vegetables in Oyster & Thai Herbs**  
Wok-tossed veggies in savory Thai oyster sauce.
-  **Tofu & Bell Peppers in Hot Basil Sauce**  
A spicy and herby Thai stir-fry with tofu and colorful peppers.



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## JAPANESE CUISINE

### ASSORTED SUSHI COUNTER

Sushi is a classic Japanese dish made from **vinegared rice** (called *shari* or *sumeshi*) combined with a variety of vegetables. Its styles and presentations vary, but sushi rice remains the soul of every roll.

#### Types of Sushi Rolls:

##### **Tofu Amai Shitake Maki**

 Fried tofu & sweet shiitake mushroom roll

##### **Yasai Moriawase Maki**

 Assorted veggie roll with carrot, asparagus, baby corn, pickled radish & cucumber

##### **Kakiage Maki**

 Vegetable tempura roll

##### **Kappa Maki**

 Classic cucumber roll

##### **Oaniko Maki**

 Japanese pickled radish roll

##### **Avocado Maki**

 Creamy avocado-stuffed sushi

#### Served with:

- Kikkoman Soy Sauce
- Gari (Pickled Ginger)
- Wasabi



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## LIVE TEPPANYAKI COUNTER

**Teppanyaki** is a traditional Japanese cooking technique where food is grilled on an iron plate (*teppan*) with precision and flair. Fresh vegetables and noodles are stir-fried live with Japanese sauces and flavors by our skilled chef.

### Vegetables on Display:

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

### Noodles on Display:

- Udon Noodles
- Yaki Soba Noodles
- Hakka Noodles
- Sticky Rice 

### Ingredients & Condiments:

- Butter 
- Chopped Garlic 
- Chives 
- Kikkoman Soy Sauce
- Mirin 
- Sake 
- Chilli Flakes 



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## LEBANESE CUISINE

### 🔥 DONER STATION

**Doner Kebab** is a traditional dish made with seasoned **cottage cheese**, stacked in an inverted cone shape and slow-roasted on a **vertical rotisserie**. It's sliced fresh and served hot with your choice of breads and sauces.

### 🌯 SHAWARMA COUNTER

**Khubus** – Soft flatbread served warm with a variety of fillings and sauces.

#### \_FILLINGS:

- Vinegar-soaked Onions
- Marinated Beetroot
- Shredded Lettuce
- Sliced Tomatoes
- Pickled Chilies
- Fresh Cucumber

#### 🌶️ SAUCES:

- Yogurt Sauce
- Garlic Sauce
- Tahina Sauce (sesame seed-based)

#### 🌿 SPRINKLES & GARNISHES:

- Sumac (a tangy red spice)
- Fresh Parsley



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## PITA POCKET STATION

### Types of Breads:

- Brown Pita
- White Pita
- Khubus

### Fillings & Toppings:

- **Falafel (Vegetarian)**

Deep-fried dumplings of mashed **chickpeas** and **onion** with **black pepper** and **roasted cumin**

- **Hummus bi Tahina**

Creamy chickpea dip made with tahina paste, topped with **olive oil**, **paprika**, and **fresh parsley**

- **Babagannough**

Roasted aubergine (eggplant) dip blended with **garlic** and **olive oil**

### Salsas to Top:

- **Fifil Salsa** – A spicy and tangy pepper-based salsa

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### Other Accompaniments:

- Black Olives
- Green Olives
- Chopped Parsley
- Chili Oil



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### EURO GRILL LIVE STATION

- **Asparagus**  
Marinated in butter and garlic, served with tangy American mustard.
- **Button Mushroom**  
Stuffed with tender baby spinach and rich blue cheese.
- **Tofu & Cottage Cheese**  
Marinated in spicy Cajun seasoning, served with homemade barbecue sauce.

## -paneavatava

### LAVA TAWA

- **Snow Peas, Edamame Beans & Baby Spinach**  
Flavored with delicate English spices and sautéed in butter garlic.
- **Cottage Cheese Steaks**  
Stuffed with fresh pesto, served alongside herb-infused Greek yogurt sauce.
- **Exotic Vegetables**  
Seasoned with aromatic tarragon and accompanied by homemade tarragon sauce.



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## CONTINENTAL RESTAURANT

### **Ravioli Station**

- **Pumpkin Ravioli**
- **Mushroom & Cheese Ravioli**

**Served with your choice of sauces:**

- Walnut Pesto
- Arrabbiata Sauce
- Alfredo Sauce

### **Accompanied**

A medley of exotic sautéed vegetables.

by:

### **Gnocchi Station**

Soft, pillow-y gnocchi served with the same selection of sauces as ravioli:

- Walnut Pesto
- Arrabbiata Sauce
- Alfredo Sauce

### **Italian Risotto**

- **Creamy Asparagus Risotto**
- **Classic Rustic Mushroom Risotto**

### **Garlic Bread Station**

Freshly baked garlic bread served warm and crisp.



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## 🥢 CHINESE STATION

### Veg Fried Rice

Fragrant long-grain rice stir-fried with a colorful medley of fresh vegetables like carrots, bell peppers, beans, and spring onions. Flavored with soy sauce, garlic, and a hint of sesame oil for a classic Indo-Chinese taste.



### Veg Manchurian

Crispy vegetable dumplings made from finely chopped cabbage, carrot, and capsicum, deep-fried and tossed in a tangy soy-based gravy. A beloved street-style favorite, bursting with flavor and crunch.



### Vegetables in Hot Garlic Sauce

A bold and spicy dish made with mixed vegetables like broccoli, baby corn, bell peppers, and zucchini, simmered in a robust garlic-chili-soy sauce. Perfect for spice lovers.



### Chilli Paneer Gravy

Soft paneer cubes fried and simmered in a thick, spicy sauce made with green chilies, soy sauce, capsicum, and onion. A rich and aromatic Indo-Chinese delight, served with gravy.



### Veg Hakka Noodles

Thin noodles tossed with shredded vegetables, ginger, garlic, and light soy sauce. Stir-fried on high heat for a smoky wok-tossed flavor. A crowd-favorite, full of texture and taste.



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## INTERNATIONAL CHEESE STATION

### Artisan Cheeses from Around the World:

- **Irish Cheddar** – Sharp, creamy, and full-bodied.
- **Swiss Emmental** – Mild, nutty, with signature holes.
- **Gouda** – Smooth and slightly sweet.
- **Edam** – Semi-hard, lightly salty.
- **Grana Padano** – Aged, crumbly, and rich in flavor.

### Served with:

- Crisp Crackers
- Fresh Green Apple Slices
- Juicy Grapes
- Pickled Vegetables
- Cocktail Onions
- Basil Pesto
- Caramelized Onion Jam
- Assorted Berries & Seeds
- Artisan Sliced Breads

## FONDUE STATION

### 👉 Classic Cheese Fondue

A traditional blend of melted cheeses, garlic, and white wine.

### 🍄 Truffle Cheese Fondue

Decadent melted cheese infused with aromatic truffle essence.

### Dippers & Accompaniments:

- Bread Squares
- Broccoli Florets
- Zucchini Slices
- Sautéed Mushrooms
- Tender Asparagus Spears



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## 🔥 INTERNATIONAL STATION – RACLETTE

**Raclette** (from the French “*racler*” meaning *to scrape*) is both a type of semi-hard Alpine cheese and the traditional dish it creates. Melted cheese is scraped onto accompaniments, offering a rustic and hearty experience.

### Served with:

- Warm Hard Bread Rolls
- Pickled White Onions
- Pickled Gherkins (Cornichons)

## Knife icon Raclette Accompaniments

To elevate the warm, melted richness of **Raclette cheese**, we offer a curated selection of traditional Alpine accompaniments that perfectly balance the creamy flavors with texture, tang, and heartiness:

### • 🍞 Hard Bread Rolls

Rustic European-style rolls with a crisp crust and soft center — perfect for soaking up the melted cheese.

### • 🍅 Pickled White Onions

Sharp and tangy bite-sized onions that cut through the richness and add a zesty contrast.

### • 🥒 Pickled Gherkins (Cornichons)

Crisp, tart baby cucumbers, traditionally served with Raclette to refresh the palate and add crunch.

### • 🥔 Baked Baby Potatoes

Warm, tender potatoes with earthy flavors — the classic companion to melted Raclette cheese, creating the ultimate comfort dish.

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## TAPAS STATION

A vibrant assortment of small bites and nibbles inspired by Mediterranean and global flavors — perfect for grazing and pairing with drinks.

### Salted Peanuts

Classic roasted peanuts, lightly salted — the ultimate crowd-pleasing snack.

### Spiced Black Channa

Crispy roasted black chickpeas seasoned with Indian spices for a bold crunch.

### Nachos with Fresh Salsa

Crispy tortilla chips served with tangy tomato salsa and herbs.

### Wasabi Nuts

Crunchy-coated peanuts with a fiery wasabi kick — for those who like it bold.

### Lavash with Tzatziki

Crisp flatbread strips served with a refreshing cucumber-garlic yoghurt dip.

### Tofu & Olives with Herbs

Marinated tofu cubes and mixed olives tossed in Mediterranean herbs.

### Cheese, Cherry & Pineapple Sticks

A timeless cocktail favorite — sweet, tart, and cheesy on a skewer.

### Crispy Pita with Hummus

Baked pita chips served with creamy chickpea hummus, drizzled with olive oil.

### Crudités with Yogurt Dip

Fresh-cut vegetables like carrots, cucumbers, and bell peppers served with a tangy yogurt-herb dip.



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## GRILLED & STUFFED VEGETABLE STATION

A delightful medley of grilled and creatively stuffed vegetables, bursting with flavor and texture.

### Grilled Peppers & Baby Corn

Char-grilled bell peppers and tender baby corn, lightly seasoned and drizzled with olive oil.

### Stuffed Zucchini Boats

Zucchini halves filled with herbed cheese, vegetables, and oven-roasted to perfection.

### Stuffed Cucumber Cups

Chilled cucumber rounds filled with spiced cottage cheese and fresh herbs — light and refreshing.

## THAI DESSERT STATION

Prepared by the Thai Culinary Team

A traditional showcase of authentic Thai sweets — fragrant, colorful, and delicately balanced.

### Mango Sticky Rice (Khao Niew Mamuang)

Sweet sticky rice paired with ripe mango slices and topped with rich coconut cream.

### Sago Pudding (Saku Sai)

Pearl sago pudding with coconut milk, subtly sweet and silky in texture.

### Bua Loy

Warm, chewy rice flour dumplings in fragrant coconut milk — a comforting Thai classic.

### Tub Tim Grob

Also known as “Red Rubies” — crunchy water chestnuts coated in tapioca served in chilled coconut milk.

### Thai Paan (Miang Kham Style)

A traditional Thai bite-sized delicacy — betel leaves filled with roasted coconut, peanuts, ginger, lime, and tamarind sauce.



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## WESTERN DESSERT

A decadent selection of internationally inspired gourmet desserts, crafted for indulgence.

- **Caramel Royal**  
Silky caramel mousse layered with rich sponge and glaze.
- **Raspberry Choco Cheese Pastry**  
A delightful fusion of chocolate and raspberry cream cheese in pastry form.
- **Blueberry New York Cheesecake**  
Classic baked cheesecake topped with luscious blueberry compote.
- **Passion & Mango Cheesecake**  
Tangy passionfruit and sweet mango swirl atop creamy cheesecake.
- **Peach & Mango Bavarian**  
A light Bavarian mousse dessert infused with tropical fruit flavors.
- **Classic Tiramisu**  
Authentic Italian coffee-soaked sponge layered with mascarpone cream.
- **Banoffee Pie**  
Crumbly base layered with bananas, toffee, and whipped cream.
- **Classic Mud Cake**  
Dense, moist chocolate cake with deep cocoa richness.
- **Classic Brownie with Sauce**  
Fudgy chocolate brownie served warm with pouring sauce.
- **Live Belgian Waffle Station**  
Freshly made waffles with toppings like chocolate, cream, and berries.
- **Live Mexican Churros**  
Crispy golden churros dusted with cinnamon sugar, served with chocolate dip.
- **Salted Caramel Cake**  
Soft sponge layered with luscious salted caramel.
- **Chocolate Hazelnut Pie**  
A rich blend of hazelnut and dark chocolate in a crispy pie shell.



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## 👉 FUSION DESSERT

A creative celebration of Indian classics fused with modern dessert elements.

- **Angoori Rasmalai Cheesecake**  
Mini rasmalais nestled in creamy cheesecake with saffron notes.
- **Nariyal Pani Malai Mousse**  
Light coconut water mousse with tender coconut cream — tropical and refreshing.
- **Mathura Peda Butterscotch Choco Cake**  
A layered dessert combining Mathura peda, chocolate sponge, and butterscotch cream.
- **Raspberry Kesar Rasgulla Mousse**  
Fusion of saffron rasgulla with raspberry mousse — sweet, floral, and tangy.
- **Besan Chocolate Opera**  
Traditional besan barfi reimagined in a multilayered chocolate opera-style gateaux.
- **Red Cherry Boondi Laddoo Tart**  
A buttery tart shell filled with boondi laddoo and topped with red cherries.
- **Dhoda Burfi Gooey Cake**  
Soft cake layered with rich Dhoda burfi and gooey caramel center — intense and nostalgic.



# Welcome To TGK - The Grown Kitchen



## TERMS & CONDITIONS

- Pricing & Taxes:** Menu is priced at ₹ \_\_\_\_\_ /- per guest, exclusive of 5% government taxes as applicable.
- Inclusions:** The quoted price includes standard crockery and buffet food as per the selected menu. The buffet table and additional décor are not included unless specified.
- Guest Count & Billing:** Billing is based on the guaranteed minimum guest count or the actual number of attendees, whichever is higher.
- Exclusions:** The quoted price **does not** include tenting, lighting, or additional décor arrangements.
- Kitchen Setup Requirements:** The client is responsible for providing a designated kitchen space with adequate lighting, water access, and provisions for essential cooking equipment, including an oven and mixer if required.
- Advance & Cancellation Policy:** A confirmation advance of **80%** is required to secure the booking. In case of cancellation, **50% of the advance** will be refunded.
- Liability & Responsibility:** The Grown Kitchen is **not liable** for any accidental damages occurring at the catering venue. The client is responsible for ensuring a safe and suitable event setup.
- Client-Supplied Essentials:** The client must arrange for gas cylinders, water jars, and ice slabs as per the event's requirement.
- Additional Charges:** Any special requirements or last-minute modifications will be subject to availability and additional costs.

We look forward to making your event a **memorable** culinary experience.

## TEAM GROWN KITCHEN