



# CURATE YOUR SIGNATURE MENU









Cateriya by Intercat Hospitality LLC is delighted to announce its strategic partnership with Royalberry by Purpleberry India to deliver high-end banqueting services across the United Arab Emirates, GCC, Turkey, Egypt, the Middle East and North Africa, Europe, Asia, Australia, and New Zealand.

Together, we introduce Royalberry Catering by Purpleberry India, where the opulence of royal traditions meets the innovation of modern culinary artistry.

Our distinguished menu, carefully curated with an elegant touch, features a luxurious array of live and fusion dishes, each presented with sophisticated flair.

Whether you savor the timeless allure of classic delicacies or the refined twists of contemporary creations, our offerings are designed to elevate your celebrations with grandeur and exquisite taste. With a strong presence in the industry, Purpleberry India, in collaboration with Cateriya, is dedicated to making your special occasions truly extraordinary through our exclusive Royalberry Catering services.





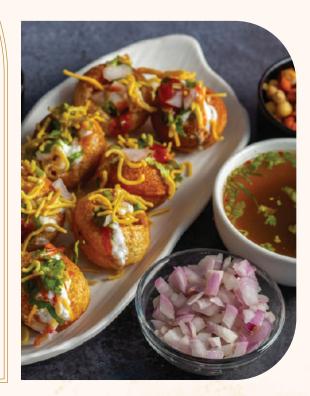


## **CHAAT STATIONS**





Paani Puri – (3 Waters)
Chowpatty Style Dahi Puchka
Mexican Puchka
Kolkata Puchka – (2 Waters)
Shahi Dahi Bhalla
Purani Delhi ka Dahi Gujiya
Banarasi Palak Patte ki Chaat
Matra aur Kulcha
Kolkata Special Club Kachori
Pav Bhaji
Vada Pav
Ragda Patties







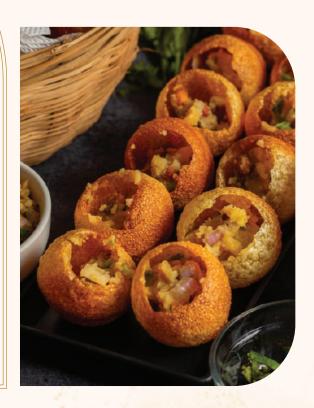


# **CHAAT STATIONS**





Khasta Aloo ki Tikki
Haridwar ki Tikki
Sev Puri & Bhel Puri
Jhal Muri
Aloo aur Shakarkandi Tawa Chaat
Paneer aur Moong Dal Chilla
Moonglet
Multigrain Chilla
Kaju Makhana Chaat
Aloo Papdi Chaat
Dal Moth Laddoo
Dahi Puchka







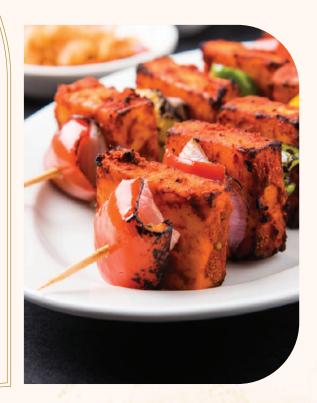






# Indian BBQ (Vegetarian)

Achari Paneer Tikka
Pelli Mirch ka Paneer Tikka
Chandi Paneer Tikka
Papad Paneer Tikka
Ajwani Paneer Tikka
Ajwani Paneer Tikka
Paneer Pakora
Aloo ka Tuk
Malai Soya Chaap
Achari Soya Chaap
Tandoori Malai Broccoli
Tandoori Sarson Gobi
Tandoori Khumb
Dahi ke Kebab
Rajma ki Galouti







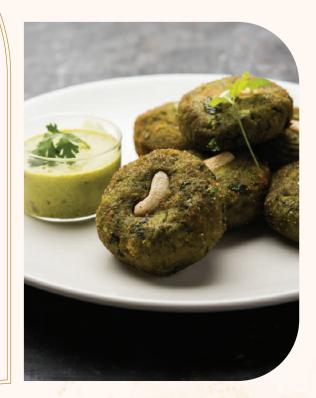






# Indian BBQ (Vegetarian)

Mushroom & Truffle
Galouti
Mawa ki Seekh
Hare Matar ki Shammi
Makai ki Seekh
Mixed Veg Seekh
Kebab
Broccoli & Asparagus Hazelnut Kebab
Stuffed Mixed Veg Shammi Kebab
Achari Mushroom
Paneer Tikka
Shashlik







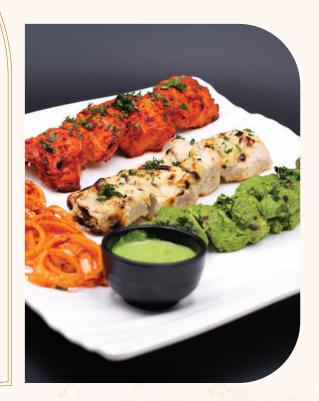






# Indian BBQ (Non-Vegetarian)

Tandoori Jhinga
Awadhi Tandoori Jhinga
Tandoori Mahi Tikka
Fish Amritsari
Makhan Fish Fry
Desi Ghee ka Murg Tikka
Murg Malai Tikka
Dariyaganj ka Chicken Pakoda
Chicken Fry
Hariyali Murg Tikka













# Indian BBQ (Non-Vegetarian)

Murg Seekh Kebab
Seekh Kebab Lahori
Rampur ki Seekh
Mutton Boti Kebab
Shikampuri Kebab
Lucknowi Shammi Kebab
Hyderabadi Shikampuri Kebab
Tandoori Lamb Chops
Seekh Barrah
Peri Peri Chicken Tikka
Punjabi Murg Tikka













# Asian (Vegetarian)

Cottage Cheese Kung Pao
Lemongrass Tofu
Chilli Paneer
Mixed Veg Manchurian
Honey Chilli Potatoes
Honey Chilli Lotus Stem
Cauliflower Manchurian
Tofu Bao
Vegetable Salt n Pepper
Golden Fried Baby Corn
Chili Garlic Mushroom
Crispy Soya Chaap Chilli













# Asian (Non-Vegetarian)

Chilli Garlic Prawns
Salt & Pepper Prawns
Prawns Dynamite
Wasabi Prawns
Crispy Thai Chili Basil
Smoked Chili Chicken
Chicken Salt & Pepper
Chicken Manchurian











# Soups (Vegetarian & Non-Vegetarian)

Lemon Coriander Soup

Manchow Soup

Vegetable Clear Soup

Tom Yum Soup

Hot and Sour Soup

Sweet Corn Soup













# Asian (Vegetarian)

Stir-Fried Vegetables in Almond Sauce
Wok Tossed Vegetables in Hot Garlic Sauce
Stir-Fried Vegetable in Szechuan Sauce
Curry Pot Tofu
Mopo Tofu with Mushroom
Wok Tossed Vegetable in Black Bean Sauce
Vegetables in Sweet and Sour Sauce
Stir-Fried Asian Beans
Aromatic Vegetables in Yellow Bean Sauce
Vegetable Thai Green Curry with Rice
Vegetable Massaman Curry with Rice













# Asian (Non-Vegetarian)

Chicken Hunan Style
Kung Pao Chicken
Chicken in Hot Garlic Sauce
Chicken in Black Bean Sauce
Prawn in Szechuan Sauce
Stir-Fried Prawns in Three Bell Pepper Sauce
Chili Chicken
Fish in Celery Sauce
Spicy Ginger Honey Fish
Wok Tossed Mekong Basa
Prawn in Yellow Thai Curry
Chicken Thai Red Curry













# Asian Rice & Noodles

Wok Tossed Vegetable Noodle
Chili Garlic Noodle
Vegetable Singaporean Noodle
Vegetable in Bean Noodle
Vegetable Fried Rice
Burnt Garlic Fried Rice
Edamame Truffle Fried Rice
Szechuan Fried Rice
Corn and Mushroom Fried Rice
Chili Garlic Fried Rice







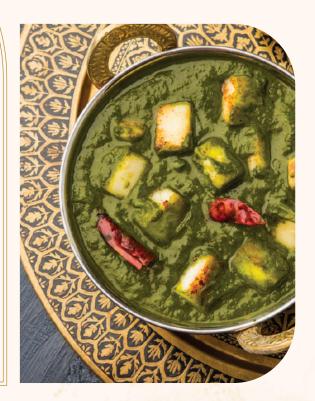






## Indian (Vegetarian)

Paneer Makhani
Paneer Lababdar
Palak Paneer
Matar Paneer
Paneer Dhuwadar
Gobi Adraki
Jeera Aloo
Hing Dhaniya ke Chaat Pate Aloo
Matar Mushroom
Rajma Masala
Amritsari Chole
Dhaba Dal
Punjabi Kadhi







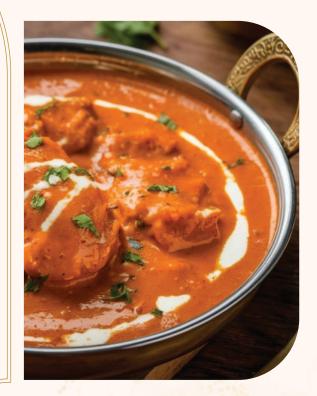






# Indian (Non - Vegetarian)

Murgh Makhani
Murgh Dhaniya Korma
Murgh Lababdar
Kadai Murgh
Methi Murgh
Murgh Saagwala
Chicken Tariwala
Murgh Do Paza
Murgh Nawabi
Murgh Kalonji
Murgh Achari













#### Indian

(Non - Vegetarian)

Murgh Korma
Mutton Rogan Josh
Mutton Nihari
Mutton Do Pyaza
Mutton Nishad
Mutton Korma
Bhuna Gosht
Punjabi Gosht
Patila Mutton
Mutton Saag Wala
Prawns Curry
Punjabi Fish Curry







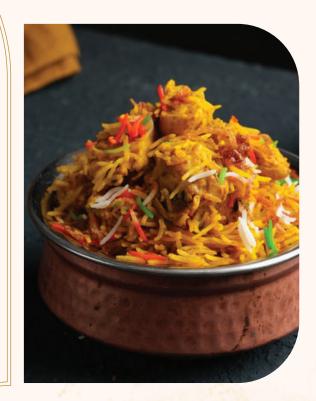






#### **Rice Selections**

Jeera Rice
Steamed Rice
Vegetable Biryani
Paneer Tikka Biryani
Peas Pulao
Murgh Dum Biryani
Mutton Biryani













## Asian (Vegetarian & Non-Vegetarian)

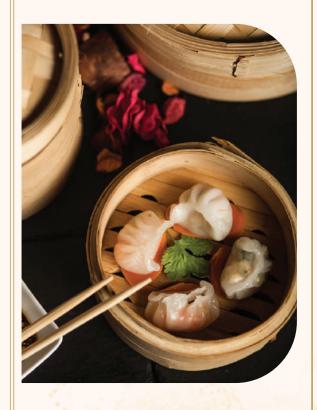
Japanese Teppanyaki Counter Teriyaki Station Thai Station

# Dim Sum Station (Vegetarian Dumplings)

Cream Cheese Edamame
Wild Mushroom Truffle
Spinach & Corn
Crunchy Green Vegetable & Chives

# Dim Sum Station (Non-Vegetarian)

Butter Garlic Dumpling
Prawns Har Gao
Black Pepper Chicken Dumpling
Coriander Chicken & Cheese Siu Mai













# Sushi Station (Vegetarian)

Asparagus tempura roll Vegetable californian roll Cream cheese avocado roll

(Non-Vegetarian)

Prawns Tempura Crunchy Tuna Avocado Salmon

Khao Suey (Non-Vegetarian)

Burmese Laksa (Non-Vegetarian)













# Indian Tawa Station (Vegetarian)

Paneer Tak-A-Tak
Paneer Tawa
Paneer Tikka Masala
Paneer Khurchan
Tawa Veggies
Tawa Soya Keema
Tawa Soya Chaap







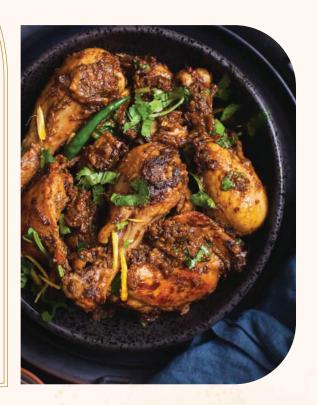






## Indian Tawa Station (Non-Vegetarian)

Mutton Keema
Mutton Bhuna
Mutton Liver
Mutton Brain
Mutton Kidney
Served with Laadi Pav
Chicken Khurchan
Chicken Tak-A-Tak
Chicken Bhuna
Fish Tawa Masala
Fish Tak-A-Tak
Amritsari Fish













#### **Punjabi Live Station**

Amritsari Choley Kulche Sarson Da Saag with Makki Di Roti Purvanchal ka Saag Choley Bhature Live Stuffed Paratha

#### **South Indian Live Corner**

Dosa Counter
Appam Counter
Idli & Vada
Puttu with Kadala Curry
Kerala Paratha
Puri Bhaji











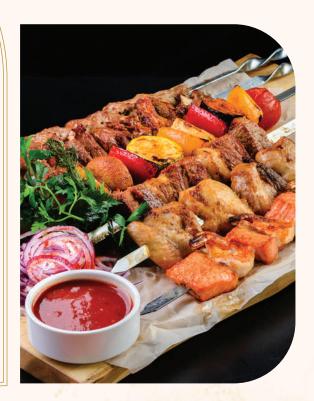


#### **Live Breads**

Kulcha Bar Assorted Breads Naan Counter Paratha Counter

#### **Live BBQ Counter**

Indian
Iranian
Western
Continental
Arabic





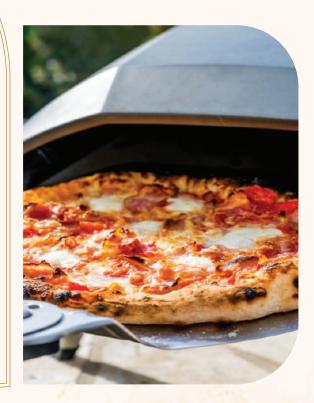








Live Shawarma Counter
Live Pizza Counter
Live Pasta Counter
Live Slider Station
Live Saj Station
Kolkata Paratha Roll Counter







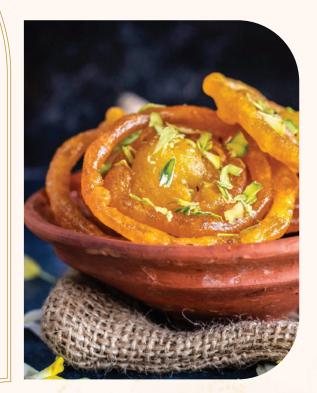






#### **Live Desserts**

Live Jalebi
Live Ghevar
Gud Cham Cham (*Live*)
Ice Cream Counters
Live Malpua









## **DESSERTS & SWEETS**





Bengali Rasgulla Rose Rasgulla Gudh ka Rasgulla Kesar Raj Bhog Gud Chena Payesh Moca Ras Malai Kesari Ras Malai Coconut Kheer Rose Kheer Blueberry Kheer Strawberry Kheer Strawberry Kalakand Kesar Kalakand Anjeer Kalakand Badam Halwa Pista Halwa Akhrot Halwa







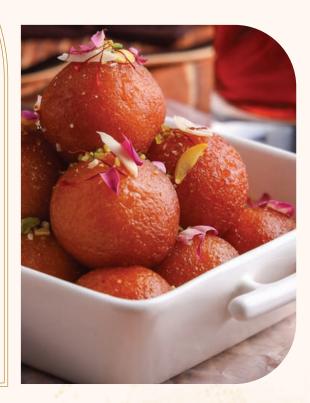


# **DESSERTS & SWEETS**





Moong Dal Halwa
Sooji Halwa
Gajar Halwa
Gulab Jamun
Kala Jamun
Bharwan Gulab Jamun
Lencha Gulab Jamun
Kacha Gula Sandesh
Kesariya Sandesh
Gud ka Sandesh
Pineapple Sandesh
Pista Lassi
Badam Barfi
Anjeer Dry Fruit Barfi









#### **PACKAGES OPTIONS**



#### Silver Package

Chaat: 2 Varieties

Pass Around: 3 Non-Vegetarian + 3 Vegetarian

Indian Main Course: 2 Non-Vegetarian Dishes

4 Vegetarian Dishes

ı Dal

I Rice

Asian Cuisine: I Non-Vegetarian Dish

2 Vegetarian Dishes

Choice of Rice or Noodles

**Indian Breads:** Live Station

**Desserts:** 3 Varieties

#### **Gold Package**

Chaat: 3 Varieties (*Live Stations*)

Pass Around: 4 Non-Vegetarian + 4 Vegetarian

**Indian Main Course:** 3 Non-Vegetarian Dishes

5 Vegetarian Dishes

1 Dal

2 Rice

Asian Cuisine: 2 Non-Vegetarian Dishes

2 Vegetarian Dishes

Choice of Rice or Noodles

Live Cooking Station: 2

**Indian Breads:** Live Station

Live Dessert Station: 1

Desserts: 3 Varieties







#### **PACKAGES OPTIONS**



#### Platinum package

Chaat Selection: 4 Varieties

**Pass Around Delights:** 6 Non-Vegetarian Options 6 Vegetarian Options

Indian Main Course: 3 Non-Vegetarian Dishes
5 Vegetarian Dishes
1 Dal Dish
2 Rice Options

Asian Cuisine: 3 Non-Vegetarian Dishes 2 Vegetarian Dishes Choice of Rice or Noodles (*Live*)

Live Cooking Stations: 3

Indian Breads: Live station

Live Dessert Station: I Desserts: 4 Varieties









"A taste of tradition, where every spice weaves a tale and every dish is a celebration of culture and flavor."

Indian Culinary Journey since 1990

#### For further enquiries:

Scan to explore catering perfection and visit our website!

