



BENGALI SPREAD

MENU-1

- GANDHORAJ CHICKEN / DHONEPATA MURGIR BORA
- MACHER CHOP / MINI FISH FINGER / MINI FISH BATTER FRY
- MINI MOCHAR CHOP / CHANA KORAISHUTIR CHOP
- AAM KASUNDI PANEER / PHOOLKOPIR PAKORA
- ELAICHI TEA / MILK COFFEE / KESAR TEA / MILK TEA
- GANDHORAJ GHOL / AAM PANNA / JEERA PANI
- ASSORTED SOFT DRINKS
- RADHABALLAVI / MATAR KACHORI / LUCHI / HING KACHORI
- CHOLAR DAL NARKOL DIYE / MASALA ALOO DUM / STUFFED ALOO DUM
- BHETKI FISH FRY / BHETKI PATURI / BHETKI MUNIA
- GREEN SALAD
- RUSSIAN SALAD / WALDORF SALAD / FRESH FRUIT SALAD
- SHAHI PULAO / BASANTI PULAO / MAHARANI PULAO / PEAS PULAO
- DAHI KATLA / SAFED MACH / KATLA KALIA / KATLA CURRY
- DHAKAI MURGI / CHICKEN KOSHA / RAJBARIR MURGI KOSHA
- DRY FRUIT CHUTNEY / SEASONAL FRUIT CHUTNEY
- MASALA PAPADS / POTATO CHIPS / ASSORTED PAPADS
- RASOGOLLA / NOLEN GURER RASOGOLLA (SEASONAL)
- NOROM PAAK SANDESH / MAKHA SANDESH / MALAI CHOMCHOM
- NOLEN GURER ICE CREAM / MALAI KULFI
- PAAN COUNTER

NOTES:

- ALTER CHICKEN (MAIN COURSE PREPARATION) WITH MUTTON WILL INCREASE
- OMIT KATLA (MAIN COURSE PREPARATION) - WILL DECREASE



PLEASE CONTACT US FOR OTHER MENU ITEM OPTIONS UNDER SAME CATEGORY. ALL RATES ARE EXCLUSIVE OF GOODS AND SERVICE TAX (GST)



MENU RATES VALID FOR MINIMUM ORDER QUANTITY (MOQ-300). FOR LESSER GUESTS MENU PRICE WILL BE REVISED TO ITS BEST.



ALL NON-VEG MENU ITEMS WILL HAVE INDIVIDUAL VEG OPTIONS FOR VEGETARIAN GUESTS.



MENU PRICING FOR FOOD AND CATERING SERVICE IN KOLKATA, INTER DISTRICT AND OUT STATION CHARGES WILL VARY ON MENU SELECTION, NUMBER OF GUESTS AND OTHER LOGISTIC FACTORS.



SEASONAL AVAILABILITY WILL BE KEPT IN MIND DURING MENU PLANNING FOR FRESH RAW MATERIAL USAGE.



ALL CROCKERY, FLATWARE, CUTLIERIES WILL BE USED ACCORDING TO HOTEL STANDARDS (VALID FOR ASPARAGUS MENUS)



ALL SERVICE PERSONNEL WILL FOLLOW SAFETY AND HYGIENE REGULATIONS SET BY THE ORGANIZATION UNDER THE GUIDANCE OF FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA.





» BENGALI SPREAD «

» MENU-2 «

- ✓ GANDHORAJ CHICKEN / BARISALI MURGI CUTLET / AAM KASUNDI MURGI
- ✓ HANSHER DIMER DEVIL / MURGIR DIM BATTER FRY
- ✓ MINI FISH FINGER / MOURALA CRISPY FRY / LOTE MACHER CHOP
- ✓ CHANA KORAISHUTIR BORA / MINI MOCHAR CHOP
- ✓ PHOOLKOPIR BORA / MASALA PANEER PAKORA / BHAJA MASALA CUTLET
- ✓ AAM PANNA / GANDHORAJ GHOL / JEERA PANI
- ✓ WATERMELON JUICE / DAAB SHARBAT / BADAM SHARBAT
- ✓ ELAICHI TEA / KESAR TEA / MILK TEA / MILK COFFEE
- ✓ RADHABALLAVI / MATAR KACHORI / LUCHI / HING KACHORI
- ✓ CHOLAR DAL NARKOL DIYE / MASALA ALOO DUM / STUFFED ALOO DUM / CHANAR KOFTA / CHAPOR GHONTO
- ✓ TOPSHE FRY / BHETKI FRY / BHETKI PATURI / BHETKI BATTER FRY / BHETKI MUNIA
- ✓ GREEN SALAD
- ✓ RUSSIAN SALAD / FRESH FRUIT SALAD / WALDORF SALAD
- ✓ SHAHI PULAO / BASANTI PULAO / MAHARANI PULAO / PEAS PULAO
- ✓ RAJBARIR MUTTON KOSHA / DHAKAI MUTTON CURRY / MUTTON KOSHA / KOCHI PATHAR JHOL / RANGAMATI MUTTON CURRY
- ✓ SAFED MACH / KATLA JHAL / KATLA BHAPA / DAHI KATLA
- ✓ DRY FRUIT CHUTNEY / SEASONAL FRUIT CHUTNEY
- ✓ MASALA PAPADS / POTATO CHIPS / ASSORTED PAPADS
- ✓ NOROM PAAK SANDESH / KACHAGOLLA / MAKHA SANDESH
- ✓ RASOGOLLA / KAMALA BHOG / NOLEN GURER RASOGOLLA (SEASONAL)
- ✓ NOLEN GURER ICE CREAM / MALAI KULFI
- ✓ PAAN COUNTER

NOTE

ADD CHICKEN PREPARATION IN MAIN COURSE
(+ INR 100 PER PAX WILL INCREASE)



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OTHER MENU ITEM OPTIONS
UNDER SAME CATEGORY.
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(GST)



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WILL HAVE INDIVIDUAL VEG
OPTIONS FOR VEGETARIAN
GUESTS.



MENU RATES VALID FOR
MINIMUM ORDER QUANTITY
(MOQ-300). FOR LESSER
GUESTS MENU PRICE WILL
BE REVISED TO ITS BEST.



MENU PRICING FOR FOOD AND
CATERING SERVICE IN KOLKATA,
INTER DISTRICT AND OUT STATION
CHARGES WILL VARY ON MENU
SELECTION, NUMBER OF GUESTS
AND OTHER LOGISTIC FACTORS.



SEASONAL AVAILABILITY WILL
BE KEPT IN MIND DURING MENU
PLANNING FOR FRESH RAW
MATERIAL USAGE.



ALL CROCKERY, FLATWARE,
CUTLIERIES WILL BE USED
ACCORDING TO HOTEL
STANDARDS (VALID FOR
ASPARAGUS MENUS)



ALL SERVICE PERSONNEL WILL FOLLOW SAFETY AND HYGIENE REGULATIONS SET BY THE ORGANIZATION
UNDER THE GUIDANCE OF FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA.





BENGALI SPREAD

MENU-3

- ✓ MINI FISH FINGER / MOURALA CRISPY FRY / LOTE MACHER CHOP
- ✓ AAM KASUNDI CHINGRI / BEER BATTER CHINGRI FRY / ACHARI PRAWN
- ✓ MINI MOCHAR CHOP / CHANA KORAISHUTIR CHOP
- ✓ MINI CORN CUTLET / DHONEPATA BORA / ALOO POSTO BORA
- ✓ GINGER TEA / ELAICHI TEA / CAFÉ LATTE / HAZEL COFFEE
- ✓ LEMON ICE TEA / JEERA PANI / AAM PANNA
- ✓ BADAM SHARBAT / DAAB SHARBAT / MANGO BLOSSOM
- ✓ ASSORTED SOFT DRINKS / VIRGIN BLUE LAGOON / VIRGIN PINA COLADA
- ✓ MACHER KACHORI / PANEER KACHORI / FRIED CHICKEN PURI
- ✓ LUCHI / PETAI PARATHA / RADHABALLAVI / HING KACHORI
- ✓ CHOLAR DAL NARKOL DIYE / MAHARANI DAL / ALOO PHOOLKOPI DAL / KABULI CHANA MASALA
- ✓ MASALA ALOO DUM / STUFFED ALOO DUM / ALOO PANEER PHOOLKOPHR ROSSA / FARIDPURI BEGUN BHAPA BHARTA
- ✓ BHETKI PATURI / DIAMOND BHETKI FRY / BABY FISH KAIBHAJ / BHETKI BATTER FRY / BHAPA BHETKI
- ✓ GREEN SALAD
- ✓ FRESH FRUIT SALAD / CUCUMBER RAITA / WALDORF SALAD
- ✓ ALOO CHAT / FRIED MAGGI CHAT / DAHI PAKORI
- ✓ SHREDDED CHICKEN SALAD / HAWAIIAN CHICKEN SALAD / MIXED EGG SALAD
- ✓ BASMATI RICE / TULAIPANJI RICE
- ✓ CHITOL MACHER MUTHYA / GOLDA MALAI CURRY (10/12 PCS PER KG) / DAAB CHINGRI (GOLDA, 10/12 PCS PER KG)
- ✓ KAJU KISMIS DIYE SADA PULAO / BASANTI PULAO / MAHARANI PULAO / PEAS PULAO
- ✓ RAJBARIR MUTTON KOSHA / DHAKAI PORA MANGSHO / KOLKATA MUTTON KOSHA / RANGAMATI MUTTON CURRY
- ✓ AAM KHEJUR CHUTNEY / TOMATO CHUTNEY / FRESH FRUIT CHUTNEY
- ✓ MASALA PAPADS / POTATO CHIPS / ASSORTED PAPADS
- ✓ NOROM PAAK SANDESH / MAKHA SANDESH / KHEER KODOM
- ✓ MALPUA WITH KHEER / KHEER PATISHAPTA / DUDH PULI / JALEBI WITH KHEER
- ✓ BAKED RASOGOLLA / BAKED KALAKAND / BAKED MIHIDANA
- ✓ MALAI KULFI / TUTTI FRUTTI ICE CREAM / ICE CREAM CAKE
- ✓ PAAN COUNTER

NOTE

ALTER GOLDA (10/12 PCS PER KG) WITH BAGDA (20/21 PCS PER KG)
+ INR 50 PER PAX WILL INCREASE



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MENU PRICING FOR FOOD
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KOLKATA, INTER DISTRICT
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WILL VARY ON MENU
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SEASONAL AVAILABILITY WILL
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ALL CROCKERY, FLATWARE,
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HOSPITALITY ADMINISTRATION SERVICES (AHAS)



BUILDING RELATIONS SINCE 13 YEARS

Asparagus Hospitality started its journey in 2010 with Event and Wedding Planning Services, with in-house Food Catering and Decoration Unit, under the Brand names **Asparagus Catering Unit** and **Asparagus Event & Wedding Decors** respectively, which helped them to maintain the same quality and pocket-friendly budget for their clients.

Founder Pritam Dutta, Alumni IHM Taratala (Kolkata) spread Asparagus's services to Destination Weddings, promoting Bengal's Offbeat Destinations for Exotic Events and Weddings, and expanded its services to the North East Part of India also.



A destination wedding is any wedding in which the engaged couples and a majority of their guests travel to attend the wedding ceremony.



Destination weddings give the couple the opportunity to choose a site that has a special meaning for them, such as a favorite country or mountain view or beach or they might simply choose a beautiful location they'd like to spend time in with their close friends and families.



ASPARAGUS PET FAIR

is one of the India's leading exhibitions for the pet industry. Since 2012, it has provided an annual opportunity for organizations in the pet world to showcase their products and services to a large cross-section of the pet trade and consumers across major markets.



ASPARAGUS CATERING UNIT

a food catering management house (**GST Compliant, FSSAI & MSME Registered**) which offers conceptual ways to bring the platter from the kitchen to its guests, ensuring the basic need for anyone – **SATISFACTION**.

- It's not only food, but along with the quality of food, its way of service, hygiene and new measures of presentation and the art of cooking is taken care of over here.
- We are the most budget-friendly "Catering Unit in Kolkata" who customizes menus in different budget segments according to guest needs, keeping both quality food & service in mind.
- It's better to do any job when you have the perfect combination of both technical and practical exposure, which is also the reason for our success over the years.
- We have a selective range of menus from different cuisines including both vegetarian and non-vegetarian platters. We are one of the very few "Catering Service Provider" who serve their guests with international palettes by professional management team. Our service varies from Platter to plate, American service and Buffet services.



Awarded at BENGAL - AN INSPIRATIONAL LEADERSHIP AWARDS 2018.

Bengal - An Inspirational Leaders Award 2018 is a felicitation program to recognize, respect, honour and felicitate the eminent personalities, from different fields of life and profession, for their outstanding contribution to the respective industry and this city / state & also to the society through several acts of humanity and mankind which took place in Kolkata at Kalakunj, Kalamandir.

We have achieved much fame by getting selected in

Our Journey

A LEGACY OF TASTE & TRUST



“AHARE BANGLA – 2016, 2017, 2018, 2019”

A food festival organized by the West Bengal government.

We were honored by getting the biggest stall in the food carnival amongst private food service provider and a separate stalls for our International exotic delicacies and theme food in their theme food pavilion. More than lacs of food lovers were served each day and it's only because of our team effort we succeeded. You can find our menus of the food festival at a later stage.

Won the **Best Menu Award** for one of our exotic collections in the year 2018.



“BENGAL FISH FEST, 2017, 2018, 2019, 2020”

Organized by the Department of Fisheries, the Govt. of West Bengal and the Indian Chamber of Commerce was another food festival dedicated to fish lovers where we have acquired unpredictable success that has helped us aim for the stars.

Lots of people enjoyed our delicious, mouth-watering dishes and we received positive feedback from every visitor.

We learnt that how important good food was, as it helped a person remember the brand. This is the key of success by which we want to uplift our company.



EXOTIC FOOD SPREAD IN OUTDOOR CATERING

(A Change in Variety, Experimentation and Result)

From The Owners Desk

Since 2012, I have observed a need of variations in the food menu especially in a wedding. It already became the same raw materials used in a different way in most of the weddings. Very few caterers in Kolkata tried experimentation with the array of options which can be incorporated in a set menu. After being a graduate from IHM, Taratala – Kolkata and specialized in food and beverage the urge of offering something new was always there in back of my mind. Gathering some practical exposure from the global kitchens, I thought of using different raw materials but cooking them – my own way. I kept the raw materials fixed but changed the process and taste of it than its usual.



In the non-veg category seafood like octopus, cuttlefish, crabs, squids, molluscs, baby shark became hot favourites. Quail, turkey, emu cooked in a fusion style got an edge over regular food menus.



Veg Category makes its basket with zucchini, canistel, chayote, durian, kohlrabi, dragon fruit or pitaya, asparagus, broccoli, different varieties of mushrooms with cherry tomatoes, soy milk products like tofu with cheddar cheese and world-class salads.



Non-Veg Dishes – Smoked Octopus in Brown Gravy, Emu Xacutti, Emu in Handi Gravy, Quail in Lababdar gravy, braised turkey florentine, quail egg with shredded cheese and mexican herbs, etc.



Veg dishes and desserts – deep-fried sesbania with tartar dip, mixed green salad, stuffed canistel with mushroom and cheese, durian with sticky rice and flavoured rabri, etc.



*It's always been a pleasure to serve your own people with something new.
The appreciations are our inspiration to serve better and
present more unique delicacies.*



OUR JOURNEY OF GROWTH & EXCELLENCE



Asparagus Hospitality from the year 2014 started acquiring a few banquets in Kolkata, and provided end to end Event Management Solutions under budget and premium packages. We also have business models for other banquet / venue owners under which they can earn a steady income with less engagement.



Asparagus Started ALDP (Asparagus Learning and Development Program) from the year 2018 and presently trains candidates interested in hospitality. Later, the company absorbs them as part-timers or full-timers in their projects only.



Asparagus Entrepreneurship Scheme (AES), assists new upcoming entrepreneurs who want to build their careers or enter into hospitality industry with all necessary guidance from licensing, manpower, operations and sales. Since 2018 we have been part of around 8 new ventures that have presently run their businesses successfully.



COVID SCENARIO

- The pandemic affected the whole industry a lot, and we are also a part of it.
- The main challenge for us was to sustain in the market with monthly fixed overhead costs and no revenue earning at all. We kept in touch with all our guests, updating them with the latest rules and trying to be positive during these hard situations.
- Although we organized few events maintaining COVID guidelines, but challenges were there of maintaining strong hygiene and safety measures during this time.
- We shifted our classroom trainings of ALDP (Asparagus Learning and Development Program) online, and carried it out well.



POST COVID

With the hospitality Industry opening up, Asparagus also look forward for a positive approach. Asparagus expanded its Food Catering Services in Bengaluru and Hyderabad with a traditional Bengali menu spread.



Asparagus got recognized from

- 🔥 **Bengal Chamber of Commerce** and is presently associated with
- 🔥 **National Restaurant Association of India (NRAI)**,
- 🔥 **Hotel & Restaurant Association of Eastern India (HRAEI)** and
- 🔥 **Bengal Business Council · Bongiyo Antorjatik Baniyjo Council**



Asparagus is now registered under the Intellectual Property of India under the Trade Marks Act and it's an **ISO 22000 : 2018 certified company.**



Asparagus Event Group got awarded as Top Wedding Planner in the Eastern Zone in **International Hospitality Excellence Awards (IHE, Noida)** and the Best Catering Management Company from West Bengal by **AAKAR Excellence Awards, New Delhi** in the year 2023



During the journey, Asparagus also got many other awards and recognition for its dedication and hard work.



Asparagus presently runs the Food & Beverage section of renowned Housing Estates, Hospitality Properties, etc.



Asparagus introduced a project named **"Brand Bengal Initiative"** which has been promoted along 8 Cities of India presently and among Potential Guests residing outside India.