

Full Spread Menu 1



MENU INCLUDES

MINI FISH FINGER / MINI FISH BATTER FRY / MINI FISH AMRITSARI
 CHICKEN FRITTERS WITH SALSA DIP / CHICKEN TIDBITS WITH SALSA DIP /
 CHICKEN RESHMI KEBAB / CHICKEN TIKKA KEBAB / CHICKEN HARIYALI KEBAB
 PANEER SOTI BOTI / VEG CROQUETTE / CRISPY CHILLI BABY CORN
 VIRGIN BLUE LAGOON / VIRGIN PINA COLADA / NILGIRI SUNSET / FRUIT PUNCH
 ASSORTED SOFT DRINKS
 CAFÉ LATTE (MILK COFFEE) / MASALA CHAI
 BABY BUTTER NAAN / MATAR KACHORI / LUCHI / TAWA LACCHA PARATHA
 AFGHANI CHANA MIX / CHOLAR DAL / DAL MAHARANI
 FISH ONLY / FISH FRY / FISH BATTER FRY :: PANEER PASANDA / VEG CUTLET / CORN CUTLET (V)
 GREEN SALAD
 WALDORF SALAD / RUSSIAN SALAD / MIXED FRUIT SALAD / COLESLAW
 SAUTÉED VEG WITH AP SEASONING / ROASTED TOMATO WITH PIRI PIRI SEASONING
 MAHARANI PULAO / PEAS PULAO / SHAHI PULAO / JEERA RICE
 MURGH LABABDAR / CHICKEN KOSHA / CHICKEN MASALA :: NAVRATAN KORMA / KADAI PANEER / MALAI KOFTA (V)
 SAFED MACH / DAHI KATLA / KATLA KORMA :: POTOLER DORMA / DHOKAR DALNA / CHANAR DALNA (V)
 SEASONAL FRUIT CHUTNEY / DRY FRUIT CHUTNEY
 ASSORTED PAPADS / MASALA PAPADS
 HOT GULAB JAMUN / SANDESH / RASOGOLLA
 HOT MALPUA WITH KHEER / MAKHA SANDESH WITH FLAVOURED HONEY / KAMALA BHOG
 ICE CREAM WITH TOPPINGS
 FRESHENER

NOTES



ALTER CHICKEN PREPARATION WITH MUTTON
 + INR 120 PER PAX WILL INCREASE



KEEP KATLA AS ALTERNATIVE
 - INR 40 PER PAX WILL DECREASE

- PLEASE CONTACT US FOR OTHER MENU ITEM OPTIONS UNDER SAME CATEGORY. ALL RATES ARE EXCLUSIVE OF GOODS AND SERVICE TAX (GST).
- ALL NON-VEG MENU ITEMS 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) FOOD SERVICE BY PROFESSIONALS AND HOTEL MANAGEMENT STUDENTS / PASSOUTS (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.

Full Spread Menu 5

❖ INTERACTIVE MOCKTAIL COUNTER ❖

- CHICKEN RESHMI KEBAB • CHICKEN HARIYALI KEBAB • CHICKEN FRITTERS WITH SALSA DIP
 CHICKEN TIKKA KEBAB • CHICKEN MALAI KEBAB • CHICKEN TIDBITS WITH SALSA DIP
 VEG CROQUETTE • PANEER SOTI BOTI • PANEER SHASHLIK • PANEER TANDOORI • CRISPY CHILLI BABY CORN
 CAFÉ LATTE (MILK COFFEE) • MASALA CHAI • ELAICHI CHAI • CHAFFEE
 INDIAN CHAT COUNTER (4 VARIETIES)
 EXOTIC VEG SOUP • VEG MACARONI SOUP • VEG SWEET CORN SOUP • VEG NOODLE SOUP
 MIXED MEAT CORIANDER SOUP • CHICKEN SWEET CORN SOUP • CHICKEN EGG DROP SOUP • CHICKEN MANCHOW SOUP

❖ SALADS & LIVE COUNTERS ❖

- INTERNATIONAL SALAD BAR (10 - 12 TYPES)
 FRESH FRUIT DISPLAY
 LIVE ORIENTAL COUNTER (HAKKA NOODLES, VEG MANCHURIAN, CHICKEN IN GARLIC SAUCE, CHILLI SAUCE, SCHEZWAN SAUCE)
 MASALA KULCHA • FRIED MASALA KULCHA • BABY BUTTER NAAN • TAWA LACCHA PARATHA
 MATAR KACHORI • LUCHI • DAL MAHARANI • DAL MAKHANI • CHOLAR DAL
 AFGHANI CHANA MIX • PANCHRATNI DAL • MALAI KOFTA • MASALA ALOO DUM
 NAVRATAN KORMA • ALOO METHI CORN • PALAK PANEER
 BHETKI PATURI • GRILLED FISH WITH HOLLANDAISE SAUCE • FISH AMRITSARI • PANEER PASANDA
 VEG CUTLET • FRENCH FRIES (V)
 BASMATI RICE

❖ MAIN COURSE ❖

- DAAB CHINGRI (GOLDA, 10-12 PCS/KG) • PRAWN TIKKA MASALA (GOLDA, 10-12 PCS/KG)
 PRAWN MALAI CURRY (GOLDA, 10-12 PCS/KG) • DHOKAR DALNA • POTOLER DORMA • CHANAR DALNA (V)
 CHITOL MACHHER MUTHYA • FRIED FISH IN MASALA GRAVY • PALAK PANEER • KADAI PANEER
 NAVRATAN KORMA (V)
 MUTTON BIRYANI • YAKHNI PULAO (V) • VEG PULAO • VEG BIRYANI • MAHARANI PULAO (V)
 MURGH LABABDAR • CHICKEN CHAP (CURRY CUT) • CHICKEN KOSHA • CHANAR DALNA • MALAI KOFTA (V)
 MIXED VEG • KADHI PAKODA • VEG MAKHANWALA (V)
 CUCUMBER RAITA • PINEAPPLE RAITA

❖ ACCOMPANIMENTS ❖

- SEASONAL FRUIT CHUTNEY • DRY FRUIT CHUTNEY
 ASSORTED PAPADS • MASALA PAPADS • PRAWN CHIPS • FRENCH FRIES

❖ DESSERTS ❖

- HOT GULAB JAMUN • SANDESH • RASOGOLLA • KALAKAND
 BAKED RASOGOLLA • BAKED MIHIDANA • BAKED KALAKAND • ASSORTED MOUSSE
 MALAI KULFI COUNTER • FRIED ICE CREAM PARLOUR • TUTTI FRUTTI LIVE COUNTER
 PAAN COUNTER

NOTE



ALTER MUTTON BIRYANI AND CHICKEN GRAVY WITH VEG PULAO AND MUTTON GRAVY - INR 40 PER PAX WILL DECREASE



ALTER GOLDA (10-12 PCS / KG) WITH BAGDA (20-21 PCS / KG) + INR 80 PER PAX WILL INCREASE

- Please contact us for other menu item options under same category. All rates are exclusive of goods and service tax (GST).
- All non-veg menu items 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, cutlery will be used according to hotel standards (valid for Asparagus menus)
- Food service by professionals and hotel management students / passouts (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.



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.