



## PREMIUM SPREAD



### HOT BEVERAGES

- EARL GREY / DARJEELING FIRST FLUSH / OOLONG TEA
- KESARIYA TEA / GULABI CHAI / IRANI TEA
- CAFÉ LATTE / AMERICANO / HOT CHOCOLATE



### COLD BEVERAGES

- OREO SHAKE / HAZELNUT COLD COFFEE / KIWI BLOSSOM
- CHOICE OF CANNED JUICE
- CHOICE OF SOFT DRINKS
- VIRGIN MOJITO / GREEN APPLE MOJITO / BLACKCURRANT FIZZ



### VEG STARTERS

- CRUMB FRIED CORN CUTLET / BABY CORN FRITTERS / VEGETABLE SPRING ROLL
- TAWA PANEER / BUTTER GARLIC MUSHROOM / ROASTED ROSEMARY POTATO WEDGES
- TANDOORI BROCCOLI / PANEER ACHARI TIKKA / HARA BHARA KEBAB



### NON VEG STARTERS

- BUTTER GARLIC COATED PRAWNS / ADRAKI JHINGA TIKKA / GOLDEN FRIED PRAWNS
- CRUMB FRIED CHICKEN CUTLET / SAUTEED CHICKEN TART / TAI PAI CHICKEN
- MURGH KALI MIRCH TIKKA / MURGH KESAR LASOONI TIKKA / MURGH METHI MALAI TIKKA
- STIR FRIED CHILLI FISH / GARLIC PEPPER FISH / BATTER FRIED FISH WITH LEMON CAPER SAUCE



### ORIENTAL SPREAD

- CHOICE OF MOMO (VEG / CHICKEN) STEAMED / FRIED / PAN FRIED
- WOK TOSSED FRIED RICE / HAKKA NOODLES
- CHOICE OF CHICKEN IN (CHILLI BEAN SAUCE, SCHEZWAN SAUCE, GARLIC SAUCE)
- STIR FRIED VEGGIES IN (BLACK BEAN SAUCE, GARLIC SAUCE, SCHEZWAN SAUCE)



### CHOICE OF SOUPS

- FOREST MUSHROOM SOUP / EXOTIC VEGETABLE WITH TOASTED ALMOND / SOUP WITH THYME AND PARSLEY
- EGG DROP CHICKEN SOUP / GREEK AVGOLEMONO CHICKEN SOUP / SAVORY VEGETABLE LAMB SOUP



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.



## PREMIUM SPREAD



### LIVE COUNTER

INDIAN SPECIALITY CHAT COUNTER  
( PHUCHKA, CHURMUR, MAKHANA CHAT,  
PAPDI CHAT, PALAK PATA KURMURA,  
DAHI VADA, SAMOSA CHAT )



### ITALIAN DELICACY

CHOICE OF PASTA  
( PENNE, FARFALLE, SPIRAL, FETTUCCINE )  
IN CARBONARA, ARRABBIATA,  
FRESH TOMATO, HOMEMADE CHEESE,  
MIXED SAUCE

WILD MUSHROOM RISOTTO /  
SUNDRIED TOMATO RISOTTO  
( CHOICE OF VEG / NON VEG )

BRUSCHETTA (CHEF'S CHOICE)



### CHOICE OF SALADS

GARDEN FRESH SALAD

BROCCOLI AND SWEET POTATO SALAD /  
QUINOA AND WATERMELON SALAD WITH  
POMEGRANATE GARNISH / GREEK SALAD

HAWAIIAN CHICKEN SALAD / LOCAL PRAWN IN  
MUSTARD AND CHEESE SAUCE / OEUF FARCI /  
SAUTÉED CHICKEN SAUSAGE TOSSED IN DRY HERBS

FRESH WATERMELON WITH LIME DROPS AND  
GRATED CHEESE / WALDORF SALAD WITH  
ROASTED ALMOND / SEASONAL FRUIT DRESSING



### MAIN COURSE ENTREE

MUTTON GILAFI SEEKH KEBAB / MUTTON  
PYARE KEBAB / MUTTON BURRA KEBAB

BHETKI FRY / BHETKI PATURI /  
BHETKI BATTER FRY

TOPSHE FRY / POMFRET TANDOORI /  
PRAWN CUTLET



### EUROPEAN MAINS

PAN GRILLED THYME CHICKEN / CHICKEN  
FRICASSEE / SPECIAL SPICE RUBBED CHICKEN

ORIENTAL RICE / PAELLA / TRADITIONAL  
SPANISH RICE / GARLIC BREAD / FOCACCIA

FISH MEUNIÈRE / GRILLED FISH WITH LEMON  
BUTTER SAUCE / SAUTÉED FISH WITH  
SEASONAL VEGGIES AND CHEESE SAUCE



### BREAD BASKET

LUCHI / MATAR KACHORI / HING KACHORI /  
RADHABALLAVI

CHOICE OF NAAN / TANDOORI ROTI /  
MASALA KULCHA / LACCHA PARATHA



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ALL SERVICE PERSONNEL WILL FOLLOW  
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## PREMIUM SPREAD



### TRADITIONAL MAIN COURSE

- DAL MAKHANI / DAL TADKA / CHOLAR DAL NARKOL DIYE / AFGHANI CHANA MIX
- NAVRATAN KORMA / STUFFED ALOO DUM / KADAI PANEER / MASALA ALOO DUM
- MAHARANI PULAO / PANEER ZAFRANI PULAO / PEAS AND CORN FRIED RICE
- MUTTON ROGAN JOSH / RAJBARI MUTTON KOSHA / MUTTON DO PYAZA
- PRAWN TIKKA BUTTER MASALA / CHITOL MACHER MUTHYA / MAHI FRIED MASALA



### DESSERT

- MALAI PHIRNI / SHAHI TUKRA / RASMALAI
- TIRAMISU / MONTE CARLO / ASSORTED MOUSSE
- BAKED ROSOGOLLA / BAKED PATISAPTA / KHEER PATISAPTA
- BREAD AND BUTTER PUDDING / ASSORTED PANNA COTTA / CHOCOLATE BROWNIE
- TUTTI FRUTTI ICE CREAM / CASSATA / FRIED ICE-CREAM PARLOUR



### ACCOMPANIMENTS

FRESH FRUIT CHUTNEY / DRY FRUIT CHUTNEY / SEASONAL FRUIT CHUTNEY

CUCUMBER RAITA / BOONDI RAITA / PINEAPPLE RAITA

MASALA PAPAD / ROASTED PAPAD / ASSORTED PAPADS

ASSORTED DRESSING / CHOICE OF DIPS / CHOICE OF SAUCES

CORIANDER AND CHILLI CHUTNEY / MIXED PICKLE / NAGA CHILLI PICKLE



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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.