

BUFFET SETUP – JULY 3RD, 2026 | DINNER MENU

1

WHISPERS OF BENGAL: BONG BITES



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- Kathi Rolls (Vegetable, Egg & Chicken) (Hot Chaffer, Tongs)
- Mint Chutney (Ceremic Bowls, Spoons)
- Tamarind Chutney (Ceremic Bowls, Spoons)
- Jhal Muri (Ceremic Bowls, Spoons)
- Tossed with chutneys, onion, tomato, mustard oil & muri (Ceremic Bowls, Spoons)

CONSUMABLES

- (B & B Plates & Forks)
- (5 Oz Bowls & Spoons)

Tables required 3 – 6 ft -Long



NOTES:

- All tables draped with premium linen.
- Heat lamps for hot stations to maintain freshness and warmth.
- Proper labeling for easy guest convenience.
- Adequate staffing for smooth service.

2

FROM THE HEART OF ODISHA



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- Dahi Vada Aloo Dum (Hot Chaffer, Serving Spoon)
- Topped with Ghugni & Sev (Ceremic Bowls, Spoons)

CONSUMABLES

- (5 Oz Bowls & Spoons)

Tables required 2 – 6 ft -Long Front



ELEMENT
CATERERS

5th Element Caterers

BUFFET SETUP- JULY 3RD, 2026 DINNER

3

SOUTHERN SPICE AFFAIR



B & B
PLATES

B & B
PLATES & FORKS

SOUTHERN SPICE AFFAIR

- Chitti Garelu
- Tomato Chutney
- Ginger Chutney & Coconut Chutney
- Button Idli
- Coconut Chutney, Tomato Chutney & Ginger Chutney

CONSUMABLES
(B & B Plates)
(B & B Plates & Forks)

- (Hot Chaffer, Tongs)
- (Ceramic Bowls, Spoons)
- (Ceramic Bowls, Spoons)
- (Hot Chaffer, Tongs)
- (Ceramic Bowls, Spoons)

Tables required 2 – 6 ft -Long Front & 1- 6 ft Work Tables at the back



NOTES:

- All tables draped with premium linen.
- Heat lamps for hot stations to maintain freshness and warmth.
- Proper labeling for easy guest convenience.
- Adequate staffing for smooth service.

4

MUMBAI EDITION



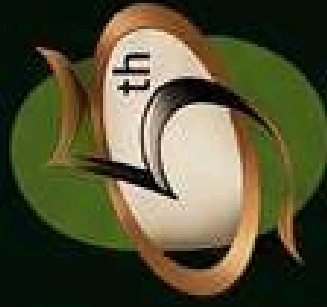
B & B PLATES
& 3 OZ BOWLS,
SPOONS

MUMBAI EDITION

- Pav Bhaji- Khada Style & Crushed Style (Hot Chaffer, Serving Spoon)
- Served with Onion, Chilli & Lasoon Tomato Chutney (Ceramic Bowls, Spoons)

CONSUMABLES
(B & B Plates & 3 Oz Bowls, Spoons)

Tables required 2 – 6 ft -Long Front & 1- 6 ft Work Tables at the back



5th
ELEMENT
CATERS

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5

INCREDIBLE PUNJABI TADKA



INCREDIBLE PUNJABI TADKA

- Washing Machine Lassi (Juice Containers, Glasses)
- Meta Pani Poori- Flavors: Sweet Tamarind, Spicy Mint, Hing, Jaljeera, Onion, Limca (Hot Chaffer, Serving Spoon)
- Tandoori Chicken Tikka (Hot Chaffer, Tongs)
- Served with Laccha Pyaz, Raita & Achar (Ceremic Bowls, Spoons)

Tables required 3 – 6 ft -Long Front & 1- 6 ft Work Tables at the back



NOTES:

- All tables draped with premium linen.
- Heat lamps for hot stations to maintain freshness and warmth.
- Proper labeling for easy guest convenience.
- Adequate staffing for smooth service.

6

FUSION WOK STATION



FUSION WOK STATION

- Chilli Chicken (Hot Chaffer, Tongs)
- Vegetable Fried Rice (Hot Chaffer, Serving Spoon)
- Mother & Kid Fried Rice (Chicken & Egg) (Hot Chaffer, Serving Spoon)
- Vegetable Hakka Noodles (Hot Chaffer, Tongs)

CONSUMABLES

(9'inch Plates, B & B Plates, Forks, Spoons, Napkins)

Tables required 3 – 6 ft -Long Front & 2- 6 ft Work Tables at the back



ELEMENT
CATERS

5th Element Caterers

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7

HYDERABADI CULINARY HERITAGE



HYDERABADI CULINARY HERITAGE

- Vegetable Biryani (Hot Chaffer, Serving Spoon)
- Chicken Biryani (Hot Chaffer, Serving Spoon)
- Burrani Raita (Ceremic Bowls, Spoons)

CONSUMABLES

(9"inch Plates & Spoons,
Forks, 3 Oz Bowls, Napkins)

Tables required 2 – 6 ft -Long Front &
1- 6 ft Work Tables at the back



NOTES:

- All tables draped with premium linen.
- Heat lamps for hot stations to maintain freshness and warmth.
- Proper labeling for easy guest convenience.
- Adequate staffing for smooth service.

8

SOULFUL GUJARATI FOOD



SOULFUL GUJARATI FOOD

- Dal Pakwan – Miniature Style
- Dabeli
- Lilva Kachori/Dal Kachori

CONSUMABLES

(B & B Plate,
3 Oz Bowls,
Spoons, Napkins)

Tables required 2 – 6 ft -Long Front &
1- 6 ft Work Tables at the back



ELEMENT
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5th Element Caterers

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9 ASSORTED FRESH SALADS



ASSORTED FRESH SALADS

- Cucumber, Onion, Lettuce, Tomato (Platter, Elevations, Tongs)
- Sprouted Gram Salad (Platter, Elevations, Tongs)
- Build Your Own Salad (Yogurt Rice)
- (Ceramic Bowls, Spoons)

- CONDIMENTS & SEASONINGS**
- Lemon Juice, Himalayan Salt, Chaat Masala, Chili Powder, Green Chillies (Ceramic Bowls, Spoons)

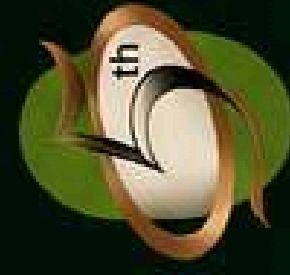
- ACCOMPANIMENTS**
- Assorted Papads (Ceramic Bowls, Tongs)
 - Assorted Pickles (Ceramic Bowls, Spoons)

CONSUMABLES
(9" inch Plates & Spoons, Napkins)

Require -
2 - Round Tables

NOTES:

- All tables draped with premium linen.
- Heat lamps for hot stations to maintain freshness and warmth.
- Proper labeling for easy guest convenience.
- Adequate staffing for smooth service.



ELEMENT
CATERS

10 GALI KI MITHAI - DESSERT TREASURY



GALI KI MITHAI DESSERT TREASURY

- Jauzi halwa
- Shahi double ka meetha
- Ananas ka Musaffar
- Irani Chai

- CONSUMABLES**
(Hot Chaffer, Serving Spoon)
(Hot Chaffer, Serving Spoon)
(Hot Chaffer, Serving Spoon)
(Tea URN, Teacups, sugar caddy, stirrer)

CONSUMABLES
(B & B Plates, 3 Oz Bowls, Forks, Spoons, Napkins)
Tables required
3 - 6 ft -Long Front & 1 - 6 ft Work Tables
at the back

CALCUTTA DESSERTS



CALCUTTA DESSERTS

- Himalayan peaks
- Kheer ka dum
- Lady Canning kalojam

- (Platter, Elevations, Tongs)
(Hot Chaffer, Serving Spoon)
(Hot Chaffer, Serving Spoon)

CONSUMABLES
(B & B Plates, 3 Oz Bowls, Forks, Spoons, Napkins)
Tables required
3 - 6 ft -Long Front & 1 - 6 ft Work Tables
at the back