

# BUFFET SETUP – JULY 3<sup>RD</sup>, 2026 | LUNCH

## Parathe Wale Gali

### 1 LASSI STATION



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- 2 - 6 ft Tables
- Kesar Lassi – Water Towers, Glasses
- Mango Lassi – Water Towers, Glasses

### 4 PICKLES / CONDIMENTS



- 2 Round Tables
- Ceramic Bowls, Tongs, Spoons

#### NOTES:

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

### 2

### PARATHE WALE GALI



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- 3 - 6 ft Tables
- 1 - 9" Plates, Bowls on side
- Lachha Paratha – Roasting Chaffers, Tongs, Heat Lamps
- Paneer Paratha – Roasting Chaffers, Tongs, Heat Lamps
- Aloo Pyaz Paratha – Roasting Chaffers, Tongs, Heat Lamps

### 5

### RICE STATION / COMFORT FOOD



### RICE STATION COMFORT FOOD

- 2 - 6 ft Tables
- 1 - 9" Plates, Bowls on side
- Steamed Basmati Rice – Hot Chaffers, Serving Spoons
- Sindhi Kadi – Hot Chaffers, Serving Spoons

### 3

### PARATHE WALE GALI

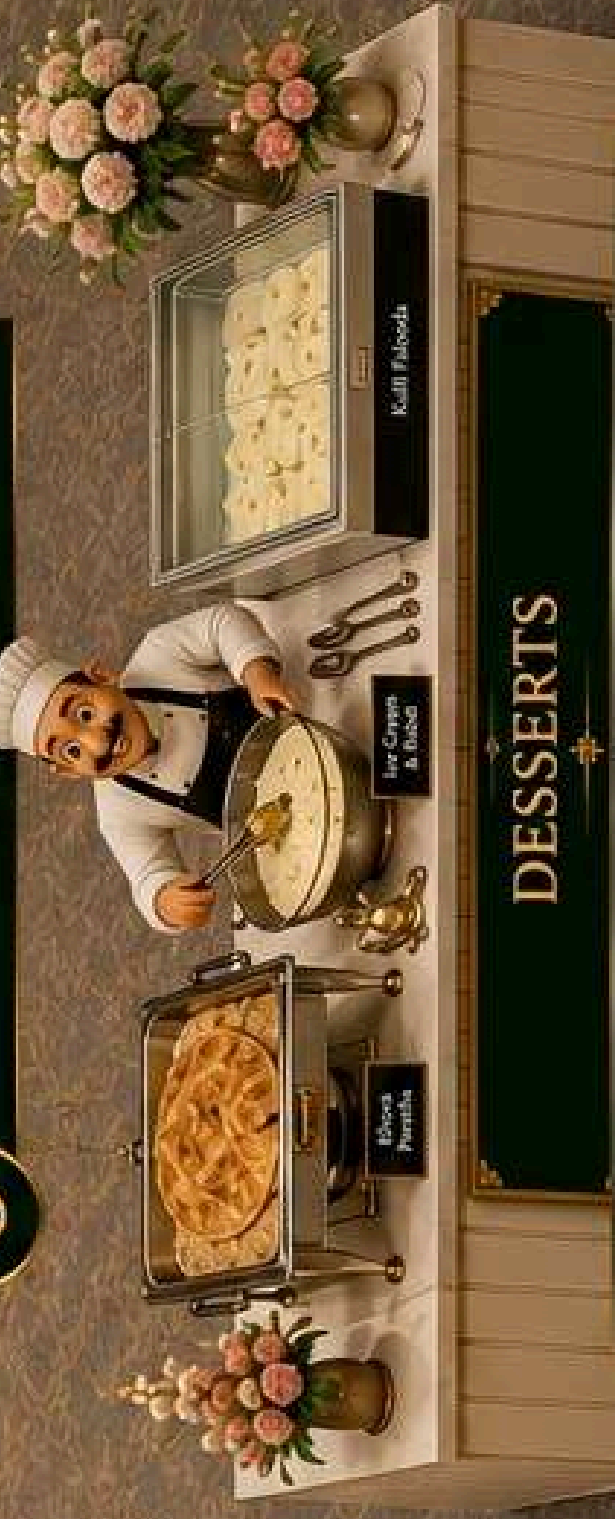


### PARATHE WALE GALI

- 2 - 6 ft Tables
- 1 - 9" Plates, Bowls on side
- Green Peas Paratha – Roasting Chaffers, Tongs, Heat Lamps
- Gobi Paratha – Roasting Chaffers, Tongs, Heat Lamps

### 6

### DESSERTS



### DESSERTS

- 3 - 6 ft Tables
- 1 - 9" Plates, Bowls on side
- Khova Paratha – Roasting Chaffers, Tongs, Heat Lamps
- Vanilla Ice Cream & Rabdi – Ice Cream Scooper, Spoons
- Kulfi Falooda – Freezer, Punch Bowl, Infinitated Ice Tray (For Ice Cubes)

