

JULY 4TH, 2026 - PASSED CANAPES

1

PASSED CANAPES - VEGETARIAN



CHILLI N
FENEL WADA

ACHARI PANEER
CANAPES

BANANA FLOWER
SONG BITES

PASSED CANAPES - VEGETARIAN

- Chilli n Fenel Wada (Hot Chaffer, Tongs)
- Achari Paneer Canapes (Platter, Elevations, Tongs)
- Banana Flower Song Bites (Platter, Elevations, Tongs)

Tables required 2 - 6 ft Work Tables at the back

CONSUMABLES
(B & B Plates,
Forks, Spoons,
Napkins)

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

PASSED CANAPES - NON VEGETARIAN



BUTTER CHICKEN
VOL-AU-VENT

TANDOORI SHRIMP
SKEWERS

BUFFALO
CHICKEN WINGS

PASSED CANAPES - NON VEGETARIAN

- Butter Chicken Vol-au-Vent (Platter, Elevations, Tongs)
- Tandoori Shrimp Skewers (Hot Chaffer, Tongs)
- Buffalo Chicken Wings (Hot Chaffer, Tongs)

Tables required 2 - 6 ft Work Tables at the back

CONSUMABLES
(B & B Plates,
Forks, Spoons,
Napkins)



ELEMENT
CATERS

5th Element Caterers

JULY 4TH, 2026 - APPETIZERS STATIONS

1 APPETIZERS - VEG - HOT FOOD DISPLAY



- Malai Broccoli
- Hara Bhara Kebab
- Paneer Tikka Tiranga
- Mixed Vegetable Pakora- (Onion / Potato / Chilli / Artichoke)
- Tomato Cappuccino with Chilli Cheese Toast

Tables required 4 - 6 ft -Long Front & 2 - 6 ft Work Tables at the back

CONSUMABLES

(B & B Plates,
Forks, Spoons,
Napkins)

2 APPETIZERS - VEG - COLD FOOD DISPLAY SERVED ON EDIBLE SPOONS



- Mango Chaat
- Papaya Salad

Require - 1 - Round Tables

CONSUMABLES
(B & B Plates,
Forks, Spoons,
Napkins)

3 APPETIZERS - NON VEG



- Chicken Tikka Tiranga
- Chicken Chapli Kebab
- Koliwada Fish
- Coconut Shrimp

Tables required 4 - 6 ft -Long Front & 2 - 6 ft Work Tables at the back

CONSUMABLES

(B & B Plates,
Forks, Spoons,
Napkins)

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
CATERERS

5th Element Caterers

PRE PLATED MEAL - JULY 4TH, 2026



PRE PLATED MEAL

Nibblers on the Table

- Mint Makhana with Masala & Cranberries (Ceremic Bowls, Spoons)
- Chilli Garlic Phulwadi (Ceremic Bowls, Spoons)

Preset on the Table

- Green Salad (Platter, Elevations, Tongs)
- Raitha (Ceremic Bowls, Spoons)
- Pickle (Ceremic Bowls, Spoons)
- Papad (Ceremic Bowls, Tongs)

MAIN ENTRÉE - VEG

- 24 Carat Vegetable Pulao
- Asparagus Malai Kofta
- Kaju Aloo Nazakat
- Dal Panchranga

MAIN ENTRÉE - NON VEG

- Manglorian Chicken Curry
- Goat Pepper Fry
- Malai Shrimp Curry

ACCOMPANIMENTS

ACCOMPANIMENTS

- White Rice
- Naan / Roti serve to the table

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

ROUND TABLE SETUP
12 GUESTS PER TABLE

DESSERTS DISPLAY STATION



DESSERTS DISPLAY

DESSERTS DISPLAY

- Moong Dal Halwa
- Mixed Fruit Panna Cotta Display
- Gulab Jamun with Rabri
- Sohan Halwa Tarts / Fruit Tarts
- Fresh Fruits Display
- Vienesse Dessert Display

BUFFET SETUP

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

CONSUMABLES

- (B & B Plates, 3 Oz Bowls,
Forks, Spoons, Napkins)

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