



Shraddha's

KITCHEN

South Indian Wedding Menu





Shraddha's

— | KITCHEN | —

A PREMIUM PURE VEGETARIAN CATERER

Shraddha's Kitchen is a *pure vegetarian catering* experience crafted for celebrations that deserve both taste and elegance.

We bring together the richness of North Indian flavors and the depth of traditional South Indian cuisine, prepared with carefully selected ingredients and time-tested recipes.

From weddings and cultural gatherings to premium private events, every menu is thoughtfully curated to suit the occasion. The focus stays simple great food, consistent quality, and presentation that actually feels special.

With a strong commitment to hygiene, detail, and service, Shraddha's Kitchen delivers a seamless vegetarian dining experience that guests remember long after the event.



**100 %
Pure Vegetarian**



**Authentic Taste &
Premium Quality**



**Perfect for Premium &
Traditional Events**

REACH OUT TO US

Planning a South Indian wedding and looking for a catering experience rooted in tradition and taste? Get in touch with Shraddha's Kitchen to discuss your wedding menu and let us take care of the food, with authenticity and attention to detail.

Phone

+91 79751 98349

Email

booking@shraddhaskitchen.com

5% GST applicable on total bill | Transportation charges extra

www.shraddhaskitchen.com | + 91 797 519 8349



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Grand Menu

₹450

WELCOME DRINK (ANY 1)

- | | |
|----------------|---------------------|
| 1. Buttermilk | 4. Watermelon Juice |
| 2. Panakam | 5. Fruit Punch |
| 3. Lemon Juice | |

STARTER (ANY 1)

- | | |
|-----------------|-----------------|
| 1. Masala Vada | 3. Soppu Vada |
| 2. Onion Pakoda | 4. Mirchi Bajji |

ON LEAF (ANY 1)

- | | |
|-------------------------------|------------|
| 1. Kosambari | 3. Pickle |
| 2. Cucumber Kosambari / | 4. Chutney |
| Carrot Kosambari / Moong Dal | |
| Kosambari / Congess kosumbari | |



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VEGETABLES (ANY 2)

- | | |
|-----------------|---------------|
| 1. Beans Palya | 4. Kootu |
| 2. Potato Roast | 5. Bindi Fry |
| 3. Avial | 6. Chana Usli |

MAIN COURSE

- | | |
|------------------------|----------|
| 1. Steamed Rice + Ghee | 3. Rasam |
| 2. Sambar | |

RICE VARIETIES (ANY 1)

- | | |
|---------------|----------------|
| 1. Puliogare | 3. Veg Pulao |
| 2. Lemon Rice | 4. Veg Biryani |

DESSERT (ANY 2)

1. Shavige Payasam / Rice Kheer / Sabudana Payasam
2. Moong Dal Payasam / Coconut Payasam
3. Bele Holige / Kayi Holige / Chiroti / Pheni

ACCOMPANIMENTS

- | | |
|----------|-----------|
| 1. Papad | 2. Banana |
|----------|-----------|

BREADS & CURRY (FIXED ADDITION)

1. Poori
2. Paneer Butter Masala / Kadai Paneer / Veg Kurma / Chana Masala (Any One)





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PREMIUM MENU

₹650

WELCOME DRINKS (ANY 2)

- | | |
|-------------------|--------------------|
| 1. Buttermilk | 4. Masala Lemonade |
| 2. Litchi Delight | 5. Fruit Punch |
| 3. Lemon Juice | |

STARTER (ANY 2)

- | | |
|-----------------|----------------------|
| 1. Masala Vada | 5. Mirchi Bajji |
| 2. Banana Bajji | 6. Babycorn Rava Fry |
| 3. Onion Pakoda | 7. Dahi vada |
| 4. Soppu Vada | |

ON LEAF (ANY 2)

- | | |
|---|------------|
| 1. Kosambari | 3. Pickle |
| 2. Cucumber / Carrot /
Moong Dal / Corn/ Sprouts | 4. Chutney |

BREADS & CURRY (FIXED ADDITION)

1. Poori
2. Paneer Butter Masala / Kadai Paneer / Veg Kurma /
Chana Masala (Any One)



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VEGETABLES (ANY 3)

- | | |
|-----------------|--------------------|
| 1. Beans Palya | 6. Majjige Huli |
| 2. Potato Roast | 7. Cabbage Palya |
| 3. Avial | 8. Beetroot Palya |
| 4. Kootu | 9. Capsicum Masala |
| 5. Bindi Fry | 10. Tondekai Palya |

MAIN COURSE

- | | |
|------------------------|--------------------|
| 1. Steamed Rice + Ghee | 3. Rasam (Any One) |
| 2. Sambar (Any One) | 4. Majjige |

RICE VARIETIES (ANY 1)

- | | |
|----------------|----------------------|
| 1. Puliogare | 5. Veg Pulao |
| 2. Lemon Rice | 6. Veg Biryani |
| 3. Vangi Baath | 7. Paneer Peas Pulao |
| 4. Curd rice | |

DESSERT (ANY 2)

- | | |
|--|-------------------------|
| 1. Gulab Jamun | 6. Ice Cream (Any one) |
| 2. Shavige Payasam / Rice Kheer / Sabudana Payasam | |
| 3. Holige (Obbattu) Bele Holige / Kayi Holige | |
| 4. Mysore Pak / Badusha / Chiroti / Pheni | |
| 5. Butter scotch / Mini Sundae / Chikoo / vanilla | |

ACCOMPANIMENTS

- | | |
|----------|-----------|
| 1. Papad | 2. Banana |
|----------|-----------|





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ROYAL MENU

₹700

WELCOME DRINKS (ANY 2)

- | | |
|----------------|-----------------|
| 1. Buttermilk | 4. Pulpy Grape |
| 2. Badam Milk | 5. Pulpy litchi |
| 3. Fruit Punch | 6. Berry Cooler |

STARTER (ANY 2)

- | | |
|--------------------|-------------------|
| 1. Mangalore Bonda | 5. Dahi Vada |
| 2. Banana Bajji | 6. Masala Vada |
| 3. Soppu Vada | 7. Babycorn Kabab |
| 4. Gobi kabab | |

ON LEAF (ANY 2)

- | | |
|--------------------------------------|---------------------------|
| 1. Kosambari | 4. Corn / Sprouts / Fruit |
| 2. Cucumber / Carrot / Moong Dal | 5. Beetroot Pachadi / |
| 3. Pineapple Gojju / Hirekai Pachadi | Dosakai Pachadi |

BREADS / LIVE ITEMS (ANY 1)

1. Poori / Akki Roti / Mini Dosa / Othu Shavige





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VEGETABLES (ANY 3)

- | | |
|---------------------------|--------------------------|
| 1. Beans Cashew Palya | 6. Aloo Matar |
| 2. Aloo Roast | 7. Bindi Peanut Fry |
| 3. Avial | 8. Tondekayi Chana Palya |
| 4. Capsicum Masala | 9. Suvarnagadde Palya |
| 5. Drumstick Potato Curry | 10. Soppukalu Palya |

CURRIES TO GO (ANY 1)

1. Paneer Butter Masala / Kadai Paneer
2. Chana Masala / Potato Green Peas Curry
3. Veg Kurma / Mushroom Masala
4. Vegetable Sagu / Yennegai / Avarekalu Kurma (Seasonal)

MAIN COURSE

- | | |
|---|--------------------|
| 1. Steamed Rice + Ghee | 5. Rasam (Any One) |
| 2. Sambar (Any One) | |
| 3. Mysore Rasam / Pepper Rasam / Tomato Rasam | |
| 4. Arachuvitta Sambar / Drumstick Sambar /
Mixed Veg Sambar / Majjige Huli | |

RICE VARIETIES (ANY 2)

- | | |
|-------------------|---------------------|
| 1. Lemon Rice | 5. Veg Biryani |
| 2. Puliyo gare | 6. Vangi Baath |
| 3. Bisi Bele Bath | 7. Methi Pulao |
| 4. Curd Rice | 8. Mushroom Biryani |



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DESSERT (ANY 3)

1. Shavige Payasam / Moong Dal Payasam / Rice Kheer / Sabudana Paysam / Chanadal Paysam
2. Mysore Pak / Badusha / Dry Jamun / Champakali / Malai Sandwich / Badam Holige / Carrot Holige / Kova Holige / Pinapple Holige
3. Badam Halwa / Gulab Jamun / Glass Sandwich / Papaya Roll

ACCOMPANIMENTS

1. Ice Cream (Butter scotch / Mini Sundae / Chikoo/ mango)

ACCOMPANIMENTS

1. Papad
2. Paan
3. Banana

