CURRY LEAF CATERERS

Authentic South Indian Catering • Weddings • Ceremonies • Corporate Events

Royal Andhra Banthi Bhojanam

Traditional Vegetarian Heritage Menu

Celebrating 100 Years of Authentic Andhra Culinary Heritage
Served in the Traditional Banana Leaf Wedding Feast Style

QUOTATION DETAILS

Ref. No. _____

Client Name	_____
Contact Number	_____
Event / Occasion	_____
Event Date & Time	_____
Venue	_____
Number of Guests	_____
Service Style	Traditional Banana Leaf Banthi Bhojanam – Seated Service
Quotation Date	_____

PACKAGE & PRICING

All rates inclusive of service

Package	No. of Guests	Rate / Plate	Amount
Royal Andhra Banthi Bhojanam – Full Heritage Menu			
Additional / Custom Items			
Service Staff & Banana Leaf Setup			
Sub Total			
GST / Taxes			
Grand Total			
Advance Payable (50%)			
Balance on Event Day			

The Heritage Menu

171 traditional preparations • 100% pure vegetarian • no onion / no garlic options available

SWAGATHAM – WELCOME DRINKS

10 items

1. Panakam	6. Rose Milk
2. Majjiga	7. Badam Milk
3. Nannari Sharbat	8. Lemon Juice
4. Bellam Jeera Drink	9. Sugarcane Juice
5. Tender Coconut Water	10. Tulasi Kashayam

TRADITIONAL WELCOME SNACKS

15 items

11. Minapa Garelu	19. Aratikaya Bajji
12. Punugulu	20. Mirapakaya Bajji
13. Sakinalu	21. Boondi Pakodi
14. Chekkalu	22. Appadam
15. Janthikalu	23. Saggubiyyam Vadiyalu
16. Murukulu	24. Minapa Vadiyalu
17. Senaga Vada	25. Ginger Chutney
18. Pesara Punukulu	

PACHADI & OORAGAYA

34 items

26. Gongura Pachadi	43. Magaya
27. Tomato Pachadi	44. Bellam Avakaya
28. Dosakaya Pachadi	45. Menthikaya
29. Beerakaya Pachadi	46. Lemon Pickle
30. Vankaya Pachadi	47. Dosakaya Pickle
31. Kandi Pachadi	48. Usiri Pickle
32. Palli Pachadi	49. Tomato Nilava
33. Nuvvula Pachadi	50. Pandu Mirchi
34. Allam Pachadi	51. Chintakaya Pickle
35. Kobbari Pachadi	52. Gongura Nilava
36. Pudina Pachadi	53. Mango Ginger Pickle
37. Karivepaku Pachadi	54. Amla Pickle
38. Chintakaya Pachadi	55. Bellam Chutney
39. Mamidikaya Pachadi	56. Tamarind Chutney
40. Usirikaya Pachadi	57. Dry Coconut Chutney
41. Dondakaya Pachadi	58. Sesame Chutney
42. Avakaya	59. Coriander Chutney

KOSAMBARI & FRESH SALADS

12 items

60. Pesara Kosambari	66. Radish Salad
61. Senaga Kosambari	67. Tomato Salad
62. Carrot Kosambari	68. Sprouts Salad
63. Beetroot Salad	69. Corn Kosambari
64. Cucumber Salad	70. Pineapple Salad
65. Banana Stem Salad	71. Green Leaf Salad

VEPUDU – TRADITIONAL FRIES

20 items

72. Aratikaya Vepudu
73. Bendakaya Fry
74. Dondakaya Fry
75. Potato Fry
76. Chamadumpa Fry
77. Kakarakaya Fry
78. Beetroot Fry
79. Beans Fry
80. Cabbage Vepudu
81. Carrot Beans Fry
82. Sweet Potato Fry
83. Yam Fry
84. Banana Flower Fry
85. Gummadikaya Fry
86. Sorakaya Fry
87. Vankaya Fry
88. Capsicum Fry
89. Raw Jackfruit Fry
90. Chikkudukaya Fry
91. Goru Chikkudu Fry

KOORA – SIGNATURE CURRIES

20 items

92. Gutti Vankaya
93. Dosakaya Koora
94. Beerakaya Senaga
95. Chikkudukaya Curry
96. Gummadikaya Pulusu
97. Sorakaya Paala Koora
98. Vankaya Tomato Curry
99. Aratikaya Curry
100. Bendakaya Pulusu Curry
101. Dondakaya Nuvvula
102. Kakarakaya Bellam Curry
103. Kandagadda Pulusu
104. Mulakkada Curry
105. Banana Stem Curry
106. Cabbage Senaga Curry
107. Beans Coconut Curry
108. Carrot Peas Curry
109. Corn Coconut Curry
110. Palakura Senaga
111. Vegetable Kootu

PAPPULU – LENTIL PREPARATIONS

15 items

112. Mudda Pappu
113. Tomato Pappu
114. Gongura Pappu
115. Palakura Pappu
116. Dosakaya Pappu
117. Mamidikaya Pappu
118. Chukkakura Pappu
119. Bachalikura Pappu
120. Beerakaya Pappu
121. Ponnaganti Pappu
122. Thotakura Pappu
123. Kandi Pappu
124. Pesara Pappu
125. Ulava Pappu
126. Menthikura Pappu

PULUSU • SAMBAR • CHARU

10 items

127. Andhra Sambar	132. Ulavacharu
128. Mulakkada Sambar	133. Tomato Charu
129. Mukkala Pulusu	134. Miriyala Charu
130. Majjiga Pulusu	135. Jeera Charu
131. Pappu Charu	136. Lemon Charu

ANNAM – RICE VARIETIES

15 items

137. Steamed Sona Masuri Rice	145. Chintapandu Rice
138. Neyyi Annam	146. Ven Pongal
139. Pulihora	147. Bellam Pongali
140. Mamidikaya Pulihora	148. Jeera Rice
141. Nimmakaya Rice	149. Ghee Rice
142. Kobbari Rice	150. Mudda Annam
143. Nuvvula Rice	151. Perugu Annam
144. Karivepaku Rice	

PINDI VANTALU & TRADITIONAL SWEETS

15 items

152. Poornam Boorelu	160. Mysore Pak
153. Bobbatlu	161. Badusha
154. Ariselu	162. Chalimidi
155. Sunnundalu	163. Paramannam
156. Kajjikayalu	164. Semiya Payasam
157. Bellam Gavvalu	165. Saggubiyyam Payasam
158. Rava Laddu	166. Palathalikalu
159. Boondi Laddu	

PERUGU • FRUITS • TAMBOOLAM

5 items

167. Thick Perugu	170. Tamboolam
168. Homemade Ghee	171. Sweet Killi
169. Arati Pandu	

Traditional Banthi Bhojanam Serving Sequence

The order of service followed in an authentic Andhra banana leaf feast

01	Banana Leaf & Water	09	Hot Steamed Rice
02	Uppu (Salt)	10	Sambar
03	Pachadi & Ooragaya	11	Pulusu
04	Kosambari	12	Charu
05	Vepudu	13	Perugu Annam
06	Koora	14	Sweets & Payasam
07	Garelu & Appadam	15	Arati Pandu
08	Mudda Pappu + Pure Ghee	16	Tamboolam & Sweet Killi

TERMS & CONDITIONS

1. Menu selection is customisable. Final item count and combination will be confirmed at the time of booking.
2. Rates are quoted per plate and are valid for 15 days from the date of this quotation.
3. A 50% advance is required to confirm the booking. The balance is payable on the day of the event.
4. Final guest count must be confirmed at least 72 hours before the event. Billing is based on the confirmed count or actual attendance, whichever is higher.
5. Banana leaves, serving vessels, service staff and traditional seated service are included as per the agreed package.
6. Additional service hours beyond the agreed schedule will be charged separately.
7. Venue must provide adequate water, electricity and cooking space for on-site preparation.
8. Cancellations made within 7 days of the event are subject to a deduction from the advance.

For Curry Leaf Caterers	Accepted by Client
_____	_____
Authorised Signatory	Name, Signature & Date