



Caterers
Est. 1979

The
beach
Menu



Celebrating

Life's Finest Moments, Since 1979

At Hanif Rajput Caterers, we believe life is meant to be celebrated — beautifully and memorably. With over 46 years of experience, we pride ourselves on delivering flawless service, refined flavors, and unforgettable experiences.

Every detail matters. Every event is personal.
Your satisfaction is our signature.





Seaside Essentials

Hi-Tea Delight

ASSORTED SAMOSA PLATTER
CRISPY VEGETABLE SPRING ROLLS
GOLDEN FRENCH FRIES
TRADITIONAL TEA & COFFEE

Dinner Feast

CHINESE FRIED RICE
CHICKEN MANCHURIAN STIR-FRY
LIVE CHICKEN KARAHI COUNTER
GRILLED CATCH OF THE DAY (FISH)
RESHMI CHICKEN KABAB
LIVE TANDOOR STATION
CONTINENTAL SALAD SPREAD
BBQ CHUTNEY & SAUCES
ICE CREAM (CHOICE OF ONE FLAVOR)

Sunrise Breakfast

VARIETY OF OMELETTES (PLAIN, CHEESE, VEG)
SPICED ALOO TARKARI
PUNJABI CHOLE CURRY
SEMOLINA HALWA (SUJI DELIGHT)
FRESH PURI & BREAD
BUTTER & FRUIT JAM
HOT TEA & COFFEE





Day at the Dunes

Morning Hi-Tea

ASSORTED FINGER SANDWICHES
ALOO TARKARI WITH MINI KACHORI
CHICKEN WONTONS
GULAB JAMUN TREAT
FRESH TEA & COFFEE

Lunch Bonanza

SIGNATURE CHICKEN BIRYANI
GREEN MASALA CHICKEN TIKKA
SEEKH KABAB DUO
LIVE TANDOOR STATION
PARATHA ROUNDS
SALAD & ASSORTED CHUTNEYS
RABRI-INFUSED KHEER

Evening Hi-Tea

MIXED SAMOSA PLATTER
GOLDEN VEG SPRING ROLLS
CHOCOLATE-FILLED ÉCLAIRS
CHICKEN ROLLETS
LIVE JALEBI STATION
TEA & COFFEE BAR





Coastal Royalty

Hi-Tea Bites

MINI CHICKEN SAMOSAS
CHICKEN SPRING ROLLS
SPICED CHOLE CURRY
ALOO BHUJIA & KACHORI PLATE
FRESHLY BREWED TEA & COFFEE

Dinner Spread

BALOCHI-STYLE MUTTON KARAH
BEEF TAWA QEEMA
BEHARI CHICKEN TIKKA (BBQ STYLE)
BBQ FISH TIKKA
AROMATIC PEAS PULAO
CONTINENTAL SALAD BAR
CHUTNEY & SAUCE ASSORTMENT
LIVE TANDOOR & TAWA PARATHA COUNTER
CHERRY CRUNCH DESSERT
CLASSIC TEA

Brunch Delights

BRAIN MASALA CURRY
MUTTON PAYA WITH SPICES
ASSORTED OMELETTES WITH MUSHROOMS
BREAD, BUTTER & JAM
MURGH CHOLE (CHICKEN CHICKPEAS)
SWEET & SALTY LASSI
LIVE QULCHA TANDOOR
TEA & COFFEE





Premium Beach Banquet

Welcome Hi-Tea

SEASONAL FRESH JUICES
CHICKEN SHASHLIK SKEWERS
MINI BUN KABABS
GOL GAPPAY DUO (SWEET & SPICY)
VEG SPRING ROLL BITES
TEA & COFFEE STATION

Dinner Gala

BEHARI BBQ CHICKEN TIKKA
CHANDAN SPICE KABAB
FISH TIKKA ON GRILL
PRAWN MASALA CURRY
TRADITIONAL NAAN & TAFTAN
LIVE TANDOOR WITH QULCHA NAAN
CONTINENTAL SALAD SELECTION
CHERRY CRUNCH DELIGHT
CREAMY CARAMEL PUDDING
FRESH TEA

Breakfast Spread

CHEF'S CHOICE OMELETTES
SPICED ALOO TARKARI
CHOLE MASALA CURRY
SUJI HALWA (DESI SWEET)
FRESH PURI & BREAD COUNTER
BUTTER & JAM SELECTION
TEA & COFFEE BAR





Terms & Conditions

Hanif Rajput Caterers Pvt Ltd

These Terms and Conditions govern all catering services provided by Hanif Rajput Caterers Pvt Ltd (“we”, “our”, “us”) to the client (“you”, “your”).

1. Bookings & Confirmation

- All bookings are subject to availability and are only confirmed upon receipt of a signed agreement or written confirmation via email.
- A minimum lead time of 7 working days is required for standard catering orders and 15 days for large events or weddings.

2. Menu & Pricing

- Menu items and pricing are subject to seasonal availability and may change without prior notice.
- Final menu selections must be confirmed at least 5 working days prior to the event.

3. Payments

- A 50% advance payment is required upon confirmation of the event.
- The balance 50% must be paid 48 hours before the event.
- All payments must be made via bank transfer, cheque, or cash. Bank details will be provided on the invoice.

4. Cancellations & Refunds

- Cancellations made:
 - 7+ days before the event: 90% refund of advance
 - 4–6 days before the event: 50% refund of advance
 - Less than 4 days before the event: No refund
- In case of force majeure or extreme weather conditions, the event may be rescheduled by mutual agreement.

5. Changes to Event Details

- Changes to guest count must be notified at least 72 hours prior to the event.
- Increases in guest numbers may incur additional charges.

6. Food Safety & Allergies

- While we take all necessary precautions, we are not liable for allergic reactions. It is the client's responsibility to inform us of any food allergies or dietary restrictions in writing at the time of booking.

7. Setup & Service

- Setup time and dismantling time will be pre-agreed. Additional charges may apply for extended hours.
- Our team will ensure food is presented in a hygienic and professional manner. Clients must provide appropriate access to the venue.

8. Equipment & Property Damage

- Any damage to our equipment or property caused by guests or venue will be charged to the client.
- Loss or theft of hired items will also be billed accordingly.

9. Client Responsibilities

- You are responsible for obtaining any necessary permits or venue approvals.
- It is your duty to ensure adequate power, water supply, and working conditions for event execution.

10. Liability

- We are not responsible for any loss, theft, injury, or damage that occurs during the event due to factors beyond our control.
- Our liability is limited to the value of the catering services provided.

11. Dispute Resolution

- Any disputes will be resolved amicably. If unresolved, the matter will be referred to arbitration under Pakistani law.

12. Legal Jurisdiction

- These Terms & Conditions are governed by the laws of Pakistan. Any legal proceedings must be initiated in the courts of Karachi.