



Caterers
Est. 1979

The
breakfast
brunch
hi-tea
lunch
&
dinner
Menu



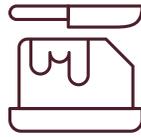
Celebrating

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.





Morning Luxe Collection

(Breakfast)

Desi Sunrise Delight

HARA MASALA OMELETTES

ANDA GHOTALA (SCRAMBLED & STIR-FRIED EGGS)

BOILED EGGS

BUTTER & ASSORTED JAM SELECTION

ALOO BHUJIA

LAHORI CHICKPEA CURRY

LIVE PURI STATION

TAWA PARATHA (LIVE)

TOASTED BREAD SLICES

SEASONAL JUICE ASSORTMENT

MIX TEA & GREEN TEA





Continental Wellness Breakfast

ORGANIC ORANGE & APPLE JUICES

CHOICE OF EGGS: SCRAMBLED / FRIED / BOILED / OMELETTE

FARM-FRESH BUTTER

BREAKFAST FISH FILET

FRUIT JAMS (ORANGE & APPLE)

BREAD SLICES & PAN BREAD

FRESH CROISSANT

VARIETY OF CEREALS WITH HOT & COLD MILK

CHICKEN SAUSAGES

SAUTÉED MUSHROOMS

MASHED POTATOES

BAKED BEANS

BLACK & GREEN TEA BAGS

TROPICAL FRUIT PLATTER

SET YOGURT





Midday Majlis

(Brunch)

Royal Fusion Brunch

CHICKEN NIHARI
LAHORI CHICKPEA CURRY
SHENWARI BBQ CHICKEN TIKKA
PESHAWARI CHAPLI KABAB
FLUFFY FRENCH OMELETTES
LIVE CHICKEN SHAWARMA STATION
BUTTERED BREAD WITH HONEY
ASSORTED JAM BAR
LIVE PARATHA STATION
ALOO BHUJIA WITH MINI KACHORI
LIVE TANDOOR (NAAN & QULCHA)
NESTLÉ JUICES
DESSERT PASTRIES
MIX TEA & GREEN TEA





The Heritage Brunch

MUTTON PAYA STEW

SLOW-COOKED CHICKEN HALEEM

LIVE TAWA QEEMA

BEHARI CHICKEN CHEESE MAYO ROLLS

ACHARI ALOO BHUJIA

LAHORI CHICKPEA CURRY

LIVE PURI COUNTER

ROGHNI QULCHA

CHEF'S ASSORTED OMELETTES

BREAD WITH BUTTER & JAM

CHILLED SWEET & SALTY LASSI

LIVE ALOO PARATHA

SEMOLINA HALWA (SUJI DELIGHT)

CREAMY CARAMEL DESSERT

SEASONAL FRESH JUICES

MIX TEA & GREEN TEA





Elegant Bites Collection

(Hi-Tea)

Classic Teatime Tray

CHICKEN SANDWICHES
VEGETABLE SAMOSA
ASSORTED COOKIES
MINI PIZZA ROUNDS
DRY TEA PASTRIES
TEA & COFFEE SERVICE

Street & Savory Combo

CHICKEN PATTIES
TEA SANDWICHES
FRUIT CAKE SLICES
COOKIE MEDLEY
MINI BUN KABAB
TRADITIONAL SHAMI KABAB
FRENCH FRIES
KARAK TEA





Spiced Sweets & Snacks

ASSORTED SANDWICHES

CHEESE SAMOSA

MARBLE CAKE BITES

COOKIE ASSORTMENT

GLAZED CHICKEN WINGS

GULAB JAMUN

TEA & COFFEE

Savory High-Tea Spread

CHICKEN PATTIES

CHICKEN SAMOSA

VEG SPRING ROLLS

CHICKEN NUGGETS

ASSORTED SANDWICHES

FRENCH-STYLE PASTRIES

COOKIE PLATTER

TEA & COFFEE





Desi-Chinese Platter

MINI SEEKH KABAB
CHICKEN SANDWICHES
CHINESE SPRING ROLLS
COOKIES ASSORTMENT
SEASONED FRENCH FRIES
FRUIT CAKE SLICE
CHICKEN WINGS
DRY PASTRIES
SHAMI KABAB
TRADITIONAL TEA & COFFEE

Live Bites Fusion Feast

CHICKEN SHASHLIK SKEWERS
TANGY CHANA CHAAT
CRISPY CHICKEN WONTON
CRUNCHY CHICKEN CHUNKS
GLAZED CHICKEN WINGS
MINI SANDWICHES
FRUIT CAKE SLICE
SHAMI KABAB
MINI CHICKEN SAMOSA
LIVE JALEBI STATION
GULAB JAMUN
TEA & COFFEE





Premium Protein Platter

CHICKEN SEEKH KABAB
CHICKEN LOLLIPOPS
SESAME PRAWN TOAST
CHICKEN NUGGETS
FRENCH FRIES
SHAMI KABAB
CHICKEN SANDWICHES
CHICKEN DRUMSTICKS
COOKIE ASSORTMENT
SPICY FRIED CHICKEN
MINI SPRING ROLLS
RASMALAI
TEA & COFFEE

Snack Carnival Box

MINI CHICKEN SHASHLIK
MINI PIZZA ROUNDS
QEEMA SAMOSA
MARBLE CAKE SLICES
CRUMB-FRIED FISH FINGERS
MINI SEEKH KABABS
VEG SPRING ROLLS
SHAMI KABAB
CHICKEN WINGS
SEASONAL FRUIT CHAAT
GULAB JAMUN
TEA & COFFEE





Grand Feast Series

(Lunch & Dinner)

Desi Delight Spread

CHICKEN YAKHNI PULAO
PALAK GOSHT (SPINACH MUTTON CURRY)
BOHRI-STYLE CHICKEN CUTLETS
ROYAL NARGISI KOFTA
MIXED VEGGIE CURRY (ALOO, PEAS, CARROTS)
NAAN & TAFTAN BREAD BASKET
LIVE TANDOOR STATION
GREEN SALAD & RAITA
KHEER IN CLAY POT

Homestyle Feast

STEAMED RICE
MUTTON DAAL GOSHT
BUTTER CHICKEN (MURGH MAKHANI)
TRADITIONAL SHAMI KABAB
PAKORA CURRY
FOIL-WRAPPED CHICKEN WITH VEGGIES
HYDERABADI MIRCHI KA SALAN
SPICED ACHAR & BEGAN BHAGARA
GREEN CHUTNEY DIP
NAAN & TAFTAN
LIVE TANDOOR STATION
FRUIT TRIFLE CUPS
MIXED TEA





Modern International Platter

SINGAPOREAN LAYERED RICE
MUTTON KUNNA STEW
LIVE CHICKEN FAJITA WRAPS
TAWA PARATHA (LIVE COUNTER)
BBQ LEBANESE CHICKEN BOTI
PASTA DUO STATION (WHITE & RED SAUCE)
LIVE SANGAM KABAB COUNTER
NAAN & TAFTAN BASKET
LIVE TANDOOR
CONTINENTAL SALAD BAR
BROWNIE WITH VANILLA ICE CREAM
CHOCOLATE MOUSSE CUPS
MIX TEA & GREEN TEA





Arrival to Aftertaste

On Arrival

FRESH FRUIT JUICES
CHICKEN DYNAMITE

Main Course

WHITE CHICKEN BIRYANI (BOMBAY OR DELHI STYLE)
CLASSIC MUTTON KARAH
CREAMY CHICKEN HANDI
AFGHAN-STYLE BBQ BEEF BOTI
CHICKEN RESHMI KABAB
CRUMB-FRIED FISH FILETS
PALAK PANEER CURRY
NAAN & TAFTAN BREAD
LIVE TANDOOR STATION
CONTINENTAL SALAD BAR
CHERRY CRUNCH DESSERT
WARM GULAB JAMUN
MIX TEA & GREEN TEA





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 unless agreed otherwise in writing.
- 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.