



Caterers
Est. 1979

The
iftar
&
dinner
Menu



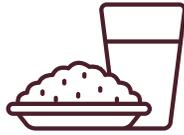
Celebrating

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.





Traditional Comfort

Iftar Menu

MEDJOOOL DATES
CLASSIC ROOH AFZA SHARBAT
MIXED VEGETABLE PAKORAS
SPICED ALOO SAMOSA
DAHI PHULKI CUPS
KARAK CHAI (TEA)

Dinner Menu

PEAS-INFUSED PULAO
HOMESTYLE CHICKEN STEW
BBQ BEHARI CHICKEN TIKKA
ROGHNI NAAN
LIVE TANDOOR STATION
CONTINENTAL SALAD BAR
ROYAL SHAHI KHEER





Mughlai Delight

Iftar Menu

DATES & ROOH AFZA WITH MILK
GOLDEN VEGETABLE SPRING ROLLS
CRISPY MIX PAKORAS
CREAMY DAHI BARAY
PREMIUM TEA SERVICE

Dinner Menu

KABULI AFGHANI PULAO
CHICKEN KOFTA CURRY
BEEF SEEKH KABABS
STEAM-WRAPPED CHICKEN FOIL
ROGHNI NAAN
LIVE TANDOOR STATION
CONTINENTAL SALAD BAR
LAB-E-SHIREEN CUPS
WARM GULAB JAMUN





Fusion Iftar Dinner

Iftar Menu

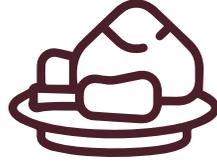
DATES

CLASSIC ROOH AFZA
ASSORTED SAMOSA PLATTER
CHANA CHAAT BOWL
POTATO CUTLETS
CREAMY DAHI BARAY
KARAK TEA

Dinner Menu

CHICKEN YAKHNI PULAO
TRADITIONAL ALOO GOSHT CURRY
BOHRA FRIED CHICKEN
TURKISH-STYLE KABAB
ROGHNI NAAN
LIVE TANDOOR STATION
CONTINENTAL SALAD BAR
KULFI CRUNCH CUPS
BOTTLE GOURD HALWA (LOKI HALWA)





The Royal Ramadan Spread

Iftar Menu

DATES

FRESH SEASONAL JUICE

MIXED PAKORAS

CREAMY FRUIT CHAAT

SPICED CHANA CHAAT

CHICKEN SPRING ROLLS

JALEBI WITH CREAM

HOT TEA SERVICE

Dinner Menu

SINDHI CHICKEN BIRYANI

MAKHNI CHICKEN HANDI

CREAMY MALAI CHICKEN BOTI

FRIED MUTTON CHOPS

ALOO PALAK (SPINACH & POTATO CURRY)

ROGHNI NAAN

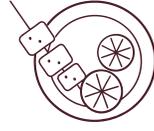
LIVE TANDOOR STATION

CONTINENTAL SALAD BAR

SICILIAN ICE CREAM SCOOP

ROYAL SHAHI KHEER





Elite Ramadan Banquet

Iftar Menu

DATES

ROOH AFZA OR SWEET/SALTY LASSI

VEG SPRING ROLLS

CHEESE-STUFFED PERI BITES

SPICY ALOO SAMOSA

FRESH FRUIT CHAAT

DAHI PHULKI

MALPURA WITH RABRI DRIZZLE

TRADITIONAL CHAI

Dinner Menu

MUTTON ZAFRANI BIRYANI

CHICKEN GINGER MASALA

BBQ BEEF BEHARI BOTI

BOHRA FRIED CHICKEN

STEAM-WRAPPED MUTTON FOIL

MIXED VEGETABLE MEDLEY

ROGHNI NAAN

LIVE TANDOOR STATION

CONTINENTAL SALAD BAR

CREAMY FRUIT COCKTAIL

SHAHI TUKRAY WITH ALMOND GARNISH





Luxe Grand Iftar

Iftar Menu

PREMIUM DATES
CHILLED FRESH JUICE
CHICKEN SANDWICHES & MINI PIZZA BITES
CHANA CHAAT & CREAMY FRUIT CHAAT
LIVE CHICKEN SHAWARMA WRAPS
CREAM-TOPPED CRISPY JALEBI
HOT TEA SERVICE

Dinner Menu

CHICKEN ZAFRANI BIRYANI & LIVE MUTTON KARAH
STUFFED CHICKEN ALA KIEV
MEDIUM PRAWN TEMPURA (WITH DIP)
SPICED BEEF CHAPLI KABAB
PALAK PANEER CURRY
ROGHNI NAAN
LIVE TANDOOR STATION
CONTINENTAL SALAD BAR
FRUIT TRIFLE DESSERT
SILKY CREAM CARAMEL





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:
 - o 7+ days before the event: 90% refund of advance
 - o 4–6 days before the event: 50% refund of advance
 - o 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.