



Caterers
Est. 1979

The
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.





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.
- 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.