



Caterers
Est. 1979

The
menu

INFO@HANIFRAJPUTCATERERS.COM
HANIFRAJPUTCATERERS.COM



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.





Classic Delight Platter

SIGNATURE CHICKEN BIRYANI

MUGHLAI CHICKEN QORMA

TRADITIONAL BREAD BASKET (TAFTAN & NAAN)

RAITA & FRESH GARDEN SALAD

Royal Feast Platter

ROYAL MUTTON BIRYANI

MUGHLAI CHICKEN QORMA

TRADITIONAL BREAD BASKET (TAFTAN & NAAN)

RAITA & FRESH GARDEN SALAD

Meaty Fusion Platter

SIGNATURE CHICKEN BIRYANI

RUSTIC MUTTON KUNNA

TRADITIONAL BREAD BASKET (TAFTAN & NAAN)

RAITA & FRESH GARDEN SALAD

Nawab's Special Platter

ROYAL MUTTON BIRYANI

HERITAGE MUTTON QORMA

TRADITIONAL BREAD BASKET (TAFTAN & NAAN)

RAITA & FRESH GARDEN SALAD





Sweet Endings

(CHOOSE ANY ONE)

CLASSIC FRUIT TRIFLE

VELVETY CARAMEL CUSTARD

SEMOLINA DELIGHT

BOTTLE GOURD BLISS

CARROT ELIXIR

ROYAL RICE KHEER

MUGHLAI BREAD PUDDING

CHILLED ALMOND FIRNI

SAFFRON FESTIVE RICE

ROYAL MOTANJAN DELIGHT

APRICOT FANTASY

ASSORTED SWISS ROLLS

CELEBRATION LAB-E-SHIREEN

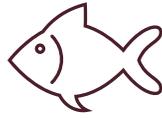
CREAMY DOODH DULARI

BRITISH BREAD & BUTTER PUDDING



Note:

For gatherings under 100 persons, rates will be increased as per policy.



From the Ocean Grill

CLASSIC PRAWN SIZZLERS (FRIED/GRILLED)

CRISPY TEMPURA PRAWNS & VEGGIES

TEMPURA FISH & VEGGIE FRITTERS

SPICED FISH CAKES

CHARGRILLED FISH TIKKA

GOLDEN CRUMB-FRIED FISH

LAHORI MASALA FRIED FISH

CRUNCHY FISH FINGERS

ENGLISH-STYLE FISH ORLY

WHOLE POMFRET – FRIED OR GRILLED

FISH & CHEESE CRISPERS

SPICY FISH KARAHI

TAWA-SEARED SURMAI

SPICY DYNAMITE PRAWNS

GRILLED BBQ CRAB

MASALA SHRIMP CURRY

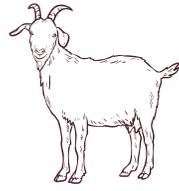




Poultry Pleasures

- | | |
|--|---------------------------------------|
| TRADITIONAL SAJJI ROAST | CONTINENTAL ALA KING CHICKEN |
| SMOKY CHICKEN TIKKA | DESI CHICKEN KARAHAI |
| STUFFED CHICKEN KIEV | CHICKEN IN WHOLE SPICES |
| CRISPY FRIED CHICKEN
(BOHRI/BROAST STYLE) | CHICKEN WITH VEGGIE CHILI TOSS |
| LAHORI CHARGHA ROAST | BAKED CHICKEN & MUSHROOM
CASSEROLE |
| SKEWERED CHICKEN SHASHLIK | GREEN HERB CHICKEN CURRY |
| MINCED CHICKEN SEEKH KABAB | FOIL-WRAPPED SPICED CHICKEN |
| CHICKEN SHAWARMA WRAP | CHEESY CHICKEN FINGERS |
| STEAMED CHICKEN ROAST | CLASSIC CHICKEN CORDON BLEU |
| FRONTIER CHAPLI KABAB | BUTTER CREAM CHICKEN |
| SPICY GINGER CHICKEN | DYNAMITE CHICKEN BITES |
| CREAMY HANDI CHICKEN | BALOCHI-STYLE CHICKEN TIKKA |
| SPICED CHICKEN KOFTA CURRY | LEBANESE CHICKEN BOTI |
| WHITE CREAM CHICKEN QORMA | SLOW-COOKED CHICKEN HALEEM |
| HOMESTYLE CHICKEN STEW | OTTOMAN TURKISH KABAB |

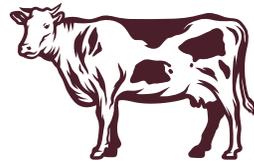




Butcher's Signature Cuts

ROYAL WHOLE STUFFED LAMB
SLOW-STEAMED MUTTON ROAST
FOIL-WRAPPED SPICED MUTTON
SIGNATURE MUTTON CHOPS (FRIED/GRILLED)
RUSTIC POT-COOKED KUNNA
GRIDDLE-COOKED KHATA KHAT
WHOLE SPICE MUTTON CURRY
CREAMY HANDI MUTTON
BUTTER-INFUSED MAKHANI MUTTON
ZESTY GINGER MUTTON
TRADITIONAL MUTTON KARAH
PICKLED-STYLE ACHAR GOSHT
ONION-LACED DO PIYAZA MUTTON
SPINACH MUTTON CURRY
SLOW-COOKED MUTTON PAYA
CARVED MUTTON JOINT ROAST
SURF & TURF MUTTON-PRAWN MASALA





Gourmet Beef Selections

MUGHLAI GOLA KABAB

CLASSIC BEEF SEEKH KABAB

SPICED BEHARI STRIP KABAB

FRONTIER-STYLE CHAPLI KABAB

SOFT SHAMI KABAB

HOMESTYLE BEEF KOFTA CURRY

NARGISI STUFFED KOFTA

SKEWERED BEEF SHASHLIK

BEEF SHAWARMA WRAP

BEEF STIR-FRY WITH VEGGIES

SPICED BOHRA BEEF CUTLETS

MUGHLAI BEEF QORMA

GRIDDLE-SEARED TAWA KABAB

BBQ-GRILLED BEEF BOTI

TRADITIONAL BEEF NIHARI

WHOLE-SPICE BEEF CURRY

RUSTIC BEEF STEW

TENDER PASANDA BEEF
CURRY

LAYERED BEEF LASAGNA

BISTRO MINI PEPPER STEAK

FIERY BEEF CHILLI FRY

MINCED BEEF WITH CHILLI
INFUSION

SLOW-COOKED BEEF HALEEM





Garden Harvest Specials

SPICED POTATO BHUJIA WITH PURI

COTTAGE CHEESE IN CREAMED SPINACH

SEASONAL MIXED VEGETABLE MEDLEY

CRISPY VEGGIE CUTLETS

GOLDEN VEG SPRING ROLLS

SPINACH & POTATO CURRY

AROMATIC VEGETABLE BIRYANI

TEMPERED YELLOW LENTILS

CRISP-FRIED OKRA

POTATO & GREEN PEA MASALA

SOUTH INDIAN MASALA DOSA

CREAMY MALAI KOFTA CURRY

KARAHI-STYLE SPICY MUSHROOMS

GRILLED PANEER SKEWERS

SPICED PANEER KARAH

MUSTARD GREENS WITH CORN ROTI





Signature Rice Creations

SIGNATURE CHICKEN BIRYANI / FRAGRANT PULAO

ROYAL PRAWN BIRYANI

GREEN PEA PULAO

SWEET KASHMIRI PULAO

ROYAL MUTTON BIRYANI / PULAO

SPICED MALAYSIAN RICE BOWL

INDO-CHINESE CHICKEN FRIED RICE

HEARTY BEEF BIRYANI

LAYERED SINGAPOREAN FUSION RICE

TRADITIONAL AFGHANI PULAO





World of Soups

CLASSIC CHICKEN & CORN SOUP

SILKY CREAM OF CHICKEN

TANGY HOT & SOUR DELIGHT

THAI-INSPIRED COCONUT CHICKEN SOUP

VELVETY CREAM OF MUSHROOM

ROASTED TOMATO CREAM SOUP

INDIAN-SPICED LENTIL SOUP

CLEAR CHICKEN CONSOMMÉ

CHILLED SPANISH GAZPACHO





Sweet Celebrations

GOURMET CAKE MEDLEY

ROYAL KULFI FALOODA

PREMIUM ICE CREAM SELECTION

FLAMING BAKED ALASKA

GOLDEN GULAB JAMUN

LIVE JALEBI STATION

CREAM-DRENCHED MALPURA

CREAMY DOODH DULARI DELIGHT

CLASSIC BAKED APPLE PIE

DARK CHOCOLATE MOUSSE

FRENCH CHOCOLATE ÉCLAIR

RAINBOW ICE GOLA

AIRY CHOCOLATE SOUFFLÉ

MOLTEN CHOCOLATE LAVA CAKE

FUDGE BROWNIE & ICE CREAM DUO

CHOCOLATE-DRIZZLED
PROFITEROLES

SEASONAL FRESH FRUIT BOWL

MINI FRUIT TARTS

CARAMELIZED ORANGE CRÊPES

FLOWING BELGIAN CHOCOLATE
FOUNTAIN

CHERRY CRUMBLE DELIGHT

CHOCO-BISCUIT FUSION

ICE-CREAM CART

LIVE WAFFLE STATION

TRADITIONAL HALWA TASTING
BAR

RICH LOTUS SEED HALWA

GRAND DESSERT SHOWCASE
(6 SELECTIONS)





Signature Sips & Refreshments

PINK KASHMIRI CHAI

PREMIUM BLACK & GREEN TEA SELECTION

CHILLED ICED TEA

ARTISAN HANDCRAFTED COFFEE

FRESH BREWED ESPRESSO

FALOODA FUSION SHAKE

ICED MOCHA COFFEE

FRESH FRUIT SMOOTHIES

ZESTY MINT COOLER

TROPICAL PINA COLADA MOCKTAIL

SIGNATURE FRUIT MOCKTAILS

ICY FRUIT SLUSHES

COLD-PRESSED FRESH JUICES

CHILLED ROSE MILK INFUSION





Hi-Tea Delights

CREAMY ALFREDO PASTA	MUGHLAI SHAMI KABAB
COOKIE MEDLEY	GOLDEN FISH FINGERS
GOURMET TEA SANDWICHES	SEASONED FRENCH FRIES
FLAKY CHICKEN PUFF PASTRY	TANGY DAHI PHULKIS
STUFFED PUFF VOL-AU-VENT	SPICY CHICKPEA CHAAT
BITE-SIZED PIZZA ROUNDS	WARM GULAB JAMUN
SPICED CHICKEN SAMOSA	GLAZED CHICKEN WINGS
CRISPY CHICKEN SPRING ROLLS	CRISPY CHICKEN NUGGETS
MINCED MEAT SAMOSA	ZESTY CHICKEN DRUMSTICKS
CHEESE-FILLED SAMOSA	CREAMY CHICKEN CROQUETTES
GARDEN VEG SAMOSA	CRISPY CHICKEN WONTONS
VEGGIE SPRING ROLLS	SIZZLING TAWA CHICKEN
TEA-TIME PASTRY ASSORTMENT	CHICKEN LOLLIPOPS WITH DIP
CLASSIC FRUIT LOAF SLICE	MELTY CHICKEN CHEESE BITES
LIVE PANI PURI SHOTS	MINI BUN KABAB SLIDER
VANILLA TEA CAKE	SPICY CHEESE-STUFFED PEPPERS
SWIRLED MARBLE CAKE	CRUNCHY CHICKEN CHUNKS





Lunch Box Packages

Classic Comfort Box

CHICKEN SANDWICHES – 2 PCS

CRISPY FRIED CHICKEN (¼) – 1 PC

FRUIT CAKE SLICE – 1 PC

BANANA – 1 PC

JUICE PACK – 1 PC

Savory Snack Box

CHICKEN SANDWICHES – 2 PCS

CHINESE ROLLS – 2 PCS

SAMOSAS – 2 PCS

DRY PASTRY – 1 PC

APPLE – 1 PC

JUICE PACK – 1 PC

Mini Munch Box

MINI BEEF BURGER – 1 PC

FRENCH FRIES

MINI PIZZA – 1 PC

HONEY PASTRY – 1 PC

BANANA – 1 PC

JUICE PACK – 1 PC





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.