



Caterers
Est. 1979

The
sehri
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 Comfort Sehri

SWEET & SALTY LASSI

BRAIN MASALA CURRY

CHICKEN KOFTA IN SPICED GRAVY

ALOO PARATHA WITH NUTELLA DRIZZLE

ASSORTED OMELETTES (LIVE STATION)

FRESH BREAD SELECTION

LIVE TANDOOR (NAAN & QULCHA)

GARDEN SALAD & PLAIN YOGURT

MINI GLAZED DONUTS

TRADITIONAL PHENI (VERMICELLI NEST)

CLASSIC TEA & GREEN TEA

A perfect blend of traditional taste with sweet comfort.





Desi Fusion Feast

FRESH MILKSHAKE (BANANA/STRAWBERRY)

ZEERA-INFUSED BASMATI RICE

LAHORI MURGH CHOLAY

NALLI NEHARI WITH BRAIN (MAGHAZ)

FAJITA-SPICED CHICKEN TIKKA

GREEN QEEMA ALOO MASALA

BAKED BEEF LASAGNA

LIVE OMELETTE STATION

BREAD STATION WITH TOASTS

LIVE TANDOOR (NAAN & TAFTAN)

CONTINENTAL SALAD SPREAD

PLAIN YOGURT

PHENI (TRADITIONAL SWEET VERMICELLI)

LAB-E-SHIREEN DESSERT CUPS

A seamless mix of East and West for Ramadan nights.





Gourmet Sehri Spread

MILKSHAKE BAR (SEASONAL FLAVORS)

SWEET & SALTY LASSI SELECTION

BOILED EGGS

CHICKEN RESHMI HANDI WITH PANEER

MUTTON KUNNA WITH PAYA FUSION

CHICKEN TAWA QEEMA

GRILLED BEEF STEAK WITH MASHED POTATOES

CHEESE-STUFFED PARATHA WITH NUTELLA SWIRL

ASSORTED OMELETTES

BREAD STATION

NAAN & TAFTAN BREADS

LIVE TANDOOR (FRESH BREADS)

CONTINENTAL SALAD BAR

PLAIN YOGURT

PREMIUM ICE CREAM SELECTION

CREAMY FRUIT COCKTAIL

Ideal for grand family-style or corporate sehri buffets.





Royal Desi Sehri Banquet

FRESH MILKSHAKE (MANGO/BANANA/CHIKOO)

SWEET & SALTY LASSI

STEAMED RICE

MUTTON ALOO GOSHT CURRY

CLASSIC BEEF NEHARI

DHAGA-STYLE SEEKH KABAB

LIVE SPECIAL KATAKAT (MIXED MEAT DELIGHT)

ALOO TARKARI WITH FRESH PURI

SPANISH-STYLE OMELETTE

BREAD STATION WITH JAM & BUTTER

NAN & TAFTAN SELECTION

LIVE TANDOOR COUNTER

CONTINENTAL SALAD STATION

PLAIN YOGURT

RASMALAI IN CREAMY SYRUP

FRESH FRUIT COCKTAIL

TRADITIONAL TEA & GREEN TEA

A lavish sehri experience rich in flavor, tradition, and variety.





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.