



Caterers
Est. 1979

The
wedding
&
valima
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.





The Elegant Classic

ROYAL CHICKEN BOMBAY BIRYANI
SIGNATURE CHICKEN KARAHI
BEEF SEEKH KABAB WITH SMOKY BBQ SAUCE
SPICED ALOO BHUJIA WITH MINI KACHORI
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (GARLIC NAAN)
CONTINENTAL SALAD BAR
LAB-E-SHIREEN DELIGHT



The Premium Fusion

LAYERED SINGAPOREAN RICE
COAL-SMOKED MUTTON KARAHI
CHICKEN MALAI TIKKA WITH BBQ SAUCE
CREAMY CHICKEN RESHMI KABAB
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (GARLIC NAAN)
CONTINENTAL SALAD BAR
CRUNCHY KULFI FALOODA
GOLDEN GULAB JAMUN





The Gourmet Gold

MUTTON BOMBAY BIRYANI ROYALE
HANDI-STYLE CREAMY CHICKEN
SHENWARI CHICKEN TIKKA (BBQ SAUCE)
FISH & CHIPS WITH TARTAR DIP
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (ROGHNI NAAN)
CONTINENTAL SALAD BAR
ICE CREAM SELECTION
MALPURA WITH RABRI ESSENCE
KASHMIRI PINK TEA





The Imperial Banquet

Starter

HOT & SOUR SOUP WITH FISH CRACKERS

Main Course

CHICKEN YAKHNI PULAO
RUSTIC MUTTON KUNNA CURRY
CLASSIC CHICKEN KARAH
WHOLE POMFRET FISH FRY
TURKISH-STYLE CHICKEN KABAB
FOIL-WRAPPED STEAM CHICKEN
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (GARLIC NAAN)
CONTINENTAL SALAD BAR
ARTISAN ICE CREAM CART
LIVE JALEBI STATION
BOTTLE GOURD HALWA (LOKI)
SIGNATURE ESPRESSO COFFEE





The Royal Platter

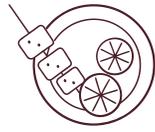
Starters

CREAM OF CHICKEN SOUP
MINI MEATBALLS IN HERB SAUCE
COLD CANAPÉ TRIO

Main Course

WHITE MUTTON BIRYANI
KUNNA PAYA CURRY
WHITE CHICKEN QORMA
LAHORI FRIED FISH WITH MASALA & LEMON
LEBANESE CHICKEN BOTI (BBQ SAUCE)
MUGHLAI CHANDAN KABAB
STUFFED CHICKEN ALA KIEV
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (GARLIC NAAN)
CONTINENTAL SALAD BAR
ARTISAN ICE CREAM CART
VELVETY CREAM CARAMEL
GAJAR HALWA (CARROT DELIGHT)
ESPRESSO COFFEE
CHENAK-STYLE SPICED TEA





The Grand Feast

Starters

FRESH SEASONAL JUICES (PINA COLADA & MINT MARGARITA)
CHICKEN DYNAMITE BITES

Main Course

ROYAL CHICKEN BOMBAY BIRYANI
SHENWARI MUTTON KOYLA KARAH
ZESTY GINGER CHICKEN
BBQ-FRIED MUTTON CHOPS
PRAWN TEMPURA WITH TARTAR SAUCE
BEHARI CHICKEN TIKKA (BBQ SAUCE)
BEEF TAWA KABAB
PUNJABI SARSON KA SAAG
TAWA-FRIED PARATHA
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (ROGHNI NAAN) & CHAPATI STATION
CONTINENTAL SALAD BAR
CLAY POT MATKA KULFI
CHERRY CRUNCH DESSERT
CREAM CARAMEL DELIGHT
GAJAR HALWA (CARROT PUDDING)
PATHAN-STYLE CHENAK CHAI
GOURMET ESPRESSO





The Majestic Fusion

Starters

SEASONAL JUICES (PINA COLADA & MINT MARGARITA)
CHEESE-STUFFED PERI BITES

Main Course

WHITE CHICKEN BIRYANI
TRADITIONAL DELHI-STYLE MUTTON QORMA (DANEDAR)
BOHRA-STYLE FRIED CHICKEN OR STEAM FOIL CHICKEN
BBQ FISH TIKKA
TURKISH-INSPIRED CHICKEN KABAB
CREAMY ALFREDO PASTA
TRADITIONAL BREAD BASKET (NAAN & TAFTAN)
LIVE TANDOOR (ROGHNI NAAN)
CONTINENTAL SALAD BAR
ICE CREAM CART
LIVE KUNAFI DESSERT STATION
DOODH DULARI DELIGHT
PREMIUM GLORY PAN DESSERT





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.