



Caterers
Est. 1979

The
iftar
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 Iftar Tray

PREMIUM DATES SELECTION

CLASSIC ROOH AFZA

MIXED VEGETABLE PAKORAS

CRISPY ALOO SAMOSA

FRESH SEASONAL FRUIT CHAAT

DAHI PHULKI CUPS

DOODH PATTI CHAI (MILK TEA)

A timeless and humble Iftar experience for any gathering.



Street Food Iftar Delight

SOFT DATES ASSORTMENT

ROOH AFZA WITH CHILLED MILK

GOLDEN VEG SPRING ROLLS

SPICED CHANA CHAAT

CREAMY FRUIT CHAAT

ALOO BHUJIA WITH MINI KACHORI

JALEBI WITH WHIPPED CREAM

DOODH PATTI CHAI

Ideal for vibrant Iftar setups with sweet & spicy flavors.





Iftar-e-Mazedar

FRESH DATES

CLASSIC ROOH AFZA SHARBAT

TRADITIONAL CHICKEN HALEEM

MIX PAKORAS PLATTER

TEA-TIME CHICKEN SANDWICHES

MIXED SEASONAL FRUIT CHAAT

SPICY MIX CHAAT

ASSORTED SAMOSAS (BEEF & VEG)

WARM GULAB JAMUN

DOODH PATTI CHAI

A timeless and humble Iftar experience for any gathering.





Premium Iftar Selection

MEDJOOOL DATES

SWEET & SALTY LASSI

ROOH AFZA REFRESHMENT

CRISPY CHICKEN WONTONS

MIXED PAKORA PLATTER

CHICKEN PARATHA ROLL

CREAMY FRUIT CHAAT BOWL

SPICY ALOO BHUJIA WITH MINI KACHORI

BOHRA-STYLE FRIED CHICKEN

GOLDEN VEGETABLE SPRING ROLLS

PISTA-FLAVORED MATKA KULFI

SIGNATURE DOODH PATTI CHAI

Perfect for corporate iftar or high-end Ramadan buffets.





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.