



SRI MAYYIA™
CATERERS
Since 1953



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MENU

Kalyani Gardens, # 39/2, C/2, Govardhanagiri, Banashankari 1st Stage, Bengaluru - 560 050

Sales Associate :



SRI MAYYIA™
CATERERS
Since 1953

Pioneers in **PURE AUTHENTIC**
VEGETARIAN Catering since 1953

WEDDINGS

PARTIES

FESTIVALS

CORPORATE EVENTS

MICE

Sri Mayyia Caterers render bespoke F & B catering solutions to esteemed clientele across 50 cities in South India, serving a variety of global cuisines, making events memorable since 1953.

Sri Mayyia Caterers has earned a reputation for being one of the most committed and ethical catering service providers, with a penchant for customer service. Sri Mayyia Caterers also has a rare distinction of serving large events at Five Star Hotels.



15000
Events



50
Cities



300
Locations



30 Million
Guests



4
States



WELCOME DRINKS



1. Green Apple Juice
2. Watermelon Juice
3. Lemonmint Juice
4. Mango Juice
5. Grape Juice
6. Carrot Juice
7. Kokum Juice
8. Cindrella
9. Rose Milkshake
10. Lychee Milkshake
11. Strawberry Milkshake
12. Gulkand Milkshake
13. Grape Pulpy Juice
14. Pista Milkshake
15. Dry Fruit Milkshake
16. Blueberry Milkshake
17. Sweet Lime Soda
18. Anarkali
19. Pineapple Blossom
20. Banana Milkshake
21. Kiwi Punch
22. Fruit Punch
23. Thandayya
24. Thandai/Sadai
25. Purple Delight
26. Sugarcane Juice
27. Coconut Water
28. Jaljeera
29. Raw Mango Jaljeera
30. Ganga Jamuna Saraswathi
31. Katori Stuffed with Dry Fruit & Gulkand Mix
32. Rose Flavoured Golden Milkshake
33. Butterscotch Milkshake
34. Butterfruit Milkshake
35. Guava Milkshake
36. Almond Milkshake
37. Musk Mellon Milkshake
38. Pappaya Milkshake
39. Choco Almond Milkshake
40. Oreo Milkshake

NOTES

A series of horizontal dotted lines for taking notes, corresponding to the 40 items in the list on the left.

- 41. Carmel Popcorn Milkshake
- 42. Mexican Chocolate Milkshake
- 43. Milkshakes
- 44. Mexican Chocolate Milkshakes
- 45. Bourbon Chocolate Milkshake
- 46. Ice Cream Sandwich Milkshake
- 47. White Chocolate Raspberry Milkshake
- 48. Toasted Marshmallow Chocolate Milkshake
- 49. Bourbon Smores Milkshake
- 50. Chocolate Avocado Milkshake
- 51. Double Chocolate Smores Milkshake
- 52. Chocolate Donut Milkshake
- 53. Brownie Batter Milkshake
- 54. Guinness Chocolate Malted Milkshake
- 55. Chocolate Covered Strawberry Smoothie
- 56. Chocolate Root Beer Float Milkshake
- 57. Nutella Irish Cream Milkshake
- 58. Chocolate Cake Batter Milkshake
- 59. Peanut Butter Brownie Milkshake
- 60. Chocolate Chip Cookie Milkshake
- 61. Peanut Butter Brownie Milkshake
- 62. Salted Caramel Brownie Milkshake
- 63. Thin Mint Milkshake
- 64. Chocolate Vanilla Frosty

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TIPS from the MASTERS

When you create a menu for your event, consider the following 3 important points:

- 1. It should be palatable to the majority crowd and not just your immediate family.
- 2. Ensure you have variety of dishes/ cuisines so that people can choose what they want to eat.
- 3. Consider creating menu that has something for all age groups

FRESH FRUIT JUICES



- 1. Orange Nice
- 2. Black Grapes
- 3. Watermelon
- 4. Greenmelon
- 5. Coconut Water
- 6. Pineapple
- 7. Pomegranate
- 8. Sweet Lime
- 9. Green Grapes
- 10. Wood Apple Juice

NOTES

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PASS AROUND SNACKS



- 1. Chatpat Kaju
- 2. Corn Chees Balls
- 3. Pista Kaju
- 4. Kesar Pista Badam
- 5. Nachos
- 6. Cheese Pineapple
- 7. Crispy Coated Cashewnuts

NOTES

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TIPS from the MASTERS

Before you choose a venue please check if they have a functional kitchen if not what is the arrangement they have for an ODC.

STARTERS



- 41. Veg Thai Roll
- 42. Paneer BBQ
- 43. Vegetable BBQ
- 44. Mushroom BBQ
- 45. Cocktail Samosa
- 46. Chinese Ball
- 47. Corn Cheese Ball
- 48. Kulfi Corn
- 49. Moniton
- 50. Gold Coin
- 51. Cajun Potato
- 52. Mint Paneer
- 53. Honey Potato
- 54. Chat Pat Aloo
- 55. Monaco Pizza
- 56. Methi Muthia
- 57. Sweet Potato Tikki
- 58. Sabudana Tikki
- 59. Cheese Chilli Toast
- 60. Butte Malai Kebab
- 61. Mexican Kebab
- 62. Paneer Hariyali Kebab
- 63. Kadak Kebab
- 64. Tandoori Gobi
- 65. Paneer Angara
- 66. Veg Chopsuey
- 67. Malai Paneer Tikka
- 68. Dahi Kebab
- 69. Soya Chap Tikka
- 70. Soya Chap Malai Tikka
- 71. Soya Chap Hariyali Tikka
- 72. Mushroom Achari Tikka
- 73. Paneer Achari Tikka

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TIPS from the MASTERS

Get details if kitchen infrastructure, dining arrangements, man power, gas cylinders are included in the package or if that would be extra and who will be charged for it. This will save you from last minute surprises.

CONTINENTAL



1. Cheese Garlic Bread
2. Baked Beans
3. Tacos
4. Bruschetta
5. Pasta Arrabata
6. Pasta Napoliten
7. Alfredo Pasta
8. Pesto Pasta

NOTES

CHINESE RICE/NOODLE VARIETIES



1. Veg Fried Rice
2. Mushroom Fried Rice
3. Chinese Fried Rice
4. Paneer Fried Rice
5. Tofu Olive Oil Fried Rice
6. Schezwan Fried Rice
7. Noodle Fry
8. Chinese Noodles
9. Veg Noodles
10. Hakka Noodles
11. American Chopsuey
12. Paneer Mushroom Fried Rice
13. Veg Chopsuey

NOTES

TIPS from the MASTERS

For a successful event estimating your guest numbers is number one priority. It helps you Choose the right venue and success of catering depends on that. This will ensure everyone is well fed at the same time food isn't wasted.

Set your expectations of taste, quality clearly with your catering company.

Give specific instructions about spice level, usage of onion, garlic and other vegetables, serving style etc., ahead of time and ensure you get a copy of the same.

NORTH INDIAN BREADS



1. Plain Paratha
2. Methi Paratha
3. Coin Parota
4. Ceylon Parota
5. Mirchi Paratha
6. Pudina Paratha
7. Stuffed Paratha
8. Aloo Paratha
9. Coriander Paratha
10. Paneer Paratha
11. Plain Kulcha
12. Butter Kulcha
13. Baby Pudina Kulcha
14. Methi Kulcha
15. Masala Kulcha
16. Garlic Kulcha
17. Carrot Kulcha
18. Tandoori Roti
19. Khasta Roti
20. Methi Roti
21. Palak Rumali Roti
22. Pista Rumali Roti
23. Badam Rumali Roti
24. Plain Rumali Roti
25. Plain Naan
26. Anari Naan
27. Butter Naan
28. Garlic Naan
29. Singapore Naan
30. Pista Naan
31. Navarathna Naan
32. Phulkha
33. Sindhi Pulkha
34. Butter Phulkha
35. Bhatara

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NORTH INDIAN GRAVIES



1. Paneer Butter Masala
2. Paneer Gutchi Masala
3. Veg Shahi Kurma
4. Aloo Palak
5. Gobi Palak

NOTES

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SALADS



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Since 1953

1. Green Salad
2. Fruit Salad
3. Tomato & Pineapple Salad
4. Macaroni Salad
5. Corn Salad
6. Cabbage & Beetroot Salad
7. Orange & Grapes with Mint Salad
8. Carrot & Dates Salad
9. Chinese Salad
10. Russian Salad
11. Buttermilk Chilly
12. Congress Masala
13. Masala Kadle
14. Channa Dal
15. Russian Salad
16. Vegetable Salad
17. Kimchi
18. Thai Green Salad

NOTES

NORTH INDIAN RICE VARIETIES



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1. Methi Rice
2. Pudina Rice
3. Palak Rice
4. Coriander Rice
5. Jeera Rice
6. Indo Mexican Rice
7. Vegetable Pulao
8. Corn Pulao
9. Peas Pulao
10. Pot Biryani
11. Paneer Pulao
12. Mushroom Pulao
13. Vegetable Dum Biryani
14. Mughlai Dum Biryani
15. Mushroom Dum Biryani
16. Aloo Dum Biryani
17. Handi Biryani
18. Tawa Biryani
19. Hyderabad Dum Biryani
20. Bamboo Biryani
21. Paneer Makhni Biryani
22. Hyderabad Layers Biryani
23. Naati Jeerasamba Biryani
24. Jeerasamba Dum Aloo Biryani

NOTES

CHUTNEY

1. Coconut Chutney
2. Pudina Chutney
3. Coriander Chutney
4. Groundnut Chutney
5. Hucchellu Chutney
6. Red Chutney
7. Mango Chutney
8. Onion Chutney
9. Tomato Chutney
10. Hirekai Chutney
11. Ginger Chutney
12. Togaribele Chutney

NOTES

SOUTH INDIAN BREADS

1. Poori
2. Akki Poori
3. Palak Poori
4. Methi Poori
5. Ragi Rotti
6. Red Rice Akki Rotti
7. Plain Akki Roti
8. Masala Akki Rotti
9. Akki + Ragi Rotti
10. Shivamogga Akki Rotti
11. Sabudana Akki Rotti
12. Jowa Rotti
13. Methi Chapathi
14. Carrot Chapathi
15. Chapathi 3 Colour Chapathi
16. Bili Holige
17. Kerala Parota

NOTES

TIPS from the MASTERS

Cross check dates, menu, venue and number of people in each event clearly before you make the advance payment and get a clear copy of the Caterers commitment and file it.

SOUTH INDIAN RICE VARIETIES



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CATERERS

Since 1953

1. Onion Chithranna
2. Mango Chithranna
3. Lemon Chithranna
4. Peas Chithranna
5. Capsicum Chithranna
6. Vegetable Bath
7. Vangi Bath
8. Tomato Bath
9. Bisibele Bath
10. Puliogare
11. Coconut Rice
12. Ghee Rice
13. Jeera Rice
14. Pepper Rice
15. Pineapple Rice
16. Gongura Rice
17. Avagai Rice
18. Curd Rice
19. Sweet Pongal
20. Madras Pongal
21. Kharabath
22. Veg Karabath
23. Kesaribath
24. Pineapple Kesaribath
25. Dryfruit Kesaribath
26. Sapota Kesaribath
27. Shavige Bath

NOTES

SOUTH INDIAN GRAVIES



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Since 1953

1. Vegetable Saagu
2. Bombay Saagu
3. Green Peas Saagu
4. Hithkavare Kootu
5. Yam & Black Gram Kootu
6. Padvalakai Kootu
7. Hirekai Kootu
8. Veg Stew

NOTES

SAMBAR

1. Pappukura
2. Avial
3. Majjige Huli
4. Unde Majjigehuli
5. Kadmba Sambar
6. Mix Veg Sambar
7. Mangalore Cucumber Sambar
8. Allo Drumsticks Sambar
9. Vegetable Kootu
10. Udupi Gulla Boluhuli
11. Bendekai Sambar

NOTES

RASAM

1. Holige Rasam
2. Madras Rasam
3. Lemon Rasam
4. Green Chilli Rasam
5. Pepper Rasam
6. Tomato Rasam
7. Mysore Rasam
8. Udupi Rasam
9. Huruli Kattu Rasam
10. Drumstick Rasam
11. Mango Rasam
12. Kokum Rasam
13. Jeera Rasam

NOTES

TIPS from the MASTERS

If you fancy Live counters and hot food to be served at your buffet ensure your venue allows it or get necessary permissions from the venue ahead of time.

PAPAD

1. Pudina Papad
2. Masala Papad
3. Rice Papad
4. Curd Papad
5. Tomato Papad
6. Uddina Papad
7. Palak Papad
8. Stick Papad
9. Sabbakki Papad
10. Majjige Menasu

NOTES

SANDIGE WITH PAPAD

1. Aralu Sandige
2. Peni Sandige
3. Peni Sandige
4. Sabbaki Sandige
5. Avalakki Sandige
6. Akki Peni Sandige

NOTES

PICKLES

1. Tender Mango Pickle
2. Bitter Gourd Pickle
3. Herale Kai
4. Nelli Kai (Goose Berry)
5. Makaliberu
6. Pudina (Mint)
7. Curry Leaves Pickle
8. Coriander Pickle
9. Mango Pickle
10. Lemon Pickle
11. Carrot Pickle
12. Mix Veg Pickle
13. Mango Ginger Pickle
14. Avakkai
15. Gongura Garlic Pickle
16. Tamarind Pickle
17. Green Chilly Pickle
18. Corn Pickle
19. Pomegranate Pickle
20. Cucumber Pickle

NOTES

PALLYAS (DRY VEG | CURRY)

1. Mix Vegetable Pallya
2. Beans & Carrot Pallya
3. Thondekai & Cashew
4. Aloo Fry
5. Suvarnagedde Chops
6. Bhindi Fry
7. Soppu Palya
8. Beans & Green Gram Mix
9. Cauliflower & Capsicum
10. Aloo & Green Peas
11. Beetroot & Bengal Gram
12. Brinjal Pallya
13. Pumpkin Pallya
14. Alasande Kalu Pallya
15. Rajma Dal Groundnut Pallya
16. Kabul Channa Cabbage Pallya
17. Potato with Green Gobi & Yellow Capsicum Pallya
18. White Rajma Pallya

NOTES

RAITA AND GOJJU

1. Onion Raita
2. Cucumber Raita
3. Pineapple Raita
4. Apple Raita
5. Boondi Raita
6. Tomato Raita
7. Grape Raita
8. Tutti Frutti Raita
9. Pineapple Gojju
10. Grape Gojju
11. Capsicum Gojju
12. Mango Gojju

NOTES

PAYASAM (KHEER)

1. Wheat Payasam
2. Adai Payasam
3. Macaroni Payasam
4. Jackfruit Payasam
5. Dry Fruit Payasam
6. Milkmade Payasam
7. Vermicelli
8. Sabudana
9. Gasgase (Poppy Seeds)
10. Hesarubele (Green Gram)
11. Kadalebele (Bengal Gram)
12. Litchi Payasam
13. Mango Sabudana Payasa
14. Pineapple Macaroni Payasa
15. Tender Coconut Payasa
16. Seetapal Shavige Payasa

NOTES

HOLIGE (SWEET | PARATHAS)

1. Coconut Holige
2. Dal Holige
3. Kadlebele (Bengal Gram) Holige
4. Dates Holige
5. Dry Fruit Holige
6. Khoya Holige
7. Milk Holige
8. Kashi Halwa Holige
9. Badam Halwa Holige
10. Chocolate Holige
11. Anjeer Holige
12. Groundnut Holige
13. Carrot Holige
14. Pista Anjeer Badam Holige Cashewnut
15. Halwa Holige
16. Sugar Holige
17. Pista, Badam & kaju Holige

NOTES

CASHEWNUT SWEET



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41. Anjeer Sunflower
42. Cashew Pista Basket
43. Badam Nuts
44. Cashew Double Decker
45. Kheerpak
46. Cashew Cutlet
47. Kaju White Truffle
48. Kaju Katori
49. Kaju Kesar Roll
50. Kaju Chocolate Roll
51. Kaju Anjeer
52. Sunflower
53. Tiranga Roll
54. Strawberry Lounge
55. Kaju Apple
56. Kaju Cubes
57. Bubblegum
58. Kaju Kalash

NOTES

EXCLUSIVE SWEETS



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1. Kaju White Truffle
2. Mango Malai Roll
3. Peta Roll
4. Milk Almond
5. Badam Pista Toast
6. Mango Square
7. Rajini Ganda

NOTES

SUGAR FREE SWEETS

1. Sugar Free Dry Fruits
2. Barfi Sugar Free
3. Sandesh
4. Regular Jilebi
5. Mirchi Jilebi
6. Jilebi with Rabdi
7. Kaju Cubes
8. Pineapple Jilebi
9. Orange Bhog
10. Khova Patta
11. Tawa Mitai
12. Jelly Petha Sandwich
13. Navarathna Petha
14. Tawa Mitai (live)
15. Malpua (live)
16. Jam Pedas

NOTES

CAKES

1. Pineapple Pastry
2. Blackcurrent Pastry
3. Black Forest
4. Strawberry Pastry
5. Kiwi Pastry
6. Butterscotch Pastry
7. Orange Pastry
8. Assorted Pastry
9. Red Velvet Cake
10. Cup Cakes (Different Flavours)

NOTES

FRUITS



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Since 1953

1. Mulberry
2. Black Grapes
3. Kiwi
4. Plum
5. Fig
6. Australian Cherry
7. Strawberry Plum
8. Litchi
9. Apple
10. Pineapple
11. Pappaya
12. Banana
13. Dragon fruit
14. Watermelon
15. Australian grape
16. Sweet Tamarind

NOTES

ICE CREAMS



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Since 1953

1. Matka Kulfi
2. Vermicelli Kulfi
3. Anjeer
4. Chikoo
5. Mango Softie
6. Mango Kulfi Lychee Kulfi
7. Stick Kulfi
8. Kesar Cut Kulfi
9. Pizza Ice Cream
10. Popcorn
11. Cotton Candy
12. Ice Gola
13. Rose Petal Icecream
14. Pan Icecream
15. Vanilla
16. Pista Green
17. Butter Scotch
18. Lychee
19. Orange
20. Gudbud
21. Mango
22. Gulkhand
23. Fig & Honey
24. Cassata
25. Dry Fruit
26. Blackcurrant
27. Green Apple Sauce
28. Badam Kulfi
29. Kesar Pista
30. Strawberry with Chocolate Sauce

NOTES

HOT BEVERAGES



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1. Coffee
2. Tea
3. Mint Tea
4. Green Tea
5. Ginger Tea
6. Masala Tea
7. Elaichi Tea
8. Badam Milk
9. Lemon Tea

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MOUTH FRESHNER



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1. Magai Paan
2. Karjura Paan
3. Banaras Paan
4. Litchi Paan
5. Sada Paan
6. Sweet Paan
7. Calcutta Paan
8. Chocolate Paan
9. Mango Paan
10. Fire Paan

NOTES

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MENU PLANNER

Date :
Occasion :
PAX :

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NOTES



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MICE

Sri Mayyia's Catering Legacy is truly a journey from Payasam to Pasta. The wave of modernity introduced Sri Mayyia Caterers to Global Cuisines, transforming the delectables churned out, to the changing tastes.



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