



# ELEVEN COURSE

Catering | Restaurant | Resort



culinary  
connoisseur

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A Luxurious  
culinary experience.....

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Inspired •  
curated •  
bespoke •



serving  
curated  
and refined  
culinary  
experiences

ELEVEN COURSE

• culinary connoisseur •

every couple is **unique**,  
every wedding is **special**,  
so we design a **new menu**  
everytime for **every wedding**





# ELEVEN COURSE

ENRICHING CULINARY EXPERIENCE

When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: to make people happy; that is what cooking is all about.

I think every chef, not just in America, but across the world, has a double-edged sword - two jackets, one that's driven, a self-confessed perfectionist, thoroughbred, hate incompetence and switch off the stove, take off the jacket and become a family man.

**Sandeep Jain**

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the  
eleven  
course

# start a bar above

## AQUA

Mineral Water Bottle

Soft Drink Cans

## FRESH FRUITS JUICE, FROM THE NATURE..FRESHLY SQUEEZED

Orange & Kafir Lime

Pineapple & Ginger

Watermelon & Mint

# Soups...

## Tomato Basil Soup

Thin extracts of simmered tomatoes, fresh basil and cream

## Asian Soup

Spiced vegetable soup served with chopped vegetable and crispy noodles

## Khao Suey

A delightful burmese coconut noodle soup with assortment of condiments





# international delicacies

ELEVEN COURSE  
0/3



## Wood Fired Oven Pizza.....

All Pizzerias Topped With Homemade Pizza Sauce, Hand Tossed Dough Finished In Stone Oven.

Thin Crust Pizzas Served On Stone Slate & amp; Wooden Platters With Oregano, Chilli Flakes And Olive Oil.

Create A Pizza With Your Preferred Sauces And Toppings.

## Chef Special Creation

### Quattro Formaggi Pizza

Margarita Style Pizza With Basil, Cheddar, Mozzarella, Parmesan & Gouda Cheese

### Napolitana

Tomato Sauce, Olives, Capes And Goat Cheese.

### Buratta Pizza

Fresh Buratta Served On Top Of Pesto Sauce And Pine Nuts.

### Wild Fungi Pizza

Button Mushrooms, Fungi Mushrooms & Shitake Mushrooms, With Cherry Tomatoes & Parmesan Cheese



## Live Dim Sum Station

One of the greatest styles of Chinese cuisine 'Dim Sum' stands out as steamed dumplings with assorted filling served with Clear Soup & dips

### Chilly Garlic Dumpling

Carrot, lotus root, sweet potato, shitake mushroom, black fungus, peanut, fried garlic, fresh red chilli, chives

### Vegetables Chive Dumpling

Carrot, celery stick, water chestnuts, lotus root, chives

### Glass Dumpling Five Treasure

Carrot, shitake mushroom, black fungus mushroom, lotus root, sweet potato coriander

### Assorted Vegetable Dumpling

Carrot, button mushroom, shitake mushroom, lotus root, sweet potato, coriander, chives

### Spinach water chestnuts dumpling

Spinach, water chestnuts, fresh red chilli, butter, fresh garlic



## SUSHI BAR

A Japanese specialty prepared with vinegar rice, sugar & salt, combined with variety of ingredients wrapped in Nori sheets

Pickled Shitake Maki

Carrot Maki

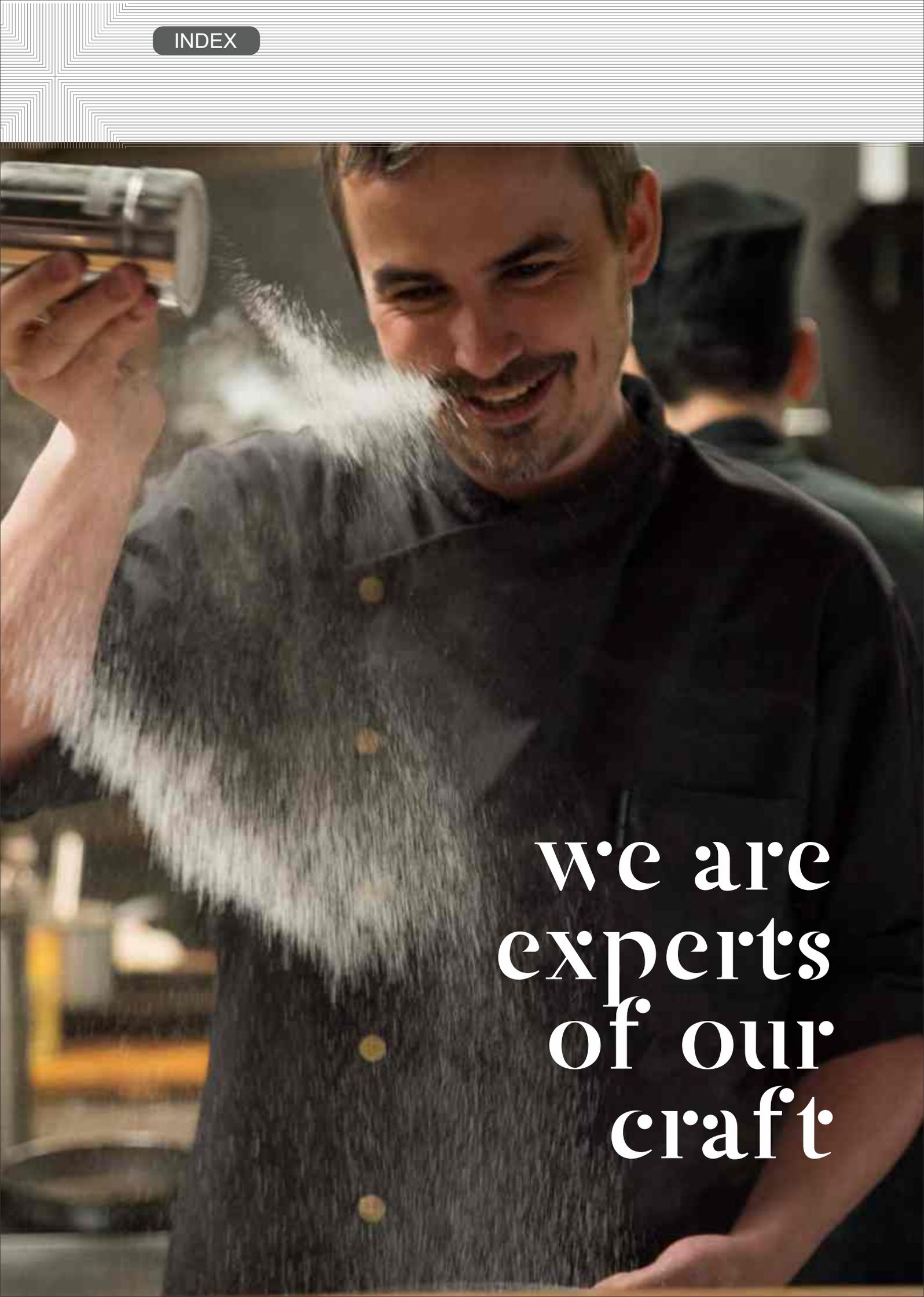
Avocado Maki

Cucumber Maki

Asparagus Maki

### Accompaniments

Finely sliced cucumber pickled in vinegar, soya & sugar finished with sesame seeds along with Olive oil, Crispy & delicious thin slices of assorted Vegetables are dipped in a batter and deep fried

A chef in a dark uniform is smiling and shaking a glass, with a cloud of white powder or steam rising from it. The background is a kitchen setting with other staff members.

**we are  
experts  
of our  
craft**

# appetizers

Traditional Clay Oven

Asian Starter's

Le Italienne....



## “Flames N Fumes of Charcoal....”

### Paneer Makai Ke Kebab

Grated cottage cheese & corn mashed and marinated in Indian spices, skewered & cooked on hot charcoal

### Subz Seekh Kabab

Unique melange of vegetables mince skewered and cooked in clay oven

### Adraki Kali Mirch Paneer Tikka

Cottage cheese laced with spiced hung curd with prominence of ginger and corn black pepper, skewered and golden browned on hot coal lit clay oven

### Bharwan Tandoori Aloo

Barrel shaped potatoes stuffed with melange of cheese, dry fruits and select spices

### Barbeque Mushrooms

Mushroom heads stuffed with gingered spinach mash, skewered and cooked in clay oven

### Malai Soya Chaap

Soya chaap marinated in yoghurt dressing cooked over charcoal grill

### Badami Broccoli

A Fusion of nutty flavoured cream & cheese with tender broccoli florets

## Asian Starters

### Lemon Grass Paneer

Stir fried cottage cheese tossed in hot chilli sauce with lemon grass

### Tempura Salt N Pepper

Assortment of exotic fresh vegetable chunks, deep fried in fluffy tempura batter served accompanied with red hot chilli and garlic sauce.

### Siricha Potato

Seasme potato satay with hot & tangy sauce

### Cigar Rolls

Crispy vegetable roll with sweet chilli black bean & creamy schezwan sauce

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memories  
and  
moments



we  
create  
meals



most  
authentic  
and



## Le Italienne...

### Crispy Thread Paneer

Batter cottage cheese & deep fried & tossed with sesame seeds

### Corn Cheese Nuggets

Mini cheese rolls crumb fried

### Falafel with Hummus

Two ways process of Garbanzos beans, crispy fried and smooth texture served topped with paprika powder and evoo

### Spinach & Corn Croquettes

Spinach & Corn mix altogether with Italian spices, Cheese & deep fried.

## Modern Indian Pre Platted Starters

### Avocado Crostini

Ripe Avocado slice topped on French baguette crutones garnish with blueberry and balsamic reduction

### Guacamole with Banana Chips

Avocados, onion, tomatoes, cilantro, jalapeno pepper, lime juice, garlic and salt, served on the top of banana chips

### Tomato Bruschetta

Antipasto from Italy consisting of grill breads topped with vegetables olive oil & salt

### Wine Tomato Tart

Bite size tart combined with ripened cherry tomatoes with dressing

# amuse bouche



# Chaat from ancient India

Indori Chaat

Haridwar Style

Delhi Delicacy

Flavour of Calcutta

Bombay Delicacy



## Indori Chaat

### Bhutte Ke Kees

Snack made from grated corn cooked on slow heat with butter for a creamy texture

## Flavour of Calcutta (In House)

### Gathiya Mogra Chaat

Crispy Stick made of gram flour and mogra dipped in yogurt topped with sweet and tangy tamarind date chutney

### Kacche Kele & Palak Patta Chaat

Raw banana & spinach leaves are batter coated & deep fried till absolutely crispy, broken into pieces & topped with spice powder, chutney & curd.

### Calcutta Puchka

Atta puchka topped with boiled & mashed black chana with imli ka pani

## Haridwar- Style

### Aloo Tikki with Chole

Crispy golden fried potato patties stuffed with spiced lentils are hands broken and served with masaledar chole

### Rava Masala Chilla

Made by using onions, chillies, semolina, ginger, coriander leaves and melange of spices, tastes amazingly delicious

## Bombay Delicacy

### Soyabeen Dosa

A crispy typical South Indian snacks made of fine ground mixture of rice and lentils served with tomatoes chutney

### Thatte Idli with Gun Powder

Thatte idli melt in mouth with sponge texture top up with gun powder

## Delhi Delicacy

### Pani Puri

Atta & Suji gol gappe stuffed with mashed spice potato and chickpeas with tangy flavor water

### Dahi Bhalla & Papdi Chaat

Fermented white lentil dumplings soaked in seasoned beaten curd & papdi and drizzled with seasonings and chutney

### Matar Patila with Kachodi

White chick peas ragout served with a crispy puffed kachodi drizzled with chutney

### Coriander & Cheese Chilla

Lentil pancakes rolled with grated spiced cottage cheese & coriander served with a pinch of tangy tomato chutney

### Ram Ladoo

It is a lentil ball light & fluffy served with tangy green chutney & mooli ka lachha





# the grand indian feast

Chef Special  
Dum Ki Handi Se  
Live From Griddle  
Desi Rasoi  
Rice  
Breadways  
Golden-Feast  
Paratha Counter  
The Greeno  
The Crispiano  
Assorted Pickles

## Chef Special

### Paneer Makhani

Cubes of fresh cottage cheese, cooked in rich buttery tomato gravy

### Paneer Aur Mirchiyo Ka Mela

Cottage cheese cooked with onion, bell peppers & tomato with Indian spices

### Kofta E Khas

Kofta made of cottage cheese stuffed with raisin, cashew nuts cooked in saffron gravy

## Dum Ki Handi Se

### Dal Eleven Course

Ovenight simmered black urad dal cooked with Indian herbs & finished with butter and cream.

### Golden Chana Masala

Soak overnight & cooked on slow fire with traditional Punjabi spices.

### Khumb Pyaza Ki Lazij Handi

Delicacy of Awadhi cuisine mushroom cooked with bell pepper & green onion

## Live From Griddle

### Broccoli Badam Jhalfrezi

Blanched & deep fried broccoli tossed with tangy tomato gravy and almonds

### Vegetable Kofta Curry

A dumpling made of mixed vegetables, fine Indian herbs, cottage cheese, deep fried served with brown gravy.

### Gobhi Khurchan

A spicy tangy preparation of crunchy cauliflower, garnished with Indian spices, fresh herbs and condiments.

## MAIN COURSE

### Palak Corn Masala

Fresh American corn cooked in spinach gravy

### Dum Aloo Kashmiri

Potato stuffed with Indian herbs & dry fruit masala cooked in rich tomato & fenugreek leaves.

### Rasili Bhindi

Sauteed okra in a tangy onion and tomato gravy

## Desi Rasoi

### Dal Tadka

A delicacy made by a whole arhar dal, tomato puree and served with a dollop of homemade butter

### Fulka

Puffed up unleavened Indian wheat bread

## Rice (Basmati Khazana)

### Vegetable Hyderabadi Biryani

Aromatic long grain basmati rice cooked with vegetables marinated in beaten yoghurt and exotic spice and sealed in a degchi oven 'dum'

### Navratan Pulao

Pulao with nine gems...Combination of seasonal vegetables, fresh and dry fruits and succulent pieces of paneer with whole spices.

## Breadways

### "The Bread Station"

#### Butter Naan

Made from fermented refined flour cooked in clay oven

#### Lachha Parantha / Pudina Parantha / Mirchi Parantha

Flaky layered bread made with whole wheat flour

#### Olive Missi Roti

Whole gram wheat and legume unleavened bread cooked on a hot iron plate

#### Onion & Paneer Stuff Kulcha

Traditional bread, stuffed with paneer, potato & onion, fresh green

## Golden - Feast (Punjabi Food)

### Amritsari Kulcha

Traditional bread, stuffed with paneer, potato & onion

### Golden Channa

Soak overnight & cooked on slow fire with traditional Punjabi spices

### Rajma Rice In Desi Kullad

Kidney beans soak & cooked on slow fire with traditional Punjabi spices with rice & served in "Desi Kullad

## The Greeno (The Salad Bar)

### Russian Salad

Par boiled potatoes, peas & carrot cubes mixed in mayonnaise dressing & garnished with fresh pineapple

### Pasta Salad

Mixed pasta and exotic vegetables with 1000 island dressing

### Waldorf Salad

Diced granny smith apple, chopped celery, crushed walnuts in creamy mayonnaise.

### Classic Caesar

Freshly picked lettuce, Parmesan shaving served with a caesar dressing

## Paratha Counter

### Mattar Parantha

Green peas mixed with spices shallow fried on a hot griddle to golden brown and glazed with butter on top

### Gobhi Parantha

Flaky bread stuffed with grated cauliflower florets, mildly spiced and smeared with homemade butter topping.

### Paneer Parantha

Indian bread stuffed with cottage cheese mash, shallow fried on a hot griddle plate to a perfect golden color.

### Aloo Parantha

A Flaky layered Indian bread stuffed with spiced potato mash ,smeared with melted butter..A delite of the North.

### Teet Ka Aachar

### Mirch Ka Aachar

## Chale saath saath.....!!

### Raita

### Assorted papad

### Assorted Pickles

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# international course kitchen

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A close-up, high-angle shot of a person's hands grating a block of yellow cheese on a dark, cylindrical grater. The grater is held at an angle, and a thick stream of finely shredded cheese is falling into a dark, shallow bowl below. The bowl contains a dish of food, possibly a pizza or a pasta salad, which is already topped with some cheese. The background is dark, and the lighting is dramatic, highlighting the texture of the cheese and the motion of the grating. The word "italian" is written in a white, serif font in the lower right quadrant of the image.

italian

Italian food contains all the flavors of Italy. Most of us are familiar with such as pizza & pasta, but there are much more in it. Tomatoes are abundantly used in Italian food. The dishes are flavored with fresh green herbs, like basil, thyme, oregano with different types of cheese are used. Main course food based on cream or tomato based sauces & served with breads.

# Piccallo Romaa



## De Zuppa.....Soup

### Tomato Basil Soup

Thin extracts of simmered tomatoes, fresh basil and cream

## Insalata.....Salade

### Classic Caesar Salad

Romaine lettuce tossed with caesar dressing and served with shaved Parmesan and tomato comfit

### Penne & Pineapple de Ranch

Penne pasta, sweet pineapple, creamy ranch dressing

## Starters.....

### Wine Tomato Tart

Bite size tart combined with ripened cherry tomatoes with dressing

### Watermelon Feta Cheese

Watermelon cubes topped with feta cheese

## Portata Principale.....Main Courses

### Steaks Du Rosti

Crispy potato steak flavored with fresh herbs served with verdure sauce.

### Fungi De Risotto

Combination of fresh and wild mushroom, risotto rice, Parmesan cheese

### Saute Exotic Vegetables

Super fine exotic vegetable tossed with fresh garlic and evoo

## Card De Pasta

### Spaghetti Aglio Olio

Spaghetti tossed with freshly chopped garlic, chilli flakes and evoo

### Pasta 'A' Scelta

Fusilli/Penne/Farfalle

Different variety of pasta cooked with vegetable & choice of sauce.

## Sauces

### Arrabiata

A spicy sauce made from garlic and tomatoes as base with dried red chilli peppers cooked in olive oil with Italian spices & herbs

### Alfredo

The sauce made from butter and Parmesan cheese used in Italian dishes as cheese melt, it emulsifies the liquid to form a smooth & rich sauce coating the pasta.

## Pizzeria Et Le Pain.....

Wood Fire/Hand Tossed Crust Pizza....

### Pizza Margherita

A neopolitan pizza made with san Marzano tomatoes, mozzarella cheese, fresh basil

### 3 Pepper & Tomato

Tri colored peppers, Roma tomatoes and herbs.

### Garden Fresh

A garden-fresh symphony served on a plate

### Vegetables

Bell peppers, zucchini, olives, jalapenos, corn, beans, stuffed olives, asparagus, cherry tomato, onions.

### Sauce

Tomato sauce, pesto sauce

### Herbs

Oregano, chilli flakes, olive oil

# Pan Asian Cuisine



**A** strong emphasis on lightly prepared dishes with a strong aromatic component that features such flavors as citrus and herbs such as lime, coriander/cilantro and basil. Stir frying, steaming and deep frying are common cooking methods.

## SOUP

### Khao Suey

A delightful burmese coconut noodle soup with assortment of condiments.

## SALAD

### Som Tam Salad

A delicious Thai salad, Som Tam is a green papaya salad a great combination of long beans shredded papaya and cherry tomatoes

## Chinese

### Pan Fried Hakka Noodle

Hakka style Stir fried noodles tossed with vegetables and hint of light soya

### Spring Onion Fried Rice

Rice stir fried with select vegetables julienne and spring onions with light soya

### Exotic Vegetables in Hot Garlic Sauce

Chopped ginger, beans, sliced snow peas, broccoli florets, sliced carrots & peppers cooked in garlic flavored hot sauce

### Paneer in Black Bean Sauce

Cottage cheese tossed with condiments, exotics vegetables and tangy black bean Sauce

## Thai Street

### Spicy Red Thai Curry

Vegan Thai dish simmered with assorted vegetables, this goes well with characteristic aroma to this dish, while coconut milk balances the spices.

### Yellow Thai Curry

An aromatic lemony and spicy curry made of exotic vegetables, spices, herbs and coconut milk.

### Jasmine Rice

Long-grain variety of fragrant rice of jasmine flower cooked till perfection

# extraordinary sweet storytelling

From a traditional chocolate tart to an exquisite rich black forest cake we'll be delighted to served the freshest & finest assortment of "La Patisserie"



# the sweet touch



## Live Dessert's

### Jalebi Rabri

Fermented gram flour and yoghurt deep fry in choice of your own shaped and dipped in saffron flavor sugar syrup

### Mini Ghewar

A unique and crisp traditional Rajasthani dessert, prepared from refined flour and milk, topped with freshly prepared malai, dry fruits and saffron.

## Hot Dessert's

### Cranberry Badam Halwa

Ground almonds and cranberry sauted in ghee, sugar and milk and flavoured with saffron and cardamom

### Moong Dal Halwa

Stir fry moong dal paste with ghee and flavor with cardamom

### Gajar Halwa (seasonal)

Shallow fry grated carrots cooked with milk and sugar

### Mini Gujiya with Khazoor Rabri

Crispy and delicious half moon shapes pie made of refined flour and milk, filled with mawa and dry fruits served with day dates semi thick rabari

### Mini Gulab Jamun

Fried Chenna dumpling stuffed with pistachio nuts, saffron and dipped in boiling sugar syrup

## Cold Dessert's

### Gur Rasgulla

Home made Cheese ball cooked in Jaggery syrup, A treat you must try

### Blue Berry Malai Toast

Rich bread pudding toasted bread covered with blue berry flavored creamy milk

### Coconut Chhena Payas

Fresh Chhena dumpling cooked in coconut milk, keep it cool in coconut base thin rabri served in fresh coconut "Dhap"

### Thandai Phirni

An Awadhi dessert rice paste milk and sugar cooked on slow heat

### Rasmalai

A delectable Bengali dessert, freshly made with chhena balls soaked in rose petal malai .

### Rajbhog

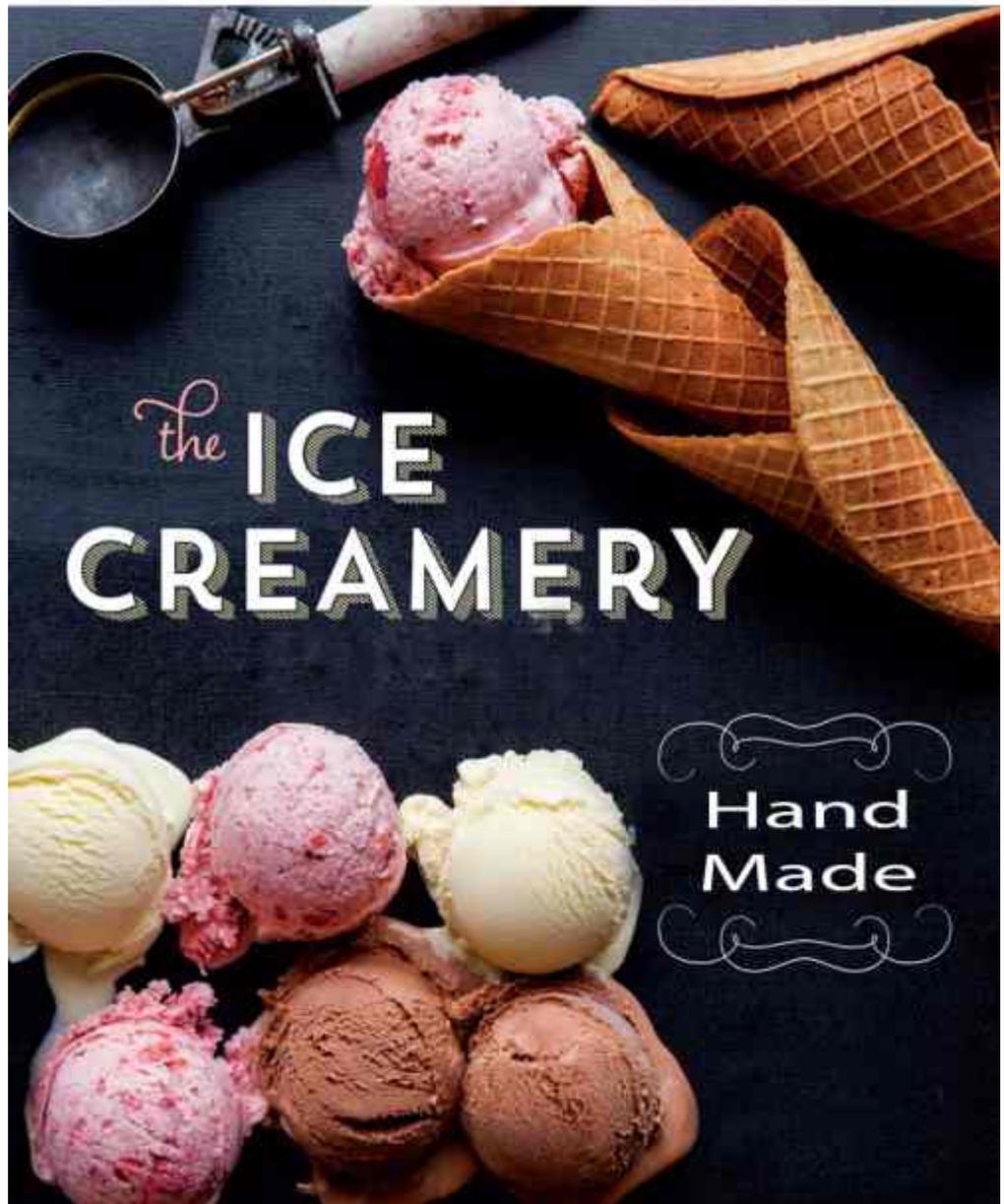
Knead the chhena gently until smooth make balls and stuffed with pistachio, saffron and cardamom

### Rose Falooda Rasgulla

Rose flavoured chhena rasgulla topped with falooda

### Anzeer Rabri Khurchan

A delightful Indian dessert that combines the rich flavors of anjeer with the creamy goodness of rabri and the delectable texture of khurchan



*the* ICE  
CREAMERY

Hand  
Made

Ice Cream Parlour

Fruit Overload

Black Current

Almond Butterscotch

Alphanso Mango (seasonal)

Choco Chips

Kulfi

Pista Rabri

Fruit Cream

Strawberry

Mango



quintessentially  
surreal  
journey.



# tea garden & coffee shop

## Tea Station

Masala Tea

Lemon Tea

Mint Tea

Earl Grey Tea

Cardamom Tea

Ginger & Clove Tea

## Coffee

Cappuccino

Café latte

Café mocha

Espresso

Tea and coffee is served with assortments of cookies

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OUR BEAUTIFUL WORK IS THE  
RESULT OF AN HONEST RESPECT  
FOR INGREDIENTS AND A STRONG  
TECHNICAL FOUNDATION &  
EMOTIONAL RELATIONSHIP WITH  
FOOD



**JAIN CATERERS**  
GROUP



# JAIN CATERERS GROUP

bespoke  
CATERING

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- Est. 1975 -

inspired  
RESTAURANTS

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ELEVEN COURSE  
ENRICHING CULINARY EXPERIENCE

chaat  
DELICACY

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AT



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NEW DELHI AEROCITY



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culinary connoisseur



DINE HOUSE  
eat . drink . socialize



*The Oberoi Group*



QLUB HOUSE  
BY ELEVEN COURSE

A N d A Z. | DELHI

sumptuous  
RESORTS

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curated  
GIFTING

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rituals  
SWEETS & GIFTING

masala potz  
DELIVERY OUTLET

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AT



JW MARRIOTT  
NEW DELHI AEROCITY

we don't just  
know what  
tastes good, we  
know why it  
tastes good, too

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