



ZEERA INDIAN CUISINE

Special Event Caterers  
Canape and Buffet Station Collection



perfection with a flair

## SWAGATHAM...

### Welcome to Zeera Special Events Caterers

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WELCOME TO A JOURNEY THROUGH THE EXOTIC CUISINE FROM THE RICH HERITAGE OF THE INDIAN SUB CONTINENT.

OUR MISSION IS TO PLACE YOU, OUR CUSTOMER, FIRST, REFLECTING YOUR REQUIREMENT IN EVERYTHING WE DO, WHILST CONSTANTLY PROMOTING NEW STANDARDS OF EXCELLENCE IN OUR TEAM'S EFFORTS.

ZEERA IS ACTIVELY INVOLVED WITH THE CORPORATE SECTOR. WE CAN UNDERTAKE THE CATERING FOR FUNCTIONS OF MAJOR COMPANIES IN THE DOCKLANDS, CITY AND WEST END. WHETHER A BOARD MEETING, A BUSINESS POWER BREAKFAST, LUNCHEON, EVENING DINNER RECEPTION, STAFF TEAM BUILDING EVENT, NEW PRODUCT LAUNCH OR SIMPLY A CELEBRATION, ZEERA CAN MEET YOUR NEEDS.

WE OFFER NOT ONLY A WIDE RANGE OF CANAPES BUT ALSO A FULL BUFFET SERVICE FROM OUR EXTENSIVE AND ACCLAIMED MENU, WE SUPPLY A SUCCULENT ARRAY OF STARTERS, VEGETARIAN, MEAT AND FISH MAIN COURSES, OUR OWN EXOTIC RECIPE ZEERA RICES AND BREADS, COMPLEMENTED BY MOUTH WATERING DESSERTS, ALL BEAUTIFULLY PRESENTED.

WE CAN OFFER A TRADITIONAL OR CONTEMPORARY MENU, ACCORDING TO TASTE AND OCCASION.

ALL AT ZEERA LOOK FORWARD TO BEING OF SERVICE TO YOU.



fusing creative Asian  
& European cuisine

## our people

Our strength lies in our people – World class five star chefs from India, fusing creative Asian & European cuisine, using quality ingredients.

A management team - focused exclusively on you, the customer, supported by menu designer, renowned expert in liquor and fine wines, and a network of talented artists to excite your event.

All backed by superb black tie waiting staff, personally hand picked for their communication skills, style and cordiality. We can arrange

Master of ceremonies, Town Crier members of the London guild of Toastmasters and even Guest speakers from the world of television, media and the arts. All this makes up the Zeera brand. A company with flair, ability and drive.

No matter what the occasion, our team enters into the spirit of the occasion wholeheartedly, whilst providing a most discerning service.

Our client list in the last year alone includes: The Mayor of London, the Foreign and Commonwealth Office, UK TV and many more...



As you excel in your profession, Zeera excels at supporting events.



# our approach

Zeera's approach is based on several years of successful catering, with an acclaimed flagship restaurant in Mile End Millennium Park. Zeera Special Events caterers are the recognised asian caterers for all Canary Wharf Cabot Hall events. We not only help plan and service your event but we can source the right venue for your function, be it at Canary Wharf, City function rooms, Mile End Millennium Park lakeside Arts Pavillion or at a range of Docklands/City/West End hotels.

**We: Start with you, the customer** – *identifying your requirements, location, theme and providing samplings of products, to ensure the perfect event.*

**Cook on site at your selected venue or through one of our modern flagship restaurants** – *ensuring fresh to the table products. Healthier and Tastier for your guests and providing a memorable feast of an occasion.*

**Customise and compete** – *options which reflect your budget and represent consistent good value for money.*

**Brief suppliers** – *localised buying, HACCP controlled, ensuring all specified items and quantities are delivered punctually, overseen by our Management Team.*

**Present with innovation and flair** – *our style enhances your clients perceptions and reinforces the objective of your chosen event.*

# zeera collections

During the lead into your event, we will work to a detailed function plan, reporting to you regularly to ensure complete cohesion and the realisation of a special day.

Zeera will produce any combination of foods you require. The following however, gives merely a flavour of the possibilities, for your consideration. Please feel free to select from these 'collections' or consult our Menu Designer, for a more personalised menu according to your taste and needs.

## SAMPLE COLLECTIONS

- 1 Canape and Starters
- 2 Vegetarian Buffet
- 3 Silver Buffet
- 4 Gold Buffet with Starter
- 5 Platinum Buffet with Starter

# ❖ canapes and starters ❖

## *Collection 1*



### ASSORTED BHAJIA

Fresh potato, mildly spiced and deep fried. A traditional favourite.



### MUSHROOMS

Succulent mushrooms, breaded and quick fried to retain their natural juices.



### SPRING ROLLS

Bamboo shoots, carrot, onion and a hint of Zeera spice to enliven this oriental dish. Separately packaged sweet and spicy sauce.



### LUKMI VEGETARIAN or LAMB SAMOSAS

Vegetable and herbs or fresh minced lamb, wrapped in a flour parcel and deep fried to perfection. Separately packaged condiments.



## ALOO TIKKA

A crisp parcel containing cheeses, potatoes, peas, coriander, cumin seed and ground spices.



## CHICKEN TIKKA

A diced white chicken, marinated in Zeera fresh ground spices and served garnished with decorative lettuce.



## LAMB TIKKA

A quality lamb, marinated in Zeera fresh ground spices.



## CHICKEN PAKORA

A chicken appetiser, fused with cumin, chillies, onion, garlic, ginger, curd, and lemon juice.



## PANEER TIKKA

Fresh potato, mildly spiced and deep fried. A traditional favourite.



## SATAY SPICED PRAWNS

A traditional Malaysian dish served with a twist, skewered prawns and vegetables, mildly spiced in the Zeera style.



## SALMON TIKKA

A succulent serving of salmon, marinated in yogurt, flavoured with cinnamon, star anise, and broiled sesame seed. Cooked to perfection in the Tandoor.



## CHICKEN SATAY

Tasty morsals of spicy grilled chicken, separated by hot tomatoes, served on a skewer, as a mouth watering canape.



## MALLI TIKKA

Succulent breast of chicken, coated with cheese and mildly spiced with white cheese, for a unique flavour.



## ZEERA CHICKEN

Chicken cut into small pieces, steeped in zeera (cumin seeds), black pepper, crushed red chillies, ginger, garlic, green chillies, onions, and lemon.



## TANDOORI CHOPS

Tasty lamb chops, marinated and cooked on the Tandoor – one of Zeera's most asked for dishes.

We at Zeera are here to make your event a truly *unique* and *memorable* occasion. Simply select one of our pre-set menus or consult with our Menu Designer to help you create a menu catered to your specific needs and tastes.

# buffet station

## Collection 2

### MENU A - PURE VEGETARIAN

#### MAIN COURSE

**Aloo Palak**  
Fresh spinach served with baby potatoes.

**Mixed Vegetables Mullijuli Shobji**  
An enticing combination of fresh Indian and European vegetables, cooked Zeera style.

**Punjabi Di Dall**  
Household favourite from the plains of Punjab. Black lentils, slow cooked on a resting tandoor, finished with home made butter.

**Pilau Rice**  
A basmati rice with roasted cumin seeds and fresh green peas or mushrooms.

**Boiled Rice**  
A steamed fluffy rice, perfect accompaniment to any Zeera collection of dishes.

**Salad**  
Zeera 'fresh from the garden' House salad of Indian and European vegetables.

#### DESSERT

Fruit salad or Gulab Jamun.



#### MAIN COURSE

**Murgh Mankanwala**  
Delicacy from the Royal House of Jaipur, of grilled stir fried chicken breast, with a tomato based Zeera sauce and spices.

**Lamb Bhuna**  
A medium dry lamb dish, flavoured to our Master Chef's special Zeera recipe.

**Aloo Ravia**  
Baby aubergine and new potatoes with ground roasted spices.

**Gar-Ki-Dal**  
Household favourite of home cooked yellow lentils.

# buffet station

## Collection 3

### MENU B

#### DESSERT

Fruit salad or Keer Indian Rice Pudding.



## Collection 4

### MENU C

#### STARTER

##### Malli tikka

Delicacy from the Royal House of Jaipur, of grilled stir fried chicken breast, with a tomato based Zeera sauce and spices.

##### Vegetable Samosa and Chutneys

Vegetables and herbs, wrapped in a refined flour parcel and deep fried.

#### MAIN COURSE

##### Murgh Makanwala

Delicacy from the Royal House of Jaipur, of grilled stir fried chicken breast, with a tomato based Zeera sauce and spices.

##### Gosht Saagwala

Sautéed lamb with fresh baby spinach and garlic.

##### Mixed Vegetables Millijuli Shobji

Enticing combination of several fresh Indian and European vegetables.

##### Pilau Rice

A basmati rice with roasted cumin seeds and fresh green peas or mushrooms.

##### Boiled Rice

A steamed fluffy rice, perfect accompaniment to any Zeera collection of dishes.

##### Salad

Zeera 'fresh from the garden' House salad of Indian and European vegetables.

##### Naan

#### DESSERT

Fruit salad or Gulab Jamun.



## Collection 5

### MENU D

#### STARTER

##### Chi Tikka

Delicacy from the Royal House of Jaipur, of grilled stir fried chicken breast, with a tomato based Zeera sauce and spices.

##### Aloo Tikka

Baby aubergine and new potatoes with ground roasted spices.

#### MAIN COURSE

##### Chicken Koraki

Highly spiced dish cooked with capsicum, onions, herbs, and spices.

##### Lamb Rogan ghosh

A medium hot lamb stew, in special Zeera sauce, spiced with coriander and chilli.

##### Palak Paneer

Indian cheeses with fresh baby spinach.

##### Mixed Vegetables Millijuli Shobji

Enticing combination of several fresh Indian and European vegetables.

##### Pilau Rice

A basmati rice with roasted cumin seeds and fresh green peas or mushrooms.

##### Boiled Rice

A steamed fluffy rice, perfect accompaniment to any Zeera collection of dishes.

##### Salad

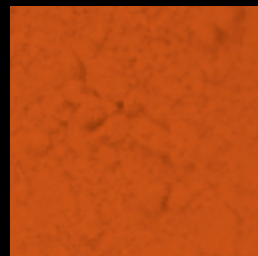
Zeera 'fresh from the garden' House salad of Indian and European vegetables.

##### Naan

#### DESSERT

Fruit salad or Keer Indian Rice Pudding with fresh berries.





## contact us

To make an order or to find out how we at Zeera can help make your next event a memorable occasion, please contact us at:

554 MILE END ROAD, LONDON E3

**web** [WWW.ZEERACATERING.COM](http://WWW.ZEERACATERING.COM) or [ZEERAINDIANCUISINE.COM](http://ZEERAINDIANCUISINE.COM)

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