

Making Events Memorable!



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ALLERGY ADVICE

Our food may contain allergens (or traces) including Nuts, Celery, Gluten, Lupin, Dairy, Mustard, Almonds, Sesame Seeds, Soya, Egg, Sulphites. Please consult with us while discussing the event menu if you have any specific dietary requirements.



Birthdays | Weddings | Private Parties | Celebrations | Corporate Events

To discuss catering for your next event, visit our website or contact us

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Dear Patrons,

Thank you for your continued support and loyalty.

As the Pub owner and development Chef of The White Hart and Ninaya Catering, I am extremely delighted to have this opportunity to present to you my finest food, that is skilfully prepared with a lot of love and care.

Over the last two decades, I have travelled across the globe and enhanced my culinary skills. My gastronomic journey started in my home country, India, in 1999, working within 5 Star Hotels where I travelled and worked in various regions of the country to learn and develop my skills in Indian regional cuisine, where I learnt the art of blending spices and balancing taste. The highlight of my time on the Indian subcontinent has been the knowledge and skills I gained under the guidance of the spice legend and master of Indian cuisine -The Qureshi Family. Having mastered the home country cuisine, it was time for me to travel across the globe and learn World cuisine. I joined the leading Cruise lines in the USA- the Carnival Cruise, in the capacity of Sous Chef and worked with some of the most versatile and recognised Chefs in French, Italian, Mediterranean and South American cuisine.

In 2007, I arrived in the United Kingdom and gained experience in fine dining and Rosette standard. I also had the pleasure of working under the leadership of Gordon Ramsay. In 2013, I started my own venture, specialising in Indian and fusion concepts in the heart of Southall. Soon after the success of this I acquired a very busy pub near Heathrow which gave me the opportunity to serve and demonstrate the experience that I had gained over the years, it made some remarkable headlines and gained great popularity amongst the locals.

I wanted to explore some upscale volume-based catering opportunities to further grow and develop my expertise. I was fortunate to have been assigned the exclusive catering for Hinduja brothers, Strictly Come Dancing crew and Eastenders in Elstree Studios. The Indian Street food stall, led by me at the famous 2022 Chelsea flower show was well received and made some newspaper headlines.

The White Hart is where I have now decided to remain for the rest of my life and my aim is to bring to you the very best of my years of culinary experience along with large and small catering events, corporate events, birthday parties, all at your doorstep or at the White Hart itself.

Thank you for all your help and support. I look forward to working with you all for a long time in the future.

Best wishes,
Nand Kishor Yadav

Breakfast Menu

INDIAN

- Idli Sambar
- Vada Sambhar
- Poori & Aloo Sabji
- Chole Bhature
- Pav Bhaji
- Upma
- Aloo Parantha
- Gobi Parantha
- Paneer Parantha
- Vada Pav
- Poha
- Vegetable Pakora
- Aloo Bonda
- Vegetable Samosa
- Aloo Tikki
- Kachori

CONTINENTAL

- Croissants
- Danish Pastries
- White Bread Toasts
- Brown Bread Toasts
- Omelette
- Scrambled Eggs
- Fried Eggs
- Bacon Baps
- Sausage Baps
- Baked Beans
- Hash Browns
- Grilled Tomatoes
- Saute' mushrooms

BEVERAGES

- Tea & Coffee
- Masala Tea
- Mineral Water & Orange Juice

Menu A: Indian (Breakfast items-7, Beverages-2)
Menu B: Continental (Breakfast items-7, Beverages-2)





Canape'

COLD CANAPÉ

Vegetarian 🌱

- Aloo Papdi Chat
- Aloo Tikki Chat
- Dahi Bhalla
- Aloo Chat
- Tomato and Basil Bruschetta

Non-Vegetarian 🍗

- Salmon Blinis
- Garlic Prawns Tossed with Dill Leaves
- Chicken Tikka Bruschetta
- Mini prawn Cocktail
- Chicken and Bell Peppers Skewers

*Menu A: cold veg-2, cold non-veg-2,
hot veg-2, hot non-veg-2*

*Menu B: cold veg-2, cold non-veg-2,
hot veg-3, hot non-veg-3*

HOT CANAPÉ

Vegetarian 🌱

- Hare Bhare Kebab
- Mini Dosa with Coconut Chutney
- Mini Uttappam with Coconut Chutney
- Paneer Shashlik Tikka
- Falafel with Spiced Houmous
- Chilli Garlic Mushrooms
- Vegetable Spring Rolls with Sweet Chilli
- Vegetable Samosas with Mint
- Vegetable Tempura
- Crispy Onion Bhaji
- Vegetable Manchurian

Non-Vegetarian 🍗

- Tandoori Chicken Tikka
- Tandoori Lamb Seekh Kebab
- Fish Amritsari
- Chicken Kathi Kebabs
- Chicken Satey
- Chilli Garlic Prawns
- Mini Fish and Chips
- Cajun Chicken with Sweet Chilli
- Chilli Chicken
- Chicken Manchurian

Rajasthani Menu

STARTERS

- Butter Milk
- Kache Dhaniya Aur Tamatar Ka Shorba
- Paneer Ka Soola
- Kalmi Vada
- Pyaz Ki Kachori
- Pudina Aloo Vada
- Jodhpuri Mirchi Vada
- Silbatte Ka Ghost
- Mewari Chicken Tikka
- Saffron Chicken Tikka
- Murg Ke Soole
- Murg Jodhpuri

BREADS/RICE

- Mirch Ka Pratha
- Missi Roti
- Chilli Garlic Naan
- Garlic Naan
- Kesar Badami Pulao
- Steamed Rice

DESSERTS

- Matka Kulfi
- Besan Ka Halwa
- Besan Ki Chakki
- Ghewar
- Kala Jamun
- Rasmalai

Menu A: Starters-5, Mains-6, Desserts-2

Menu B: Starters-7, Mains-7, Desserts-2

*Both Menu A and B served with Salad, Raita, Papad,
Achar and Assorted Indian Breads*

MAIN COURSE

- Daal Bati
- Paneer Rajwada
- Chakki Ki Subji
- Jaipuri Dum Aloo
- Subz Panchmel
- Malai Pyaz
- Urad Chana Dal Masala
- Jaipuri Kadhi
- Gatta Masala
- Shekhawati Dhanyia Murg
- Junglee Murg
- Murg Ka Khurchan
- Laal Maas
- Junglee Maas



Punjabi Menu

STARTERS

Vegetarian 🌱

- Cocktail Samosa
- Paneer Chilli
- Haryali Paneer Tikka
- Lasooni Paneer Tikka
- Malai Soya Chops
- Mushroom Chilli Garlic
- Hare Bhare Kebab
- Vegetable Kathi Kebab Roll
- Aloo Papdi Chat
- Hot and Sour Veg Soup

Non-Vegetarian 🍗

- Chicken Tikka
- Chilli Chicken
- Chicken Malai Tikka
- Chicken Manchurian
- Achari Chicken Tikka
- Fish Amritsari
- Lamb Seekh Kebab
- Lamb Tava Tikka
- Tawa Fish
- Chilli Garlic Prawns
- Spicy Fish Tikki
- Hot and Sour Chicken



MAIN COURSE

Vegetarian 🌱

- Aloo Baingan
- Achari Aloo Baingan
- Bhindi Do Pyaza
- Malai Kofta
- Mixed Dal tadka
- Lauki Channa Masala
- Amritsari Chole
- Dal Makhani
- Aloo Gobi Masala
- Aloo Matar Tamatar
- Matar Paneer
- Karahi Paneer
- Palak Sweetcorn
- Paneer Bhurji
- Paneer Butter Masala
- Karahi Paneer
- Palak Paneer

Non-Vegetarian 🍗

- Butter Chicken
- Malai Chicken Korma
- Desi Dhabha Chicken Curry
- Chicken Do Pyaza
- Chicken Karahi
- Chicken Saagwala
- Haryali Chicken Curry
- Chicken Bhuna Masala
- Chicken Tikka Masala
- Chicken Lababdar
- Bhuna Lamb
- Lamb Rogan Josh
- Lamb Do Pyaza
- Lamb Karahi
- Lamb Keema Matar
- Lamb Korma
- Desi Dhabha Lamb Curry

- Lamb Saagwala
- Prawn Curry Masala
- Fish Curry Masala

INDIAN BREADS

- Dhaniya Naan
- Plain Naan
- Garlic Naan
- Butter Naan
- Chilli Garlic Naan
- Kalonji Naan
- Plain/Butter Roti

RICE/PULAO

- Khayali Pulao
- Steamed Rice
- Jeera Rice
- Jeera and Onion Pulao
- Matar Pulao
- Mixed Veg Pulao
- Shahi Pulao
- Chicken Biryani
- Lamb Biryani
- Vegetable Biryani

DESSERTS

- Rasmalai
- Gajar Halwa
- Moong Dal Halwa
- Gulab Jamun
- Kala Jamun
- Raj-Bhog Kheer
- Kesar and Pista Phirni
- Kulfi- Malai/Pista/Mango
- Selection of Icecreams
- Fresh Fruit Salad

SALAD/RAITA/PAPAD/ ACHAAR

- Boondi Raita
- Cucumber Raita
- Mixed Raita
- Jeera and Garlic Raita
- Green Salad Sliced
- Kachoombar Salad
- Masala Onion Salad
- Papad and Achaar

Menu A: Starters (veg-3 & non-veg-3), Mains (veg-2 & non-veg-3), Rice/Pulao/Biryani-1, Desserts-2

Menu B: veg-3 & non-veg-3, Mains (veg-2 & non-veg-3), Rice/Pulao/Biryani-2, Desserts-3

Both Menu A and B served with Salad, Raita, Papad, Achar and Assorted Indian Breads



Gujarati Menu

STARTERS

- Mixed Bhajia
- Methi Gota
- Chilli Mogo
- Dhokra
- Dahi Wada
- Patra
- Khasta Khachori
- Bateta Wada
- Crispy Bhajia
- Khandvi
- Fulvadi

RICE/BREADS

- Puri
- Bhakhari
- Rotli
- Rice
- Veg Biryani

DESSERTS

- Jalebi
- Shrikhand
- Fruity Shrikhand
- Sweet Bundi with Gulab Jamun
- Gujarati Seero

MAIN COURSE

- Undhiyu
- Gujarati Vaal
- Tuver Ringan
- Matar Ringan
- Kala Chana Saak
- Rasavara Bateta
- Gujarati Daal
- Papadi Ringan
- Gujarati Kadhi
- Bharela Ringan and Marcha
- Batata Ni Sukhi Bhaji
- Gobi Aloo Sukhi Bhaji
- Vadi Nu Shaak
- Gajar Marcha
- Sambharo
- Bhinda nu Shak (Dry)
- Channa Batata
- Tindora Batata
- Turia Nu Saak

Menu A: Starters-5, Mains-6, Desserts-2

Menu B: Starters-7, Mains-7, Desserts-2

Both Menu A and B served with Salad, Raita, Papad, Achar and Assorted Indian Breads



Indo Chinese

STARTERS

- Gobi Honey Chilli
- Chilli Chicken Dry
- Crispy Chicken Salt & Pepper
- Prawn Salt & Pepper
- Golden Fried Prawns
- Chilli Garlic Prawns
- Tempura Crispy Vegetables
- Chilli Garlic Mushroom
- Paneer Manchurian
- Chilli Paneer Dry
- Vegetable Spring Rolls
- Hot and Sour Chicken Soup
- Hot and Sour Vegetable Soup
- Chicken Sweet Corn Soup
- Veg Sweet Corn Soup
- Spicy Chilli Garlic Chicken Wings
- Gobi Manchurian

MAIN COURSE

- Chilli Chicken Gravy
- Szechuan Chicken
- Chicken Black Bean Sauce
- Garlic and Coriander Chicken
- Lemon Coriander Fish
- Vegetable in Chilli Garlic Sauce
- Stir Fried Greens
- Broccoli, Baby Corn & Peppers in Chilli Garlic Sauce
- Stir Fry Mushrooms in Chilli Garlic Sauce
- Vegetable Manchurian
- Egg fried Rice
- Szechuan Fried Rice
- Mixed Vegetable Fried Rice
- Veg Hakka Noodles
- Chicken Hakka Noodles
- Egg Hakka Noodles

Menu A: Starters-5, Mains-6

Menu B: Starters-7, Mains-7

Both Menu A and B served with Chinese condiments and sauces



Staffing (Minimum 6 hrs. booking required)

OTHER SERVICES

- Chefs
- Service Staff
- Bartenders

Crockery, cutlery and glassware.

Tables, Chairs, Table Cloths, Chair Covers, DJ, Dance Floor, Kids Entertainment, Cakes etc.

Happy to recommend our partners who can support with your additional requirements.