



🌿 Welcome to VLN Catering 🌿

"Where every dish tells a story, and every flavor honors tradition."

VLN Catering – Pure Vegetarian Excellence Across India

At VLN Catering, we specialize in delivering authentic, pure vegetarian cuisine that celebrates India's rich culinary heritage. From traditional favorites to innovative regional specialties, our diverse menu caters to every palate—including Jain, Marwadi, Gujarati, and kid-friendly options. Whether it's a grand wedding, corporate event, or intimate gathering, VLN brings flavor, freshness, and heartfelt hospitality to every occasion.

Let us turn your event into a memorable feast—where tradition meets taste.



Marwadi Food

Starters

- **Pyaaaz Kachori:** Crispy, deep-fried pastries filled with spiced onions.
- **Mirchi Bada:** Spicy, deep-fried chili fritters.
- **Dal Baati Churma (Starter):** A smaller portion of the classic dish, perfect as an appetizer.
- **Dahi Vada:** Soft lentil fritters soaked in yogurt.

Main Course

- **Dal Baati Churma:** The star of the Marwadi cuisine, featuring baked wheat balls, lentil curry, and sweet crumbled bread.
- **Gatte ki Sabzi:** Gram flour dumplings cooked in a spicy yogurt gravy.
- **Ker Sangri:** A unique dish made with desert beans and berries.
- **Rajasthani Kadhi:** A tangy yogurt-based curry, often served with rice.
- **Bajra Roti:** Traditional flatbread made from millet flour.
- **Missi Roti:** Another popular flatbread made with a mix of wheat and gram flour.
- **Plain Rice:** Steamed rice to accompany the curries.
- **Papad ki Sabzi:** Fried papads in a spicy tomato gravy.
- **Banjara Kebab Masala**

Desserts

- **Jalebi:** Deep-fried, pretzel-shaped sweets soaked in sugar syrup.
- **Ghevar:** A disc-shaped sweet made with flour, ghee, and sugar syrup.
- **Churma Ladoo:** Sweet balls made from crumbled wheat and sugar.

Other options

- **Papad:** Crispy lentil wafers.
- **Buttermilk:** A refreshing and digestive beverage.



JAIN FOOD

Breakfast

- **Poha:** A flattened rice dish, often made with peanuts and spices.
- **Upma:** A savory breakfast dish made with semolina, vegetables, and spices.
- **Idli/Dosa:** Fermentation is avoided, so these can be made with a slight twist, or other similar options can be chosen.
- **Sheera/Halwa:** A sweet dish made from semolina or other grains, ghee, and sugar.
- **Fruits:** A selection of fresh, seasonal fruits.

Lunch/Dinner

- **Dal:** Various lentil preparations like yellow dal (moong dal) or chana dal.
- **Sabzi:** Vegetable dishes made with above-ground vegetables like green beans, okra (bhindi), eggplant (baingan), peas, spinach, etc.
- **Roti/Paratha:** Whole wheat bread options, including plain roti, parathas with different fillings (excluding potato), or bajra/jowar rotis.
- **Rice:** Plain rice, jeera rice (cumin rice), or lemon rice.
- **Kadhi:** A yogurt-based curry, often made with vegetables.
- **Raita:** A yogurt-based side dish, often with cucumber or other vegetables.
- **Salads:** A variety of fresh salads with above-ground vegetables and fruits.
- **Snacks:** Farsan items like dhokla, khandvi, or patra.

Sweets

- **Shrikhand:** A sweet dish made from strained yogurt, flavored with saffron and cardamom.
- **Basundi:** A sweet, thickened milk dish.
- **Gulab jamun/Rasgulla:** Popular Indian sweets, made without root vegetables or animal products.
- **Other seasonal sweets:** Depending on the availability of ingredients.



Gujarati Food

Starters/Farsan

- **Dhokla:** Steamed savory cake made from fermented batter, often served with chutney.
- **Khandvi:** Thin, rolled savory cakes made from gram flour and yogurt.
- **Patra:** Colocasia leaves stuffed with spiced gram flour paste, steamed and then shallow fried.
- **Gota:** Deep-fried fritters made with gram flour and spices.
- **Samosas:** Fried or baked pastry with savory filling.
- **Kachoris:** Deep-fried pastry with various fillings.
- **Sev Khamani:** A popular street food made from dhokla, sev, and spices.
- **Bhel Puri:** A savory snack made with puffed rice, vegetables, and chutneys.
- **Dahi Puri/Sev Puri:** Popular chaat items with yogurt, sev, and various chutneys.

Main Course

- **Undhiyu:** A mixed vegetable dish cooked in an earthen pot, a staple in Gujarati cuisine.
- **Gujarati Kadhi:** A yogurt-based curry with spices and gram flour.
- **Bhindi Masala:** Okra cooked with spices.
- **Aloo Rasila:** A potato-based dish with a flavorful gravy.
- **Methi Aloo:** Potatoes cooked with fenugreek leaves.
- **Paneer Masala:** Indian cheese cooked in a rich gravy.
- **Dal Makhani:** Creamy black lentil dish.
- **Tuver Dal/Moong Dal:** Various lentil dishes.
- **Mixed Vegetables:** A combination of seasonal vegetables cooked with spices.
- **Valor Tuver:** A mixed vegetable dish with beans and pigeon peas.
- **Ringan Methi Nu Shaak:** Eggplant and fenugreek leaves cooked in a spicy gravy.



Rice & Breads

- **Steamed Rice:** Plain steamed basmati rice.
- **Pulao:** Rice cooked with vegetables and spices.
- **Khichdi:** A wholesome dish made with rice and lentils.
- **Chapati/Roti:** Traditional Indian flatbreads.
- **Poori:** Deep-fried puffed bread.
- **Thepla:** Thin, flatbreads made with spices and fenugreek leaves.

Desserts

- **Shrikhand:** A sweet dessert made from strained yogurt, flavored with cardamom, saffron, and nuts.
- **Puran Poli:** Sweet flatbread with a lentil filling.
- **Mohanthal:** A sweet fudge-like dessert made from gram flour.
- **Basundi:** A sweet, thickened milk dessert.

Salads & Raitas

- **Kachumber Salad:** A fresh salad with chopped onions, tomatoes, and cucumbers.
- **Raita:** Yogurt-based condiment with various vegetables or herbs.
- **Sprouted Moong Salad:** A healthy salad with sprouted lentils.

Other

- **Chutneys:** Various chutneys like coriander chutney, mint chutney, or tamarind chutney.
- **Pickles:** Various types of Indian pickles.
- **Papad:** Crispy lentil wafers.



Chinese Food

Soups:

- Manchow Soup: A flavorful soup with a mix of vegetables and a spicy, tangy broth.
- Sweet Corn Soup: A classic, comforting soup with sweet corn and a light broth.
- Lemon Coriander Soup: A refreshing soup with a citrusy and herbaceous flavor.

Starters:

- Crispy Chilli Potato: Fried potato fingers tossed in a spicy and sweet sauce.
- Spring Rolls: Deep-fried rolls filled with a mix of vegetables.
- Gobi Manchurian: Cauliflower florets batter-fried and tossed in a Manchurian sauce.
- Chilli Paneer: Paneer (Indian cheese) cubes stir-fried with onions, peppers, and chili sauce.
- Mushroom Chilli: Mushrooms stir-fried with onions, peppers, and chili sauce.

Main Courses:

- Vegetable Manchurian: Vegetable dumplings in a rich, savory gravy.
- Paneer Chili: Paneer (Indian cheese) cubes in a spicy chili sauce.
- Fried Rice: A classic Chinese dish with vegetables and your choice of flavors (e.g., Schezwan, Triple).
- Noodles: Hakka noodles or Chow Mein with various vegetables and sauces.
- **Rice/Noodles:**
- Hakka Noodles: Stir-fried noodles with vegetables and sauces.
- Schezwan Noodles/Fried Rice: Noodles or rice with a spicy Schezwan sauce.
- Triple Noodles/Fried Rice: A combination of noodles or rice with Manchurian and other sauces.
- Singapore Noodles: A popular noodle dish with a variety of vegetables and a spicy sauce.



North Indian Food

Starters/Appetizers:

- Paneer Tikka Peshawari: Marinated paneer cubes grilled to perfection.
- Malai Paneer Tikka: Paneer marinated in a creamy, rich sauce.
- Veg Manchurian: Deep-fried vegetable balls in a spicy, tangy sauce.
- Baby Corn Majestic/Royal: Crispy baby corn with flavorful sauces.

Main Course

- Paneer Curries
 - Paneer Butter Masala: A classic, rich and creamy tomato-based gravy with paneer.
 - Kadai Paneer: A flavorful curry with bell peppers and onions.
 - Palak Paneer: Spinach-based curry with paneer.
 - Paneer Do Pyaza: A rich curry with a double dose of onions.
 - Paneer Tikka Masala: Paneer tikka in a creamy tomato-based gravy.
- Dals
 - Dal Makhani: Creamy black lentil dish.
 - Dal Tadka: Yellow lentils tempered with spices.
 - Dal Peshawari: A rich lentil dish with a unique flavor.
 - Rajma Masala: Kidney beans cooked in a flavorful gravy.
- Vegetable Dishes
 - Aloo Gobhi: Potatoes and cauliflower cooked with spices.
 - Chhole Masala: Chickpeas cooked in a flavorful, spicy gravy.
 - Bhindi Fry: Okra (lady's finger) fried with spices.
 - Bagara Baingan: Baby eggplants cooked in a flavorful, tangy sauce.
 - Mixed Veg Curry: A combination of various vegetables cooked in a flavorful gravy.



Breads

- Butter Naan: Leavened bread baked in a tandoor and brushed with butter.
- Roti: Whole wheat flatbread.
- Phulka: Thin, puffed-up whole wheat bread.
- Poori: Deep-fried puffed bread.
- Rumali Roti: Thin, handkerchief-like bread.

Rice

- Veg Pulao: Fragrant rice cooked with vegetables and spices.
- Veg Biryani: Aromatic rice dish with vegetables and spices.
- Plain Rice: Steamed white rice.
- Bagara Rice: Rice cooked with aromatic spices and herbs.

Sweets

- Gulab Jamun: Deep-fried milk balls soaked in sugar syrup.
- Kala Jamun: Similar to Gulab Jamun, but darker in color and with a different flavor.
- Gajar Halwa: Sweet pudding made with carrots, milk, and sugar.
- Rasgulla: Spongy cheese balls in sugar syrup.
- Rasmalai: Soft cheese patties in thickened milk.

Other Considerations

- Welcome Drinks: Fruit juices, mocktails, or flavored milk.
- Salads: Freshly cut vegetables.
- Raitas: Yogurt-based dips with vegetables.
- Pickles and Papadums: Traditional accompaniments.
- Desserts: Variety of sweets, including Indian and Western options.
- Chat Counters: Panipuri, Bhel Puri, Dahi Puri.



Chaat Items

- Pani Puri: Crispy puris filled with spiced potatoes, chickpeas, and flavored water (pani).
- Bhel Puri: A mix of puffed rice, sev, onions, potatoes, chutneys, and spices.
- Dahi Puri: Similar to Pani Puri, but with the addition of yogurt (dahi) and sweet chutney.
- Aloo Tikki Chaat: Fried potato patties topped with yogurt, chutneys, and spices.
- Dahi Bhalla: Soft lentil fritters soaked in yogurt and topped with chutneys.
- Pav Bhaji: A flavorful and spicy vegetable mash served with buttered bread rolls (pav).
- Sev Puri: A base of papdi (crispy fried dough) topped with potatoes, onions, chutneys, and sev.
- Ragda Pattice: A popular Mumbai street food with white peas gravy (ragda) served with potato patties (pattice).
- Samosa Chaat: Samosas topped with yogurt, chutneys, and spices.
- Dahi Kachori: Kachoris (fried pastry balls) filled with spiced lentils and topped with yogurt and chutneys.
- Chole Bhature: A popular North Indian dish consisting of fluffy fried bread (bhature) served with a spicy chickpea curry (chole).

Juices

- Watermelon Juice: Refreshing and hydrating juice made from fresh watermelon.
- Pineapple Juice: Sweet and tangy juice made from fresh pineapples.
- Sweet Lime Juice: A classic and refreshing juice made from sweet limes.
- Orange Juice: A popular and healthy juice made from fresh oranges.
- Mango Juice: A sweet and creamy juice made from ripe mangoes.
- Fresh Lime Soda: A fizzy and refreshing drink made with fresh lime juice and soda.