

FEAST & FEST

CATERING & EVENT MANAGEMENT

THE CELEBRATION MENU

A repertoire for gatherings worth remembering.





CATERING & EVENT MANAGEMENT

The Celebration Menu

Curated for weddings, gatherings and grand occasions.

A NOTE FROM OUR KITCHEN

Every table begins with a story.

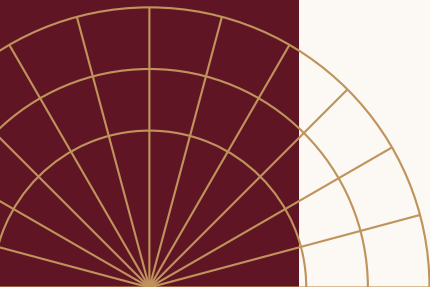
In Thrissur, celebration is not a detail - it is a language. We build each menu in that spirit: with patience, generosity and just enough theatre to be remembered.

This book brings together Kerala's coast and countryside, the tandoors of the north, the warmth of Arabian rice traditions, the brightness of the wok, and a collection of dishes that belong especially to Feast & Fest.

Browse slowly. Mark what feels like your occasion. Our team will shape the final sequence, quantities, service style and spice profile around your guests.

With warmth,

TEAM FEAST & FEST



Choose by rhythm, not by rule.

01

Welcome

A cold pour, a warm sip and one bright bite at the door.

02

Gather

Build the centre of the table with rice, breads, curries and roast.

03

Surprise

Add a signature dish, a coastal catch or a live counter.

04

Finish

Close with payasam, a plated sweet or theatre for the children.

A selection menu, made personal

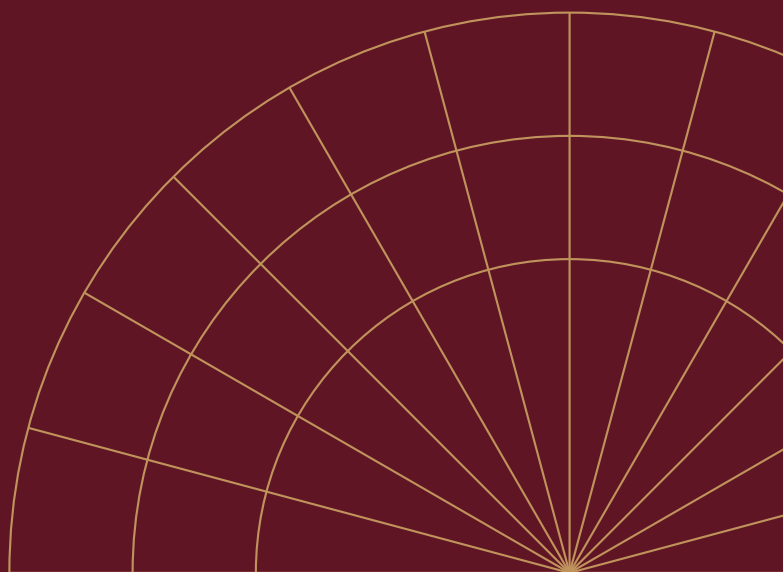
Final combinations and pricing are confirmed against guest count, service format and event schedule. Seafood may be quoted at market rate. Spice, dietary requirements and vegetarian service can be tailored on request.

Five movements. One celebration.

01	Arrival & Appetite	6
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Arrival & Appetite

Cool pours, warm bowls and small plates that begin the celebration.



Coolers & Brews

CHILLED REFRESHERS

Green Fire

Passion fruit, ripe chilli and lime - bright, cooling and gently fiery.

Fruit Angelina

Lychee, papaya, apple and pineapple, blended into a tropical welcome.

Mojito

Virgin Pina Colada / Strawberry Colada

Pineapple or strawberry with coconut cream.

Watermelon Frappe

Watermelon, strawberry and lemon, served ice-cold.

Asian Ginger Fizz

Ginger ale, mint, lime and peach syrup.

Mango Lady

Salabarios Punch

Green Angel

Blue Orange

Apple Lake

Frozen Margarita Madness

Arabian Champagne

Imperial Blush

Fresh Fruit Juices - Orange / Mango / Pineapple / Watermelon / Grapes

Cool Cucumber

Bombay Sarbath

Iced Tea

Cold Coffee

Guava Punch

Ginger Punch

Tender Coconut

Rose Milk

Beetroot Milkshake

WARM POURS

Tea

Sultan Tea

Coffee

Dancing Tea / Coffee

Bournvita / Horlicks

First Sip

SOUPS

Chicken Shorba

Mutton Paya

Sweet Corn Soup

Hot & Sour Soup

Manchow Soup

Cream of Tomato Soup

Mushroom Soup

Lentil Soup

Prawn Noodle Soup

Small Plates

VEGETARIAN

Schezwan Chilli Baby Corn

Spinach Delight

Mushroom / Okra Pepper Salt

Paneer Tawa Grilled

Choose Masala Kanthari, Peppery or Kumbalangi.

Sesame Cauliflower

Cauliflower Dry Fry

Crispy Fried Vegetables

Potato Kanthari

Gobi Manchurian Dry

Bajji - Chilli / Kaaya / Egg

Pazhampori

Onion Pakoda

Parippu Vada

Ulli Vada

Ila Ada

Sugiyani

FROM THE SEA

Koonthal Thenga Kothu

Prawns Thattukada

Prawns and shallots, cooked in the spirit of Kerala's old street carts.

Coconut Grilled Prawns

King prawns in coconut, red chilli and gentle char.

Prawns Tawa Fried - Masala Grandma / Kumbalangi / Malabari / Green Pepper

Butter Garlic Prawns

Fish Fillet Tawa Grilled

Malabar spice, kanthari chilli and lemon.

Prawns CRS

Asian Fried Calamari

Fresh Green Pepper Grilled Fish

Garden-fresh pepper, shallots and the day's catch.

Natholi Pepper Dry Fry

Golden Fried Squid Rings

Fish Fingers

Thai Grilled Fish

Thai Grilled Prawns

POULTRY & MEAT

Pandanas

Tender chicken wrapped in pandan leaf and fried until fragrant.

Lemon Pepper Grill

Garlic Tango

Pallipalayam

**Chicken Lollipop - Malabari / Szechuan / Oyster
Chilli**

Kurathi Kozhi

Chicken Pepper Dry Fry

Chicken Pepper Shredded - Boneless

Dragon Chicken

Konjee Crispy

Meat Balls

Chicken Satay with Peanut Sauce

Thai Grilled Chicken

Chicken Adraki Kebab

BITES & SNACKS

Sandwiches

Small Burgers

Biscuits - Cookies / Masala / Salt



PART 02

The Kerala Table

*Fermented, griddled, steamed and
dum-sealed - food made for passing around.*

Garden & Grain

VEGETARIAN SALADS

Honey Mint Winter Salad

Greek Salad

Sweet 'n' Spicy Raw Mango Carrot Salad

Avocado Mango Salad

Green Salad

Toast Salad

Pineapple Chaat

German Potato Salad

Russian Salad

Potato with Olive

Mixed Fruit Salad

Pasta Salad

Thai Salad - F&F Signature

A bright house original balancing Kerala produce with Thai heat.

WITH CHICKEN, EGG & CATCH OF THE DAY

Provincial Salad

Prawns and Avocado Salad

Crunchy Chicken Salad

Caesar Salad - Vegetarian / Chicken

Marie Rose Salad

Chicken with Macaroni

Tuna Salad

Chicken Lotus Pasta Salad

Chef's Special Salad - Chicken

Bowli Salad

From the Tawa

KERALA GRIDDLE

Appam

Palappam

Idiyappam

Rice Pathiri

Ney Pathiri

Coin Porotta

Kerala Porotta

Malabar Porotta

Ceylon Porotta

Ari Orotti

Madakku Chapati

Palak Chapati

Thenga Pathiri

Kunji Pathiri

Neer Dosa

Kerala Appam with Egg

Kunji Pattal Combo

Piddi and Kozhi Combo

TANDOOR & GRIDDLE

Chapati

Bhatura

Plain Naan

Butter Naan

Garlic Naan

Kulcha

Tandoor Roti

Phulka

Rumali Roti

Butter Roti

Garlic Roti

Sesame Roti

Kashmiri Roti

Iranian Roti

Qubus

Poori

Kothu Porotta - Chicken / Beef / Mutton / Egg /
Mushroom

Griddle & Steam

DOSA

Masala Dosa

Ney Dosa

Thatt Dosa

Plain Dosa

Paneer Dosa

Butter Masala Dosa

Onion Roast

Chicken Dosa

Mutton Dosa

Beef Dosa

Egg Dosa

Onion Uthappam

Tomato Uthappam

Carrot Uthappam

Paneer Uthappam**EGG STATION****Omelette Varieties****Bullseye****Kalakki****Bhurji****Chicken Omelette****Masala Omelette****PUTTU****Puttu****Manni Puttu****Chicken Puttu****Beef Puttu****Paneer Puttu****Mushroom Puttu****Puttu Biryani****Wheat Puttu****Cholam Puttu****Buhari****Fried Rice - Veg / Chicken / Mutton / Paneer****Burnt Rice - F&F Signature**

Deep savoury notes and a caramelised wok finish.

Shimla Rice - F&F Signature

A colourful house rice with aromatic hill-station vegetables.

Steamed Rice**Coconut Rice****Kabsa Saudi Rice****Ambur Biryani****Bangalore Biryani****Mughlai Biryani****Ghee Rice****Pulao****Noodles**

The Biryani Chapter

DUM & CELEBRATION RICE**Malabar Dum Biryani - Chicken / Mutton / Beef /
Lagoon Chicken / Fish / Veg****Hyderabadi Dum Biryani - Chicken / Mutton / Beef****Murabad Biryani - Chicken / Mutton / Beef****Long Rice Dum Biryani - Chicken / Mutton / Beef /
Fish****Sindhi Biryani - Chicken / Mutton / Beef****Thalapakatti Biryani - Chicken / Mutton / Beef****Malabar Rib Biryani - Chicken / Mutton / Beef Rib****Mailanji Chor**

Ghee rice, beef roast, beef curry, chicken 65, parippu, pineapple, raita, pickle and papadam.

Rice & Pulao

ACROSS THE TABLE**Mandi Rice****Afghani Rice****Mansaf****Kashmiri Rice****Madfoon**

PART 03

Curry, Coast & Fire

From coconut-milk gravies to charcoal and the day's catch.



The Curry House

SOUTH INDIAN - CHICKEN / MUTTON / BEEF

Curry

Mulakittathu

Roast

Mappas

Stew

Varutharachathu

Kurma

Wayanadan

Thengapal - F&F Signature

A coconut-milk curry with the unmistakable Feast & Fest finish.

Chettinad

Pepper Roast

Karaikudi

Andhra Chilli Chicken

Pallipalayam

Kashmiri Masala

Reshmi Masala

Punjabi - Chicken / Mutton

Vindaloo

Rogan Josh - Mutton / Beef

Shahi Kurma - Mutton / Beef

Kolhapuri - Mutton / Beef

NORTH INDIAN - CHICKEN / MUTTON / BEEF

Kadai

Butter Chicken

Maharaja - Chicken / Mutton

Maharani - Chicken / Mutton

Afghani

Mughlai Murgh Musallam

Nizami

Patiala

Dhaba Style

Nihari - Mutton / Beef

Changezi

Shahi Makhni

WOK & CHINESE - CHICKEN / BEEF / FISH

Chilli

Manchurian

Singapore

Garlic

Ginger

Bangkok

From the Sea

COASTAL CURRIES

Fish Curry

Fish Mulakittathu

Fish Mango Curry

Fish Varutharachathu

Fish Mappas

Fish Moilee

Fish Nirvana

Prawns Masala

Prawns Mango Curry

Fish Masala

Fish Coconut Kanthari - F&F Signature

Fresh catch, coconut and bird's-eye chilli - coastal, creamy and alive.

Squid Roast

Crab Roast

Squid Pepper Roast

Mussels Roast

Vanji Curry

Mangalorean Fish Curry

Fish Coriander Curry

TAWA SPECIALS

Pollichathu - Customer's Choice

Tawa Fry - Customer's Choice

Tawa Kanthari - Basa

Fish Tikka

Baked Hamour

Fish Grill

Crab Tawa Fry

Squid Tawa Fry

Prawns Tawa

Prawns Chilli

Mussels Tawa Fry

Shrimp Pakora

Prawns Tempura

Thattukada Prawns

Dry & Roasted

CHICKEN / MUTTON / BEEF

Chicken Chithamani

Kondattam

Chukka

65 - Chicken / Beef

Kethal Chicken Fry

Payyoli Chicken Fry

Dragon - Chicken / Beef

Coconut Peralan

Wayanadan Fry

Varuval

Chicken with Hot Garlic

Kunji Kozhi Fry

Kada Fry

Karaikudi Varuval

Fry - Chicken / Beef / Mutton

Galouti Kabab

Lucknowi-style, delicately spiced and made to melt at the first bite.

Mashawi Kabab

Lamb Chops

Mashawi from the Oven - Chicken / Beef / Mutton

From the Grill

SHAWAYA & AL FAHAM

Shawaya - Moroccan / Honey Garlic / Masala

Al Faham - Normal / Peri-Peri / Kanthari / Honey Garlic

KEBABS, TIKKA & CHOPS

Kabab - Irani

Kabab - Lebanese

Kabab - Turkish

Tortilla Kabab

Reshmi Kabab

Kashmiri Kabab

Makhmali Kabab

Zafrani Kabab

Crispy Ribs - Beef

Multani Tikka

Burrani Tikka

Pahadi Tikka

Sikandari Tikka

Chapli Kabab - Chicken / Mutton

Shashlik Kabab

Hariyali Kabab

PART 04

Plant & Harvest

*A vegetarian table with the same generosity,
fire and ceremony.*



Purely Vegetarian

THE GRAND LEAF

Sadhya - 20 items

Kerala's grand vegetarian feast, served in traditional order on a banana leaf.

VEGETARIAN MAINS

Biryani - Veg / Paneer / Mushroom

Kurma

Kadai - Paneer / Mushroom / Mixed Veg

Butter Masala - Paneer / Mushroom

Aloo Mutter Masala

Mushroom Masala

**Manchurian Dry - Gobi / Paneer / Mushroom /
Mixed Veg**

Chilli Dry - Gobi / Paneer / Mushroom / Mixed Veg

65 - Gobi / Paneer / Mushroom

Paneer Masala

Veg Stew

Veg Masala

Veg Kolhapuri

Palak Paneer

Dal Fry

Dal Mutter

Dal Makhani

Dhaba Style Dal

Bhindi Masala

Aloo Palak

Veg Malai

Methi Mutter Malai

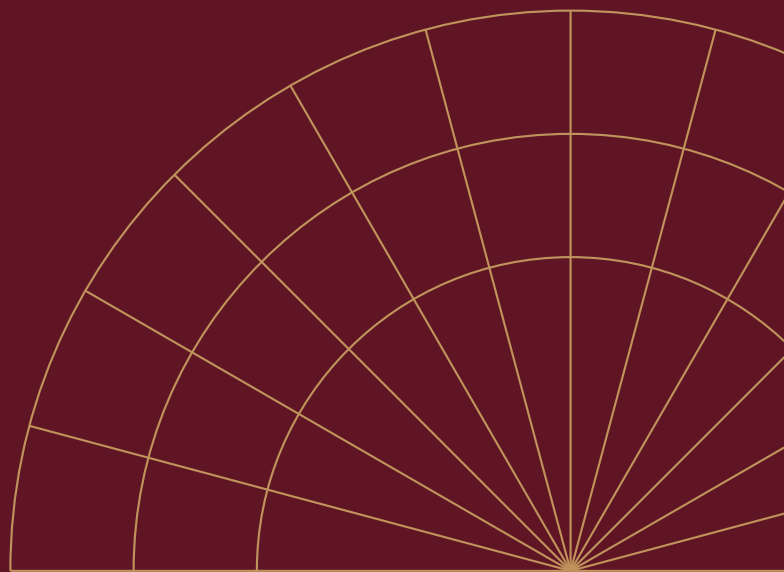
Paneer Tikka

Paneer Coconut Fry

Mushroom Coconut Fry

Sweet Endings & Spectacle

Desserts, payasam traditions and counters that keep the celebration moving.



Sweet Endings

DESSERTS

Ice Cream with Cut Fruit - Seasonal
Fruit Salad - Seasonal
Brownie
Gulab Jamun
Carrot Halwa with Ice Cream
Shahi Tukda
Pudding - Varieties / Customer's Choice
Nawabi Shemai
Palkova
Umm Ali
Chocolate Brownie
Caramel Pudding
Bread Malai Roll
Milk Ball
Festive Bread
Arabic Pudding
Mango Arabian Pudding
Rose Pudding
Milk Pudding
Kulfi
Chocolate Fountain - Live
Paan Ice Cream
Ice Gola
Jalebi
Jigri Jalebi
Rasmalai
Rasgulla
Mousse
Falooda
Fried Ice Cream
Cotton Candy - Live

KERALA PAYASAM TRADITION

Ada Pradhaman
Palada Payasam
Parippu Payasam
Semiya Payasam
Cherupayar Payasam
Pazham Pradhaman
Carrot Payasam
Elaneer Payasam

Apple Payasam
Godhambu Payasam
Pal Payasam
Mulayari Payasam
Chakka Payasam

Live & Interactive

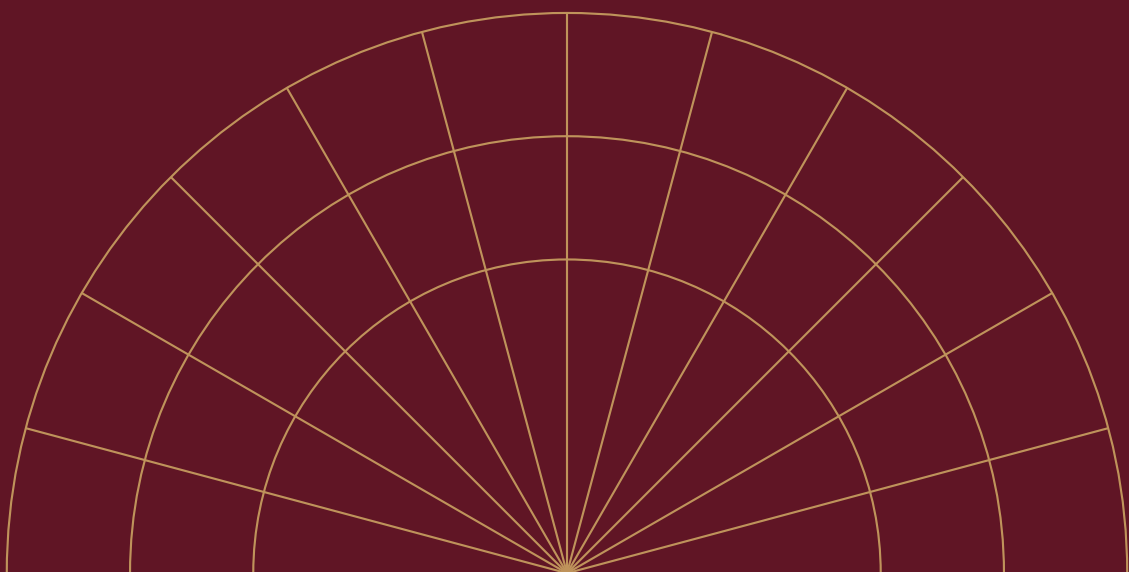
PREPARED BEFORE YOUR GUESTS

Italian Counter
Chinese Counter
Chaat Counter
Live Juice Counter
Soup Counter
Tea Counter
Dessert Counter



Tell us who is coming.
We will build the feast.

WEDDINGS / CELEBRATIONS / CORPORATE EVENTS



THRISSUR / KERALA