

celebrate with taste

BBOQ MENU



about us

DEAR ESTEEMED CLIENTS,

SINCE 1990, WE BRING PEOPLE TOGETHER THROUGH
GREAT FOOD AND EXCEPTIONAL SERVICE. WITH 34
YEARS CATERING EXPERIENCE, WE ARE TRULY
HONORED TO BE PART OF YOUR SPECIAL MOMENTS
AND CELEBRATIONS ALWAYS TOGETHER.

WARM REGARDS,

Saeed Chohan





classic
BBQ Feast

BBQ Selection

SHENWARI CHICKEN TIKKA
SMOKY CHICKEN MALAI BOTI
CHARGRILLED BEEF SEEKH KEBAB

Accompaniments

ROYAL NAAN SELECTION
FRESH GARDEN SALAD
FRENCH FRIES

Sauces

MINT CHUTNEY
BBQ SAUCE



Backyard BBQ Delight

BBQ Selection

TURKISH CHICKEN SHASHLIK
CHARGRILLED BEEF SEEKH KEBAB
GLAZED CHICKEN WINGS

Accompaniments

MINI BUN KEBAB
LOADED FRENCH FRIES
FRESH GARDEN SALAD

Sauces

MINT CHUTNEY
BBQ SAUCE
GARLIC MAYO



desi
Grill Platter

BBQ Selection

SILKY CHICKEN RESHMI KEBAB
SPICED BIHARI CHICKEN BOTI
CHARGRILLED BEEF SEEKH KEBAB
GLAZED CHICKEN WINGS

Accompaniments

ROYAL NAAN SELECTION
FRESH GARDEN SALAD
GRILLED CORN ON THE COB

Sauces

MINT CHUTNEY
GARLIC MAYO
BBQ SAUCE



fusion BBQ Experience

BBQ Selection

CHICKEN SHASHLIK SKEWERS
CHEESE STUFFED CHICKEN KEBAB
FISH TIKKA
BEEF STEAK SKEWERS

Accompaniments

CREAMY ALFREDO PASTA
GARLIC BREAD
GRILLED VEGETABLES

Sauces

BBQ SAUCE
GARLIC AIOLI
HONEY MUSTARD
TARTAR SAUCE



asian
Grill Feast

BBQ Selection

CHICKEN TERIYAKI SKEWERS
HONEY GARLIC CHICKEN WINGS
CRISPY FISH FILLET
CHICKEN SATAY

Accompaniments

WOK-TOSSED CHICKEN CHOWMEIN
EGG FRIED RICE
VEGETABLE SPRING ROLLS

Sauces

BBQ SAUCE
GARLIC AIOLI
HONEY MUSTARD
TARTAR SAUCE



continental
Grill Experience

BBQ Selection

HERB GRILLED CHICKEN STEAK
GLAZED CHICKEN WINGS
BEEF STEAK SKEWERS
GRILLED FISH FILLET
CHICKEN SHASHLIK SKEWERS

Continental Selection

CREAMY ALFREDO PASTA
HERB BUTTER RICE
SAUTEED VEGETABLES
GARLIC BREAD

Sauces

BBQ SAUCE
GARLIC AIOLI
PEPPER SAUCE
HONEY MUSTARD
TARTAR SAUCE



campfire
Grill Experience

Live Campfire Grill

SHENWARI CHICKEN TIKKA
FIRE-ROASTED CHICKEN SAUSAGES
CHARGRILLED BEEF SEEKH KEBAB
HERB-GRILLED CHICKEN SKEWERS
FLAME-GRILLED SWEET CORN

Campfire Favorites

BAKED POTATOES WITH HERB BUTTER
FIRE-ROASTED MARSHMALLOWS
TOASTED GARLIC BREAD
SEASONED STEAK FRIES
GARDEN FRESH SALAD

Signature Dips

HOUSE MINT CHUTNEY
SMOKY BBQ SAUCE
GARLIC AIOLIC
HONEY MUSTARD



signature
Grill Experience

BBQ Selection

SHENWARI CHICKEN TIKKA
SMOKY CHICKEN MALAI BOTI
MUTTON CHOPS
CHARGRILLED BEEF SEEKH KEBAB
CHICKEN CHEESE SEEKH
JUMBO GRILLED PRAWNS

Continental Selection

CREAMY ALFREDO PASTA
WOK-TOSSED CHICKEN CHOWMEIN
GARLIC BREAD
GRILLED VEGETABLES
FRENCH FRIES
FRESH GARDEN SALAD

Sauces

MINT CHUTNEY
BBQ SAUCE
GARLIC AIOLI
HONEY MUSTARD
SWEET CHILI SAUCE
TARTAR SAUCE

TERMS & CONDITIONS

Please review the following Terms & Conditions, which outline the policies and guidelines applicable to all bookings and event services.

1. Bookings & Confirmation

All bookings are confirmed only upon receipt of the required advance payment.

2. Menu & Guest Count

Final menu selection and guest count must be confirmed before the agreed deadline. Additional guests may incur extra charges.

3. Payment Terms

Remaining payment must be cleared as per the agreed payment schedule before or on the event date.

4. Event Changes

Any changes to menu, guest count, venue, or event requirements after confirmation may result in additional charges.

5. Venue Requirements

Client must ensure venue access, electricity, water, and all required permissions.

6. Setup & Timing

The client must ensure timely access to the venue for setup and preparation. Delays may affect service delivery.

7. Food Safety & Quality

Food is prepared hygienically and served as agreed. After delivery/serving, the company is not responsible for storage or handling by client or venue.

8. Force Majeure

The company is not liable for delays or cancellations due to unforeseen events like natural disasters, emergencies, or restrictions.

9. Photography & Portfolio Use

The company reserves the right to use event photos/videos for portfolio, marketing, and promotional purposes unless the client requests otherwise in writing.

10. Damages & Losses

Any loss or damage to crockery, equipment, furniture, or décor items provided by Capital Caterers & Decorators may be charged accordingly.

11. Cancellation & Postponement Policy

All bookings are confirmed upon receipt of the required advance payment, which is non-refundable unless otherwise stated.

If a client wishes to cancel the event, the following terms will apply:

- Cancellation before 15–30 days of event: Partial refund may be issued after deducting administrative and booking costs.
- Cancellation within 7–14 days of event: 50% of the total advance/payment may be forfeited due to preparation, scheduling, and resource allocation.
- Cancellation within 0–7 days of event: 100% of the advance/payment may be non-refundable as arrangements are already in progress or completed.

Postponement requests must be made 7–10 days in advance. New dates depend on availability; otherwise, standard charges apply.

Plan Your Event
GET IN TOUCH
We'd love to hear from you



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