



HEMANT OBEROI

CANAPES AND BUFFET MENU

BY HEMANT OBEROI

A photograph of a buffet table. In the foreground, a wooden tray holds several canapés, including square sandwiches with cherry tomatoes and various crackers with toppings like salmon and greens. To the left, a large floral centerpiece in a glass vase features orange roses, white daisies, and greenery, tied with an orange ribbon. Behind it, a three-tiered wooden tray holds more appetizers, including small sandwiches and crackers. The table is decorated with greenery and a white candle with an orange ribbon. The text "Canapes and Buffet" is overlaid in the center.

Canapes and Buffet

CANAPES AND BUFFET MENU

Welcome to the autumn-winter menu from OB's Kitchen, created under the masterful guidance of legendary Chef Hemant Oberoi. This season's offerings are crafted with the finest seasonal ingredients, thoughtfully sourced from suppliers who share our unwavering commitment to sustainability, quality, and excellence. As the seasons shift, so do our menus, evolving to showcase the best produce available, while reflecting Chef Oberoi's culinary heritage and his team's boundless creativity and innovation.

Our chefs are dedicated to minimizing food waste by making the most of every ingredient. From imperfect vegetables to foraged fruits, we embrace sustainable practices and eco-conscious sourcing in every dish.

Though our culinary inspirations span the globe, we prioritize sourcing locally, supporting our community and reducing our carbon footprint. This ensures that every dish features the freshest, most vibrant ingredients available, while staying true to our commitment to quality.

Our menus cater to a wide array of tastes and are perfect for any occasion. Our expert event managers are always on hand to help curate the ideal menu for your event, offering bespoke recommendations and guidance.

Please note: We cannot guarantee the absence of allergens in any of our dishes, as all food is prepared in an open kitchen.

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Salad



European

Nicoise Salad

Waldorf Salad

German Potato Salad

Caesars Salad

Burrata, Chilli Oil, Aged

Balsamico Dressing

*Organic Quinoa, Avocado
Salad*

*(Honey Grain Mustard
Dressing)*

Ceviche-Cured Seafood

Greek Salad

Latin American

3 Corn Salad

Guacamole

Avocado, Pomelo Salad

Garbanzo Salad - Chickpeas

Seafood Salad

Please note we levy 5% GST



Indian

Papadi Kursi Chaat

Paani Poori

Garam Aloo Chaat

Shakarkand Chaat

Quinoa Chaat

Caesars Salad with

*(Romaine Lettuce Dressing, Croutons,
Chicken Tikka)*

Lebanese

Beiruty Humus Tahina

Baba Ghanoush

Tabbouleh

Cacik

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Asian

Gado Gado - Vegetables & Peanuts

Som Tam

Warm Corn Salad

(In Lettuce Cups)

Raw Mango/Papaya Salad

Lab Kai – Thai Chicken Mince And Roasted Rice Salad

Warm Prawns Salad

(Cherry Tomatoes, Raisins, In Lettuce Cups)

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A close-up photograph of two bowls of tomato soup. The bowls are light-colored with dark speckles. The soup is a vibrant orange-red color, topped with fresh basil leaves, black pepper, and a drizzle of olive oil. In the background, there are more fresh tomatoes and basil leaves, creating a rustic and appetizing scene.

Soups



European

Thyme And Broccoli
Asparagus Cappuccino
Cherry Tomato Basil
Beet Vichyssoise
Gazpacho

Latin American

Tortilla Soup
Sopa De Ajo - Garlic Soup
Spicy Kabocha Soup

Indian

Lemongrass Rassam
Tomato Shorba
Dal Shorba
Makai Ka Shorba

Please note we levy 5% GST



Lebanese

Shorba Adas - Lentil Soup

Harira

Maraq - Shorba

Yakhani

Asian

Sour Pepper Soup

Sweet Corn Soup

Vegetable Clear Soup

Tom Yam Soup

Jade Soup

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*Vegetarian
Appetizers*



European

Asparagus Quiche

Mushroom Torte

Potato Waffles

Avocado Crostini

Pizzalets

Calzone

Cheese Krinks

Asian

Broccoli Pepper Salt

Water Chestnuts Pepper Salt

Japanese Inspired Pancakes

Corn Wild Pepper

Dim Sum

Vietnamese Rolls

Sushi

(Asparagus Or Avocado Or Cucumber Sushi)

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Lebanese

Felafils

Paneer Shawarma

Batata Hara - Spiced Potatoes

Harisa Mushrooms

Cigara Boregi - Cheese Cigars

Latin American

Quesadillas

Empanadas

Tortilla Pizza

(Amarillo Chilies Mayo, Rocotto Chilies, Avocado)

Mini Tacos

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Indian

Khurmani Ki Tikki

Mustard Broccoli

Broccoli Pista Kebabs

Paneer Brochettes

Paneer Soola

Motia Kebabs

Cashew Rolls

Khumb Kebabs

Dhokla Cups

Olive Chili Uttappam

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*Non Vegetarian
Appetizers*



European

Quiche Lorraine

Chicken En Croute

Herb Chicken Noisettes

Prawns Krinks

Chicken Pesto

Asian

Singaporean Chicken

(Satay With Peanut Dressing)

Popia Rolls

Crab Cakes

Golden Fried Prawns

Prawn Pepper Salt

Chicken And Rice Pearls

Prawns Tempura

Chicken And Chive Dumplings

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Indian

Murg Malai

Roti Pe Boti

Fish Tukra

Prawns Pop Corn

Lebanese

Kebabs Meshwi

Rubian Zattar

Rubian Meshwi - Grilled Prawns

Manakesh

Kibbe

Sheesh Touk

Shawarma

Samak

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Latin American

Chicken Quesadillas

Empanadas Carne

Fish Tacos

Chilli Con Carne

Prawns Ajillo

Chicken Anticuchos

(Panca Chilli Spiced Peruvian Chicken Brochette)

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A top-down view of a white ceramic bowl filled with a vibrant red-orange sauce. Numerous cubed pieces of tofu are distributed throughout the sauce. The dish is garnished with small white sesame seeds and finely chopped green herbs. The bowl is set against a dark, textured background.

*Vegetarian
Mains*



Indian

Kadi Patta Paneer

Methi Chaman

Amritsari Chole/Kulche

Aloo Lucknowi

Paneer Butter Masala

Aloo Gobi

Paneer Makhan Palak

Broccoli Aur Gobi

Paneer Kali Mirch

Khatte Meethe Aloo

Latin American

Chickpeas Stew

Refried Beans

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European

Pasta Arrabiatta

Pasta Pesto, Rocket Leaves

Polenta Parmigiana

Gnocchi

Lasagna

Melanzane

Cauliflower Panacotta

Pomme Dauphinoise

Roesti

Mushroom Zurichoise

Ratatouille

Broccoli Cake

Lebanese

Batinjan Mahishi - Stuffed Brinjal

Moussaka

Kumpir Potatoes - Jacket, Cheese, Butter

Bamia - Lady Finger, Tomatoes

Dolma - Stuffed Vine/Cabbage

Kousa Mahishi

(Zucchini With Stuffed Vegetables)

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Asian

Vietnamese Curry

Vegetable Thai Curry

Khow Suey

Balinese Chestnuts

Dry Cooked Beans

Mushrooms Garlic Pepper

Phad Thai - Spicy Noodles

Miso Potatoes

Lotus Stem Honey

Eggplant Yakitori

Sweet Potato In Butter Chilli Oyster

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*Non Vegetarian
Mains*



Indian

Dum Ka Gosht

Martabaan Ka Meat

Chicken Lababdar

Sali Margi - Chicken, Straw Potatoes

Keema Do Patte Ki Methi

Fish Reshad

Fish Goa Curry

Tareli Macchi - Fried Fish

Karwari Fish - Semolina Crusted Fish

Mutton Stew

Prawn Alleppey Curry

Prawns Anardana

Prawns Balchao

Chicken Cafreal

Murg Khatta Pyaaz

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Latin American

Pesce Veracruz - Spicy Fish

Prawns With Jalapeno

Fish Fajitas

Lamb Barbacoa

Panca Chicken Roast

Gamba

*(Prawns With Spices And Tomato
Sauce)*

Cajun Style Prawns

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European

Pasta, Lamb Ragout

Cajun Fish, Beurre Blanc Sauce

Herb Crusted Fish, Garlic Butter

Fish Provençale

Prawns Aspergi

Prawns Etouffee

Prawns & Raisins In Chilli Beurre

Blanc Sauce

Chicken Milanese

50 Garlic Roast Chicken

Chicken Cacciatore

Chicken, Trois Mushrooms

Lobster Nelusko

Lobster Thermidor

Ossobucco

Roast Lamb With Rosemary Jus

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Lebanese

Samak Makli - Fried Fish

*Samak Al Tamat - Fish, Tomato
Sauce*

Samak Harisa - Fish In Spicy Sauce

Samak Meshwi - Grilled Fish

Lamb Tagine - Moroccan Stew

Dijaj Makali - Roast Chicken

Tharyd - Chicken Curry, Potatoes

Lahm Bamia - Mutton, Lady Finger

Kabooli - Rice Lentils Lamb

Shawarma Pita Pockets

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Asian

Thai Chicken Curry

Lamb Rendang

(A Malay Mutton Curry)

Vietnamese Leg Of Lamb

Chicken In Oyster Sauce

Tsing Hi Chicken

Teppanyaki

Chicken Yakitori

Fish Sweet Chilli Basil

Prawns Butter Garlic

Prawns Hot Garlic

Fish Bco

Nasi Goreng

Chicken Satay - Spiced Fried Rice

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Rice



European

Risotto

Pilaff

Paella

(Spanish Seafood Rice)

Latin American

Arroz - Spicy Rice

Arroz Con Pollo

(Spicy Rice With Chicken)

Black Bean Rice

Avocado Cilantro Rice

Indian

Steamed Rice

Pulao

Mutton Biryani

Chicken Biryani

Vegetable Biryani

Khichdi

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Lebanese

Kabsah - Saudi Rice

Koshari - Rice, Lentils, Chic Peas

Mas Kool

(Fried Onion With Rice)

Machbous

(Spicy Chicken Or Lamb Rice)

Asian

(Rice and Noodles)

Chicken/Egg Fried Rice

Veg Fried Rice

Singapore Rice Noodles

Hakka Noodles

Soba Noodles

Nasi Goreng

Breads

Assorted Indian Breads

(Naan, Roti, Tandoori Roti)

Please note we levy 5% GST

Dessert

The image shows a sophisticated dessert buffet. In the foreground, a white tiered stand holds a large number of small, clear plastic cups. Each cup contains a layered dessert: a base of brown crumbs, a middle layer of white cream, and a top layer of fresh fruit including halved strawberries, raspberries, and blueberries. In the background, another tiered stand holds a large rectangular tray filled with many small, round pastries or tarts, each topped with a dollop of white cream and a small orange garnish. To the right, a small round tray holds two more of these pastries. The entire display is set on a light-colored surface, and the word 'Dessert' is written in a white, italicized font across the middle of the image.



European

Belgian Chocolate Mousse

Tiramisu

Raspberry Panacotta

Creme Brulee

Apple Pie

Sacher Torte

Blueberry Cheesecake

Indian

Saffron Phirni

Carrot Halwa

Hot Gulab Jamun

Chenna Payesh

Rasmalai

Shahi Tukra

Hot Malpoi

Rabdi

Please note we levy 5% GST



Latin American

Kalhua Mousse

Three Milk Parfait

Pecan Pie

Caramel Custard

Churros

Lebanese

Ataif - Pancakes

Bastilla Au Lait

Baklava

Mohallbia

Asian

Date Pancakes

Prune And Walnut Wontons

Caramel Walnut Ice Cream

Sesame Pecan Tiramisu

Mango Pudding

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Thank you

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