

FOOD FOREST CATERER

PREMIUM LIVE-COUNTER COLLECTION

60+ Interactive Food Experiences for Weddings, Nikaah, Walima, Corporate Events & Celebrations

WHERE TASTE MEETS ELEGANCE

A curated collection of live food experiences designed for memorable celebrations. Each counter can be selected individually or combined into a customised live-catering experience based on the event, guest profile, service format and budget.

OUR LIVE-COUNTER COLLECTION

INDIAN & MUGHLAI

Royal Grills • Biryani • Handi • Breads

STREET FOOD

Chaat • Pani Puri • Rolls • Wok

ASIAN

Thai • Dumplings • Teppanyaki • Wok

DESSERTS

Jalebi • Kulfi • Ice Cream • Waffles

GLOBAL GRILL

Arabian • Turkish • BBQ • Skewers

WESTERN & ITALIAN

Pasta • Pizza • Crepes • Sliders

VEGETARIAN & JAIN

Dosa • Paneer • Regional Indian

BEVERAGES & SPECIALS

Mocktails • Chai • Iftar • Paan

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01. ROYAL INDIAN & MUGHLAI EXPERIENCES

1. Royal Mughlai Grill

Seekh kebab, reshmi kebab, malai tikka and tandoori selections served hot with chutneys.

2. Dum Biryani Theatre

Aromatic chicken, mutton or vegetable dum biryani finished and served from traditional handi-style vessels.

3. Awadhi Handi Kitchen

Slow-cooked Awadhi-style gravies, mutton or chicken preparations and fragrant rice.

4. Roomali Roti & Kebab Bar

Fresh roomali roti paired with selected kebabs, grilled meats and accompaniments.

5. Indian Bread Studio

Fresh naan, kulcha, lachha paratha and tandoori roti prepared for service.

6. Nalli & Slow-Cooked Meat Counter

Slow-cooked mutton specialities with rich gravy and freshly prepared breads.

7. Royal Tandoor Station

Tandoori chicken, tikka, paneer and selected vegetarian grills from the live tandoor.

8. Mughlai Rice & Handi Bar

Fragrant rice preparations paired with selected Mughlai gravies and accompaniments.

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02. GRILL, BBQ & ARABIAN EXPERIENCES

9. Arabian Charcoal Grill

Charcoal-grilled chicken, shish tawook, kebabs and vegetables with hummus, garlic sauce and pita.

10. Turkish Shawarma Station

Freshly carved chicken shawarma with vegetables, pickles, sauces and warm breads.

11. Middle Eastern Mezze Bar

Hummus, dips, salads, pita and selected grilled items presented as a Mediterranean-style station.

12. Arabic Kebab House

Grilled kebabs and skewers served with signature sauces and fresh accompaniments.

13. American Smokehouse BBQ

Smoky grilled chicken, wings, vegetables and barbecue-style sauces.

14. Charcoal Chicken Experience

Freshly grilled chicken portions finished over charcoal for a distinctive smoky flavour.

15. Grilled Seafood Station

Selected seafood grilled to order with lemon, herbs and accompanying sauces.

16. Live Skewer Grill

Chicken, paneer and vegetable skewers grilled and finished to order.

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03. CHAAT, STREET FOOD & INDIAN FAVOURITES

17. Pani Puri Experience

Crisp puris with flavoured waters, fillings and chutneys prepared for an interactive service.

18. Royal Chaat Darbar

Dahi puri, sev puri, papdi chaat and aloo tikki with layered chutneys and toppings.

19. Mumbai Street-Food Corner

Pav bhaji, masala pav and selected Mumbai favourites served hot.

20. Frankie & Kathi Roll Bar

Chicken tikka, seekh, paneer and vegetable rolls assembled fresh.

21. Indo-Chinese Wok Station

Hakka noodles, fried rice, Manchurian and selected wok-tossed preparations.

22. Punjabi Chole Kulche Bar

Spiced chole with fresh kulche, onion, chutneys and accompaniments.

23. Dahi Puri & Sev Puri Studio

Fresh chaat assembled individually with yoghurt, chutneys, sev and toppings.

24. Regional Chaat Bazaar

A rotating selection of Indian chaat favourites curated for the event.

04. ITALIAN, WESTERN & INTERNATIONAL EXPERIENCES

25. Italian Pasta Atelier

Fresh pasta tossed to order with creamy, tomato-based and pesto-style sauces.

26. Artisan Pizza Oven

Freshly baked pizzas with classic, vegetarian and selected chicken toppings.

27. Loaded Nachos Bar

Crisp nachos layered with cheese sauce, salsa, jalapeños and selected toppings.

28. Gourmet Slider Kitchen

Mini burgers with chicken and vegetarian fillings, fresh garnishes and sauces.

29. French Crepe Studio

Fresh sweet crepes with chocolate, fruit and selected dessert toppings.

30. Panini & Sandwich Bar

Grilled panini and sandwiches with vegetarian and chicken fillings.

31. Loaded Fries Kitchen

Crisp fries finished with cheese, sauces and selected toppings.

32. International Snack Studio

A curated selection of Western-style hot snacks designed for event service.

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05. ASIAN & PAN-ASIAN EXPERIENCES

33. Asian Teppanyaki Station

Wok-style vegetables, noodles and rice cooked live with selected sauces and proteins.

34. Japanese Yakitori Grill

Grilled chicken and vegetable skewers finished with Japanese-inspired glazes.

35. Dim Sum & Dumpling House

Steamed chicken and vegetarian dumplings served with dipping sauces.

36. Thai Curry Kitchen

Thai-inspired red and green curries with fragrant jasmine rice and vegetables.

37. Asian Rice Bowl Studio

Custom rice bowls assembled with vegetables, selected proteins and sauces.

38. Korean Street-Food Station

Korean-inspired fried chicken, vegetable bites and signature-style sauces.

39. Wok Toss Noodle Bar

Fresh noodles tossed live with vegetables, sauces and selected proteins.

40. Asian Starter Bar

A selection of hot Asian appetisers prepared and replenished live.

06. VEGETARIAN, JAIN & REGIONAL INDIAN EXPERIENCES

41. Jain Rasoi Live Kitchen

Jain-friendly preparations using agreed ingredients, separate utensils and dedicated preparation.

42. Paneer Tikka & Grill Bar

Paneer tikka, malai paneer and grilled vegetables served fresh from the grill.

43. South Indian Dosa Theatre

Masala dosa, plain dosa, uttapam, sambar and chutneys prepared live.

44. Gujarati Farsan Counter

Dhokla, khandvi, handvo and selected farsan specialities.

45. Rajasthani Dal Baati Station

Dal, baati and churma with traditional accompaniments.

46. Punjabi Veg Tandoor

Paneer, mushrooms, potatoes and seasonal vegetables from the live tandoor.

47. Regional Indian Veg Kitchen

Rotating regional vegetarian specialities selected for the event.

48. Fresh Salad & Mezze Bar

Fresh vegetables, salads, hummus-style dips, breads and light accompaniments.

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07. DESSERTS & SWEET EXPERIENCES

49. Live Jalebi & Rabri Station

Fresh jalebi paired with chilled rabri and selected garnish.

50. Malpua & Rabri Kitchen

Fresh malpua finished with rabri and traditional accompaniments.

51. Kulfi Falooda Theatre

Kulfi, falooda, vermicelli, rose-style syrup and selected toppings.

52. Premium Ice Cream Parlour

A curated selection of ice-cream flavours served with cones, cups and toppings.

53. Belgian Chocolate Fountain

Chocolate fountain experience paired with fruit and suitable dipping accompaniments.

54. Waffle & Pancake Studio

Fresh waffles and pancakes finished with sauces, fruit and selected toppings.

55. Gourmet Indian Dessert Bar

A selection of shahi tukda, phirni, kheer and other Indian desserts.

56. Chocolate-Dipped Fruit Bar

Fresh fruit finished with chocolate and decorative toppings.

08. BEVERAGES & SPECIAL EXPERIENCES

57. Mocktail Mixology Studio

Freshly mixed non-alcoholic beverages including mojito-style, tropical and fruit-based options.

58. Fresh Juice & Smoothie Bar

Fresh juices, fruit blends and smoothies prepared for service.

59. Speciality Chai & Coffee Bar

Tea, karak-style chai, coffee and cold coffee selections.

60. Sweet Corn & Butter Bar

Hot sweet corn with butter, seasoning and selected toppings.

61. Popcorn & Gourmet Snack Bar

Fresh popcorn in classic and selected flavoured varieties.

62. Mini Donut Theatre

Fresh mini doughnuts finished with glazes and toppings.

63. Paan & Mukhwas Lounge

Traditional paan varieties and selected after-meal accompaniments.

64. Ramadan Iftar Experience

Dates, fruit, sharbat, chaat, kebabs and selected iftar specialities.

FOOD FOREST CATERING SERVICES

Premium Catering for Weddings, Nikaah, Walima, Corporate Events & Large Celebrations

CUSTOMISE YOUR EXPERIENCE

Choose the counters that suit your event. We can curate the combination according to guest count, menu preference, service format, venue requirements and budget.

FOR QUOTATIONS & EVENT ENQUIRIES

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Food Forest Caterer • Mumbai

Where Taste Meets Elegance

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