



SENMAHASHOY
CATERERS

OUR PRIDE | OUR HERITAGE



অনুষ্ঠান ছোট হোক বা বড়, সব দায়িত্ব
সেন মহাশয় ক্যাটারার্সের

Gold Menu

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Welcome drinks



Virgin Mojito

A refreshing burst of mint, lime, and fizz — our Virgin Mojito is the ultimate cooler to lift your mood and chill your senses.



Blue Lagoon

Dive into the cool, citrusy waves of our Blue Lagoon — a vibrant, electric-blue drink that's as refreshing as it looks.



Oreo Shake

The Oreo Shake is a rich, creamy, and indulgent beverage made by blending Oreo cookies, milk, and ice cream into a smooth dessert drink.



Tea & Coffee

Whether you crave the soothing warmth of classic tea or the bold aroma of freshly brewed coffee, we've got your perfect cup waiting.



Assorted Soft Drinks

Assorted soft drinks refer to a variety of carbonated and non-carbonated beverages, offering a mix of flavors, brands, and styles to suit every taste. These drinks are served chilled and are perfect for quenching thirst or complementing a meal.

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— Soups (Any 2) —



Veg / Chicken sweet corn

A classic Indo-Chinese comfort soup, Sweet Corn Soup is a warm and wholesome blend of sweet corn, mild seasonings, and a silky texture — available in both vegetarian and chicken versions.



Veg / Chicken Hot & Sour

A bold and spicy Indo-Chinese favorite, Hot & Sour Soup is known for its perfect balance of heat and tang, packed with flavors that awaken the senses.



Veg / Chicken Lemon coriander

A light, aromatic, and health-boosting soup, Lemon Coriander Soup combines the zesty freshness of lemon with the earthy aroma of fresh coriander, creating a soul-soothing bowl that's as nourishing as it is flavorful.



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Veg Starter (Any 2)



Paneer Tikka

Paneer Tikka is a popular North Indian appetizer made by marinating cubes of paneer in a spiced yogurt mixture, then skewering and grilling them to smoky perfection.



Paneer Pakora

Paneer Pakora is a popular Indian snack made by dipping soft paneer cubes in a spiced gram flour (besan) batter and deep-frying them until golden and crispy.



Cheese Ball

Crispy on the outside and melty inside, cheese balls make the perfect appetizer or party snack, often served with ketchup, spicy mayo, or garlic dip.



Veg spring rolls

Veg Spring Rolls are a beloved Indo-Chinese appetizer made with a crispy, golden wrapper filled with a flavorful mix of shredded vegetables like cabbage, carrots, and capsicum, lightly tossed in soy sauce and spices.



Crispy chilli baby corn

Crispy Chilli Baby Corn is a fiery Indo-Chinese appetizer made by batter-frying tender baby corn to a golden crisp, then tossing it in a spicy, tangy sauce with garlic, spring onions, capsicum, soy sauce, and chili paste.



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Non-Veg Starter (Any 2)



Chicken reshmi kebab

Tender boneless chicken pieces marinated in a rich blend of cream, cashew paste, yogurt, and mild spices. Grilled to perfection, these silky-smooth kebabs are known for their melt-in-the-mouth texture and subtle Mughlai flavor.



chicken hariyali kebab

Succulent chicken chunks marinated in a refreshing blend of fresh mint, coriander, green chillies, and creamy yogurt. Grilled to juicy perfection, these kebabs are bursting with herbaceous flavors and vibrant green goodness.



Chicken Shaslik

Juicy cubes of marinated chicken skewered with crunchy bell peppers, onions, and tomatoes, then grilled to smoky perfection. Bursting with bold flavors and a hint of spice, this Indo-continental dish is a colorful and delicious treat.



Chicken lollipop

A crowd-favorite Indo-Chinese appetizer! Frenched chicken wings marinated in spicy sauces, deep-fried till crispy outside and juicy inside.



Fish Finger

Crisp on the outside, soft on the inside – these golden-brown original bhethkifish fillets are coated in seasoned breadcrumbs and fried to perfection.



Fish batter fry / Mini fish fry

Smaller bite-sized fish pieces marinated with traditional Bengali spices and shallow fried to golden perfection. Crispy, flavorful, and ideal as a starter or cocktail snack. Perfect for festive platters or light munching.

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Veg Maincourse (any 3 /paneer + 2 veg)



Kashmiri aloo dum

Tender boneless chicken pieces marinated in a rich blend of cream, cashew paste, yogurt, and mild spices. Grilled to perfection, these silky-smooth kebabs are known for their melt-in-the-mouth texture and subtle Mughlai flavor.



Dum aloo

Succulent chicken chunks marinated in a refreshing blend of fresh mint, coriander, green chillies, and creamy yogurt. Grilled to juicy perfection, these kebabs are bursting with herbaceous flavors and vibrant green goodness.



Stuffed aloo dum

Juicy cubes of marinated chicken skewered with crunchy bell peppers, onions, and tomatoes, then grilled to smoky perfection. Bursting with bold flavors and a hint of spice, this Indo-continental dish is a colorful and delicious treat.



Paneer butter masala

A crowd-favorite Indo-Chinese appetizer! Frenched chicken wings marinated in spicy sauces, deep-fried till crispy outside and juicy inside.



Paneer Lababdar

Crisp on the outside, soft on the inside – these golden-brown original bhethkifish fillets are coated in seasoned breadcrumbs and fried to perfection.



Shahi Paneer

Tender bite-sized fish pieces marinated with traditional Bengali spices and shallow fried to golden perfection. Crispy, flavorful, and ideal as a starter or cocktail snack. Perfect for festive platters or light munching.



Baingan masala

Tender brinjal (eggplant) cooked in a rich, spiced tomato-onion gravy with traditional Indian masalas. This hearty dish brings out the earthy flavor of baingan in every bite. Perfect with chapati, paratha, or steamed rice — a homestyle favorite with bold taste.



Veg Jhalfrezi

A colorful medley of fresh vegetables stir-fried with onions, capsicum, and tomatoes in a tangy, mildly spicy masala. This Indo-Chinese inspired dish is packed with crunch, flavor, and a touch of heat — perfect with naan or fried rice.



Veg Navaratan korma

A royal Mughlai curry made with a medley of nine vibrant vegetables and fruits, simmered in a mildly sweet and creamy cashew-coconut gravy.



Tawa Tamanchi

An explosive mix of spicy marinated veggies tossed on a hot tawa with onions, bell peppers, and house-blend masalas.



Bhindi Masala

Fresh okra (bhindi) sautéed with onions, tomatoes, and traditional Indian spices. This dry-style sabzi is full of flavor and perfect with roti or dal-chawal.



Malai kofta

Soft, creamy koftas made from paneer and potatoes, stuffed with dry fruits, and gently simmered in a luxurious cashew-cream gravy.



Chola masala

A North Indian classic made with slow-cooked chickpeas in a rich, spicy tomato-onion gravy, infused with aromatic spices. Bold, wholesome, and satisfying — this dish pairs perfectly with bhature, puri, or jeera rice.



Corn Palak

A comforting North Indian delicacy made with sweet corn kernels simmered in a creamy spinach (palak) gravy, mildly spiced and rich in flavor.



Palak Paneer

A beloved North Indian dish featuring soft cubes of paneer gently simmered in a smooth, mildly spiced spinach (palak) gravy. Nutritious, creamy, and full of flavor — this wholesome curry is perfect with naan, paratha, or jeera rice.



Echorer Kofta

Tender koftas made from slow-cooked raw jackfruit (echor) blended with aromatic spices, deep-fried and simmered in a rich, spicy tomato-onion gravy.

— Maincourse non-veg (chicken any 1) —



Chicken Kassa

A rich and spicy Bengali-style dry chicken curry, slow-cooked with aromatic spices, onions, garlic, and mustard oil until the masala clings perfectly to each tender piece.



Kadhai chicken

A North Indian specialty made with juicy chicken pieces stir-cooked in a traditional kadhai (wok) with capsicum, onions, tomatoes, and a special blend of freshly ground spices.



Dhania Chicken

Succulent chicken cooked in a vibrant green gravy made with fresh coriander leaves, green chilies, and mild spices.



Butter chicken

An all-time favorite! Tender tandoori-cooked chicken pieces simmered in a creamy tomato-based gravy, enriched with butter, fresh cream, and a hint of honey.



Chicken korma

A regal Mughlai delicacy featuring tender chicken pieces slow-cooked in a luxurious gravy of yogurt, cashew paste, and aromatic spices.



Chicken rezala

A royal Bengali-Mughlai delicacy made with succulent chicken simmered in a silky white gravy of yogurt, cashew paste, poppy seeds, and subtle whole spices.



Chicken angara

A fiery and flavorful dish made with tender chicken pieces cooked in a rich, spicy gravy infused with a signature smoky aroma.



Maincourse non-veg (Fish any 1)



Fish fry / Fish batter fry

ender bite-sized fish pieces marinated with traditional Bengali spices and shallow fried to golden perfection. Crispy, flavorful, and ideal as a starter or cocktail snack. Perfect for festive platters or light munching.



Dei katta

A classic Bengali delicacy made with juicy pieces of Katta fish slow-cooked in a mildly spiced yogurt-based gravy. Tempered with mustard oil, green chilies, and aromatic whole spices, this dish balances richness with subtle tang.



Fish Amritsari

A popular Punjabi delicacy featuring tender fish fillets marinated in a spiced gram flour batter, deep-fried until crispy and golden.



Bhetki Paturi

A signature Bengali delicacy featuring fresh Bhetki fillet marinated in a mustard-coconut paste, wrapped in banana leaf, and gently steamed or pan-seared.



Sorshe Pabda / Pabda jhal

A delicate Bengali delicacy where fresh Pabda fish is gently cooked in a pungent mustard (sorshe) and green chili paste, with a drizzle of mustard oil for that authentic zing. Fresh Pabda fish simmered in a light, spicy red chili and tomato-based gravy, flavored with kalonji and green chil-



Katla Kalia

A traditional Bengali fish curry made with thick Katta fish steaks cooked in a rich, spicy onion-tomato gravy, flavored with whole garam masalas and mustard oil.



— Maincourse non-veg (Mutton any 1) —



Mutton kassa

A rich and spicy dry-style curry made with succulent mutton pieces slow-cooked in a robust blend of onions, garlic, ginger, and traditional Indian spices.



mutton rogan josh

A delicate and flavorful Bengali-Mughlai dish featuring tender mutton pieces cooked in a mildly spiced, creamy white gravy made with yogurt, cashew, poppy seeds, and fragrant whole spices.



Mutton korma

A luxurious Mughlai classic featuring tender mutton pieces slow-cooked in a rich, creamy gravy of yogurt, cashew paste, and aromatic spices.



Mutton rezala

A Mughlai-inspired Bengali delicacy featuring tender mutton pieces slow-cooked in a luscious, mildly spiced white gravy made from yogurt, cashew paste, poppy seeds, and aromatic whole spices.



— Live Counter (Any 2) —



Chilla

A savory Indian pancake made from besan (gram flour) or moong dal, often eaten for breakfast.



Dosa Counter

Dosa Counter offers freshly made, golden-crisp South Indian dosas served hot off the griddle. Choose from classic plain dosa, masala dosa, cheese dosa, and more—paired with coconut chutney and flavorful sambar.



Fuchka Counter

Fuchka is a beloved Bengali street food made of crisp, hollow shells filled with spicy mashed potato and tangy tamarind water. Bursting with bold flavors, it's the perfect balance of crunch, spice, and zest in every bite.



Aloo Tikki chaat- Counter

Aloo Tikki Chaat is a delicious North Indian street food made with crispy potato patties topped with tangy tamarind chutney, creamy yogurt, and a mix of spices. Every bite offers a perfect blend of crunch, spice, and sweetness.



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Salad Counter



Green Salad

Green Salad is a fresh and healthy mix of crisp lettuce, cucumbers, tomatoes, onions, and seasonal greens. Lightly seasoned with salt, pepper, and a dash of lemon juice for a refreshing bite.



Sirka Onion

Sirka Onion is a classic Indian condiment made with crisp onion rings soaked in tangy vinegar and mild spices. It adds a zesty, refreshing crunch that perfectly complements any meal.



Pasta salad

Pasta Salad is a vibrant mix of cooked pasta, fresh vegetables, and herbs tossed in a light, tangy dressing. It's a refreshing, flavorful dish served chilled—perfect as a side or a light meal on its own.



Russian Salad

Russian Salad is a creamy blend of diced potatoes, carrots, peas, and crunchy pickles coated in rich mayonnaise. Garnished with boiled egg and fresh herbs, it offers a cool, satisfying bite. A timeless classic that pairs perfectly with both light and hearty dishes.



Papaya salad

Papaya Salad is a refreshing mix of shredded raw papaya tossed with tangy lemon juice, mild spices, and a hint of sweetness. Light, crunchy, and packed with flavor, it's a perfect healthy side for any meal.

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Dal (Any 1)



Dal Makhani

Dal Makhani is a rich and creamy North Indian lentil dish made with whole black lentils, kidney beans, butter, and fresh cream. Slow-cooked to perfection with aromatic spices, it's a hearty and indulgent delight best enjoyed with naan or rice.



Cholar dal narkel diya

Cholar Dal Narkel Diya is a traditional Bengali dish made with Bengal gram (chana dal) cooked with grated coconut, ginger, and mild spices. Slightly sweet and rich in flavor, it's often tempered with ghee, bay leaves, and whole spices. A festive favorite, typically served with luchi or steamed rice.



Dal sultani

Dal Sultani is a royal lentil preparation made with yellow lentils (moong or toor dal), slow-cooked with rich spices, cream, and a hint of ghee. Lightly smoked for added aroma, it offers a silky texture and a mildly spiced, luxurious flavor. A regal twist on the traditional dal.



Panchmela dal

Panchmel Dal (or Panchratna Dal) is a traditional Rajasthani dish made by combining five different lentils—each bringing its own texture and flavor. Cooked with aromatic spices and tempered with ghee, it's a hearty, protein-rich dal with a rustic charm. A perfect companion to roti, rice, or bajra dishes.



Yellow dal tadka

Yellow Dal Tadka is a comforting dish made from yellow lentils (usually toor or moong dal) simmered with turmeric and spices. It's finished with a flavorful tempering of ghee, cumin, garlic, and red chilies, adding a rich aroma and taste. Perfect with steamed rice or roti for a wholesome meal.



Dal amritsari

Dal Amritsari is a flavorful Punjabi lentil dish made with whole black gram (urad dal) slow-cooked with ginger, garlic, and traditional spices. Rich in taste yet lighter than dal makhani, it's finished with a ghee tadka for a smoky, comforting flavor. Best enjoyed with naan or jeera rice.



Lulla musad dal

Lulla Musallam Dal (also known as Lulla Musad Dal) is a rich, slow-cooked delicacy made with black lentils (sabut urad) and chana dal, simmered with aromatic spices, ghee, and cream. This regal dish, rooted in Mughlai cuisine, offers a deep, earthy flavor with a velvety texture. A luxurious twist on traditional lentils, perfect for special occasions.



Assorted indian bread (Any 3)



Butter Naan

Butter Naan — Soft, fluffy, oven-baked flatbread brushed generously with melted butter for a rich, indulgent flavor. Perfect to pair with any curry or tandoori dish.



Tandoori roti

Tandoori Roti — Traditional whole wheat flatbread cooked in a clay tandoor for a rustic, smoky flavor and a crisp yet soft texture. A wholesome, hearty choice to complement any North Indian curry or grill.



Masala kulcha

Masala Kulcha — Soft, leavened flatbread stuffed with a spiced potato and herb filling, baked to perfection in the tandoor. Bursting with bold flavors and a deliciously crisp exterior, it pairs wonderfully with rich gravies and curries.



Lachha paratha

Lachha Paratha — Multi-layered whole wheat flatbread, skillfully hand-rolled to create crisp, flaky layers. Cooked on a hot griddle with a touch of ghee, it offers a perfect balance of softness and crunch, ideal for any North Indian meal.



Peas Kachori

Peas Kachori — Crisp, deep-fried pastry stuffed with a spiced green pea filling, bursting with earthy flavors and subtle heat. Perfectly golden and flaky, it makes a delightful snack or a tasty accompaniment to your favorite curry.



Phulka

Soft, puffed whole wheat flatbread cooked directly on an open flame for a light, airy texture. A healthy and traditional Indian bread, perfect to enjoy with any sabzi or dal.



— Rice (Any 2) —



Steam Basmati Rice

Steam Rice — Fragrant, fluffy long-grain rice steamed to perfection for a light and delicate texture. A versatile and wholesome accompaniment that pairs beautifully with curries, dals, and stir-fries.



Veg pulao

Aromatic basmati rice cooked with garden-fresh vegetables, whole spices, and herbs for a light, flavorful dish. A perfect accompaniment or stand-alone meal that's both wholesome and satisfying.



Basanti Pulao

Fragrant basmati rice cooked with saffron and mild spices, lending a beautiful golden hue and subtle sweetness. This traditional Bengali festive rice pairs wonderfully with rich curries and celebratory meals.



Peas Pulao

Fragrant basmati rice simmered with tender green peas and mild spices for a light, comforting flavor. This classic dish pairs beautifully with rich curries or can be enjoyed on its own.



Jeera Rice

Long-grain basmati rice tempered with aromatic cumin seeds, cooked to fluffy perfection for a subtly nutty flavor. A simple yet classic accompaniment that elevates any curry or dal.



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— Dessert (Any 3) —



Hot gulab jamun

Soft, melt-in-your-mouth milk dumplings deep-fried to golden perfection and soaked in fragrant rose-cardamom sugar syrup. Served warm for a comforting, indulgent dessert experience.



Rasmalai

Soft, spongy cottage cheese patties soaked in rich, saffron-infused milk, delicately flavored with cardamom and garnished with nuts. A luxurious and refreshing Bengali dessert that melts in your mouth.



Rosogolla

Iconic Bengali sweet made from soft, spongy chenna balls gently simmered in light sugar syrup. Light, juicy, and delicately sweet, this timeless treat is loved across generations.



Baked Rosogolla

A delightful twist on the classic rosogolla, these soft cottage cheese balls are soaked in syrup and then baked with a creamy, caramelized topping. Warm, luscious, and indulgent, it's a modern Bengali dessert favorite.



Makha Sandesh

Freshly prepared chenna (cottage cheese) delicately mixed with sugar and aromatic cardamom for a soft, melt-in-the-mouth texture. This classic Bengali sweet is known for its light, creamy, and mildly sweet flavor.



Malai kalakand

Freshly crumbled paneer slow-cooked with condensed milk and a hint of cardamom, resulting in a moist, grainy, melt-in-the-mouth texture. This traditional sweet offers rich, milky flavor with a rustic homemade charm.



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Ice-Cream (Any 2)



Chocolate

Rich, creamy ice cream made with premium cocoa for a deep, indulgent chocolate flavor. Smooth and velvety, it's the perfect treat to satisfy any sweet craving.



Butterscotch

Creamy, smooth ice cream swirled with crunchy caramel toffee bits and a rich butterscotch flavor. A perfect balance of sweetness and texture for a nostalgic, delightful treat.



Vanilla

Smooth and creamy ice cream infused with pure vanilla essence for a timeless, delicate flavor. Light, refreshing, and perfect on its own or paired with your favorite desserts.



Strawberry

Creamy, velvety ice cream blended with real strawberries for a naturally sweet and fruity flavor. Refreshing and vibrant, it's a perfect treat for berry lovers.



Kulfi

Traditional Indian frozen dessert made with slow-cooked, thickened milk, delicately flavored with cardamom and saffron. Dense, creamy, and delightfully rich, it offers an authentic taste of nostalgia in every bite.

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Paan Counter

A vibrant selection of traditional betel leaf preparations, offering a variety of sweet, meetha, and flavored paans. Perfect for a refreshing after-meal indulgence that captures the essence of Indian hospitality.



Packaged Drinking water (200ML)



We have other 2 menus
Popular , Premium for
more information
contact us