EST. SPECIALTY CATERING

SHIVSHANKAR

CATERINGS

FOOD FOR MEANINGFUL MOMENTS

SPECIALTY FOOD EXPERIENCES FOR CELEBRATIONS & EVENTS

Chaats

The counter Shivshankar Caterings is best known for — classic street chaat, plated with care.

Pani Puri

Crisp puris served with flavourful fillings, tangy chutneys and spiced pani.

Bhel Puri

Puffed rice, sev and fresh vegetables tossed with tamarind chutney.

Sev Puri

Crisp puris topped with potato, chutneys and fine sev.

Dahi Puri

Puris filled with potato and moong, finished with whisked curd and chutneys.

Papdi Chaat

Crisp papdis layered with chickpeas, potato, curd and chutneys.

Dahi Papdi Chaat

Papdi chaat finished with generous whisked curd and pomegranate.

Aloo Chaat

Pan-tossed potatoes seasoned with chaat spices and fresh herbs.

Samosa Chaat

Crushed samosas topped with chickpeas, curd and chutneys.

Ragda Puri

Puris served over spiced white-pea ragda and tangy chutneys.

Ragda Pattice

Shallow-fried potato pattice served with ragda and chutneys.

Aloo Ragda

Warm ragda served over soft potato with chaat spices.

Samosa Ragda

Samosas layered over ragda, chutneys and sev.

Aloo Cutlet

Golden potato cutlets served with chutneys.

Cutlet

Classic pan-fried cutlets with mint and tamarind chutney.

Pav Bhaji

Buttered pav served with a mash of slow-cooked vegetables and spices.

Chaat Specialties

Regional and seasonal variations from the chaat counter, for menus that want a little more range.

Paneer Chaat

Soft paneer tossed with chaat masala, chutneys and fresh herbs.

Corn Chaat

Sweet corn tossed with spices, lemon and herbs.

Fruit Chaat

Seasonal fruits tossed lightly with chaat masala.

Sprouts Chaat

Sprouted lentils tossed with fresh vegetables and tangy spices.

Delhi-style Chaat

Chaat prepared in the bold, tangy Delhi tradition.

Mumbai-style Chaat

Chaat prepared in the classic Mumbai street style.

Snacks

Fried and steamed counter snacks, served hot through the event.

Bread Roll

Spiced potato filling rolled in bread and fried till golden.

Pakoda

Classic gram-flour fritters, fried to order.

Mirchi Bajji

Whole green chillies stuffed and fried in gram-flour batter.

Bread Pakoda

Spiced potato filling between bread, dipped and fried.

Khandvi

Delicate rolled gram-flour steamed and tempered.

Veg Sandwich

Fresh vegetables layered between bread with chutney.

Corn Cups

Sweet corn served warm in individual cups.

Spring Roll

Crisp rolls filled with lightly spiced vegetables.

Onion Pakoda

Sliced onions in a spiced gram-flour batter, fried till crisp.

Aloo Bajji

Potato slices dipped in batter and fried till golden.

Dhokla

Steamed, lightly spiced gram-flour cakes.

Mini Idli

Bite-sized steamed idlis, tempered or served with chutneys.

Grilled Sandwich

Vegetable sandwich, pressed and grilled to order.

Masala Corn

Sweet corn tossed with butter and chaat spices.

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Sweets

A focused sweets counter. Additional Indian sweets can be curated for your event on request.

Jalebi

Crisp, syrup-soaked jalebi, made fresh at the counter.

Paneer Jalebi

Jalebi made with paneer for a softer, richer bite.

Tawa Sweet

A warm, tawa-prepared sweet finished to order.

Additional sweets are added to this counter as they are confirmed.

Ice Creams & Desserts

A dedicated dessert counter — flavours, sundaes and toppings are curated to match your event.

Selection confirmed with you during event planning.

Ice Cream Flavours

Confirmed with you at the time of booking.

Sundaes

Built to order from the flavours and toppings selected for your event.

Toppings

A curated selection, finalised closer to your date.

Specialty Desserts

Available on request; details shared during planning.

Juices & Beverages

A fresh juice counter, with the beverage line-up shaped around your event.

Juices

Freshly prepared at the counter through the event.

Selection confirmed with you during event planning.

Fresh Juices

Selection confirmed with you ahead of your event.

Fruit Beverages

Curated to suit the season and occasion.

Coolers

Available on request; finalised during planning.

Mocktails

Available on request; finalised during planning.

Live Food Counters

Shivshankar Caterings is built around the live-counter experience — food made fresh, in front of your guests, through the length of the event.

Chaat Counter

The signature counter — puris, papdi and ragda assembled fresh for each guest.

Sweet Counter

Warm, fresh-made sweets served through the event.

Ice Cream Counter

An interactive dessert stop for guests of every age.

Juice Counter

Fresh juices prepared and served through the event.

Planning Your Next Celebration?

Let's create a food experience your guests will remember.

WhatsApp: 8970390756

Call: **8970390756**

Event Catering — Price on Request