

BASTI RAM PALACE **COMPANY** **PROFILE**

WE ARE ALWAYS HERE TO SERVE YOU

CULINARY EXCELLENCE

GD Foods India is a trusted catering partner delivering flavorful, hygienic, and thoughtfully crafted meals for corporate offices, institutions, and special events. Our commitment to consistency, customization, and timely delivery makes us a preferred choice for catering that truly cares.

FOOD CRAFTED

At GD Foods India, food is more than a service—it's a responsibility we take seriously. Every menu is planned with care, every dish prepared with precision, and every event handled with attention to detail. We believe great catering is built on trust, reliability, and the ability to adapt to every client's unique need.





WHERE FLAVOUR MEETS PRECISION

GD Foods India specializes in delivering thoughtfully curated catering solutions that balance great taste, consistency, and flawless execution. From everyday corporate dining to large-scale events and institutional catering, we design menus that suit diverse preferences while maintaining uncompromised quality and hygiene. Backed by experienced chefs, streamlined kitchen operations, and a service-driven team, we ensure every meal is prepared fresh, presented well, and delivered on time. Our specialty lies in adapting seamlessly to client needs while turning every service into a smooth, satisfying food experience.

MENU

SHAKES AND MOCKTAIL

- Water Bottle (250 ML)
- Soft Drinks
- Vanilla Shake
- Strawberry Shake
- Chocolate Shake
- Mango Shake
- Chiku Shake
- Oreo Shake
- Sharifa Shake
- Vergin Mojito
- Pina Colada
- Blue Angle
- Green Vally
- Mix Juice
- Fresh orange juice
- Fresh watermelon juice
- Sweet lime
- Red guava
- Black grapes

HOT DRINKS

- Masala Kullad Tea
- Espresso Coffee

SOUP

- Cream of Tomato soup
- Vegetable Sweet corn soup
- Vegetable Hot 'N' Sour
- Vegetable Monchow Soup
- Noodles soup
- Tamatar aur dhaniya ka Shorba

SALAD

- Garden Green Salad
- Kachumbar Salad
- Russian Salad
- Sweet Corn Salad
- Mix Sprout Salad
- Mix Sprout Salad
- Aloo Chana Chaat
- Pasta & Macroni Salad
- Onion slice & Green Chilli
- Sirka Onion
- Beetroot Salad
- Mix Fruit Salad
- Mango pickle, Green chilli pickle Carrot pickle, Shalgum
- Mango chutney
- Mirch ka achar
- India Green Salad(Fingers served separately)
- Chickpeas with Ginger & Tomatoes
- Vinegar Onions , Laccha Onion
- Chopped roast garlic, Ginger juliennes Green chillies, Lemon wedge

INDIAN FRUITS

- Mango
- Pineapple
- Papaya
- Banana
- Strawberry
- Chikku
- Litchi
- Water melon
- Dates
- Sarda

IMPORTED FRUITS

- Australian Grapes
- Guava
- Kiwi
- Apple
- Dragon fruit
- Pears
- Mini orange
- Plum
- Fuji apple

THE SAVOURY HOUSE

- Gol gappe
- (Served with three type of water)
- Dahi Bhalla with Papri
- Crispy Aloo Tikki with chole
- (Served with Dal,Matar&paneer)
- Moong Dal Paneer Chila
- Pao Bhaji
- Matar Kulcha with Kachori
- English Dry fruits chaat
- Palak Patta Chaat
- Khajoor ki Chaat
- Muradabadi dal with Biscuit roti
- Kaathi kebab + Roomali roti
- Pulao with Palak paneer & chole
- Chole Bhature

SNACKS CIRCULATION

- Paneer Tikka
 - Paneer Achari Tikka
 - Mushroom Tikka
 - Tandoori Aloo
 - Tandoori bharwan aloo
 - Tandoori brocolli
 - Tandoori pineapple
 - Tawe ke tikke
 - Masala Soya Chaap
 - Afghani Soya Chaap
 - Honey Chilli Potato
 - Chilli Potato
 - Chilli Paneer
 - Hara Bhara Kebab
 - Veg Seekh Kebab
 - Dahi ke Kebab
 - Dahi ke Sholey
 - Veg Cutlet
 - Spring rolls
 - French Fries
 - Veg Manchurian
 - Cheese Balls
 - Cocktail Samosa
 - Cocktail Kachori
 - Mix Pakora
- ALL SERVED WITH
MINT CHUTNEY AND
TOMATO KETCHUP

STONE-FIRED PIZZERIA

- Thin-crust Pizza
- Cheese & Tomato
- Veggie Lover's Pizza
(served with Mushroom
Tomato, Capsicum & Cheese)
- Farm House Pizza
(Margherita & Cheese loaded)
(with different types of garlic
bread)

SOUTH INDIAN

- Dosa/Rava
masama/Butter masala
- Idli Sambhar
- Medu vada
- Dal vada
- Lemon rice
(served with curd)
- Tomato rice
- Coconut chutney

CHANDNI CHOWK SPECIAL

- Bedmi poori
(served with aloo sabji)
- Sitafal ki sabji
(with long ki chutney)

AGRA KE PARANTHE

- Paneer Mava Dry Fruit
Parantha
- Mix veg Parantha
- Onion Parantha
- Gobhi Parantha
(served with curd, pickle)

CHINESE TADKA

- Hakka Noddles
- Veg Manchurian
- Veg Fried Rice
- Chilli Paneer
- Garlic Tadka Noodles

DIM-SUM

- CRYSTAL
Mushroom and Bok Choy
- REGULAR
Mixed Vegetable in Chilli
Oil
- Five Spice Vegetables

ITALIAN LIVE

CHOICE OF PASTAS

- Penne/ Fusilli /Farfalle
- CHOICE OF SAUCES
- Arabbiatta /Mushroom
Creamy /Cheese

CHOICE OF TOPPINGS

- Broccoli
- Fresh Beans
- Baby corn
- Mushroom
- Bell pepper
- Olives
- Various herbs and
cheese

INDIAN VEGETERIAN

- Paneer Lababdar
- Kadhai Paneer
- Dal Makhani
- Malai Kofta Nargisi
- Mix Vegetable/Navratan Korma
- Matar Mushroom
- Pindi Chole
- Dum Aloo
- Palak Corn Paneer
- Dal Tadka with Tawa Roti
- Kaju Matar Makhana Korma
- Soyabean Masala Chaap
- Paneer Bhurji
- Rajma Masala
- Aloo Methi
- Bhindi kurkuri
- Sarson ka saag(seasonal)
- Tinda Masala
- (seasonal)

RICE AND PULAO

- Jeera Rice
- Steam Rice
- Peas Pulao
- Kashmiri Pulao
- Veg Pulao
- Veg Biryani

RAITA

- Plain Curd
- Boondi Raita
- Mix Raita
- Bathva Raita
- Pineapple Raita
- Fruit Raita
- Burani Raita
- Masala Chacch

INDIAN BREADS

- Butter Naan
- Garlic Naan
- Pudina Naan
- Churchar Naan
- Baby Naan
- Aloo+Onion Kulcha
- Tandoori Roti
- Missi Roti
- Khasta Roti
- Laccha Paratha
- Tawa Roti
- Live Poori

DESSERTS HOT SERVING

- Gulab Jamun
- Moong Dal Ka Halwa
- Gajar ka Halwa
- Badam ka Halwa
- Chukandar ka Halwa
- Coconut Halwa
- Jalebi with Rabri
- Mathura ka kadhai Doodh

COLD SERVING

- Ras Malai
- Raj Bhog
- Gulab Kheer
- Shahi Halwa
- Tila Kulfi
- Kulfi Mania
(aam,kesar,pista,anar,cream)
- Kulfi Faluda
- Ice cream
(vanilla,strawberry)
- Shahi Tukda

ICE CREAM PARLOUR

with Cold stone Ice cream
(served with Hot chocolate & nuts)

CAKE AND PASTRY COUNTER

PAN SHOPPE

(variety of silver coafed Pan and lots of
mouth freshners)

COFFEE PARLOUR

Fresh Beans Coffee

Capuchino

Mochachino

Iced Tea

Cold Coffee

Lemon Tea

Cookies

PPERON PE SERVICE

Espresso Coffee

Soft drinks & Water bottles

Salted Kaju

Masala Badam

Assorted Biscuits

Chocolate Bites

OUR SERVICE

**WEDDINGS | RECEPTIONS | PRE-WEDDING FUNCTIONS |
BIRTHDAYS | CORPORATE EVENTS | CONFERENCES |
SUNDOWNER PARTIES | COCKTAIL PARTIES | PRIVATE &
HOUSE PARTIES | ENGAGEMENTS | RING CEREMONIES | FESTIVE
EVENTS | RELIGIOUS FUNCTIONS | KITTY PARTIES | SOCIAL
GATHERINGS | THEME-BASED EVENTS | LIVE FOOD COUNTERS |
OUTDOOR & DESTINATION EVENTS**

We provide complete catering solutions for events of every scale, with thoughtfully curated menus, refined presentation, and well-trained service staff. From intimate gatherings to large-scale celebrations, every element is planned and executed with precision. Our team focuses on quality ingredients, hygienic preparation, timely service, and seamless coordination to deliver an exceptional culinary experience. Every detail is carefully managed to ensure a smooth, sophisticated, and memorable dining experience for you and your guests, allowing you to celebrate with complete peace of mind.

GET IN TOUCH

We'd love to be a part of your next event. Whether you're planning an intimate gathering or a grand celebration, our team is here to understand your requirements and craft a catering experience tailored just for you. Get in touch with us to discuss your event, explore menu options, and let us take care of the details while you enjoy the occasion.

CONTACT US :



+91-8800190003

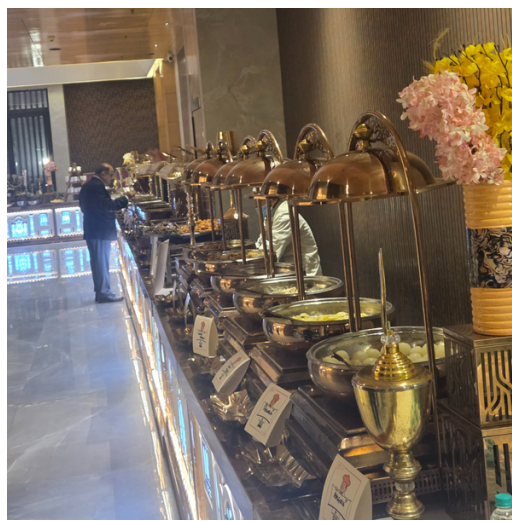
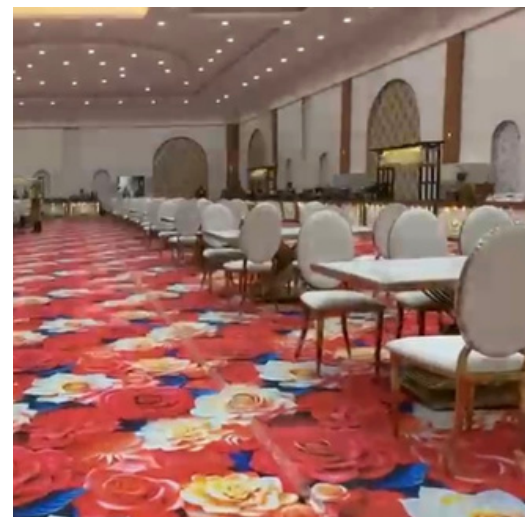


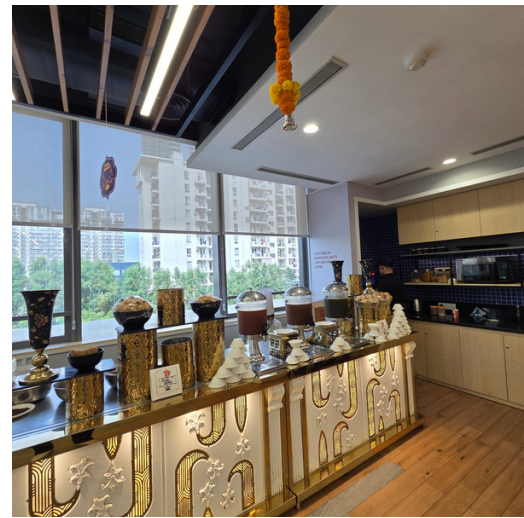
+91-9650211469



+91-9810679550







OUR CLIENTS

