M.S Caterers was founded by K Mohan Iyer in the year 1968. Since then his craftsmanship in cooking, and his sense of commitment to serve his client is still legendary. While he learnt cooking under Gurunadh Mr. Ramalingam Iyer, his style and approach towards cooking and catering changed with time. After crossing several decades in wedding and catering contract, today M.S Caterers have garnered experience of 7000 weddings and more than 10,000 catering contracts. At this Juncture M.S Caterers is all set to enter into the realm of corporate catering and allied services. And to achieve this, his son Mr. Karthikeyan is at the helm as the Director of M.S Caterers Pvt Ltd.

Today M.S Caterers Pvt Ltd has started offering pure veg items, right from special signature dishes, North Indian dishes to Kerala cuisines. Yet the primary motivating principles are always to offer high quality service with professionalism and be driven by values rather than money, which remains the same from 1968. The unique privilege of serving our clients from one generation to another, a testimony that encourages us to raise the bar of satisfaction higher, always. Which is why, we say TASTE OUR EXPERIENCE, you will enjoy it and be satisfied.

**Our Services**

- High quality Meals/Tiffin Items
- Flower Arrangements
- Seer Batchanam
- Mangala Vathiyam
- Vaithiga Samangal
- Photo & Video Coverage
- Tamboola Pai
- Exclusive Coffee Stall
- Kasi Yatra Samangal
- Kolam

*All menus are customizable*

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**Evening Snacks**

- Badusha
- Mixture
- Coffee (or) tea

**Muhurtham Dinner Menu**

- Sweet poli
- Paal payasam
- Karaboondhi curd pachadi
- Sweet pachadi
- Katrikkai roast
- Beans curry
- Vegetable kootu
- Chips
- Plain rice
- Paruppu Ghee
- Small onion, murungai sambhar
- Mysore rasam
- Pappadam or Appalam
- Pickle
- Cup curd
- Vettaiyal Seeval, Pakku

**Brahmin Style Wedding Menu**

**Day 1**

**Viratham Morning Breakfast**

- Keseri
- Idly
- Medhu vadai
- Pongal
- gotsu
- Coconut chutney
- Coffee or tea

**Viratham Afternoon Meal**

- Sakkarkai pongal (or) Payasam
- Medhu vadai
- Vellari curd pachadi
- Vazhakkai podimas
- Avarakkai paruppu usili
- Pooosanikkai koottu
- Coconut sadam
- Plain rice
- Paruppu Ghee
- Vendakai sambar
- Tomato rasam
- Appalam
- Cup curd
- Pickle
- Vettaiyal, Seeval, Pakku

**Janavasam Eveningiffin**

- Kasi halwa
- Potato bonda
- Lemon sevai
- Coconut sevai
- Chutney
- Sambar
- Coffee or tea

**Evening Juice From 6:30 Onwards**

- Sathukudi juice
- Grape juice
- Pani puri or bhej puri stall

**Reception Dinner**

- Rasamaiyal
- Poli with ghee
- Onion raitha
- Cauliflower Manchurian dry or baby corn roast
- Cabbage coconut peas curry
- Potato onion roast
- Paneer peas masala
- Chappati (or) roti
- Butter phulka
- Uthappam, chutney
- Vegetable kuruma
- Pulao
- Besibela bath
- Plain rice
- Tomato rasam
- Potato chips
- Appalam
- Bagala bath
- Vathu kuzhambu
- Scooping ice cream
- Fruit salad
- Beeda, Watter bottle, Badam halwa

**Brahmin Style Wedding Menu**

**Day 2**

**Muhurtham Morning Breakfast**

- Ashoka (or) pineapple pudding
- Idly
- Medhu vadai
- Vegetable bath
- Dosa
- Potato onion masala
- Coconut chutney
- Coriander chutney
- Sambar
- Milagai podi with gingeli oil
- Coffee or tea

**Muhurtham Meal Menu**

- Laddu
- Aamai vadai
- Kadalai paruppu arisi payasam
- Vellari curd pachadi
- Tomato sweet pachadi
- Vegetable paruppu usili
- Vazhakkai curry
- Aiyai
- Nendhranga chips
- Plain rice
- Paruppu, ghee
- Pooshani, Murungai, Capsicum
- Kadamba Sambar
- Vendakai (or) bonda more kuzhambu
- Tomato rasam
- Appalam
- Puli inji, Pickle
- Cup curd
- Vettaiyal, seeval, Pakku

**Evening Snacks**

- Badusha
- Mixture
- Coffee (or) tea

**Muhurtham Dinner Menu**

- Sweet poli
- Paal payasam
- Karaboondhi curd pachadi
- Sweet pachadi
- Katrikkai roast
- Beans curry
- Vegetable kootu
- Chips
- Plain rice
- Paruppu Ghee
- Small onion, murungai sambhar
- Mysore rasam
- Pappadam or Appalam
- Pickle
- Cup curd
- Vettaiyal Seeval, Pakku

**Brahmin Style Wedding Menu**

**Day 3**

**Kattasada Koodai Meal Menu**

- Semiya payasam
- Curd vadai
- Sembu roast
- Potato podimas
- Katrikkai rasavangi
- Melagu kuzhambu
- Poricha kuzhambu, rasam
- Plain rice
- Paruppu Ghee
- Appalam
- Pickle
- Cup curd
- Vettaiyal Seeval, Pakku

**Kattasada Koodai Set**

- Idli with molagapodi (or) chappathi with tomato thokku
- Puli sadam with potato chips
- Cup rice with pickle

**Other Sweet Options**

- Rasamaiyal
- Paal payasam
- Poli with ghee
- Badam halwa
- Makkan beda
- Gulab Jamun
- Angoor basundhi
- Raj Bhog
- Attipazham (Figg) sweet
- Malai puva
- Kaju katli
- Kesar badam katli
- Moti paak, Jalebi, Jangiri

**Seer Batchanam**

**Groom:** 7 vari kai murukku
- 5 vari kai murukku
- Adirasam
- Mullu tenkuzhal
- Laddu
- Mysore paku
- Badusha
- Managaram koodu
- Mysore paku koodu
- Laddu koodu
- Cashew koodu
- Coconut barfi koodu
- Pottukadalai asirvadam #5 (small size)
- Viradhappam
- Teratii paal
- Bride: 5 round kai murukku
- Mullu tenkuzhal
- Adirasam
- Laddu
- Mysore paku

**Other Arrangements**

- Nadaswaram
- Flower arrangements
- Coconut bag
- Kasi yatra samangal (pattu pai, koodai, walking stick)
- Vathiyar samangal
- Video, photo
- Welcome ladies
- Aarthi thattu
- Brindavan decoration
- Popcorn, cotton candy, balloon arch.
Tamil Style Wedding Menu

Mappillai Azaipu Evening Tiffin
- Kasi halwa or kesari
- Potato bonda
- Lemon sevai
- Chutney
- Sambar
- Coffee or tea

Reception Dinner
- Rasamalai
- Poli with ghee or badam halwa
- Vegetable spring roll or cauliflower roast or baby corn roast
- Onion raita
- Cabbage green peas coconut curry
- Potato roast
- Veg Kurma
- Paner peas masala or dhall makan
- Chappati or rumali roti or butter
- phulka
- Utthappam with chutney
- Vegetable pulao
- Besibela bath
- Plain rice, rasam
- Potato salted chips
- Appalam
- Curd rice
- Pickle, ice cream, fruit salad, beeda, water bottle

Dessert Counter
- Scooping Ice cream
- Fruit salad
- Sweet Beeda

Muhurtham Morning Tiffin
- Ashoka or Pinnapple pudding
- Kaju katli
- Idly
- Medhu vadi
- Pongal
- Dosei
- Idiyappam
- Vadai
- curry
- Coconut chutney
- Onion tomato chutney
- Sambar
- Coffee or tea

Muhurtham Meal Menu
- Laddu
- Aval payasam
- Masal vadai
- Vellari curd pachadi
- Tomato sweet pachadi
- Vegetable perruppu usili
- Kathirikkai mochai chops
- Aviyal
- Potato chips
- plain rice, perruppu, ghee
- Murungai posani vengaya kadamba sambar
- Tomato rasam
- Appalam
- Pulli inji
- Curd
- Vettalai, seeval, pakku

Sweet Options
- Rasamalai
- Paal payasam
- Poli with ghee
- Badam halwa
- Makkara beda
- Gulab Jamun
- Angoor basundhi
- Raj Bhog
- Attipazhem (Fig) sweet
- Maal puva
- Kaju katli
- Kesar badam katli
- Moti paak
- Jalebi, Jangiri

Seer Batchanam
- Laddu
- Tenkozhal
- Badusha
- Mixture

Other Arrangements
- Nadaswaram
- Flower arrangements
- Coconut bag
- Purohitam samangal
- Video, photo
- Welcome ladies
- Aarthi thattu
- Brindavan decoration
- Popcorn, cotton candy, balloon arch

Kalyana Manadapam MAINTAINED BY US
www.msmarriagehalls.com

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Kalyana Mandapam
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Chennai - 600092.

‘Ajantha’ Vijay Sankar Mahal
#21/33, Perumal Koil North Mada Street, Villivakkam,
Chennai - 600049.

Ramanuja Koodam
#52/37, Singrachari street, Triplicane, Chennai-600005.

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