

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 Gurunadhar 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 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*

Brahmin Style Wedding Menu

Day 1

Viratham Morning Breakfast

• Kesari • Idly • Medhu vadai • Pongal • gotsu • Coconut chutney • Coffee or tea.

Viratham Afternoon Meal

• Sarkarai pongal (or) Payasam • Medhu vadai • Vellari curd pachadi • Vazhakkai podimas • Avarakkai parupu usili • Poosanikkai koottu • Coconut sadam • Plain rice, Paruppu, Ghee • Vendakai sambar • Tomato rasam • Appalam, Cup curd • Pickle • Vettalai, Seeval, Pakku.

Janavasam Evening Tiffin

• 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 bhel puri stall

Reception Dinner

• Rasamalai • Poli with ghee • Onion raitha • Cauliflower Manchurian dry or baby corn roast • Cabbage coconut peas curry • Potato onion roast • Paneer peas masala • Chappati (or) rumali roti (or) Butter phulka • Uthappam, chutney • Vegetable kuruma • Pulao • Besibella bath • Plain rice, tomato rasam • Potato chips • Appalam • Bagala bath • Vatha 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 • Dosai • Potato onion masala • Coconut chutney • Coriander chutney • Sambar • Milagai podi with gingeli oil • Coffee or tea

Muhurtham Meal Menu

• Laddu • Aamai vadai • Kadalai parupu arisi payasam • Vellari curd pachadi • Tomato sweet pachadi • Vegetable parupu usili • Vazhakkai curry • Aviyal • Nendhranga chips • Plain rice, parruppu, ghee • Pooshani, Murungai, Capsicum Kadamba Sambar • Vendakkai (or) bonda more kuzhambu • tomato rasam • Appalam • Puli inji, Pickle • Cup curd • Vettalai, seeval , pakku

Evening Snacks

• Badusha • Mixture • Coffee (or) tea

Muhurtham Dinner Menu

• Sweet poli • Paal payasam • Karaboondhi curd pachadi • Sweet pachadi • Katirikkai roast • Beans curry • Vegetable kootu • Chips • Plain rice, Paruppu, Ghee • Small onion, murungai sambar • Mysore rasam • Pappadam or Appalam • Pickle • Cup curd • Vettalai, Seeval , Pakku

Brahmin Style Wedding Menu

Day 3

Kattusada Koodai Meal Menu

• Semiya payasam • Curd vadai • Sembu roast • Potato podimas • Katirikkai rasavangi • Melagu kuzhambu • Poricha kuzhambu, rasam • plain rice, Paruppu , Ghee • Appalam • Pickle • Cup curd • Vettalai, Seeval, Pakku

Kattusada Koodai Set

• Idli with molagaipodi (or) chappathi with tomato thokku • Puli sadam with potato chips • Curd rice with pickle.

Other Sweet Options

• Rasamalai • Paal payasam • Poli with ghee • Badam halwa • Makkan beda • Gulab Jamun • Angoor basundhi • Raj Bhog • Attipazham (Figg) sweet • Maal 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 • Manogaram koodu • Mysore paku koodu • Laddu koodu • Cashew koodu • Coconut barfi koodu • Pottukadalai asirvadam #5 (small size) • Viradha appam • Terati 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 Azhaipu 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 raitha • Cabbage green peas coconut curry • Potato roast • Veg Kurma • Paner peas masala or dhall makani • 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 vadai • Pongal • Dosai • 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 parrupu usilli • Kathirikkai mochai chops • Aviyal • Potato chips • plain rice, parruppu, ghee • Murungai posani vengaya kadamba sambar • Tomato rasam • Appalam • Puli inji • Curd • Vettalai, seeval, pakku

Sweet Options

- Rasamalai • Paal payasam • Poli with ghee • Badam halwa • Makkan beda • Gulab Jamun • Angoor basundhi • Raj Bhog • Attipazham (Figg) 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 • Purohitar samangal • Video, photo • Welcome ladies • Aarthi thattu • Brindavan decoration • Popcorn, cotton candy, balloon arch.

Kalyana Manadapam MAINTAINED BY US

www.ms-marriagehalls.com



Category:
ELITE

New G.G Mahal

1A, Tamizhar Street, Kamala Nehru Nagar Arumbakkam, Chennai – 600106



Category:
Economy

M.G Swamy

Kalyana Mandapam
50/100, Kali Amman Koil Street Virugambakkam, Chennai- 600092.



Category:
Premium

'Ajantha' Vijay Sankar Mahal

#21/33, Perumal Koil North Mada Street, Villivakkam, Chennai - 600049.



Category:
Basic

Ramanuja Koodam

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



M S Catering Service

Address: 52/37, Singrachari Street, Triplicane, Chennai - 600005.

Karthikeyan Mohan

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