

CHRISTMAS EVE EVENT AT FCI JABALPUR

Cake Mixing Ceremony (Dated 18/12/2020)



Invitation Card

(Hi- Tea dated 23/12/2020)



MENU

SOUP

CREAM OF CHICKEN
TOMATO BASIL

CANAPE

CHEESE AND TOMATO
(CHEESE AND TOMATO DRESSED WITH PESTO AND TOPED ON CRISPY TOAST)

STARTERS

SAUTEED PANEER AND MUSHROOM
CHICKEN IN GARLIC SAUCE

SALAD

-VEG-
TABBOULEH
TOSSED BROCCOLI, MUSHROOM & CORN SALAD

-NON VEG-
CHICKEN & PASTA SALAD
CHICKEN PINEAPPLE SALAD IN SWEET CHILLI DRESSING

BREADS

FOCACCIA
FRENCH BAGUETTE
LAVASH
CIABATTA
BREAD STICKS

DIPS

PESTO
COCKTAIL
SWEET CHILLI
HONEY MUSTARD

TEA CAKE

CHOCOLATE AND RAISIN CAKE

HOT BEVRAGES

GREEN TEA, LEMON TEA, MASALA CHAI AND COFFEE

*HAMPERS GIVEN TO GUEST

ORANGE CAKE
PLUM CAKE
CARROT AND CINNAMON

List of dignitaries of City

- 1) Shri. Vinay Saxena Ji, MLA, North Jabalpur
- 2) Mr. S.P. Singh, Regional Manager Tourism, MP
Tourism Corporation Ltd.
- 3) Mr. Alok Saxena, GM, Hotel Kaltchuri
- 4) Mr. Pillai, GM, Hotel Narmada Jackson
- 5) Mr. Arvind, GM, Hotel Satya Ashoka
- 6) Mr. Jatin Chopra, GM, Hotel B.K Castle
- 7) Mr. Saurabh Bhardwaj, GM, Hotel Prince Viraj
- 8) Mr. Dev, GM, Hotel Vijan Mahal
- 9) Mr. Vishal Verma, DGM, Hotel Royal Orbit
- 10) Mr. Rajeev Kumar, GM, Hotel Shawn Elizy
- 11) Mr. Vijan, Owner, Hotel Vijan Palace
- 12) Mr. Somendra Mandal, GM, Hotel Krishna

Welcoming Of Guests



Food Gallery

