Category	Creative Idea (Recipe/Concept)	Description
Gourmet Indian Sweets	1. Thandai-Infused Pannacotta with Rose Petal Brittle	Silky smooth Italian pannacotta infused with the aromatic flavors of Thandai (almond, fennel, rose, cardamom), topped with a delicate, crunchy rose petal brittle.
	2. Edible Mehendi & Gota Patti Peda Display	An artistic display of various gourmet pedas (e.g., pistachio-saffron, fig-cardamom, chocolate-chili) each intricately adorned with edible mehendi designs or edible "gota patti" (lace) made from sugar work.
	3. Saffron & Pistachio Kulfi Pops with Edible Gold Dust	Individually portioned kulfi pops in classic saffron and pistachio flavors, served on sticks, and elegantly dusted with edible gold powder for a luxurious touch.
	4. Gajar Halwa Spring Rolls with Cardamom Ice Cream	Crispy spring rolls filled with warm, rich gajar halwa, served alongside a scoop of fragrant homemade cardamom ice cream.
	5. Bespoke Mithai Bar (Guest Choice & Customization)	A lavish counter offering a wide selection of artisanal mithai (e.g., Mango Kalakand, Blueberry Barfi, Coconut Nankhatai, Walnut Laddoo). Guests can choose their favorites and have them boxed as personalized wedding favors.
	6. Aamras & Shrikhand Tartlets	Individual delicate tartlets filled with creamy Aamras (sweet mango pulp) and a swirl of saffron Shrikhand (strained yogurt sweet), garnished with fresh mint.
	7. Deconstructed Rasmalai with Berry Coulis	Soft, spongy rasmalai deconstructed, served with individual pieces of paneer, a creamy rabri foam, and a vibrant mixed berry coulis for a tart contrast.
	8. Jalebi & Rabri Fountain with Saffron Mist	A spectacular tiered fountain continuously flowing with hot, crispy jalebis and rich, thick rabri. The entire display is enveloped in a fragrant saffron mist for an immersive sensory experience.
	9. Phirni Shots with Candied Rose Petals	Chilled, creamy phirni (rice pudding) served in elegant shot glasses, topped with crunchy candied rose petals.
	10. Malai Cham Cham with Toasted Coconut Flakes	Soft, creamy Bengali cham cham, soaked in thickened sweet milk (malai), topped with fragrant toasted coconut flakes for added texture and flavor.
Fusion Dessert Extravaganza	11. Gulab Jamun Cheesecake	A delightful fusion combining the rich, sweet flavors of gulab jamun with a creamy, tangy cheesecake, often served in individual portions or as a beautifully decorated whole cake.
	12. Chai-Spiced Crème Brûlée with Ginger Biscuit	Classic French crème brûlée infused with aromatic Indian chai spices (cardamom, ginger, cloves), with a perfectly caramelized sugar crust, served with a delicate ginger biscuit.
	13. Paan Macarons with Gulkand Filling	French macarons with a vibrant green hue, filled with a creamy ganache infused with the refreshing and distinct flavors of paan (betel leaf, gulkand, supari).
	14. Pistachio & Cardamom Lava Cake with Warm Chocolate Sauce	Individual molten lava cakes infused with pistachio and cardamom, serving a warm, gooey center that pairs perfectly with a drizzle of rich chocolate sauce.

	15. Coconut Jaggery Panna Cotta with Roasted Cashews	A tropical take on panna cotta, made with creamy coconut milk and sweetened with jaggery, topped with crunchy roasted cashews.
Live Dessert Stations	16. Nitrogen Kulfi Bar with Exotic Toppings	A live counter where kulfi is instantly frozen using liquid nitrogen. Guests choose their kulfi base (e.g., Alphonso mango, saffron, rose, fig & nut) and personalize it with an extravagant array of toppings: edible gold flakes, candied fennel, berry compotes, exotic nuts, and chocolate shavings.
	17. Waffle & Pancake Bar with Indian Sweet Sauces	Freshly made waffles and mini pancakes with a variety of toppings including rabri, gulab jamun syrup, mango pulp, saffron cream, and traditional fruit compotes.
	18. Hot Chocolate & Chai Bar with Gourmet Garnishes	A comforting station offering rich hot chocolate and various chai options (masala, ginger, saffron), with an extensive range of gourmet garnishes like homemade marshmallows, chocolate shavings, fresh cream, cinnamon sticks, and flavored syrups.
	19. DIY Rasmalai Parfait Bar	Layers of crumbled rasmalai, saffron-infused whipped cream, fresh fruit compote, and crunchy nut brittle, allowing guests to build their own bespoke parfaits.
	20. Crêpe Station with Indian Sweet Fillings	Freshly made crêpes filled with options like sweetened paneer and dry fruits, spiced apple and cinnamon, or a rich chocolate-coconut spread.