



MENU



THE BRONZE PLATE

APPETIZERS

VEGETARIAN (3)

- Aloo Tikki
- Chaat Papri
- Manchurian
- Pakora
(Veg / Paneer / Cauliflower)
- Chilli Paneer (Dry)
- Masala Taters
- Spring Rolls
- Stuffed Naan
- Thai Chilli Cauliflower

NON VEGETARIAN (2)

- Chicken Tikka
- Chicken Wings
(BBQ / Sweet & Sour / Hot)
- Chilli Chicken (Dry)
- Tandoori Chicken
- Fish Pakora
- Fish Tikka

DINNER

VEGETARIAN (2)

- Aloo Gobi
- Baingan Bharta
- Bhindi Do Pyaza
- Dum Aloo
- Chana Masala
- Daal Makhani
- Yellow Daal Tadka
- Malai Kofta
- Mixed Vegetables
- Mixed Vegetables - Tawa
- Chilli Paneer
- Karahi Paneer
- Mutter Paneer
- Palak Paneer
- Paneer Lal Prezi
- Shahi Paneer

NON VEGETARIAN (1)

- Butter Chicken
- Chilli Chicken
- Chicken Curry
- Chicken Do Pyaza
- Karahi Chicken
- Fish Curry
- Goat (Curry / Saag / Bhuna)
- Lamb (Saag / Curry / Bhuna)

SIDES

RICE (1)

- Jeera Pea Rice
- Jeera Rice
- Plain Rice

BREAD / NAAN (1)

- Tandoori Naan
- Tandoori Roti

RAITA (1)

- Boondi Raita
- Cucumber Raita
- Mixed Raita
- Pudina Raita

SALAD (1)

- Caesar Salad
- Cucumber Salad
- Greek Salad
- Green Salad
- Pasta Salad

DESSERT & DRINKS

DESSERTS (1)

- Gajrela
- Gulab Jamun
- Ice Cream
(Mango / Vanilla / Chocolate)
- Rasmalai
- Rice Pudding

DRINKS (1)

- Juice
- Lassi (Mango / Sweet)
- Soft Drinks*
- Tea*

*included

DATE _____ HALL _____ GUESTS _____ START TIME _____



THE SILVER PLATE

APPETIZERS

VEGETARIAN (4)

- Chaat Papri
- Falafel Wraps
- Golgappa
- Manchurian
- Masala French Fries
- Nachos
- Pakora
(Veg / Paneer / Cauliflower)
- Paneer Achari Tikka
- Chilli Paneer (Dry)
- Spinach Poppers
- Spring Rolls
- Stuffed Naan
- Tacos
- Thai Chilli Cauliflower

NON VEGETARIAN (3)

- Chicken Tikka
- Chilli Chicken (Dry)
- Chicken Wings
(BBQ / Sweet & Sour / Hot)
- Haryali Chicken
- Tandoori Chicken
- Fish Pakora
- Lamb Seekh Kebab
- Chilli Garlic Prawns Sizzler
- Coconut Fried Prawns
- Sizzler
- Tacos (Fish / Chicken)

DINNER

VEGETARIAN (3)

- Aloo Gobi
- Dum Aloo
- Baingan Bharta
- Bhindi Do Pyaza
- Chana Masala
- Daal Makhani
- Yellow Daal Tadka
- Malai Kofta
- Mixed Vegetables
- Mixed Vegetables - Tawa
- Mushroom Methi Malai
- Mushroom Mutter
- Chilli Paneer
- Mutter Paneer
- Palak Paneer
- Paneer Lal Prezi
- Shahi Paneer
- Rajma Masala

NON VEGETARIAN (2)

- Butter Chicken
- Chilli Chicken
- Chicken Curry
- Chicken Do Pyaza
- Chicken Tikka Masala
- Karahi Chicken
- Fish (Curry / Masala / Goan)
- Goat (Curry / Saag / Bhuna)
- Korma (Goat / Lamb)
- Lamb (Saag / Curry / Bhuna)
- Rogan Josh
(Lamb / Goat / Chicken)

SIDES

RICE (1)

- Jeera Pea Rice
- Jeera Rice
- Plain Rice
- Vegetarian Biryani

BREAD / NAAN (2)

- Garlic Naan
- Methi Naan
- Missi Roti
- Tandoori Naan
- Tandoori Roti

RAITA (1)

- Boondi Raita
- Cucumber Raita
- Mixed Raita
- Pudina Raita

SALAD (2)

- Broccoli and Baby Corn
- Caesar Salad
- Cucumber Salad
- Greek Salad
- Green Salad
- Pasta Salad
- Spicy Onion Salad

DESSERT & DRINKS

DESSERTS (2)

- Custard
- Fresh Fruit
- Fruit Trifle
- Gajrela
- Gulab Jaman
- Ice Cream
(Mango / Vanilla / Chocolate)
- Matka Kulfi with Falooda
- Moong Daal Halwa
- Rabri
- Rasgulla
- Rasmalai
- Rice Pudding
- Sooji Halwa

DRINKS & MOCKTAILS (2)

- Cold Coffee
- Juice
- Lassi (Mango / Sweet)
- Mango Shake
- Citrus Strawberry Mocktail
- Dragon Fruit Mocktail
- Passion Fruit Mocktail
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Pink Lemonade Mocktail
- Soft Drinks*
Tea*

* included

DATE _____ HALL _____ GUESTS _____ START TIME _____



THE GOLD PLATE

APPETIZERS

VEGETARIAN (5)

- Aloo Tikki - Cart
- Chaat Papri
- Chana Kulcha
- Golgappa - Cart
- Falafel Wraps
- Manchurian
- Masala French Fries
- Pakora
(Veg / Paneer / Cauliflower)
- Nachos
- Paneer Achari Tikka
- Chilli Paneer (Dry)
- Spinach Poppers
- Spring Rolls
- Stuffed Naan
- Tacos
- Thai Chilli Cauliflower

NON VEGETARIAN (4)

- Chicken Tikka Sizzler
- Chilli Chicken (Dry)
- Chicken Wings
(BBQ / Sweet & Sour / Hot)
- Haryali Chicken
- Tandoori Chicken
- Fish Pakora
- Fish Tikka
- Lamb Chops Sizzler
- Lamb Seekh Kebab
- Chilli Garlic Prawns Sizzler
- Coconut Fried Prawns Sizzler
- Tacos (Fish / Chicken)

DINNER

VEGETARIAN (4)

- Aloo Gobi
- Dum Aloo
- Baingan Bharta
- Bhindi Do Pyaza
- Chana Masala
- Daal Makhani
- Yellow Daal Tadka
- Malai Kofta
- Mixed Vegetables - Tawa
- Mushroom Mutter
- Mutter Methi Malai
- Navratan Korma
- Chilli Paneer
- Mutter Paneer
- Palak Paneer
- Paneer Lal Prezi
- Paneer Tikka Masala
- Shahi Paneer
- Rajma Masala

NON VEGETARIAN (3)

- Butter Chicken
- Chilli Chicken
- Chicken Curry (w / wo Bone)
- Chicken Do Pyaza
- Chicken Korma
- Chicken Tikka Masala
- Karahi Chicken
- Malai Chicken
- Mughlai Chicken
- Fish (Curry / Masala / Goan)
- Goat (Curry / Saag / Bhuna)
- Korma (Goat / Lamb)
- Lamb (Saag / Curry / Bhuna)
- Goan Prawn Curry
- Prawn Masala
- Rogan Josh
(Lamb / Goat / Chicken)

SIDES

RICE (1)

- Jeera Pea Rice
- Jeera Rice
- Plain Rice
- Vegetarian Biryani

BREAD / NAAN (3)

- Garlic Naan
- Lachha Paratha
- Methi Lachha Paratha
- Methi Naan
- Missi Roti
- Tandoori Naan
- Tandoori Roti

RAITA (1)

- Boondi Raita
- Cucumber Raita
- Dahi Bhalla
- Mixed Raita
- Pudina Raita

SALAD (3)

- Broccoli and Baby Corn
- Caesar Salad
- Cucumber Salad
- Greek Salad
- Green Salad
- Pasta Salad
- Spicy Onion Salad

DESSERT & DRINKS

DESSERTS (3)

- Custard
- Fresh Fruit
- Fruit Trifle
- Gajrela
- Gulab Jaman
- Ice Cream
(Mango / Vanilla / Chocolate)
- Live Jalebi
- Matka Kulfi with Falooda
- Moong Daal Halwa
- Rabri
- Rasgulla
- Rasmalai
- Rice Pudding
- Sooji Halwa

DRINKS & MOCKTAILS (3)

- Cold Coffee
- Fresh Juice (Additional \$5)
- Lemonade
- Lassi (Mango / Sweet)
- Mango Shake
- Milk Badam
- Citrus Strawberry Mocktail
- Dragon Fruit Mocktail
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Passion Fruit Mocktail
- Pink Lemonade Mocktail
- Soft Drinks*
- Tea*

* included

DATE _____ HALL _____ GUESTS _____ START TIME _____



THE EMPEROR PLATE

APPETIZERS

VEGETARIAN (7)

- Aloo Tikki - Cart
- Chaat Papri
- Chana Kulcha
- Golgappa - Cart
- Palafel Wraps
- Manchurian
- Masala French Fries
- Pakora
(Veg / Paneer / Cauliflower)
- Nachos
- Paneer Achari Tikka
- Chilli Paneer (Dry)
- Spinach Poppers
- Spring Rolls
- Stuffed Naan
- Tacos
- Thai Chilli Cauliflower

NON VEGETARIAN (6)

- Chicken Tikka Sizzler
- Chilli Chicken (Dry)
- Chicken Wings
- (BBQ / Sweet & Sour / Hot)
- Haryali Chicken
- Tandoori Chicken
- Fish Pakora
- Fish Tikka
- Lamb Chops Sizzler
- Lamb Seekh Kebab
- Chilli Garlic Prawns Sizzler
- Coconut Fried Prawns Sizzler
- Tacos (Fish / Chicken)

DINNER

VEGETARIAN (5)

- Aloo Gobi
- Dum Aloo
- Baingan Bharta
- Bhindi Do Pyaza
- Chana Masala
- Daal Makhani
- Yellow Daal Tadka
- Malai Kofta
- Mixed Vegetables - Tawa
- Mushroom Mutter
- Mutter Methi Malai
- Navratan Korma
- Chilli Paneer
- Mutter Paneer
- Palak Paneer
- Paneer Lal Prezi
- Paneer Tikka Masala
- Shahi Paneer
- Rajma Masala

NON VEGETARIAN (4)

- Butter Chicken
- Chilli Chicken
- Chicken Curry (w / wo Bone)
- Chicken Do Pyaza
- Chicken Korma
- Chicken Tikka Masala
- Karahi Chicken
- Malai Chicken
- Mughlai Chicken
- Fish (Curry / Masala / Goan)
- Goat (Curry / Saag / Bhuna)
- Korma (Goat / Lamb)
- Lamb (Saag / Curry / Bhuna)
- Goan Prawn Curry
- Prawn Masala
- Rogan Josh
(Lamb / Goat / Chicken)

SIDES

RICE (1)

- Jeera Pea Rice
- Jeera Rice
- Plain Rice
- Vegetarian Biryani

BREAD / NAAN (4)

- Garlic Naan
- Lachha Paratha
- Methi Lachha Paratha
- Methi Naan
- Missi Roti
- Tandoori Naan
- Tandoori Roti

RAITA (2)

- Boondi Raita
- Cucumber Raita
- Dahi Bhalla
- Mixed Raita
- Pudina Raita

SALAD (4)

- Broccoli and Baby Corn
- Caesar Salad
- Cucumber Salad
- Greek Salad
- Green Salad
- Pasta Salad
- Spicy Onion Salad

DESSERT & DRINKS

DESSERTS (5)

- Custard
- Fresh Fruit
- Fruit Trifle
- Gajrela
- Gulab Jaman
- Ice Cream
(Mango / Vanilla / Chocolate)
- Live Jalebi
- Matka Kulfi with Falooda
- Moong Daal Halwa
- Rabri
- Rasgulla
- Rasmalai
- Rice Pudding
- Sooji Halwa

DRINKS & MOCKTAILS (4)

- Cold Coffee
- Fresh Juice (Additional \$5)
- Lemonade
- Lassi (Mango / Sweet)
- Mango Shake
- Milk Badam
- Citrus Strawberry Mocktail
- Dragon Fruit Mocktail
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Passion Fruit Mocktail
- Pink Lemonade Mocktail
- Soft Drinks*
- Tea*

*included

DATE _____ HALL _____ GUESTS _____ START TIME _____



THE LUX COCKTAIL PLATE

HORS D'OEUVRE

VEGETARIAN

- Aloo Tikki - Tawa Stand
- Amritsari Kulcha
- Chaat Papri with Dahi Bhalla Stand
- Chana Kulcha
- Dhaba Style Daal Makhni w/ Lachha Paratha
- Golgappa Stand
- Jalebi Stand with Rabri

- Paneer Tikka on Sizzler
- Pav Bhaji Stand
- Raj Kachori
- Sarson Da Saag with Makki Di Roti
- Spinach Stuffed Naan
- Thai Chilli Cauliflower

NON VEGETARIAN

- Chicken Kebab
- Chicken Tikka on Sizzler
- Tandoori Fish Tikka on Sizzler
- Lamb Chops
- Thai Chilli Prawns

DRINKS & MOCKTAILS

DRINKS

- Fresh Juice (Additional \$5)
- Mango Shake
- Milk Badam
- Soft Drinks
- Tea

MOCKTAILS

- Citrus Strawberry Mocktail
- Dragon Fruit Mocktail
- Passion Fruit Mocktail
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Pink Lemonade Mocktail

THE COCKTAIL PLATE

HORS D'OEUVRE

VEGETARIAN (4)

- Aloo Tikki - Tawa Stand
- Amritsari Kulcha
- Chaat Papri with Dahi Bhalla Stand
- Chana Kulcha
- Dhaba Style Daal Makhni w/ Lachha Paratha
- Golgappa Stand
- Jalebi Stand with Rabri

- Paneer Tikka on Sizzler
- Pav Bhaji Stand
- Raj Kachori
- Sarson Da Saag with Makki Di Roti
- Spinach Stuffed Naan
- Thai Chilli Cauliflower

NON VEGETARIAN (3)

- Chicken Kebab
- Chicken Tikka on Sizzler
- Tandoori Fish Tikka on Sizzler
- Lamb Chops
- Thai Chilli Prawns

DRINKS & MOCKTAILS

DRINKS (3)

- Fresh Juice (Additional \$5)
- Mango Shake
- Milk Badam
- Soft Drinks
- Tea

MOCKTAILS (2)

- Citrus Strawberry Mocktail
- Dragon Fruit Mocktail
- Passion Fruit Mocktail
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Pink Lemonade Mocktail

*included

DATE _____ HALL _____ GUESTS _____ START TIME _____



THE ROYAL BRONZE WEDDING PLATE

Wedding Catering

BREAKFAST & LUNCH

BREAKFAST (4)

- | | |
|---|--|
| <input type="checkbox"/> Dahi Kebab | <input type="checkbox"/> Pancakes With Cream |
| <input type="checkbox"/> Greek Yogurt | <input type="checkbox"/> Paneer Fingers |
| <input type="checkbox"/> Masala Cheese Toast | <input type="checkbox"/> Paneer Pakora |
| <input type="checkbox"/> Mini Samosa | <input type="checkbox"/> Spring Rolls |
| <input type="checkbox"/> Muffin & Donuts | <input type="checkbox"/> Stuffed Naan (for Bharat) |
| <input type="checkbox"/> Bread Pakora | <input type="checkbox"/> Vegetarian Sandwich |
| <input type="checkbox"/> Pakora
(Veg / Paneer / Cauliflower) | <input type="checkbox"/> Waffles
(Strawberries & Whipped Cream) |

LUNCH (3)

- | |
|--|
| <input type="checkbox"/> Karahi Paneer |
| <input type="checkbox"/> Palak Paneer |
| <input type="checkbox"/> Shahi Paneer |
| <input type="checkbox"/> Tinda Sabzi |
| <input type="checkbox"/> Veg Chow Mein Noodles |
| <input type="checkbox"/> Vegetarian Lasagna |
| <input type="checkbox"/> Vegetarian Manchurian |
| <input type="checkbox"/> Vegetarian Pasta |

SIDES

RICE (1)

- | |
|---|
| <input type="checkbox"/> Jeera Pea Rice |
| <input type="checkbox"/> Jeera Rice |
| <input type="checkbox"/> Plain Rice |
| <input type="checkbox"/> Vegetarian Biryani |

BREAD / NAAN (2)

- | |
|--|
| <input type="checkbox"/> Bhatara |
| <input type="checkbox"/> Butter Naan |
| <input type="checkbox"/> Puri |
| <input type="checkbox"/> Missi Roti |
| <input type="checkbox"/> Tandoori Roti |
| <input type="checkbox"/> Tawa Roti |

RAITA (1)

- | |
|---|
| <input type="checkbox"/> Boondi Raita |
| <input type="checkbox"/> Cucumber Raita |
| <input type="checkbox"/> Pudina Raita |

SALAD (2)

- | |
|--|
| <input type="checkbox"/> Greek Salad |
| <input type="checkbox"/> Indian Style Salad |
| <input type="checkbox"/> Mediterranean Salad |
| <input type="checkbox"/> Pasta Salad |

DESSERT & DRINKS

DESSERTS (1)

- | | |
|---|---|
| <input type="checkbox"/> Fresh Fruit | <input type="checkbox"/> Matka Kulfi with Falooda |
| <input type="checkbox"/> Gajrela | <input type="checkbox"/> Moong Daal Halwa |
| <input type="checkbox"/> Ice Cream
(Mango / Vanilla / Chocolate) | <input type="checkbox"/> Rabri |
| | <input type="checkbox"/> Rasgulla |
| | <input type="checkbox"/> Rasmalai |
| | <input type="checkbox"/> Rice Pudding |
| | <input type="checkbox"/> Sooji Halwa |

DRINKS & MOCKTAILS (2)

- | | |
|---|--|
| <input type="checkbox"/> Coffee | <input type="checkbox"/> Milk Badam |
| <input type="checkbox"/> Cold Coffee | <input type="checkbox"/> Mojito Mocktail (Strawberry /
Mint / Lemonade / Blueberry) |
| <input type="checkbox"/> Fresh Juice (Additional \$5) | Soft Drinks* |
| <input type="checkbox"/> Lemonade | Tea* |
| <input type="checkbox"/> Mango Shake | |

Minimum 200 Guest

\$250 Per Server (200 guests need 5 servers; 300 guests need 6 servers, 350 guests need 7 servers, etc)

\$1,500 Buffet Stations/Tables

\$500 for Bone China Dishes

*included

DATE _____ GUESTS _____ LOCATION _____



THE ROYAL SILVER WEDDING PLATE

Wedding Catering

BREAKFAST & LUNCH

BREAKFAST (6)

- Dahi Kebab
- Greek Yogurt
- Masala Cheese Toast
- Mini Samosa
- Muffin & Donuts
- Bread Pakora
- Pakora
(Veg / Paneer / Cauliflower)

- Pancakes With Cream
- Paneer Fingers
- Paneer Pakora
- Spring Rolls
- Stuffed Naan (for Bharat)
- Vegetarian Sandwich
- Waffles
(Strawberries & Whipped Cream)

- Aloo Gobi
- Baingan Bharta
- Bhindi Do Pyaza
- Chana Masala
- Daal Makhni
- Daal Tadka
- Mixed Vegetables
- Mixed Vegetables - Tawa

LUNCH (5)

- Karahi Paneer
- Palak Paneer
- Shahi Paneer
- Tinda Sabzi
- Veg Chow Mein Noodles
- Vegetarian Lasagna
- Vegetarian Manchurian
- Vegetarian Pasta

SIDES

RICE (1)

- Jeera Pea Rice
- Jeera Rice
- Plain Rice
- Vegetarian Biryani

BREAD / NAAN (2)

- Bhatara
- Butter Naan
- Puri
- Missi Roti
- Tandoori Roti
- Tawa Roti

RAITA (1)

- Boondi Raita
- Cucumber Raita
- Pudina Raita

SALAD (2)

- Greek Salad
- Indian Style Salad
- Mediterranean Salad
- Pasta Salad

DESSERT & DRINKS

DESSERTS (2)

- Fresh Fruit
- Gajrela
- Ice Cream
(Mango / Vanilla / Chocolate)
- Matka Kulfi with Falooda
- Moong Daal Halwa
- Rabri
- Rasgulla
- Rasmalai
- Rice Pudding
- Sooji Halwa

DRINKS & MOCKTAILS (3)

- Coffee
- Cold Coffee
- Fresh Juice (Additional \$5)
- Lemonade
- Mango Shake
- Milk Badam
- Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry)
- Soft Drinks*
- Tea*

Minimum 200 Guest

\$250 Per Server (200 guests need 5 servers; 300 guests need 6 servers, 350 guests need 7 servers, etc)

\$1,500 Buffet Stations/Tables

\$500 for Bone China Dishes

*included

DATE _____ GUESTS _____ LOCATION _____



THE ROYAL GOLD WEDDING PLATE

Wedding Catering

BREAKFAST & LUNCH

BREAKFAST (8)

- | | |
|--|--|
| <input type="checkbox"/> Dahi Kebab | <input type="checkbox"/> Pancakes With Cream |
| <input type="checkbox"/> Greek Yogurt | <input type="checkbox"/> Paneer Fingers |
| <input type="checkbox"/> Masala Cheese Toast | <input type="checkbox"/> Paneer Pakora |
| <input type="checkbox"/> Mini Samosa | <input type="checkbox"/> Spring Rolls |
| <input type="checkbox"/> Muffin & Donuts | <input type="checkbox"/> Stuffed Naan (for Bharat) |
| <input type="checkbox"/> Bread Pakora | <input type="checkbox"/> Vegetarian Sandwich |
| <input type="checkbox"/> Pakora | <input type="checkbox"/> Waffles |
| (Veg / Paneer / Cauliflower) | (Strawberries & Whipped Cream) |

LUNCH (6)

- | |
|--|
| <input type="checkbox"/> Karahi Paneer |
| <input type="checkbox"/> Palak Paneer |
| <input type="checkbox"/> Shahi Paneer |
| <input type="checkbox"/> Tinda Sabzi |
| <input type="checkbox"/> Veg Chow Mein Noodles |
| <input type="checkbox"/> Vegetarian Lasagna |
| <input type="checkbox"/> Vegetarian Manchurian |
| <input type="checkbox"/> Vegetarian Pasta |

SIDES

RICE (1)

- | |
|---|
| <input type="checkbox"/> Jeera Pea Rice |
| <input type="checkbox"/> Jeera Rice |
| <input type="checkbox"/> Plain Rice |
| <input type="checkbox"/> Vegetarian Biryani |

BREAD / NAAN (3)

- | |
|--|
| <input type="checkbox"/> Bhatura |
| <input type="checkbox"/> Butter Naan |
| <input type="checkbox"/> Puri |
| <input type="checkbox"/> Missi Roti |
| <input type="checkbox"/> Tandoori Roti |
| <input type="checkbox"/> Tawa Roti |

RAITA (1)

- | |
|---|
| <input type="checkbox"/> Boondi Raita |
| <input type="checkbox"/> Cucumber Raita |
| <input type="checkbox"/> Pudina Raita |

SALAD (3)

- | |
|--|
| <input type="checkbox"/> Greek Salad |
| <input type="checkbox"/> Indian Style Salad |
| <input type="checkbox"/> Mediterranean Salad |
| <input type="checkbox"/> Pasta Salad |

DESSERT & DRINKS

DESSERTS (3)

- | | |
|--------------------------------------|---|
| <input type="checkbox"/> Fresh Fruit | <input type="checkbox"/> Matka Kulfi with Falooda |
| <input type="checkbox"/> Gajrela | <input type="checkbox"/> Moong Daal Halwa |
| <input type="checkbox"/> Ice Cream | <input type="checkbox"/> Rabri |
| (Mango / Vanilla / Chocolate) | <input type="checkbox"/> Rasgulla |
| | <input type="checkbox"/> Rasmalai |
| | <input type="checkbox"/> Rice Pudding |
| | <input type="checkbox"/> Sooji Halwa |

DRINKS & MOCKTAILS (4)

- | | |
|---|---|
| <input type="checkbox"/> Coffee | <input type="checkbox"/> Milk Badam |
| <input type="checkbox"/> Cold Coffee | <input type="checkbox"/> Mojito Mocktail (Strawberry / Mint / Lemonade / Blueberry) |
| <input type="checkbox"/> Fresh Juice (Additional \$5) | Soft Drinks* |
| <input type="checkbox"/> Lemonade | Tea* |
| <input type="checkbox"/> Mango Shake | |

Minimum 200 Guest

\$250 Per Server (200 guests need 5 servers; 300 guests need 6 servers, 350 guests need 7 servers, etc)

\$1,500 Buffet Stations/Tables

\$500 for Bone China Dishes

*included

DATE _____ GUESTS _____ LOCATION _____