

WEDDING RECEPTION CATERING PACKAGE

Our Wedding Reception package is designed to make your special day even more special with options of both intimate and traditional option. Our package will help you make your wedding the most memorable day of your life!

COCKTAIL HOUR

LIVE DELHI CHAAT STATION

Dahi Bhalla Chaat | Gol Gappe | Stuffed Aloo Tikki Chaat with Chole

Served with Khatta-Meetha or Spicy paani with spicy potatoes or chickpeas, Sweet Tamarind Chutney, Spicy Mint Chutney, with chopped Onion, Tomatoes, Cilantro, Green Chilies etc.

LIVE GRAND MEXICAN STATION

Served with Cheese or Chicken Quesadillas, Veggie or Chicken Tacos, Bean or Chicken Burritos, served with a side of Chips, Salsa, Fresh Home-Made Guacamole,

Pico De Gallo, American & Cheddar Cheese

APPETIZERS

Three Vegetarian & Two Non-Vegetarian

DINNER

Two Vegetarian & Two Non-Vegetarian, One Lentil, One Vegetarian Rice or Biryani

BREAD BASKET

ACCOMPANIMENTS

Tan<mark>doo</mark>ri Roti, Naan, P<mark>aran</mark>thas, Kulchas

Salads, Pickle, Papad, Raita, Chutney

VIENESSE DESSERT STATION

Mini American Petite pastries, premium Bengali Mithai, fresh Exotic Tropical Fruits,
One Indian Dessert, One Ice Cream displayed & served elegantly on glass

MOCKTAILSTATION

Mango Lassi & Strawberry Banana Lassi & Virgin Blue Lagoon serve chilled in champagne glasses

CATERING SERVICES

Transportation: Insured Van - \$275 (for 15-mile radius)

Chef: Frying & Tandoor - \$250/chef (minimum 2 Chef's required)

Uniform Server: \$150/per server (need 1 server for 30 guests)

Event Manager: \$250 Tandoor Rental: \$100

Set up with Chafing dishes/service utensils/name tags/sternoes/tawa's/handi's:

\$125

Elegant disposable wear with silver wear, napkins & tumblers: \$5/person (if required)

Bone China & Cutlery rental: \$8/person (if required)

Crystal Glasses: \$3/person (if required)

Linens: Tablecloth & Napkin rental - \$5/person

() 732-968-7000



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NOTES

- *After signing the contract Deewan will contact the venue & will send an insurance & food certificate
- *Venue/Host needs to provide cooking area for frying & tandoor
- *All tables & chair, linens like tablecloths & napkins to be provided by Venue/Host for the event (optional)
- *Garbage bins with bags to be provided by the Venue/Host for the event
- *All China, cutlery & glasses for the event to be provided by the Venue/Host (optional)
- *Food level: Medium Spicy or as per palate
- *Number of people has to be received at least 2 weeks in advance of the event
- *Deewan Catering personals will arrive at the Venue at least 1.5-hours prior to the event
- *Name Tags/Tawa's/Handi for food will be provided by Deewan
- *Buffet setup: Chafing dishes/sterno/serving utensils/buffet tablecloths will be provided by Deewan