



CROWN OF INDIA



CATERING PER PERSON CONTRACT

RESTAURANT 609 275 5707; SUGGY CELL: 609 462 6845; BRIAN CELL 732 982 7594

CONTACT@CROWNOFINDIANJ.COM

CATERING Date _____ Day _____

Full Service / Delivery / Pick-Up (circle one)

ON SITE / PICK UP TIME: _____

Name: _____

Phone - Cell: _____ Home: _____ Work _____

Email: _____

Catering Address _____

STANDARD RATE* (STANDARD ITEMS TO BE SELECTED FROM BANQUET/CATERING MENU)**

PACKAGES:

1. VEGETARIAN: 4 Appetizers, 4 entrées, 2 desserts

2. COMBO: Vegetarian plus Chicken and regular fish only. No Fish Tikka

3. PREMIUM COMBO I: Combo Package with one lamb, goat or shrimp item instead of chicken or fish. No lamb Chops or Shrimp Tikka

4. PREMIUM COMBO II: Premium I with Package with two lamb, goat or shrimp items instead of chicken or regular fish

All packages include Basmati Rice, Naan or Roti, Raita, Salad, and Chutney

Additional per person cost for custom items - \$1.50 for Veg items; \$2.00 for Paneer items; \$2.50 for Chicken items; \$3.00 for fish items \$3.00 for Shrimp items; \$3.50 for Lamb; \$4.50 for Jumbo shrimp per pc; \$6.00 for Lamb Chops (1 pc)

RATE FOR DIFFERENT PACKAGES FOR MIN. 30	
VEGETARIAN ONLY	\$26.00
STANDARD COMBO – NON-VEG & VEG	\$28.00
PREMIUM COMBO I – 1 PREMIER ITEM	\$30.00
PREMIUM COMBO II – 2 PREMIER ITEMS	\$32.00

COST:		EST.	FINAL
1.	Number of Guests: _____ x RATE (\$) _____ per person		
2.	Tandoor - \$ 250 / Grill or Candy Stove \$200		
3.	Helper@ \$ 200 # -----// Server(s) @ \$225 # ----- // Chef @ \$250 # -----		
4.	Others: Stenos \$1.00 each Racks _____ Utensils _____		
5.	Delivery Charge _____ Set Up Charge _____		
6.	SUBTOTAL		
7.	Gratuity ADDED ON DELIVERY & FULL SERVICE		
8.	Sales Tax – 6.6875% (Line 6 X 0.06875)		
9.	Transportation \$1.50 per mile +tolls		
10.	SUBTOTAL		
11.	DEPOSIT FOR ORDER		
	DEPOSIT FOR UTENSILS (Refundable when utensils returned)		

Credit Card for File: Number: _____ Expiry Date: _____ SID: _____

Customer Signature: _____ Date: _____



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CATERING Date _____ Day _____

Name: _____ Number of Guests: _____

ITEM	ON SITE / PICK UP TIME	KITCHEN READY TIME	DELIVERY LEAVE TIME
FULL ORDER			
APPETIZERS ONLY			
ENTRÉE/DESSERTS			

Terms and Conditions:

1. Extra Time: Server / Cook time is limited up to 5 hours from the arrival on site. Standard finish time for servers/cooks is lunch by 3:30pm and dinner by 11:00pm. Host will be charged for additional hour or part of the hour at the rate of \$35 per hour for chef/cook and \$30 per hour for the servers. The rate is doubled pass midnight.
2. Deposit: At the time of booking, a deposit of 33% of the estimated cost is required.
3. Payment: The remainder of the estimated cost is due at least 3 DAYS prior to the event date. Any variation based on the actual count above the minimum count will be added to the amount and is due end of the event
4. Cooking equipment, if any, (tandoor, grill, fryer) must be kept on a flat hard surface. If equipment is required on a different surface, then additional fees may be added on. Cooking equipment will only be kept in safe location.
5. Any fees required for the event, (health, fire, kitchen etc.), is the responsibility of the host.
6. Any servers for the event will be responsible for the food and buffet. Servers will not bartend, decorate or clean anything not related to the buffet

MENU SELECTED

VEG. APPETIZERS

Vegetable Pakora _____

Aloo Tikki _____

Aloo Papri Chat _____

MEAT APPETIZERS

Chicken Tikka _____

Sheesh Kabab _____

Tandoori Chicken _____

VEG. ENTREES

MEAT ENTREES

DESSERTS

Gulab Jamun _____

Rasmalai _____

Kheer _____

Gajar Halwa _____

OTHERS

Rice _____

Naan / Roti _____

Salad _____

Chutneys Two (2) _____

Raita _____

SPICE LEVEL: mild / regular / medium/ medium plus / hot (circle one)

NOTES: _____
