



“Food Is Not Rational. Food Is Culture, Habit, Craving And Identity.”

Why Choose Khyber Grill Caterers?

Khyber Grill Caterers inception started in 2011 with the mission to bring a higher level of attention and detail to the beauty of special days. For over a decade we have brought weddings, anniversaries, and parties to life in a way that cannot be described in words.

Our packages all bring a fusion of different flavors, ambiance, and elegance to any event. Khyber Grill Caterers prides itself on creating an experience like no other.

Our thirst for knowledge is what drives us forward. Learning about your needs, imaginative culinary trends, and efficient ordering process increases our understanding and pushes us to think outside of the box and inspires us.

The quality of our services is uncompromised, unrivalled, and most importantly unforgettable. We put our hearts and souls into every aspect of our business, from a large venue to a single grain of rice on a plate. We take pride in our work and are confident in knowing you will join the family of happy clients.

- Finest Cuisines Using Only The Freshest Ingredients.
 - Superior Quality And Service
- Unrivalled Reputation With 20 Years' Experience
 - Committed To Customer Satisfaction.



Sangeet/Garba/Mehendi

Standard Package - \$30 Per Person

Chaat

1 Type of Chaat

Indian Station

Pau Bhaji

Paneer Or Chicken Kathi Roll

Indo-Chinese Station

1 Type of Rice

1 Type of Noodles

Veg. Spring Rolls

2 Vegetarian Entrées

(1 Entrée can be Chicken upon Request)

Condiments- Soy Sauce, Chili Vinegar, and Chili Sauce

Italian Station

Penne Ala Vodka

Fettucine Alfredo

Chicken Parmesan

Eggplant Rollatini

Fresh Garlic Bread

Oregano/Chili Flakes/Parmesan Cheese

Dessert

2 Indian Desserts

1 Ice Cream

This Package is Subjected To Below:

This Is A Suggestive Menu And Can Be Altered For Similar Items

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 100



Sangeet/Garba/Mehendi

Deluxe Package- \$40 Per Person

Chaat

2 Types of Chaat

Indian Station

Pau Bhaji
Paneer Kathi Roll
Chicken Kathi Roll

Indo-Chinese Station

1 Type of Rice
1 Type of Noodles
Veg. Spring Rolls
2 Vegetarian Entrées
(1 Entrée can be Chicken upon Request)
Condiments with Soy Sauce, Chili Vinegar, and Chili Sauce

Mexican Station

Quesadillas
DIY Tacos Bar
Nachos
Guacamole/Sour Cream/Salsa/Tomatoes/Onions/Peppers/Spiced Sour Cream
Jalapenos /Taco Seasoning/Mexican Cheese/ Refried Beans

Little Italy

Penne Ala Vodka Pasta
Eggplant Rollatini
Stuffed Cheese Manicotti
Fresh Baked Garlic Bread
Condiments Including Parmesan Cheese, Red Chili Flakes, Oregano

Dessert

2 Indian Desserts
2 Ice Creams

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Khybergrillcaterers.com | Khybergrillcatering@gmail.com | 201.486.1375



Sangeet/Garba/Mehendi

Premium Package- \$ 50 Per Person

Chaat

2 Types of Chaat

Indian Station

Pau Bhaji

Paneer Kathi Roll

Chicken Kathi Roll

Indo-Chinese Station

1 Type of Rice

1 Type of Noodles

Veg. Spring Rolls

2 Vegetarian Entrée

(1 Entrée can be Chicken upon Request)

Condiments with Soy Sauce, Chili Vinegar, and Chili Sauce

Mexican Station

Quesadillas

DIY Taco Bar

Sauteed Vegetables

Nachos

Guacamole/Sour Cream/Salsa/Tomatoes/Onions/Peppers/Spiced Sour Cream

Jalapenos /Taco Seasoning/Mexican Cheese/ Refried Beans

Italian Station

Zucchini Sticks

Eggplant Rollatini

Stuffed Cheese Manicotti

Fresh Baked Garlic Bread

Condiments Including Parmesan Cheese, Red Chili Flakes, Oregano

Middle Eastern Station

Chicken Gyro, Toasted Pita Pocket Bread, Falafel, Sliced Lettuce, Babaganoush, Hummus, Spinach Dip, Tomato Salad, Pickled Vegetables, Assorted Olives, Tahini, Tzatziki, Grape Leaves, Pasta Salads, Corn Salads, Chickpeas Salad, Hot Sauce & Veg Crudités

Dessert

3 Indian Desserts

2 Ice Creams

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Kitchen Staff: \$200/- Per Chef

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Minimum Guest Count: 100



Breakfast

\$15.00 Per Person.

Breakfast Menu 1

Batata Poha
Fafda
Jalebi
Papaya Salad
Green Chilies
Besan Chutney
Masala Chai

Breakfast Menu 2

Batata Poha or Upma
Silver Dollar Idly
Medu Vada
Sambhar
Coconut Chutney
South Indian Hot Chutney
Masala Chai

Breakfast Menu 3

Parantha Station:
2 Types of Parantha
Aloo Curry
Pindi Cholley
Puri
Pickle
Yogurt
Fruit Salad
Masala Chai

Baraat/Ceremony Snacks

Menu 1- \$12 Per Person

Masala Cashews OR Punjabi Matri
Cucumber Chutney Sandwiches
Masala Chai

Menu 2- \$14 Per Person

Masala Cashews OR Punjabi Matri
Vada Pau OR Pau Bhaji
Veg Samosa OR Kachori
Cucumber Chutney Sandwiches
Masala Chai

Pricing For Staff And Transportation Will Be Based On The Event Timeline And Requirements.
NJ Sales Tax: 6.625%



Wedding Lunch Buffet

Standard Lunch - \$22 Per Person

1 Vegetarian Appetizer
2 Vegetarian Entrées
1 Dal (Lentil Entrée)
1 Rice Selection
Assorted Tandoori Breads & Tawa Paranthas Or Poori
1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

1 Indian Dessert
1 Ice Cream

Deluxe Lunch- \$25 Per Person

2 Vegetarian Appetizers
3 Vegetarian Entrées
1 Dal (Lentil Entrée)
1 Rice Selection
Assorted Tandoori Breads & Tawa Paranthas Or Poori
1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

2 Indian Desserts
1 Ice Cream

Premium Lunch- \$30 Per Person

2 Vegetarian Appetizers
3 Vegetarian Entrées
1 Dal (Lentil Entrée)
1 Pasta With Garlic Bread
1 Rice Selection
Assorted Tandoori Breads & Tawa Paranthas Or Poori
1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

2 Indian Desserts
2 Ice Creams

These Packages are Subjected To Below:
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Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 100



Cocktail & Reception

Standard Package - \$35 Per Person

Cocktail Hour

Appetizers- Butler Passed

2 Non-Vegetarian Appetizers
2 Vegetarian Appetizers

Appetizers- Buffet

2 Non-Vegetarian Appetizers
2 Vegetarian Appetizers

Live Stations

1 Non-Vegetarian Action Station
1 Vegetarian Action Station

Reception

Main Course-Buffet

1 Chicken Entrée
1 Lamb Or Goat Entrée
1 Paneer Entrée
2 Vegetable Entrées
1 Dal (Lentil Entrée)

1 Rice Selection
Assorted Tandoori Breads and Tawa Paranthas

1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

2 Indian Desserts
1 Ice Cream

This Package is Subjected To Below:
This Is A Suggestive Menu And Can Be Altered For Similar Items

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 100



Cocktail & Reception

Deluxe Package- \$40 Per Person

Cocktail Hour

Appetizers- Butler Passed

2 Non-Vegetarian Appetizers
2 Vegetarian Appetizers

Appetizers- Buffet

2 Non-Vegetarian Appetizers
2 Vegetarian Appetizers

Live Stations

1 Non-Vegetarian Action Station
2 Vegetarian Action Station
1 Live Chaat Selection

Reception

Main Course-Buffer

1 Chicken Entrée
1 Lamb Or Goat Entrée
(3) Vegetables On Tawa
1 Paneer Entrée
2 Vegetable Entrées
1 Dal (Lentil Entrée)

1 Rice Selection
Assorted Tandoori Breads and Tawa Paranthas

1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

2 Indian Desserts
2 Ice Creams

This Package is Subjected To Below:
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Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 100



Cocktail & Reception

Premium Package- \$50 Per Person

Cocktail Hour

Appetizers- Butler Passed

3 Non-Vegetarian Appetizers
3 Vegetarian Appetizers

Appetizers- Buffet

3 Non-Vegetarian Appetizers
3 Vegetarian Appetizers

Live Stations

2 Non-Vegetarian Action Station
2 Vegetarian Action Station
1 Live Chaat Selection

Reception

Main Course- Buffet

1 Chicken Entrée
1 Lamb Or Goat Entrée
1 Paneer Entrée
(3) Vegetables On Tawa
3 Vegetable Entrées
1 Dal (Lentil Entrée)

1 Rice Selection

1 Biryani Selection

Assorted Tandoori Breads and Tawa Paranthas

1 Yogurt Preparation

Salad Bar with Achar, Papad and Condiments

Dessert

3 Indian Desserts

2 Ice Creams

This Package is Subjected To Below:

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Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 100



Cocktail & Reception

Executive Package- \$ 60 Per Person

Cocktail Hour

Appetizers- Butler Passed

4 Non-Vegetarian Appetizers
4 Vegetarian Appetizers

Appetizers- Buffet

4 Non-Vegetarian Appetizers
4 Vegetarian Appetizers

Live Stations

2 Non-Vegetarian Action Station
2 Vegetarian Action Station
1 Live Chaat Selection

Reception

Main Course- Buffet

1 Chicken Entrée
1 Lamb Or Goat Entrée
1 Fish Entrée
(3) Vegetables On Tawa
1 Paneer Entrée
3 Vegetable Entrées
1 Dal (Lentil Entrée)

1 Rice Selection
1 Biryani Selection
Assorted Tandoori Breads and Tawa Paranthas

1 Yogurt Preparation
Salad Bar with Achar, Papad and Condiments

Dessert

3 Indian Desserts
3 Ice Creams
Fresh Fruit Platters

This Package is Subjected To Below:
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Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 200



Cocktail & Reception

Royal Package- \$70 Per Person

Cocktail Hour

Appetizers- Butler Passed

4 Non-Vegetarian Appetizers
4 Vegetarian Appetizers

Appetizers- Buffet

3 Non-Vegetarian Appetizers
3 Vegetarian Appetizers
Middle Eastern Station

Live Stations

3 Non-Vegetarian Action Station
3 Vegetarian Action Station
2 Live Chaat Selection

Reception

Main Course- Buffet

2 Chicken Entrées
1 Lamb Or Goat Entrée
1 Fish Or Shrimp Entrée
(3) Vegetables On Tawa
1 Paneer Entrée
3 Vegetable Entrées
1 Dal (Lentil Entrée)

1 Rice Selection

1 Biryani Selection

Assorted Tandoori Breads and Tawa Paranthas

Live Pasta Station- 2 Types Of Pasta & 2 Types Of Sauce Along With Fresh Garlic Bread

1 Yogurt Preparation

Salad Bar with Achar, Papad and Condiments

Dessert

Viennese Dessert Display
Includes 1 Chocolate Fountain

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Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Transportation: \$300/-, Additional Charges May Apply For Venues
Beyond 50 Miles.

Minimum Guest Count: 200



Exclusive Appetizers And Stations
Available At An Additional Charge

Appetizers

Baby Lamb Chops
Jumbo Tandoori Shrimp
Kobe Beef Sliders
Caviar
Dynamite Shrimp
Mini Crab Cakes
Specialty Seafood

Stations

Live Sushi Station
Raw Sea-Food Bar
Leg of Lamb Carving
Live Fresh Juice Station
Live Jalebi & Lachhedar Rabri
Live Malpura & Lachhedar Rabri
Viennese Display
Chocolate Fountain
Fruit Carving
Ice Sculptures
Live Paan Station

Live Tandoor and Tandoori Chef

Additional Cuisines

Bangladesh
Pakistan
Nepal

*Pre-Plated Menu Available Upon Request



Terms & Conditions of Contract:

1) Guaranteed Number Of Guests

The Client Must Confirm A Minimum Number Of Guests At The Time Of Booking The Event. This Count Will Be The Basis Of Your Billing Even If Less Number Of Guests Show-Up To The Event. If The Guest Count Is Increasing, You May Update The Number Up To 2 Weeks Prior To Your Event. We Will Connect With Your Venue One Week Prior To The Event For Final Numbers Regarding Insurance.

2) Food Tasting

Food Tastings Can Only Be Executed On Monday-Thursday During The Busy Season, As Weekends Our Chefs And Managers Are Catering Events. Our Complimentary Food Tasting Can Serve Up To 6 People At Most. We Do Charge A Minimal \$40.00 Per Person Plus Tax & Tip. If You Book Khyber Grill To Cater Your Event Your Charge For The Food Tasting Will Be Refunded On Your Event Invoice. We Offer Only One Complimentary Food Tasting. Food Tasting Are For Events 100 Guests Or More. Any Additional Food Tastings Will Be Charged According To Your Requirements.

3) Menu Finalization

Any Changes To The Menu Can Be Made No Later Than 14 Days Prior To Your Event. Also, We Request You To Send The Final Signed Contract No Later Than This Deadline. We Appreciate Your Understanding Of Our Efforts To Make Your Event A Success By Preparing In Advance. If Any Change In Menu Item Is Made It May Affect The Price Per Person Depending On The Item. All & Any Changes Must Be Made Via Email And Updated On The Contact. We Do Not Make Any Verbal Agreements.

4) Payments & Deposits

To Confirm Your Event, We Require Per Event A Non-Refundable Deposit Of \$1000.00 Per Event Payable To Khyber Grill This Amount Will Be Credited Towards Your Account. The Final Payment Is Due 10 Business Days Prior To Your Event In The Form Of Certified Check, Based On The Final Guest Count & Contract Balance. Children Under The Age Of 4 Years Are Complimentary To Up To 3% Of The Adult Guest Guarantee. Children Between 5-12 Years Of Age Will Be Charged 50% Of The Adult Menu Price. All Other Guests Will Be Charged Full Adult Menu Price. Vendors Will Be Charged 50% Of The Adult Menu Price. For Any Event Booked Less Than 3 Weeks Prior To Its Date, The Client Will Have To Pay In Full The Total Amount Due At The Time Of The Booking. No Different Terms For Payment Plans Are Valid Unless Given In Writing By Khyber Grill.

5) Food Allergies & Left-Over Food

Khyber Grill Will Not Assume Any Liability For Adverse Reactions To Foods Consumed, Or Items One May Come In Contact With While Eating. If You Would Like To Have Any Leftover Food From Your Event Packed For Later Use, You Must Sign A Waiver To Release Khyber Grill Of Any Responsibility Of Proper Storage And Service Of The Food After The Event.

6) Cancellation

All Deposits Are Non-Refundable.

Please Note That In Case Of An Event Cancellation 7 Days Prior To An Event By The Host Due To Weather Related Issues Or Any Act Of GOD, Food Charges Will Not Be Levied. If The Event Is Cancelled 3 Days Prior To The Designated Date, 50% Of The Total Invoice Will Be Charged. Any Cancellation Within 3 Days Of The Event, A Full 100% Will Be Charged.

7) Marketing

Khyber Grill Caterers, During Providing Catering Or Allied Services To Its Clients May Produce Literary, Pictorial, Audio- Visual, Or A Sound Recording. The Client Hereby Agrees And Permits Bukhara Grill Caterers, Its Workers And Its Associates, To Utilize Such Collected Information For Marketing And Social Media.

8) Responsibility

Khyber Grill Is Only Responsible For The Above-Mentioned Menu And Staff. We Are Not Responsible For Any Equipment Required For The Event Such As But Not Limited To Chafers, Linens, Silverware & All Equipment Provided By The Banquet Hall Or Hotel Facility. If Your Event Is At A Venue Which Does Not Provide The Equipment, Khyber Grill Will Assist In Making A List For Equipment Rental And Will Be Billed To The Client Directly.

9) Kitchen Use & Additional Fees

If The Venue Of The Event Requires A Kitchen Use Fee, The Fee Will Be The Responsibility Of The Client. If Any Additional Insurance Requirements Or Health Department License Fees Are Required, They Will Be The Responsibility Of The Client.

Any Event Of Far Distance Will Require Additional Staff Charge, Transportation And Hotel Accommodation.

10) Certificate Of Insurance

Khyber Grill Is Fully Insured And Will Provide A COI To The Venue Of Your Event. If Any Additional Insurance Fees Are Required, They Will Be Billed To The Client Directly.

If you agree to the pricing, terms and conditions of this contract and would like to confirm this event, please sign below, and remit the deposit.

X _____
Sales Representative
Khyber Grill Caterers
Date:

X _____
Client
Date: