



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

## Why Choose Khyber Grill Caterers?

Khyber Grill Caterers was founded with a singular vision: to bring unparalleled care, creativity, and elegance to life's most meaningful celebrations. Whether it's a wedding, anniversary, corporate gala, or an intimate gathering, we specialize in transforming events of all kinds into extraordinary experiences that linger in memory long after the last course is served.

Our curated packages blend global flavors, refined ambiance, and timeless sophistication—designed to elevate any event, big or small. At the heart of our work is a passion for excellence and a commitment to authenticity.

We believe that exceptional food and service should never come at the cost of accessibility. That's why we offer the finest culinary experiences—crafted with premium ingredients and attention to detail—at a value that respects your budget without ever compromising on quality.

What drives us is a constant pursuit of knowledge, understanding your needs, staying ahead of culinary trends, and refining our processes to deliver both innovation and efficiency. This curiosity fuels our creativity and allows us to continually reimagine what's possible.

With an uncompromising standard for quality and an eye for detail, we treat every event as if it were our own. From the grandeur of a ballroom to the precision of plating, every element is executed with care and intention.

We take immense pride in our legacy and the relationships we've built, welcoming each client into our growing family.

### Why Choose Khyber Grill Caterers?

- Exquisite Cuisines Using Only the Freshest Ingredients
- Impeccable Service with a Personal Touch
- Exceptional Value Without Compromising Quality
- Tailored Catering for Weddings, Social, and Corporate Events



## Sangeet/Garba/Mehendi

### **Standard Package - \$35 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, Chili Sauce

#### **Little Italy**

Choices of 2 Pasta With 2 Different Sauces

Eggplant Rollatini

Fresh Garlic Bread

Oregano/Chili Flakes/Parmesan Cheese

#### **Dessert**

2 Indian Desserts

This Package Is Subjected To Below:

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

Gratuity – 10%

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event

Minimum Guest Count: 150

**Khyber Grill**  
Caterers Incomparable Service Exceptional Cuisine  
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

Tacos- Vegetable & Chicken

Nachos

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

Jalapenos /Taco Seasoning/Mexican Cheese/ Refried Beans

**Little Italy**

Choices of 2 Pasta With 2 Different Sauces

Eggplant Rollatini

Chicken Parmesan

Fresh Baked Garlic Bread

Condiments Including Parmesan Cheese, Red Chili Flakes, Oregano

**Dessert**

2 Indian Desserts

1 Ice Creams

This Package is Subjected To Below:

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

Gratuity – 10%

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of  
Event

Minimum Guest Count: 150

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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

Taco Bar- Vegetable & Chicken

Nachos

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

Jalapenos /Taco Seasoning/Mexican Cheese/ Refried Beans

**Little Italy**

Choices of 2 Pasta With 2 Different Sauces

Eggplant Rollatini

Chicken Parmesan

Fresh Baked Garlic Bread

Condiments Including Parmesan Cheese, Red Chili Flakes, Oregano

**Middle Eastern Station**

Falafel, 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**

2 Indian Desserts

2 Ice Creams

Live - Jalebi With Rabri

This Package is Subjected To Below:

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

Gratuity – 10%

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event

Minimum Guest Count: 150

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## Breakfast

### Menu 1 - \$12 Per Person

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

### Menu 2 - \$13 Per Person

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

### Menu 3 - \$15 Per Person

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

Staff Charges - \$75 Per Staff For Breakfast Service.  
Transportation Charges Based On Location Of Event  
Prices For Packages Mentioned Above Are Based On Wedding Lunch To Follow

Minimum 150 Adult Guest Count  
NJ Sales Tax: 6.625%

## Baraat/Ceremony Snacks

These Packages Can Not Be Used For Breakfast

### Menu 1- \$12 Per Person

Masala Cashews OR Punjabi Matri  
Cucumber Chutney Sandwiches  
Masala Chai

### Menu 2- \$16 Per Person

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

Pricing For Packages Mentioned Above Are All Inclusive Of Staff And Transportation If Followed By Wedding Lunch

Minimum 150 Adult Guest Count  
NJ Sales Tax: 6.625%

# Khyber Grill

Caterers Incomparable Service Exceptional Cuisine

## Wedding Lunch Buffet

### **Standard Lunch - \$20 Per Person**

1 Vegetarian Appetizer  
2 Vegetarian Entrées  
1 Dal (Lentil Entrée)/Kadhi  
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- \$23 Per Person**

2 Vegetarian Appetizers  
3 Vegetarian Entrées  
1 Dal (Lentil Entrée)/Kadhi  
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- \$26 Per Person**

2 Vegetarian Appetizers  
2 Vegetarian Entrées  
1 Paneer Entrée  
1 Dal (Lentil Entrée)/Kadhi  
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  
1 Ice Creams

These Packages are Subjected To Below:  
Gratuity – 10%

NJ Sales Tax: 6.625%  
Manager: \$250/-  
Head Chef: \$250/-  
Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event  
Minimum Guest Count: 150

\* For Larger Events Custom Packages Available. \*



## Cocktail & Reception

### Standard 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
- 1 Vegetarian Action Station

#### Reception

##### Main Course-Buffer

- 1 Chicken Entrée
- 1 Paneer Entrée
- 2 Vegetarian 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**

**Gratuity – 10%**

**NJ Sales Tax: 6.625%**

**Manager: \$300/-**

**Head Chef: \$300/-**

**Kitchen Staff: \$225/- Per Chef**

**\*Lamb Chops And Sea Food Available For An Extra- Charge\***

**\* For Larger Events Custom Packages Available. \***

**Transportation: Charges Based On Location Of Event**

**Minimum Guest Count: 150**

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## Cocktail & Reception

### Deluxe Package- \$45 Per Person

#### Cocktail Hour

##### Appetizers- Butler Passed

3 Non-Vegetarian Appetizers  
3 Vegetarian Appetizers

##### Appetizers- Buffet

2 Non-Vegetarian Appetizers  
2 Vegetarian Appetizers

##### Live Stations

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

#### Reception

##### Main Course-Buffet

1 Chicken Entrée  
1 Lamb Or Goat Entrée  
(3) Vegetables On Tawa  
1 Paneer Entrée  
2 Vegetarian 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:  
This Is A Suggestive Menu And Can Be Altered For Similar Items  
Gratuity – 10%**

NJ Sales Tax: 6.625%

Manager: \$300/-

Head Chef: \$300/-

Kitchen Staff: \$225/- Per Chef

\*Lamb Chops And Sea Food Available For An Extra- Charge\*

Transportation: \$ Charges Based On Location Of  
Event

Minimum Guest Count: 150

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## **Cocktail & Reception** **Premium Package- \$55 Per Person**

### **Cocktail Hour**

#### **Appetizers- Butler Passed**

4 Non-Vegetarian Appetizers  
4 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-Buffer**

1 Chicken Entrée  
1 Lamb Or Goat Entrée  
1 Fish Entrée  
1 Paneer Entrée  
(3) Vegetables On Tawa  
3 Vegetarian 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:**  
**This Is A Suggestive Menu And Can Be Altered For Similar Items**  
**Gratuity – 10%**

**NJ Sales Tax: 6.625%**

**Manager: \$300/-**

**Head Chef: \$300/-**

**Kitchen Staff: \$225/- Per Chef**

**\*Lamb Chops And Sea Food Available For An Extra- Charge\***

**Transportation: Charges Based On Location Of Event**  
**Minimum Guest Count: 200**

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## Cocktail & Reception

### Executive Package- \$65 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 Or 1 Shrimp Entrée  
(3) Vegetables On Tawa  
1 Paneer Entrée  
2 Vegetarian 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  
Fresh Fruit Platters

**This Package is Subjected To Below:**  
**This Is A Suggestive Menu And Can Be Altered For Similar Items**  
**Gratuity – 10%**

NJ Sales Tax: 6.625%  
Manager: \$300/-  
Head Chef: \$300/-  
Kitchen Staff: \$225/- Per Chef  
\*Lamb Chops And Sea Food Available For An Extra- Charge\*

**Transportation: Charges Based On Location Of Event**  
**Minimum Guest Count: 200**

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## 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. Guest Count Confirmation**

To secure your event, we ask that you confirm a minimum number of guests at the time of booking. This number will serve as the base for your final invoice, even if fewer guests attend. If your guest count increases, you may update the number up to two weeks before the event. We will coordinate with your venue a week before the event to finalize the insurance requirements.

### **2. Menu & Contract Finalization**

Menu changes and the signed final contract must be submitted no later than 14 days before your event. Please note that adjustments to your menu could impact on your per-person pricing. All changes must be communicated via email and reflected in the contract—verbal changes will not be honored.

### **3. Payments & Deposits**

A non-refundable deposit of \$3,000 per event is required to secure your date and will be applied to your balance. Final payment is due 10 business days before your event by certified check. Guest counts for children are as follows:

- Under 4 years: free (up to 3% of adult count)
- Ages 5–12: 50% of adult pricing
- Vendors: 50% of adult pricing

For events booked less than three weeks in advance, full payment is required at booking. Payment plans are only valid if approved in writing by Khyber Grill Caterers.

### **4. Food Allergies & Leftovers**

Khyber Grill does not take responsibility for allergic reactions or other issues related to food consumption. If you'd like us to pack leftover food, a waiver must be signed to release us from liability for the storage or use of that food post-event.

### **5. Event Cancellation**

Deposits are non-refundable.

- Cancellations made at least 7 days in advance due to weather or emergencies will not incur food charges.
- Cancellations within 3 days will be charged 50% of the total invoice.
- Cancellations made less than 72 hours before the event will be charged in full.

### **6. Marketing Release**

We may take photos, videos, or other media during the event for promotional purposes. By signing this agreement, you give Khyber Grill Caterers permission to use such content on our website, social media, and marketing materials.

### **7. Scope of Responsibility**

Khyber Grill is responsible only for the food and service staff included in your package. We are not responsible for any external rentals or equipment provided by the venue, including chafing dishes, linens, or utensils. If your venue does not provide equipment, we can assist with rental coordination, and related costs will be billed directly to the client.



### 8. Venue Fees & Additional Costs

If your venue charges a kitchen use fee or requires special permits or insurance riders, these costs will be the client's responsibility. For events held far from our base location, additional charges may apply for staff travel, transport, and lodging.

### 9. Certificate of Insurance (COI)

We are fully insured and will provide a COI for your venue. Any specific or additional insurance requirements beyond our standard coverage will be billed to the client.

**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: