



Authentic South Asian Event Catering

Weddings • Corporate Events • Social Gatherings

"Food is not rational.

Food is culture, habit, craving, and identity."

Curated menus blending tradition, flavor, and presentation
Tailored for memorable events



Why Choose Khyber Grill Caterers?

Established in 2011, Khyber Grill Caterers provides dependable catering services for a wide range of events, including weddings, social gatherings, corporate functions, and private celebrations. Our focus is on delivering well-prepared South Asian cuisine with attentive service tailored to each occasion.

We offer thoughtfully structured packages designed to suit events of different sizes and formats. Our menus emphasize balanced flavors, quality ingredients, and consistent presentation, allowing us to accommodate both formal and informal settings.

At Khyber Grill Caterers, we aim to deliver value-driven catering without compromising on standards. Our approach combines reliable execution with reasonable pricing, ensuring clients receive quality experience within their budget.

We work closely with our clients to understand their needs and preferences, adjusting where needed to ensure smooth coordination and service. Our team continually refines its processes to improve efficiency and consistency.

Every event is handled with care and attention to detail, from food preparation to on-site service. We take pride in maintaining long-term relationships with our clients and value the trust placed in us.

For inquiries, bookings, and more information, please call 201.486.1375 or visit www.KhyberGrillCaterers.com

Sangeet/Garba/Mehendi

Standard Catering 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

All Packages Are Subjected To Below: This Is A Suggestive Menu And Can Be Altered
For Similar Items Gratuity – 10%

Based On A Guarantee Guest Count Of Minimum 150 Adults.

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event

Sangeet/Garba/Mehendi

Deluxe Catering Package - \$40 Per Person

Chaat

2 Types of Chaat

Indian Station

Pau Bhaji

Paneer and 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: 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

All Packages Are Subjected To Below: This Is A Suggestive Menu And Can Be Altered
For Similar Items Gratuity – 10%

Based On A Guarantee Guest Count Of Minimum 150 Adults.

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event

Sangeet/Garba/Mehendi

Premium Catering Package - \$50 Per Person

Chaat

2 Types of Chaat

Indian Station

Pau Bhaji

Paneer and 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

All Packages Are Subjected To Below: This Is A Suggestive Menu And Can Be Altered For Similar Items Gratuity – 10%

Based On A Guarantee Guest Count Of Minimum 150 Adults.

NJ Sales Tax: 6.625%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Transportation: Charges Based On Location Of Event

Breakfast

Menu 1 - \$12 Per Person

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

Menu 2 - \$12 Per Person

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

Menu 3 - \$14 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%

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 Dessert
- 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 Dessert
- 1 Ice Cream

These Packages are Subjected To Below: Gratuity - 10%

Manager: \$250/-

Head Chef: \$250/-

Kitchen Staff: \$200/- Per Chef

Minimum 150 Adult Guest Count

NJ Sales Tax: 6.625%

Cocktail & Reception

Standard Catering Package - \$42 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 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

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

Lamb Chops And Sea Food Available For An Extra- Charge

* For Larger Events Custom Packages Available. *

Cocktail & Reception

Deluxe Catering Package - \$47 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

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

Lamb Chops And Sea Food Available For An Extra- Charge

Cocktail & Reception

Premium Catering Package - \$58 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-Buffet

- 1 Chicken Entrée
- 1 Lamb Or Goat Entrée
- 1 Paneer Entrée
- 1 Fish Entrée
- (3) Vegetables On Tawa
- 3 Vegetarian Entrées
- 1 Dal (Lentil Entrée)
- 1 Rice Selection and 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

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

Lamb Chops And Sea Food Available For An Extra- Charge

Cocktail & Reception

Executive Catering 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 Paneer Entrée
- 1 Fish Entrée Or 1 Shrimp Entrée
- (3) Vegetables On Tawa
- 2 Vegetarian Entrées
- 1 Dal (Lentil Entrée)
- 1 Rice Selection and 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 and 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

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

Lamb Chops And Sea Food Available For An Extra- Charge

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 a Smaller 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 21 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 Contract. We Do Not Make Any Verbal Agreements.

4) Payments & Deposits

To Confirm Your Event, We Require Per Event A Non-Refundable Deposit Of \$_____ 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 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.



11) Site Visits

Pre-event walkthroughs or site inspections may incur additional fees depending on travel distance, time, and staffing needs. Such fees will be discussed and approved prior to scheduling.

12) Outside Food & Desserts

Khyber Grill Caterers assumes no liability for food or beverages supplied by outside parties. Our staff does not handle, cut, or serve cakes or desserts provided by external vendors.

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.

Khyber Grill Caterers

Date

Client

Date