PRICE BID PAGE-1

Menu

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Sl | Item | Qty/Wt | No. of pieces | Quoted Rate |
| 1 | Meals |  |  |  |
| Chapati | 2 Nos |
| Rice | 250 Gms |
| Sambar | 100 ML |
| Vegetable (Sabji) | 100 Gms |
| Butter Milk | 75 ML |
| Curd | 75 ML |
| Papad | 01 No |
| Pickle |  |
| 2 | Meals as above Menu (Except sambar & Vegetable sabji) with Egg curry Single |  | 1 Egg |  |
| 3 | Meals as above Menu (Except sambar & Vegetable sabji) with Egg curry Double |  | 2 Egg |  |
| 4 | Double Idly Sambar & Chutney | Idli – 30 Gms each  Chutney –70 Gms  Sambar –100 ML | 2 Nos. |  |
| 5 | Single Idly Sambar & Chutney | Idli – 30 Gms each  Chutney –70 Gms  Sambar –100 ML | 1 No. |  |
| 6 | Uddin Vada Sambar & Chutney (Double) | Wada–40 Gms each  Chutney –70 ML  Sambar –100 ML | 2 Nos. |  |
| 7. | Uddin Vada Sambar & Chutney (Single) | Wada–40 Gms each  Chutney –70 ML  Sambar –100 ML | 1 Nos. |  |
| 8 | Poori & potato Bhazi | Poori–20 Gms each  Bhazi – 50 Gms | 4 Nos. |  |
| 9 | Dosa Plain (Single) | Dosa – 40 Gms  Sambar – 100 ML  Chutney –70 ML | 1 No. |  |
| 10 | Dosa Plain (Double) | Dosa – 40 Gms  Sambar – 100 ML  Chutney –70 ML | 2 No. |  |
| 11 | Masala Dosa with potato Bazi | Dosa –100 Gms  Bhazi – 50 Gms  Sambar –100 ML  Chutney – 70 ML | 1 No |  |
| 12 | Set Dosa with potato Bazi | Dosa –70 Gms  Bhazi – 50 Gms  Sambar –100 ML  Chutney – 70 ML | 3 No |  |
| 12 | Sheera | 100 Gms |  |  |
| 13 | Uppit | 100 Gms |  |  |
| 14 | Phoe (Avalakki) | *80 Gms* |  |  |
| 15 | Mixture | 50 Gms |  |  |
|  | MIsal Pav | Misal Bhaji-100 Gms  Pav- 2 Nos |  |  |
| 16 | Chapati Bhazi | Chapati- 2 No  Bhazi-100 Gms  Bhajji- 2 No (25 Gms each) |  |  |

PRICE BID PAGE-2

Menu

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Sl | Item | Qty/Wt | No. of pieces | Quoted  Rate |
| 16 | Egg Omlet (One egg) |  | 1 Egg |  |
| 17 | Egg Omlet (Two egg) |  | 2 Egg |  |
| 18 | Boiled Egg with Red chutney |  | 1 Egg |  |
| 19 | Boiled Egg with Red chutney |  | 2 Egg |  |
| 20 | Plain Rice & Sambar | Rice – 250 Gms  Sambar-90 ML |  |  |
| 22 | Potato vada with sambar & 2 Pc of Bread/Pav | Potato Vada-01 No  Sambar-100 ML  Pav-2 No |  |  |
| 24 | Bhadang | 50 Gms |  |  |
| 26 | Curd with/without sugar | 80ML with Sugar  Without Sugar |  |  |
| 27 | Tea Normal | 100ML |  |  |
| 28 | Tea Special | 100ML |  |  |
| 30 | Milk (Hot) | 100 ML |  |  |
| 31 | Vegetable Pulav with Sambar | Pulav –200 Gms  Sambar –100 ML |  |  |
| 32 | Onion Bhajji | 30 Gms | 1 No. |  |
| 33 | Mirchi Bhajji | 30 Gms | 1 No. |  |
| 34 | Coffee | 100ML |  |  |
| 35 | Special Veg Meals | Tandoor Roti/Chapati  Jeera/Pulav Rice  Daal  Spl.Sabji(Paneer/ Kaju Kurma/ Veg Kolhapuri etc)  Salad,Curd,Pickle,  Papad,Banana  Sweet(Gulab Jamun/Kheer) |  |  |
| 36 | Special Non Veg Meals | Tandoor Roti/Chapati  Jeera/Pulav Rice  Chicken Masala  White Rassa, Red Rassa  Salad,Curd,Pickle,  Papad,Banana |  |  |

Note: The quantities of above items are tentative and may vary during the contract period. For Preparation of the food items, only sunflower refined oil is to be used.

Name of the Contractor:

Signature of Contractor

**Place:**

**Date:**