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| Sl | Item | Qty/Weight | 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 | Egg curry Meals (Single Egg) | 2- Chapati  250 Gms Rice  Egg Curry – 1-Egg  2-Piece Onion |  |
| 3 | Egg curry Meals (Double Egg) | 2- Chapati  250 Gms Rice  Egg Curry – 2-Eggs  2-Piece Onion |  |
| 4 | Double Idly Sambar & Chutney | Idli – 30 Gms each (2-Nos.)  Chutney –70 Gms  Sambar –100 ML |  |
| 5 | Single Idly Sambar & Chutney | Idli – 30 Gms each (1-Idli)  Chutney –70 Gms  Sambar –100 ML |  |
| 6 | Uddin Vada Sambar & Chutney (Double) | Wada–40 Gms each (2-Nos.)  Chutney –70 ML  Sambar –100 ML |  |
| 7 | Uddin Vada Sambar & Chutney (Single) | Wada–40 Gms each (1-No.)  Chutney –70 ML  Sambar –100 ML |  |
| 8 | Poori & potato Bhazi | Poori–20 Gms each (4-Nos.)  Bhazi – 50 Gms |  |
| 9 | Dosa Plain (Single) | Dosa – 40 Gms  Sambar – 100 ML  Chutney –70 ML |  |
| 10 | Dosa Plain (Double) | Dosa – 40 Gms  Sambar – 100 ML  Chutney –70 ML |  |
| 11 | Masala Dosa with Potato Bhazi | Dosa –100 Gms  Bhazi – 50 Gms  Sambar –100 ML  Chutney – 70 ML |  |
| 12 | Set Dosa | Dosa –70 Gms (3-Nos.)  Bhazi – 50 Gms  Sambar –100 ML  Chutney – 70 ML |  |
| 13 | Sheera | 100 Gms |  |
| 14 | Uppit | 100 Gms |  |
| 15 | Pohe (Avalakki) | 80 Gms |  |
| 16 | Mixture | 50 Gms |  |
| 17 | MIsal Pav | Misal Bhaji-100 Gms  Pav- 2 Nos |  |
| 18 | Chapati Bhazi | Chapati- 2 No.  Bhazi-100 Gms  Bhajji- 2 No. (25 Gms each) |  |
| 19 | Egg Omlet (One egg) | 1 Egg |  |
| 20 | Egg Omlet (Two egg) | 2 Eggs |  |
| 21 | Boiled Egg with Red chutney | 1 Egg |  |
| 22 | Boiled Egg with Red chutney | 2 Eggs |  |
| 23 | Plain Rice & Sambar | Rice – 250 Gms  Sambar-90 ML |  |
| 24 | Potato vada with sambar & 2 Pc of Bread/Pav | Potato Vada-01 No  Sambar-100 ML  Pav-2 No |  |
| 25 | Bhadang | 50 Gms |  |
| 26 | Curd | 80ML |  |

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| 27 | Tea Normal | 100ML |  |
| 28 | Tea Special | 100ML |  |
| 29 | Milk (Hot) | 100 ML |  |
| 30 | Vegetable Pulav with Sambar | Pulav –200 Gms  Sambar –100 ML |  |
| 31 | Onion Bhajji | 30 Gms (one piece) |  |
| 32 | Mirchi Bhajji | 30 Gms (One piece) |  |
| 33 | Mysore Bhajji | 30 Gms (One piece) |  |
| 34 | Coffee | 100ML |  |
| 35 | Veg fried Rice | 200 Gms |  |
| 36 | Egg Fried Rice | 200 Gms |  |
| 37 | Egg Burji Double | 02 Eggs |  |
| 38 | Egg Burji Single | 01 Egg |  |
| 39 | Veg Sandwich | Bread Slice 2-Nos. |  |
| 40 | Bread Roti | 1-No. |  |
| 41 | Samosa | 1 No. |  |
| 42 | Bread Pakoda | 1-No. |  |
| 43 | Veg Cutlet | 2-Nos. |  |
| 44 | Gobi Manchurian | 200 Gms |  |
| 45 | Bhel | 100 Gms |  |
| 46 | Buns | Bun 2 Nos. 50-Gm each  Bhazi – 50 Gms |  |
| 47 | Aaloo Parota | 1-Parota 100 Gms |  |
| 48 | Paav Bhaji | Bhazi – 100 Gms / 2-Paav with Ghee |  |
| 49 | Pani Puri | 5 Pouri and Rasam |  |
| 50 | Kerala Parota with Kurma | 2-Parota, Kurma-50 Gms |  |
| 51 | 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) |  |
| 52 | 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.

ठेकेदार का नाम Name of the Contractor:

**ठेकेदार के हस्ताक्षर Signature of Contractor**

**स्थान Place:**

**दिनांक Date:**