

## Expression of Interest (EOI) for XVII Agricultural Science Congress (ASC 2025)

February 20-22, 2025, GBPUA&T Pantnagar, Uttarakhand

---

The organizing committee of NAAS XVII Agricultural Science Congress (ASC 2025) invites eligible food caterers / firms to indicate their interest for the arrangement of good quality foods (breakfast, lunch, dinner, high & intersession tea for 1500- 4000 delegates) during the congress from February 19, 2025 to February 22,2025. The EOI should reach latest by 21-01-2025 with all relevant documents / affidavit / certificates addressed to the Organizing Secretary XVII ASC 2025 on [17asc.2025@gmail.com](mailto:17asc.2025@gmail.com) / [17asc.2025@gbpuat.ac.in](mailto:17asc.2025@gbpuat.ac.in)

### Terms and Conditions

1. The caterer/ firm should be reputed and registered firm having at least 10 years of experience in the field.
2. The caterer / firm should have organized at least one successful programme of Prime Minister / President of India / Chief Minister of States.
3. The caterer / firm should have annual turnover of at least Rs. 30 million.
4. The caterer / firm should have organized at least five such programme (congress / conference/ symposia / workshops etc.) for more than 2500 persons of government organization during past two years (2022-23 & 2023-24).
5. The caterer / firm should have not been blacklisted by any government or private agencies. An affidavit in this regard would be submitted by the firms.
6. The caterer / firm should have all relevant / valid documents / certificates from Govt. regarding food safety, quality etc.
7. The firm, if have ISO certification, it should be enclosed.
8. The numbers as mentioned in Menu are tentative and may change. However, prior information in this regard will be provided by the organizer.
9. Waiters should be well dressed and hygiene should be properly maintained matching with international standards.
10. The waste management will be complete responsibility of service provider. University will only provide site for waste disposal.
11. Entire site should be managed in a way that no rotten smell of food items should come out from arena.

Organizing Committee  
XVII ASC 2025

**Note : Menu enclosed on separate sheets**

# **MENU - I : VENUE - I**

**Day 1 : Date 20-02-2025**

## **Breakfast ( For 500 Delegates)**

### **LIVE TEA STATION**

- Tea( Black Tea, Lemon tea, Green Tea)  
Serve with Sugar Free and Sugar Cubes
- Coffee (Black Coffee,Cappuccino Coffee)  
Serve with Sugar Free and Sugar Cubes
- Assorted Bakery Cookies

### **BREAKFAST MENU**

- Grilled Veg Sandwich
- Aloo Matar Ki Sabzi
- Khasta(Maida)
- Kachouri (Wheat Flour)
- Bread (Butter,Toast,Plain)
- Hot Milk Serve With Corn Flakes  
(Chocolate and plain )
- Vada Sambhar
- Fruit Cake

### **FRESH FRUIT STATION**

- Watermelon
- Papaya and Sarda Melon

### **EGG STATION LIVE**

- Masala Omelet and Boiled Egg  
Serve with Green Chutney,Onion,Tomoto,Green Coriander
- **Branded Mineral Water Bottle 200ml**

## **Day 1 : Date 20-02-2025**

### **Inaugural High Tea ( For 1800-2000 Delegates)**

#### **LIVE TEA STATION**

- Tea( Black Tea, Lemon Tea, Green Tea)  
Serve with Sugar Free & Sugar Cubes
- Coffee (Black Coffee, Cappuccino Coffee)  
Serve with Sugar Free & Sugar Cubes
- Assorted Bakery Cookies

#### **SNACKS**

- Paneer Pakora
  - Palak Mix Pakora
  - Khandvi
  - Salted Kaju
  - Mini Kaju Barfi
- 
- **Branded Mineral Water Bottle 200ml**

## **Day 1 : Date 20-02-2025**

### **Lunch ( For 1500 Delegates)**

#### **WELCOME DRINK**

- Veg Sweet Corn Soup
- Hot & Sour Soup

#### **INDIAN SALAD AND FRESH FRUITS**

##### Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing.

##### Kachumber Salad

##### Watermelon Fruity Chaat

##### Pasta Salad

##### Grilled Veggie Salad

##### Assorted Fruits Salad

##### Pineapple Raita

#### **FRUITS WITHOUT SALT**

##### Fresh Watermelon

##### Fresh Papaya

##### Fresh Sarda Melon

#### **MAIN COURSE VEG**

- Matar Paneer
- Adrakigobhi Aloo
- Dum Aloo Banarasi
- Mix Vegetable
- Steamed Vegetables

- Crispy Bhindi
- Rajmahrasilley
- Dal Tadka
- Gattey Ki Sabzi
- Papad Ki Sabzi
- Papad

#### **BASMATI KHAZANA**

- Veg Pulao
- Steam Rice

#### **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Tawa Roti Live
- ✚ Papad Roasted

#### **DESSERTS**

- ✚ Faluda Kulfi
- ✚ Assorted Ice Cream
- ✚ Pineapple Halwa
- ✚ Mango Rabri

- **200ml Branded Water Bottle**

## **Day 1 : Date 20-02-2025**

### **Session Tea ( For 1000-1200 Delegates)**

- Tea( BlackTea,Lemon Tea,Green Tea)  
Serve with Sugar Free & Sugar Cubes
- Coffee (Black Coffee,Cappuccino Coffee)  
Serve With Sugar Free & Sugar Cubes
- Assorted Bakery Cookies
- **200ml branded mineral water Bottle**

# **Menu-I : Venue -III at MFC Lawn**

**Day 1 : Date 20-02-2025**

**Dinner -Theme Based (For 1000-1200 Delegates)**

## **THIRST CRUNCHER**

### **MOCKTAILS WITH CANNED JUICE AND IMPORTED SYRUPS**

- Virgin Mojito
- Watermelon Mojito
- Fresh Lime Soda & Water
- Masala Shikanji
- Paan Punch
- Falsa Margarita

### **PREPARED WATER**

- Coke
- Limca
- Fanta

Mineral Water Bottles (200 Ml) Branded

### **TEA, COFFEE & SOUP STATION**

- Chicken Masala Soup
- Veg Hot and Sour Soup
- Cappuccino
- Masala Tea in Kullad

**VARIETY OF SNACKS WITH DIFFERENT COOKING STYLES(PREPARED LIVE)**

**VEG SNACKS**

- Dry Manchurian With Spring Onion
- Chily Baby Corn and Mushroom
- Corn Palak Potli
- Rajasthani Stuffed Mirchi Vada

**NON VEG SNACKS**

- Chicken Mughlai Tikka
- Fish Ajwaini Tikka
- Chilly Chicken With Bellpepper
- Mutton Seekh Kabab

**MAIN COURSE**

**SALAD COUNTER**

- Fresh Garden Green Salad
  - Seasonal Fresh Salad Cut Live Sliced On The Bed Of Ice And
  - Served With Dressing Of Your Choice
- Kachumber Salad
- Watermelon Fruity Chaat
- Pasta Salad
- Grilled Veggie Salad
- Assorted Fruits Salad
- Mix Raita
- **FRUITS WITHOUT SALT**
- Fresh Watermelon
- Fresh Papaya
- Fresh Guava



## **FOUR TYPES OF CUISINE MAIN COURSE**

### **PUNJABI DHABA FROM AMRITSAR**

- Punjabi Cholley
- Kandhari Nan
- Alookulcha
- Sarson ka saag with Makke ke roti
- Palak Paneer
- Steam Rice
- Tawa Chicken Masala

Serve with Hare pyaz ki chutney, White butter & Gud

### **BENGAUKI KHANO**

- Okra Sabzi
- Steamed Vegetables
- Aloo Posto
- Panchphoran Mix Vegetable
- Machar Jhol

### **SPECIAL SOUTH INDIAN STATION**

- Masala Dosa with Sambhar
- Idli with Sambhar
- Sambharvada
- Lemon Rice
- Chicken chettinad with paratha

### **KUMAONI MAIN COURSE**

- Aloo Ke Gutake
- Garedi Ki Sukhi Sabzi

- Gahat Ke Dubke
- Pahadi Rajma
- Panchratan Dal
- Mutton Kumaoni

#### **ALL VARIETY OF BREAD'S FROM TANDOOR**

- Mini Laccha Paratha
- Nano Missi
- Baby Butter Nan
- Plain Roti
- Mirchi Wala Mini Paratha
- Pudina Paratha
- Tawa Roti Live

#### **BASMATI STATION**

- Veg Biryani
- Chicken Biryani

#### **DESSERTS**

- Kesaria Emarti with Rabri
  - Dry Fruit Halwa
  - Bangali Rasogulla
  - Jhangore Ki Kheer
  - Assorted Ice Cream
  - Stick Kulfi
- 
- **200ml branded mineral water Bottle**

## **Day 2 : Date 21-02-2025**

### **Breakfast ( For 500 Delegates)**

#### **LIVE TEA STATION**

- Tea( black tea, lemon tea, green tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee, cappuccino coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies

#### **BREAKFAST MENU**

- Grilled veg sandwich
- Bread butter
- Cholley bhature
- Poha with nuts and bhujia
- hot milk serve with two types of corn flakes  
(chocolate and plain )
- Utapam with sambhar and chutney
- Jalebi with dahi

#### **FRESH FRUIT STATION**

- Watermelon
- Papaya
- Sarada Melon

#### **EGG STATION LIVE**

- Masala omelette
- Boiled egg  
Serve with green chutney, onion, tomato, green coriander
  
- **200ml branded mineral water bottle**

## **Day 2: Date 21-02-2025**

### **Session Tea ( For 700-800 Delegates)**

#### **LIVE TEA STATION**

- Tea (blacktea, lemon tea, green tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies
  
- **200ml branded mineral water bottle**

## **Day 2 : Date 21-02-2025**

### **Lunch (For 700-800 Delegates)**

#### **WELCOME DRINK**

- Spinach &
- Mushroom soup

#### **INDIAN SALAD**

##### Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of ice and served with dressing .

##### Kachumber Salad

##### Watermelon Fruity Chaat

##### Pasta Salad

##### Grilled Veggie Salad

##### Assorted Fruits Salad

##### Pineapple Raita

##### Fresh Watermelon

##### Fresh Papaya

##### Fresh Sarda Melon Melon

#### **MAIN COURSE VEG**

- Kadahi paneer
- Parvel masala
- Lal aloo methi
- Kadhi pakori
- Boiled vegetable(gobhi,gajar,beans,matar)
- Dal tadka
- Steam rice
- Papad
- Achar

## **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Tawa Roti( Live)
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Papad Roasted

## **Pasta station from salad chef made in pure olive oil**

Pennypasta , *Farfelle*  
Spaghetti

Served with Choice of sauce and Condiments  
White sauce

Tomato Cancasse

Condiments include

Broccoli, Yellow and red capsicum, Mushrooms,

## **CONTINENTAL SECTION**

- Baked Vegetable
- Garlic Bread
- Baked Spinach and Corn
- Stuffed Zucchini and Bellpepper
- Rissoto Tomato Cancase Rice

## **DESSERTS**

- ✚ Assorted ice cream
- ✚ Gulab Jamun
- ✚ Kesar pitarasberry
- ✚ Gajar halwa

✚ **200 ml branded mineral water bottle**

## **Day 2 : Date 21-02-2025**

### **Session Tea (For 700-800 Delegates)**

- Tea( blacktea,lemontea,green tea)  
    Serve with Sugar free andSugar cubes
- Coffee (black coffee)  
    Serve with Sugar free andSugar cubs
- Assorted bakery cookies
- **200ml Branded mineral water Bottle**

## **Day 2 : Date 21-02-2025**

### **DINNER – Made from the University Products (For 700-800 Delegates)**

#### **TEA, COFFEE & SOUP STATION**

- Mandva Ki Lassi
- Gingerala (Ginger + Lemon+ Honey)
- Veg Manchow Soup with Dry  
Noodles/Lemon Coriander Soup
- Cappucino
- Masala Tea in Kullad

#### **VARIETY OF SNACKS WITH DIFFERENT COOKING STYLES(PREPARED LIVE)**

##### **VEG SNACKS**

- Paneer Malai Tikka with Capsicum and Tomato
- Shiitake Mushroom
- Chilly Crispy Gobhi
- Corn Palak Spring Roll
- Chilly Toffu

##### **NONVEG SNACKS**

- Chicken Charcoal tikka
- Fish Cutlet (Pant University)
- Chicken Kung Pao
- Mutton Seekh Kabab



## **MAIN COURSE**

### **SALAD COUNTER**

- Fresh Garden Green Salad
  - Seasonal Fresh Salad Cut Live Sliced On the Bed of Ice and Served with Dressing
- Kachumber Salad
- Watermelon Fruity Chaat
- Pasta Salad
- Grilled Veggie Salad
- Assorted Fruits Salad
- Mix Raita

### **FRUITS WITHOUT SALT**

- Fresh Watermelon
- Fresh Papaya
- Fresh Sarada Melon

### **INDIAN MAIN COURSE**

- Khada Paneer Masala
- Steamed Vegetables
- Mini Malai Kofta
- Achari Mushroom Hara Piyaz
- Methi Malai Matar
- Lal Aloo Methi
- Dal Tadka (Live)
- Dal Makhani
- Tawa Vegetable (Live) University Supplied Vegetables

## **BASMATI KHAZANA**

- Kathal Biryani
- Steam Rice

## **ALL VARIETY OF BREAD'S FROM TANDOOR**

- Mini Laccha Paratha
- Nano Missi
- Baby Butter Nan
- Plain Roti
- Mirchi Wala Mini Paratha
- Pudina Paratha
- Tawa Roti Live
- Garlic Nan

## **MAIN COURSE (NON-VEG)**

- Handi chicken masala

## **DESSERTS**

- Emarti With Rabri
- Jhangore Ki Kheer
- Fruit Cream (University)
- Gulab Jamun
- Ice Cream ( University)
- Mandve Ki Barfi (University)

- **MINERAL WATER BOTTLES (200 ML) BRANDED**

## **Day 3 : Date 22-02-2025**

### **Breakfast ( For 300-400 Delegates)**

#### **LIVE TEA STATION**

- Tea( Black Tea,Lemon Tea,Green Tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee,cappuccino coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies

#### **BREAKFAST MENU**

- Bread(Plain,Toast,Butter)
- Amritsari Cholley
- Assorted Tandoori Paratha  
(Aloo,Paneer,Gobhi,Matar)  
Serve with Plain Curd
- Mix Pakora
- Hot Milk Serve with Two Types of Corn Flakes  
(Chocolate and plain )
- Pav Bhaji
- Dahi Jalebi

#### **FRESH FRUIT STATION**

- Fresh guava
- Fresh papaya
- Fresh pineapple

#### **EGG STATION LIVE**

- Masala Omelette
- Boiled Egg  
Serve with Green Chutney,Onion,Tomoto,Green Coriander
- **Mineral Water Bottle 200ml Branded.**

## **Day 3 : Date 22-02-2025**

### **Session Tea (For 450-500 Delegates)**

#### **LIVE TEA STATION**

- Tea( black Tea,Lemon Tea,Green Tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies
- **Mineral water bottle 200ml Branded**

## **Day 3 : Date 22-02-2025**

### **Lunch (For 450-500 Delegates)**

#### **WELCOME DRINK**

- Veg sweet corn soup

#### **INDIAN SALAD**

- ✚ Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing

- ✚ Kachumber Salad

- ✚ Watermelon Fruity Chaat

- ✚ Pasta Salad

- ✚ Grilled Veggie Salad

- ✚ Assorted Fruits Salad

- ✚ Boondi Raita

#### **FRESH FRUITS WITHOUT SALT**

- ✚ Fresh Watermelon

- ✚ Fresh Papaya

- ✚ Fresh Sarda Melon

#### **MAIN COURSE VEG**

- Paneer do piyaza
- Veg jalfrezi
- Mushroom matar
- Angoori aloo
- Boiled vegetable
- Tava Fry Vegetables
- Dal tadka
- Steam rice
- Vegetable pulao
- Papad
- Achar

#### **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Tawa Roti( Live)
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Papad Roasted

### **DESSERTS**

- ✚ Kesarpista Ice Cream
- ✚ Baked Boondi Rabri
- ✚ Gajar Halwa
- ✚ Rasmalai

➤ **200ml branded bottle of Mineral Water.**

## **Day 3 : Date 22-02-2025**

### **Valedictory Tea (For 400 Delegates)**

- Tea (Black Tea,Lemon Tea,Green Tea)  
Serve with Sugar Free and sugar Cubes
- Coffee (Black Coffee)  
Serve with Sugar Free and sugar Cubes
- Assorted Bakery Cookies
- Veg Spring Roll
- Onion Pakora
- **200ml Branded Bottle of Mineral Water.**

## **Day 3 Date 22-02-2025**

### **Dinner (Packed or Buffet) (For 300 Delegates)**

#### **INDIAN SALAD**

✚ Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing

✚ Boondi Raita

#### **MAIN COURSE VEG**

➤ Butter Paneer Masala

➤ Jeera aloo

➤ Boiled vegetable

➤ Dal Makhani

➤ Steam rice

➤ Vegetable pulao

➤ Papad

➤ Achar

#### **MEERUT KE ROTI**

✚ Nano Missi

✚ Plain Roti

✚ Tawa Roti( Live)

#### **DESSERTS**

✚ Gulab Jamun

✚ Assosted Ice-Cream



**Menu I -Venue I : Approximate No of Delegates**

<b>Sr No</b>	<b>Date</b>	<b>Breakfast</b>	<b>High / Session Tea</b>	<b>Lunch</b>	<b>Session Tea</b>	<b>Dinner</b>
<b>Day 0</b>	19-02- 2025	-	-	-	-	-
<b>Day 1</b>	20-02- 2025	500	1800- 2000	1500	1000- 1200	1000- 1200 <b>(MFC)</b>
<b>Day 2</b>	21-02- 2025	500	700-800	700-800	700-800	700-800
<b>Day 3</b>	22-02- 2025	300-400	450-500	450-500	400	300

# **MENU - II : VENUE - II**





Day 0 : Date 19-02-2025

Common Menu (For 300-500 Delegates)






Welcome Dinner (For 300-350 Delegates)

## **THIRST CRUNCHERS**




### **TEA, COFFEE & SOUP STATION**

-  Tomato Soup
-  Veg Manchow Soup with Dry Noodles
-  Cappucino
-  Masala Tea in Kullad






### **INDIAN SALAD**

-  **Fresh Garden Green Salad**  
Seasonal fresh salad cut live sliced on the bed of ice and served with dressing
-  **Kachumber Salad**
-  **Pasta Salad**
-  **Grilled Veggie Salad**
-  **Mint Cucumber Raita**

### **FRESH FRUITS WITHOUT SALT**

-  **Fresh Watermelon**
-  **Fresh Papaya**
-  **Fresh Pineapple**

### **MAIN COURSE VEG**

-  **Paneer Lababdar**
-  **Palak Malai Kofta**
-  **Bhindi Masala**
-  **Mix Vegetable**
-  **Steamed Vegetables**

- ✚ Dal Makhani
- ✚ Dal Tadka Live
- Basmati Khazana
  - ✚ Vegetable Biryani
  - ✚ Jeera Rice

#### **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Tawa Roti Live
- ✚ Papad Roasted

#### **DESSERTS**

##### **HOT SECTION**

- ✚ Jalebi With Rabri
- ✚ Gajar Halwa
- ✚ Khazoor Halwa

##### **COLD SECTION**

- ✚ Coconut Rabri
- ✚ Gulab Kheer

- **MINERAL WATER BOTTLES (200 ML) (only branded)**

## **Day 1 : Date 20-02-2025**

### **Breakfast (For 500-700 Delegates)**

#### **LIVE TEA STATION**

- Tea( Black Tea, Lemon Tea, Green Tea)  
Serve with Sugar Free and Sugar Cubes
- Coffee (Black Coffee, Cappuccino Coffee)  
Serve with Sugar Free and Sugar Cubs
- Assorted Bakery Cookies

#### **BREAKFAST MENU**

- Grilled veg sandwich
- Aloo matar ki sabzi
- Khasta(maida)
- Kachouri (wheat flour)
- Bread (butter, toast, plain)
- Mini vada sambhar
- Dahi jalebi

#### **EGG STATION LIVE**

- Masala omelette
- Boiled egg  
Serve with green chutney, onion, tomato, green  
coriander
  
- **Mineral water bottle 200ml branded**

**Day 1 : Date 20-02-2025**  
**High Tea (For 2000 Delegates)**

**LIVE TEA STATION**

- Tea( Black Tea,Lemon Tea,Green Tea)  
Serve with Sugar Free and sugar Cubes
- Coffee (Black Coffee,Cappuccino cofffe)  
Serve with Sugar free and Sugar Cubes
- Assorted bakery cookies

**SNACKS**

- Paneer Pakora
  - Palak Mix Pakora
  - Khandvi
  - Mini Kaju Barfi
- 
- **Mineral Water Bottle 200 ml branded**

**Day 1 : Date 20-02-2025**

**Lunch (For 2500 Delegates)**

**WELCOME DRINK**

- Veg sweet corn soup

**INDIAN SALAD**

✚ Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing

✚ Kachumber Salad

✚ Watermelon Fruity Chaat

✚ Pasta Salad

✚ Grilled Veggie Salad

✚ Assorted Fruits Salad

✚ Pineapple Raita

**MAIN COURSE VEG**

- Matar paneer
- Adrakigobhi aloo
- Dum aloo banarasi
- Mix vegetable
- Crispy bhindi
- Rajma Hrasilley
- Dal tadka
- Papad

## **BASMATI KHAZANA**

- Veg Pulao
- Steam Rice

## **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Tawa Roti Live
- ✚ Papad Roasted

## **DESSERTS**

- ✚ Assorted Ice Cream
- ✚ Gajar Halwa
- ✚ Gulab Jamun

- **200 branded mineral water bottle**

**Day 1: Date 21-02-2025**

**Session Tea (For 1500 Delegates)**

- Tea( Black Tea, Lemon Tea, Green Tea)  
Serve With Sugar Free and sugar Cubes
- Coffee (Black Coffee)  
Serve With Sugar Free and Sugar Cubes
- Assorted Bakery Cookies
- 200ml Water Bottle Branded



## **Day 1 : Date 20-02-2025**

### **Theme Based Dinner (For 1200-1400 Delegates)**

#### **THIRST CRUNCHER**

##### **MOCKTAILS WITH CANNED JUICE AND IMPORTED SYRUPS**

- Virgin Mojito
- Watermelon Mojito
- Fresh Lime Soda & Water
- Masala Shikanji
- Paan Punch
- Falsa Margarita

#### **PREPARED WATER**

- Coke
- Limca
- Fanta

#### **TEA, COFFEE & SOUP STATION**

- Chicken Masala Soup
- Veg Hot and Sour Soup
- Cappuccino
- Masala Tea In Kullad

Variety of Snacks with different Cooking Styles(Prepared Live)

## **VEG SNACKS**

- Dry Manchurian with Spring Onion
- Corn Palak Potli
- Rajasthani Stuffed Mirchi Vada

## **NON VEG SNACKS**

- Chicken Mughlai Tikka
- Chicken Reshmi Tikka
- Chilly Chicken with Bellpepper

## **SALAD COUNTER**

- Fresh Garden Green Salad  
Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and  
Served with Dressing
- Kachumber Salad
- Watermelon Fruity Chaat
- Pasta Salad
- Grilled Veggie Salad
- Assorted Fruits Salad
- Cucumber Raita

## **MAIN COURSE VEG**

- Paneer butter masala
- Boiled Vegetables
- Mini malai kofta
- Amritsari cholley
- Aloo kegutke
- Gareedi ki sabzi

- Pahadi rajma
- Dal tadka

### **BASMATI STATION**

- Veg biryani
- Steam rice

### **ALL VARIETY OF BREAD'S FROM TANDOOR**

- Mini Laccha Paratha
- Nano Missi
- Baby Butter Nan
- Plain Roti
- Mirchi Wala Mini Paratha
- Pudina Paratha
- Tawa Roti Live

### **NON VEG MAIN COURSE**

- Tawa Chicken Masala
- Chicken Biryani

### **DESSERTS**

- Kesaria Emarti with Rabri
- Dry Fruit Halwa
- Adrak Halwa
- Jhangore Ki Kheer
- Assorted Ice Cream
  
- **Mineral Water Bottles (200 ml) Branded**

## **Day 2 : Date 21-02-2025**

### **Breakfast (For 500-600 Delegates)**

#### Live tea station

- Tea( BlackTea, LemonTea, Green tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee, cappuccino coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies

#### **BREAKFAST MENU**

- Grilled veg sandwich
- Bread butter
- Chholley-Bhature
- Poha with nuts and bhujia
- Jalebi with dahi

#### **EGG STATION LIVE**

- Masala Omelette
- Boiled Egg  
Serve with Green Chutney, Onion, Tomoto, Green  
Coriander
- **Mineral water bottle 200ml branded**

**Day 2 Date 21-02-2025**

**Session Tea (For 500-600 Delegates)**

**LIVE TEA STATION**

- Tea( Black Tea,Lemon Tea,Green Tea)  
Serve with Sugar free and Sugar cubes
- Coffee (black coffee)  
Serve with Sugar free and Sugar cubes
- Assorted bakery cookies
  
- **Mineral water bottle 200ml branded**

## **Day 2 : Date 21-02-2025**

### **Lunch (For 500-700 Delegates)**

#### **WELCOME DRINK**

- Spinach and Mushroom Soup

#### **INDIAN SALAD**

- ✚ Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing .

- ✚ Kachumber Salad
- ✚ Watermelon Fruity Chaat
- ✚ Pasta Salad
- ✚ Grilled Veggie Salad
- ✚ Assorted Fruits Salad
- ✚ Pineapple Raita

#### **MAIN COURSE VEG**

- Kadahi paneer
- Bhindi masala
- Lal aloo methi
- Kadhi pakori
- Boiled vegetable(gobhi,gajar,beans,matar)
- Dal tadka
- Steam rice
- Papad
- Achar

## **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Tawa Roti( Live)
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Papad Roasted

Pasta station from salad chef made in pure olive oil

Pennypasta

Farfelle

Spaghetti

Served With Choice of saucen Condiments

Whitesauce

Tomato Cancasse

Condimentsinclude

Broccoli, Yellow and Red capsicum, Mushrooms,

## **DESSERTS**

- ✚ Assorted Ice Cream
- ✚ Coconut Rabri
- ✚ Kesar Pistasberry
- ✚ Gajar Halwa

➤ **Mineral Water Bottles (200 MI) Branded**

## **Day 2 : Date 21-02-2025**

### **Session Tea (For 500-600 Delegates)**

- Tea( Black Tea, Lemon Tea, Green Tea)  
Serve with Sugar Free and sugar Cubes
- Coffee (Black Coffee)  
Serve With Sugar Free and Sugar Cubes
- Assorted Bakery Cookies
- **200ml Water Bottle Branded**



## **Day 2 : Date 21-02-2025**

### **DINNER (University Product) (For 700 Delegates)**

#### **TEA, COFFEE & SOUP STATION**

- Mandve Ki Lassi
- Veg Manchow Soup with Dry Noodles
- Cappucino
- Masala Tea in Kullad

Variety of Snacks with different Cooking Styles (Prepared Live)

#### **VEG SNACKS**

- Paneer Malaitikka With Capsicum and Tomato
- Chilly Crispy Gobhi
- Corn Palak Spring Roll

#### **NON VEG SNACKS**

- Chicken Charcoal tikka
- Fish Cutlet(University)
- Chicken Kung Pao

#### **SALAD COUNTER**

- Fresh Garden Green Salad

Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and  
Served with Dressing

- Kachumber Salad
- Watermelon Fruity Chaat
- Pasta Salad

- Grilled Veggie Salad
- Assorted Fruits Salad
- Mix Raita

## **INDIAN MAIN COURSE**

- Khada Paneer Masala
- Boiled Vegetables
- Mini Malai Kofta
- Achari Mushroom Hara Piyaz
- Methi Malai Matar
- Lal Aloo Methi
- Dal Tadka (Live)
- Dal Makhani
- Tawa Vegetable (Live) University

## **BASMATI KHAZANA**

- Kathal Biryani
- Steam Rice

## **ALL VARIETY OF BREAD'S FROM TANDOOR**

- Mini Laccha Paratha
- Nano Missi
- Baby Butter Nan
- Plain Roti
- Mirchi Wala Mini Paratha
- Pudina Paratha
- Tawa Roti Live

## **MAIN COURSE (NON-VEG)**

- Handi Chicken Masala

## **DESSERTS**

- Emarti with Rabri
  - Jhangore Ki Kheer
  - Fruit Cream (University)
  - Ice Cream ( University)
  - Mandve Ki Barfi
- 
- **Mineral Water Bottles (200 ML) Branded**

## **Day 3 : Date 22-02-2025**

### **Breakfast (For 500 Delegates)**

#### **LIVE TEA STATION**

- Tea( BlackTea, LemonTea, Green Tea)  
Serve with Sugar Free and sugar Cubes
- Coffee (Black Coffee,Cappuccino Coffee)  
Serve with Sugar Free and sugar Cubes
- Assorted Bakery Cookies

#### **BREAKFAST MENU**

- Bread(Plain,Toast,Butter)
- Amritsari Cholley
- Assorted Tandoori Paratha  
(Aloo,Paneer,Gobhi,Matar)  
Serve With Plain Curd
- Mix Pakora
- Dahi Jalebi

#### **EGG STATION LIVE**

- Masala omelette
- Boiled Egg  
Serve With Green Chutney,Onion,Tomoto,Green  
Coriander
  
- **Branded Mineral Water Bottle 200ml**

**Day 3 : Date 22-02-2025**

**SESSION TEA (For 500 Delegates)**

**Live Tea Station**

- Tea( Black Tea,Lemon Tea,Green Tea)  
Serve With Sugar Free and sugar Cubes
- Coffee (Black Coffee)  
Serve With Sugar Free and sugar Cubes
- Assorted Bakery Cookies
- **Branded Mineral Water Bottle 200ml**

## **Day 3 : Date 22-02-2025**

### **Lunch (For 500 Delegates)**

#### **WELCOME DRINK**

- Veg sweet corn soup

#### **INDIAN SALAD**

- ✚ Fresh Garden Green Salad  
Seasonal Fresh Salad Cut Live Sliced on the Bed of Ice and Served with Dressing
- ✚ Kachumber Salad
- ✚ Watermelon Fruity Chaat
- ✚ Pasta Salad
- ✚ Grilled Veggie Salad
- ✚ Assorted Fruits Salad
- ✚ Boondi Raita

#### **MAIN COURSE VEG**

- Paneer Do Piyaza
- Veg Jalfrezi
- Mushroom Matar
- Angoori Aloo
- Boiled vegetable
- Dal tadka
- Steam rice
- Vegetable pulao
- Papad
- Achar

## **MEERUT KE ROTI**

- ✚ Mini Laccha Paratha
- ✚ Nano Missi
- ✚ Baby Butter Nan
- ✚ Plain Roti
- ✚ Tawa Roti( Live)
- ✚ Mirchi Wala Mini Paratha
- ✚ Pudina Paratha
- ✚ Papad Roasted

## **DESSERTS**

- ✚ Kesarpista Ice Cream
- ✚ Baked Boondirabri
- ✚ Gajar Halwa

➤ **200ml Branded Mineral Water Bottle**

### **Day 3 : Date 22-02-2025**

#### **Valedictory Tea (For 500 Delegates)**

- Tea( Black Tea,LemonTea,Green Tea)  
    Serve with Sugar Free and sugar Cubes
- Coffee (Black Coffee)  
    Serve with Sugar Free and sugar Cubes
- Assorted Bakery Cookies
- Veg Spring Roll
- Onion Pakora
- **200ml Branded Mineral Water Bottle**



**Menu II-Venue II : Approximate No of Delegates**

<b>Sr No</b>	<b>Date</b>	<b>Breakfast</b>	<b>High / Session Tea</b>	<b>Lunch</b>	<b>Session Tea</b>	<b>Dinner</b>
<b>Day 0</b>	<b>19-02- 2025</b>	-	-	-	-	<b>300-350</b>
<b>Day 1</b>	<b>20-02- 2025</b>	500-700	2000	2500	1500	1200- 1400
<b>Day 2</b>	<b>21-02- 2025</b>	500-600	500-600	500-700	500- 600	700
<b>Day 3</b>	<b>22-02- 2025</b>	500	500	500	500	-