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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- Chapati250 Gms RiceEgg Curry – 1-Egg2-Piece Onion |  |
| 3 | Egg curry Meals (Double Egg) | 2- Chapati250 Gms RiceEgg Curry – 2-Eggs2-Piece Onion |  |
| 4 | Double Idly Sambar & Chutney | Idli – 30 Gms each (2-Nos.)Chutney –70 GmsSambar –100 ML |  |
| 5 | Single Idly Sambar & Chutney | Idli – 30 Gms each (1-Idli)Chutney –70 GmsSambar –100 ML |  |
| 6 | Uddin Vada Sambar & Chutney (Double) | Wada–40 Gms each (2-Nos.)Chutney –70 MLSambar –100 ML |  |
| 7 | Uddin Vada Sambar & Chutney (Single) | Wada–40 Gms each (1-No.)Chutney –70 MLSambar –100 ML |  |
| 8 | Poori & potato Bhazi | Poori–20 Gms each (4-Nos.)Bhazi – 50 Gms |  |
| 9 | Dosa Plain (Single)  | Dosa – 40 Gms Sambar – 100 MLChutney –70 ML |  |
| 10 | Dosa Plain (Double)  | Dosa – 40 Gms Sambar – 100 MLChutney –70 ML |  |
| 11 | Masala Dosa with Potato Bhazi | Dosa –100 GmsBhazi – 50 GmsSambar –100 MLChutney – 70 ML |  |
| 12 | Set Dosa  | Dosa –70 Gms (3-Nos.)Bhazi – 50 GmsSambar –100 MLChutney – 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 GmsPav- 2 Nos |  |
| 18 | Chapati Bhazi | Chapati- 2 No. Bhazi-100 GmsBhajji- 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 GmsSambar-90 ML |  |
| 24 | Potato vada with sambar & 2 Pc of Bread/Pav | Potato Vada-01 NoSambar-100 MLPav-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 GmsSambar –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 eachBhazi – 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 / ChapatiJeera/Pulav RiceDaal Spl.Sabji(Paneer/ Kaju Kurma/ Veg Kolhapuri etc.)Salad, Curd, Pickle,Papad, BananaSweet (Gulab Jamun/Kheer) |  |
| 52 | Special Non Veg Meals | Tandoor Roti / ChapatiJeera/Pulav RiceChicken Masala White Rassa, Red RassaSalad, 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:**