Costick Activities Center
&
Jon Grant Community Center
Banquet & Catering Selections
International Fare

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Gourmet Express Catering & Event Planning Group
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**INTERNATIONAL FARE**

All international fare buffets include full setups.
Alternate ethnic and kosher menus available upon request.

## INDIAN BUFFETS

### VEGETARIAN APPETIZERS
- Samosa
- Aloo Tikki
- Veg. Cutlet
- Mixed Pakora
- Assorted Bhajjia
- Dahi Vada
- Curry Puffs
- Veg. Manchurian
- Khaman Dhokla
- Bhel
- Papdi Chaat
- Chili Paneer

### MEAT APPETIZERS
- Seekh Kabab*
- Boti Kabab*
- Tandoori Shrimp*
- Chicken Tikka
- Keema Samosa
- Chili Chicken
- Chicken Pakora
- Fish Pakora
- Shrimp Pakora

### BREADS
- Naan
- Garlic Naan
- Paratha
- Poorie
- Bhature
- Onion Kulcha

### ACCOMPANIMENTS
- Raita
- Mint Chutney
- Tamarind Chutney
- Achar
- Kachumber/Salad
- Papad

### VEGETARIAN ENTREES
- Matter Paneer
- Palak Paneer
- Kadai Paneer
- Malai Kofta
- Navrattan Koorma
- Baingan Bharta
- Rajma
- Baghara Baingan
- Stuffed Baingan*
- Stuffed Bhindi*
- Aloo Gobi Masala
- Chana Masala
- Bhindi Masala
- Mutter Mushroom
- Nargisi Aloo*
- Dum Aloo
- Masala Aloo
- Vegetable Jalfrazie
- Tadka Dal
- Undhiu*
- Chole
- Pakora Kadhi

### MEAT ENTREES
- Chicken Curry
- Chicken Kofta Curry
- Nargisi Kofta
- Chicken Tikka Masala
- Murg Hara Masala
- Chettinadu Pepper Chicken
- Chettinadu Pepper Lamb
- Butter Chicken
- Murg Dopiaza
- Kadai Murg
- Chicken Koorma
- Lamb Koorma
- Chicken Saag
- Kadai Gosht
- Lamb Vindaloo
- Gosht Rogan Josh

### RICE/BIRYANI
- Vegetable Pulao
- Peas Palak Pulao
- Kashmiri Pulao
- Saffron Rice
- Jeera Rice
- Vegetable Biryani
- Vegetable Fried Rice

### DESSERTS
- Ras Malai
- Chum-Chum
- Gulab Jamun
- Kheer
- Gaajar Halwa
- Sooji Halwa
- Seviya
- Burfee
- Kulfi*
- Mango Ice Cream
- Shrikhand
INTERNATIONAL FARE PACKAGE PRICING

INDIAN BUFFET PACKAGE PRICING

PACKAGE 1
Includes raita, pickle, mint chutney, tamarind chutney and full setups.

Select
One Appetizer
Three Entrees
One Rice/Biryani
One Bread
One Dessert

50 - 99 Guests = $12.50 pp  100+ Guests = $12.00 pp

PACKAGE 2
Includes raita, pickle, mint chutney, tamarind chutney, papad, salad and full setups.

Select
Two Appetizers
Four Entrees
One Rice/Biryani
One Bread
Two Desserts

50 - 99 Guests = $15.00 pp  100+ Guests = $14.50 pp

PACKAGE 3
Includes raita, pickle, mint chutney, tamarind chutney, papad, salad and full setups.

Select
Three Appetizers
Five Entrees
One Rice/Briyani
One Bread
Three Desserts

50 - 99 Guests = $17.50 pp  100+ Guests = $16.50 pp

*$1.00 additional pp for these items
*$1.50 additional pp for these items prepared with Shrimp

On location cooking of Breads, Kababs, Dosas, Chats, etc., available for an additional charge.
MENU SELECTION
Final menu selections are required 15 days prior to the event. For any event booked less than 15 days before the event date, menu selections are requested at the time of booking.

FOOD SERVICE
One menu and entree must be selected for each guest.
Dietary restrictions and ethnic and kosher menu selections can be accommodated with sufficient advance notice.
Gourmet Express Catering and its sub contractors, must provide all food served, with the exception of special occasion cakes.
Gourmet Express Catering will provide complimentary cake cutting services.
All food prepared for an event must be consumed on the premises.

Gourmet Express Catering will be prepared to serve 5% over the established guest count.
Plated menus are available. Additional charges will apply.
If any menu is preferred plated, clients must provide a place card indicating menu selection and assigned seating for each guest.
Gourmet Express Catering is pleased to provide the assistance of Special Event Planners and Chefs to custom design a menu for your special event.
Additional charges may apply.

A minimum guest count of 50 is required for all catered events.
Additional charges will apply for any booked event with fewer than 50 guests.
Final guest counts are required ten days prior to the scheduled event date.
This number is considered final and will not be subject to reduction.
In the event that more guests attend than were confirmed in the final guest count, the client will be required to pay for the additional guests at the end of the event.
A $50.00 delivery fee will apply to any event that is conducive to drop off catering only.

LIQUOR SERVICE
No alcohol is permitted on the premises.

FULL SETUPS & PLACE SETTINGS
Full setups include disposable plates, disposable flatware and paper products.
China service is available on a rental basis.
LINEN & RENTAL SERVICES
Linens, skirting, chair covers with installation, and upgraded table settings can be provided for an additional charge. Gourmet Express Catering is pleased to arrange floral services, entertainment and DJ services, theme cakes, and specialty services. Please discuss with your Event Coordinator.

All sub contracted upgrades must be confirmed at least 30 days before the event and will not be subject to cancellation. A decrease in sub contracted equipment totals will not be accepted within fifteen days of an event.

All deliveries regarding your event must be approved in advance and be completely set up at least one hour before the event begins. Removal of said items must be completed ½ hour after event ends. Clients will be charged a $50 service fee if set up and tear down time frame is not adhered to.

SERVICE STAFF
Gourmet Express Catering’s service staff will be contracted with all events for an added charge of $100 - $150 per Server. Charges and number of service staff necessary are determined by final guest count, final room setups, final menu selections and length of event.

PRICING & PAYMENT
All pricing of food, beverage and coordinated services or upgrades are subject to 6% Michigan sales tax (when applicable) and a 19% service charge. Prices are subject to change without notice. A 50% deposit of the estimated total and a signed contract, are due within 14 days of booking an event.

The final payment is due ten days before the event.

For any event booked on a holiday, menu pricing will increase by 25%.

Payments can be made by cash, check or money order.

Checks should be made out to Gourmet Express Catering.

All tax exempt groups must submit their tax exempt number and certificate at least ten days prior to the event.

CANCELLATIONS
Events that are cancelled at least 30 days before event date will be refunded 50% of the deposit received.

The deposit is non-refundable if your event is cancelled within 30 days of the event date.