



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

Costick Activities Center
28600 West Eleven Mile Road
Farmington Hills, MI 48336
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www.fhgov.com

Jon Grant Community Center
29260 Grand River Avenue
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**Gourmet Express Catering
& Event Planning Group**
650 N. Lafayette • South Lyon, MI 48178
248-486-5566 • Fax: 248-486-9299
www.gourmetexpressevents.com

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
Aachar
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 Dopiazza
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/Biryani
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.

GENERAL INFORMATION & POLICIES

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.

GENERAL INFORMATION & POLICIES

(continued)

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.