

Revised Rates for Eatables in Canteens/ Mess of GADVASU w.e.f 15-03-2022

Sr. No.	Name of Item	Rates
1.	Tea (150 ml)	12.00 per cup
2.	Dip Tea (150 ml)	15.00 per cup
3.	Milk Tea (150 ml)	18.00 per cup
4.	Coffee (200 ml)	20.00 per cup
5.	Samosa (~ 75 gm)	15.00 per pc
6.	Samosa with Chana	20.00 per pc
7.	Paneer Pakora (~ 40 gm)	18.00 per pc
8.	Bread Toast (Stuffed)	15.00 per pc
9.	Mix Pakora	250.00 per kg
10.	Maggi Noodles	20.00 per plate
11.	Veg noodles	40.00 per plate
12.	Veg Burger	25.00 per pc
13.	Veg Patty (~ 135 gm)	20.00 per pc
14.	Cheese Patty	20.00 per pc
15.	Pastry (Pine apple)	15.00 per pc
16.	Guiab Jamun Hot (-38 gm)	18.00 per pc
17.	Curd (75 gm)	As per MRP
18.	Lassi Sweet (250 ml)	20.00
19.	Aaloo Parantha (1) with Curd (75 gm)	30.00
20.	Omelette (two eggs) with bread slices (2)	30.00
21.	Thali with at least three chapattis. Daal, Seasonal Veg. and pickle	65.00
22.	Poori (3) with Chana, Salad and pickle	40.00 per plate
23.	Manchurian (15 pc) (Gravy/dry)	40.00 per plate
24.	Sandwich (three slice)	25.00 per pc
25.	Packed items, Cold Drinks, Mineral Water.	As per MRP

Rates for Serving meals in University Guest House during Kisan Melas.

Workshops, conferences and other official functions.

Sr. No.	Name of Item	Rates per plate
1.	Breakfast (A or B or C) A. Bread two pieces, Omelet of 2 eggs/butter slice 2 pcs, two biscuits; One Samosa / Bread Pakora B. Two stuffed parathas with butter/curd/gravy. C. Three Pooris with Chana/Potato Veg. One of the above with tea/ milk/ cold drink (200 ml.)	65.00
2.	Veg. Lunch/Dinner <ul style="list-style-type: none"> ▪ Vegetable/Tomato Soup ▪ Cheese Tomato/ Shahi Paneer / Mutter Paneer / or Any Other Paneer Dish ▪ Dal Makhni / Dry Dal/Chholle ▪ Seasonal Veg./ Mix Veg. ▪ Dahi Bhalla/ Dahi Raita ▪ Rice Pullao/ Fried Rice/Zeera Rice . ▪ Naan / Chapatti ▪ Green Salad ▪ Sweet Dish (Ice Cream / Gazrella/Gulab Jamun) ▪ Packed Drinking Water 	160.00

3.	Non-Veg. Lunch/Dinner <ul style="list-style-type: none"> ▪ Chicken soup/ Veg. soup ▪ Butter Chicken/Chilly Chicken or any other chicken dish ▪ Seasonal Veg./ Mix Veg. ▪ Dahi Bhalla/ Dahi Raita ▪ Rice Pullao/ Fried Rice/Zeera Rice ▪ Naan / Chapatti ▪ Green Salad ▪ Sweet Dish (Ice Cream / Gazrella/Gulab Jamun) ▪ Packed Drinking Water 	Rs. 190.00
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Rates for Serving meals in University Guest House during VIP visits, Board of Management Meetings etc.

Sr. No.	Name of Item	Rates
1.	Veg VIP Meal <ul style="list-style-type: none"> ▪ Veg. soup ▪ Any 2- Paneer Dish of choice ▪ 1- Dal / Chana ▪ 1- Seasonal Dish ▪ 1- Dahi Bhalla/ Dahi Raita ▪ 1- Rice Pullao/ Fried Rice/Zeera Rice ▪ Naan / Chapatti/ Lacha Paratha/ Missi Roti ▪ Green Salad ▪ Any 2 Sweet Dish (Ice Cream /Gazrella/Gulab Jamun) ▪ Packed Drinking Water 	Rs. 220/- per plate
2.	Non Veg VIP Meal <ul style="list-style-type: none"> ▪ Veg. soup/ Chicken soup ▪ 1- Chicken Dish of choice ▪ 1- Paneer Dish of choice ▪ 1- Dal / Chana ▪ 1- Seasonal Dish ▪ 1- Dahi Bhalla/ Dahi Raita/ Packed Dahi ▪ 1- Rice Pullao/ Fried Rice/Zeera Rice ▪ Naan / Chapatti/ Lacha Paratha/ Missi Roti ▪ Green Salad ▪ Any 2 Sweet Dish (Ice Cream /Gazrella/Gulab Jamun) ▪ Packed Drinking Water 	Rs. 240/- per plate


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Rates for Eatables in Canteens/ Mess of GADVASU Special Menu w.e.f. 24-11-2022.

Sr. No.	Name of Item for Buffet (Minimum 15 persons)	Rates		
1.	Breakfast Buffet Menu (Any 5 Items)	Rs. 120/- per person		
	<ul style="list-style-type: none"> ○ Bread with Omelet ○ Bread with Butter ○ Samosa or Bread Pakora ○ Corn Flakes with Milk ○ Stuffed parathas with butter & curd. ○ Pooris with Chana/Potato Veg. ○ Seasonal Fruits with Tea/Milk/Coffee 			
2.	Lunch/Dinner Veg/Non-Veg Menu	Rs. 350/- per person		
	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 50%; vertical-align: top;"> Veg Starters (Any 1) <ul style="list-style-type: none"> ○ Paneer Tikka ○ Cheese Chilly ○ Crispy Veg ○ Veg Manchurian </td> <td style="width: 50%; vertical-align: top;"> Non-Veg Starters (Any 1) <ul style="list-style-type: none"> ○ Chicken Tikka ○ Chicken Malai Tikka ○ Chilly Chicken </td> </tr> </table>		Veg Starters (Any 1) <ul style="list-style-type: none"> ○ Paneer Tikka ○ Cheese Chilly ○ Crispy Veg ○ Veg Manchurian 	Non-Veg Starters (Any 1) <ul style="list-style-type: none"> ○ Chicken Tikka ○ Chicken Malai Tikka ○ Chilly Chicken
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Soups (Any 1) <ul style="list-style-type: none"> ○ Vegetable Soup ○ Chicken Soup Main Course (Veg/Non-Veg) <ul style="list-style-type: none"> ○ Chicken Dish of choice -1 ○ Paneer Dish of choice -1 ○ Dal/Chana -1 ○ Seasonal Dish -1 ○ Dahi Bhalla/ Dahi Raita/ Packed Dahi -1 ○ Rice Pullao/ Fried Rice/Zeera Rice -1 ○ Naan / Chapatti/ Lacha Paratha/ Missi Roti (Mix) ○ Green Salad ○ Sweet Dish (Ice Cream /Gazrëlla/Gulab Jamun) -2 ○ Packed Drinking Water <p>In case of Veg Lunch/Dinner the Non-Veg Starters/Main Course can be substantiated with Veg Starter/Main Course</p>				
3.	Fish Menu (Any 1) <ul style="list-style-type: none"> ○ Fish Fry ○ Tandoori Fish 	Rs. 100/- extra per person		


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