

INDIAN MARITIME UNIVERSITY, CHENNAI 600 119**TENDER FOR PROVIDING "CATERING SERVICES" AT IMU CHENNAI CAMPUS IN UTHANDI & SEMMENCHERRY****PRICE BID BREAKUP**

The composite rate per Student /participant for the **menu indicated & enclosed on the next page**, including all charges shall be as follows:-

S. No	Item	Rate
1	MORNING COFFEE/TEA/MILK	Rs. _____
2	BREAKFAST	Rs. _____
3	MID-MORNING COFFEE/TEA and SNACKS	Rs. _____
4	LUNCH	Rs. _____
5	EVENING TEA & SNACKS	Rs. _____
6	DINNER	Rs. _____

The L1 Vendor would be decided based on the Total Cost of Meals 1 to 6 for one Day for 700 Students irrespective of Veg or Non-Veg menu.

The above rates inclusive of GST are quoted, by fully understanding the nature of work at IMU Chennai Campus and as per the terms and conditions.

MENU FOR CATERING SERVICES 2024

DAY	5.45 AM	7.00 AM	11.00 AM	12.30 PM	04.30 PM	07.00 PM
1	2	3	4	5	6	7
Sunday	Coffee / Tea/ Milk - 150 ml	Noodles (for veg)/ Egg Noodles (for non-veg) (200 gms), Coffee/ Tea/ Milk -150 ml, Tomato/Chilly Sauce, (Brown Bread)	Assorted biscuits 25 gm (Coffee / Tea- 150 ml)	Rice (125 gms), Dal (100 gm), Phulka 6 nos (125 gms),Veg Malai kofta (100 gm), Ice cream cup vanilla (100ml) - different variety each week, Papad & Rasam (100 ml)	Samosa/ Bajji(Banana,Chilli)/ Onion Pakoda/ Veg Puff / Moong Kachori-100 gms/ Dal Vada -(1 piece)/ Moong Dal- 1 packet(50 grms) / Urad dal vada/ Sweet Corn , Tea-150 ml	Veg Biryani (325 gm)- for Veg. , Chicken Biryani (pieces 3nos) (325 Gms), Chicken-65 Leg piece (1 no)- for Non-Veg, Paneer butter masala (75 gms) for Veg Raita (Onion/Cucumber/boondi)-100 gms, Seasonal Fruit 75 gms , Papad.
Monday		Masala Doasai (3 Nos) (70 gm Dosa + 80 gm Masala), Coconut Chutney, Sambhar, Coffee/ Tea/ Milk -150 ml, White Bread		Rice (125 gms), Roti 4 nos (125 gms), Dal (100 gm), Gobi Masla (100 gm) Veg, Egg curry (2 nos.)100gm - for Non Veg, Pineapple Kesari - 50 gm, Papad & Rasam (100 ml)		Rice (150 gm) , Chapatti 4 nos (200 gms), Dhal (100 gms), Soya Bean curry (100 gms), Fresh Curd (75 ml) , Veg Salad (100 gm), Seasonal Fruit 75 gms, Papad & Rasam (100 ml)
Tuesday		Atta Poori (8 nos) 200 gms,Brown Bread, Dum Aloo (100 gms), Coffee/ Tea/ Milk - 150 ml		Rice (125 gms), Phulka 6 nos (125 gms), Dal (100 gm), Channa Masala (100 gm), Gulab Jamun 2 nos (50 gm each), Papad & Rasam (100 ml)		Rice (150 gm), Chapatti 4 nos (150 gms), Sambar (150 gm), Dry Veg Sabji (like carrot, cabbage, green peas, beans- any three), Fresh Curd (75 ml), Veg Salad (75 gm), Seasonal Fruit 100gms, Papad & Rasam (100 ml)
Wednesday		Idly (5 Nos) 200 gms, Sambar, Chutney (coriander / Tomato), Egg 2 nos ,2 Veg. Cutlet (100 gms) , Coffee/ Tea/ Milk -150 ml,White Bread		Rice (125 gms), Dal (75 gm), Chapatti 4 nos (125 gms),Paneer Gravy(100 gm), Ice Cream cup Chocolate (100 ml), Papad & Rasam (100 ml)		Rice (150 gm), Methi Paratha 4 nos (200 gms), Dhal (150 gms), Fresh Curd (75 ml), Chilly Chicken (3 pieces) with Gravy(100 gms) - for Non Veg, Chilly Mushroom for Veg (100 gms) ,Veg Salad (75 gm), Seasonal Fruit (100 gms), Papad & Rasam (100 ml)
Thursday		Onion Uthappam(200 gms) Tomato chutney, Urad Dal Vada (2 nos) 60 gms, Sambar, Chutney, Coffee/ Tea/ Milk - 150 ml,Brown Bread		Rice (125 gms), Roti 4 nos (125 gms), Dal (75 gm), Rajma (150 gms),Payasam (50 ml), Papad & Rasam (100 ml)		Veg Pulav (325 gms), 03 Chapati (125 gms), Dhal (150 gms), Chicken Chettinad Masala (100 gms) - for Non Veg, Palak Paneer(125 gms)-Veg, Fresh Curd (75 ml), Veg salad (75 gms), Seasonal fruit 75 gms, Papad & Rasam (100 ml)
Friday		Poha with chutney /Pongal with sambar (any one alternative week),Urad Dal Vada (2 nos) 60 gms, 2 Veg. Cutlet (100 gms) , Coffee/ Tea/ Milk - 150 ml, White Bread		Rice (125 gms), Dal makhani (100 gms), Phulka 3 nos (100 gms), Aloo Dum gravy, Mothichoor Laddoo (50 gms), Papad & Rasam (100 ml)		Chicken Biryani (325) gms 3Pieces - for Non Veg, Veg Biryani with paneer (325 gms) ,Raita (Onion/Cucumber/boondi)-100 gms, Brinjal gothsu- 100 gms, Veg salad (75 gms), Papad
Saturday		chole bhature (02 Bhature 120 gms each with 130 gms chole), Egg Double Fry (90 gms)-Non- Veg, 2 Veg Cutlet (100 gms) - For Veg, Coffee/ Tea/ Milk - 150 ml		Rice (125 gms), Dal (100 gms), Latcha Parotta 5 nos (125 gms),Mix Veg Kurma (100 gms) - for Veg, Butter Chicken (100 gms, 3 piece) - for Non-Veg, Ice cream cup butterscotch (100ml), Papad & Rasam (100 ml)		Veg Fried Rice/ Lemon Rice (325 gms), Dal (150 gms), 03 Chapati (125 gms), Fresh Curd (75 ml),Potato Deep Fry (125 gms), Veg salad (75 gms), Seasonal fruit 100gms, Papad

1. Modern Brown Bread (4 slices), Butter (Aavin/Amul /Hatsun / Milky mist) & Jam (Dabur/Kissan/Maggi), Ice Cream (Amul, Arun) must be available during all breakfasts.

2. Lemon/Mango/Mixed Pickle, Iodised Salt (Tata/Aashirvad) & Sugar (good quality) must be available during all meals.

3. Seasonal fruits must include Water Melon/ Melon/ Banana/ Papaya/ Pine Apple.

4. All ingredients/products/packaged items to be served/ used to prepare the meal must bear ISI/FPO/Agmark label.

5. Chicken and Veg should be served in Paper Katoori.

6. Maintain hygiene , proper disposal area

7.Round Papad Should be made available during Afternoon and Night