Panda House
at
Kingsborough Community College

Campus Catering Menu

To place an order, or for more information, please call the Campus Catering Office at x 5959, or Email: Francesqiu_2004@yahoo.com

Thank you.
We are delighted to present our new catering menu. Our chefs and staff at Medgar Evers can prepare an outstanding array of catering events to meet the varied needs of the College community. We welcome the opportunity to provide a full range of service – breakfasts, luncheons, light refreshments, and elegantly-served receptions and dinners.

Our most popular menus are shown in this brochure. We can, however, put together any special menu to help make your own event a success. We use the freshest and tastiest ingredients in our kitchens, feature creative presentations at your event, and provide friendly and helpful service. We stand ready to assist you with gracious hospitality.

Sincerely,

David Shi,
Frances Qiu,
and the Panda House Catering Staff

Planning a Successful Event

- Please keep in mind that larger, more involved events require a lot of planning and coordination on your part as well as the caterer’s. We ask that all special dinners and receptions be scheduled at least one week prior to the event to enable us to do the best job for you.

- For simpler events, kindly provide us with three business days advance notice. (Menu items and service needs may be limited in the event of a last minute order.)

- Two working days prior to your event, please call us with a final count for the number of guests expected.

- We ask that all cancellations be made within a reasonable time, and no later than two working days prior to the event. A service charge may be assessed if the event is cancelled.

- Service charges may be added for catering with fewer guests than suggested minimums or if a catering event is scheduled at a time not within our usual hours of operation. These charges, if applicable, will be discussed when catering reservations are made.

The prices for events listed in this catering menu include a supply of plastic plates, cups, utensils, and paper napkins to accommodate your guests, china, glassware, metal flatware, and linen napkins and tablecloths are available at an additional charge.

Charges for waiter, waitress, and/or bartender service are billed a minimum charge of $150 per server for a 3 hour minimum. Events that require longer staffing will be billed an additional $25 per hour, per server. (Events held in the late evening or on weekends may be billed at a slightly higher rate.)
**BREAKFAST**  
(minimum 15 guests)

Coffee, Decaf, and Assorted Tea  
1.45 per person

Bagels, Butter, Cream Cheese, and Jelly;  
Coffee, Decaf, Tea  
3.45 per person

Muffins, Danish, Croissants, or Scones;  
Coffee, Decaf, Tea  
3.95 per person

**Continental Breakfast**

Bagels, Butter, Cream Cheese, and Jelly  
Assorted Breakfast Pastries  
Coffee, Decaf, Tea  
4.95 per person

With Tropicana Juice  
5.95 per person

**Add-on Option/All Breakfasts –**  
Substitute Mini-Breakfast Pastries in place of Full-Size Pastries .................... add 1.95

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**BREAKFAST BUFFET**  
(minimum 25 guests)

Scrambled Eggs, Bacon or Breakfast Sausage, Home Fries  
Bagels or Rolls with Butter, Cream Cheese, and Jelly  
Assorted Breakfast Pastries and Breads  
Coffee, Decaf, Tea  
10.95 per person

**Add-on Options -**  
with Omelets  ......................... add 2.50  
with French Toast or Pancakes  ........ add 2.25  
with Sliced Fresh Fruit Salad  ............ add 2.25  
with Juice  ........................ add 1.25

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**Deluxe Continental Breakfast**  
(minimum 35 guests)

Assorted Bagels, Croissants, Danish, Muffins, Scones, Upscale Flavored Cream Cheese Platter, Butter, and Imported Jellies and Jams, Nova Scotia Lox Platter with Sweet Onions, Capers and Sliced Tomatoes, Sliced Fresh Fruit Salad, Assorted Granola Bars and Low Fat Yogurt, Assorted Tropicana Juices, Coffee, Decaf, Tea  
13.95 per person

**Executive Buffet Breakfast**  
(minimum 20 guests)

Smoked Nova Scotia Salmon sliced and garnished  
With Tomato, Onions, and Lemon  
Assorted Bagels with Cream Cheese, Butter, and Imported Preserves  
Muffins, Scones, Danish, Croissants, Chef’s Special Quiche  
(Ham & Swiss or Mixed Vegetables & Swiss)  
Sliced Fresh Fruit Salad  
Assorted Granola Bars and Low Fat Yogurt  
Assorted Tropicana Juices  
Coffee, Decaf, Tea  
15.95 per person
Sandwich Buffet Lunch a la carte
(minimum 10 guests)
Deli Style Assorted Sandwich Platters with Boar’s Head Meats and Cheeses, Tuna, Chicken, or Egg Salad, served on an assortment of rolls, wraps, and breads
Soda and Bottled Water
$7.95 per person

Add-on Options -
Prepared on Specialty Rolls from Eli’s Bakery or Tribeca Oven ................................ add $0.75
With assorted bags of chips .......................... add $1.00
With home-made potato or macaroni salad .. add $1.95
With Garden, Tossed, Caesar, or Pasta Primavera Salad .................. add $3.00
With Fresh-baked David’s cookies (2 per person) add $1.75

Sandwich Buffet Lunch Special
(minimum 10 guests)
Deli Style Assorted Sandwich Platters with Boar’s Head Meats and Cheeses, Tuna, Chicken, or Egg Salad, served on an assortment of rolls, wraps, and breads
Choice of Salad: Garden, Tossed, Caesar, Pasta Primavera Salad, Homemade Cole Slaw, Potato Salad, or Macaroni Salad
Platter of fresh-baked David’s cookies (2 per person)
Soda and Bottled Water
$11.95 per person

Add-on Options -
Prepared on Specialty Rolls from Eli’s Bakery or Tribeca Oven ................................ add $0.75
With Coffee, Decaf, and Tea (per person) ........ add $1.60

The Faculty Club Buffet
(minimum 12 guests)
Grilled Chicken over Caesar Salad, with Dressing on the Side; Dinner Rolls and Butter $9.25 per person
Grilled Salmon over Caesar Salad, with Dressing on the Side; Dinner Rolls and Butter $12.25 per person

Add-on Options -
With Bottles of Spring Water and/or Assorted 2-Liter Sodas .......................... add $1.25
With Coffee, Decaf, Tea and Assorted Sodas and Spring Water ........................ add $2.50

The Salad Buffet
(minimum 15 guests)
Choice of Decorated Platters of Tuna, Chicken, and Egg Salad
With Garden Salad, Pasta Primavera Salad, Potato or Macaroni Salad, or Cole Slaw, Dinner Rolls and Butter
$10.50 per person

Add-on Options -
With Bottles of Spring Water and/or Assorted 2-Liter Sodas .......................... add $1.25
With Coffee, Decaf, Tea and Assorted Sodas and Spring Water ........................  add $2.50

The California Buffet
(minimum 15 guests)
Chicken Waldorf Platter with Raisins & Walnuts
Pasta Primavera
Mixed Greens Salad w/ Fresh Veggies
Sliced Fresh Fruit Salad
Deluxe Whole Grain Dinner Rolls and Butter
Brownies, Blondies, Yogurt Loaf Cakes
Assorted Sodas and Water
Coffee, Decaf, Tea
$17.95 per person
The Light Lunch Buffet  
(minimum 15 guests)

Assorted Finger Sandwiches on Eli’s Whole Wheat and Rye, Including Turkey & Swiss, Roast Beef, Chicken Pesto, Hummus, and Grilled Vegetables  
Crudites Platter with Yogurt Dill Dressing Sliced Fresh Fruit Platter  
Fresh-Baked David’s Chocolate Chip and Oatmeal Cookies  
Assorted Sodas and Sparkling Water  
Coffee, Decaf, Tea  

15.95  
per person

The Classic Lunch Buffet  
(minimum 20 guests)

Choice of 2 Entrees:  
Boneless Breast of Chicken  
(Francaise, with Broccoli and Garlic, or Parmesan)  
Salmon with Asian Glaze, Salmon Mediterranean, or with Herbed Japanese Breadcrumb Crust (add $3 for Salmon)  
Roast Turkey  
Tilapia Florentine  
Roast Loin of Pork  
Barbecued Chicken  
Baked Ziti  
Lasagna (Vegetable, Meat, or Cheese)  
Pasta with Chicken, Broccoli, and Sun-dried Tomatoes  
Pasta Selection: Marinara, Primavera, a la Vodka, Bolognese, or Alfredo Sauce  

Choice of 2 Sides:  
Fresh Vegetable Medley  
Glazed Carrots  
Green Beans Almondine  
Roasted New Potatoes  
Mashed Potatoes (Classic or Garlic)  
White Rice, Brown Rice, Rice Pilaf, or Wild Rice  

Choice of Salad:  
Garden, Mesclun, Pasta Primavera, Caesar, Homemade Cole Slaw or Potato Salad, Cucumber Salad  

Dessert Choice of:  
Fresh Baked David’s Cookies, Brownies, Blondies, and/ or Yogurt Loaf Cake  

19.95  
per person

Boxed Lunch $7.95-12.95  
per person depending upon selections

Your Choice of: 
Fancy Bread or Roll  
Hand Roll  
Kaiser Roll  
White Bread  
Plain Wrap  
Sundried Tomato Wrap  
Grilled Chicken Breast  
Grilled Vegetable  
B.B.Q. Chicken  
Ovengold Turkey w. Cheese  
Boar’s Head Ham + Cheese  
Artisan Mini Rolls (2 Per box)  
Rye Bread  
Whole White Bread  
Spinach Wrap  
Whole Grain Bread  
California Chicken Salad  
White Tuna  
Honey Ham on Turkey  
Homemade Pepper + Salt  
Shrimp Salad  
Additions available for your boxed selections: 
Fresh Fruit Salad  
Whole Fruit  
Homemade Cookie  
Potato Chips  
Potato Salad  
Cole Slaw  
Choice of Beverage  

The Chinese Buffet
(minimum 20 guests)

Includes appetizers and main courses -
10.95 per person
(The number of choices depends upon the number of guests. For example, for 20 guests, choose 1 appetizer and 2 main courses.)

**Appetizers:**
- Egg Rolls
- Spring Rolls
- Vegetable Dumplings
- Meat Dumplings
- Chicken on a Stick
- Chicken Wings
- Chicken Nuggets
- Chicken Fingers
- Fried Wontons

**Main Courses:**

**Chicken Dishes:**
- Chicken w. Asparagus
- Chicken w. Garlic Sauce
- Chicken w. Broccoli
- Hot Spicy Chicken
- Chicken w. Cashew Nuts
- Curry Chicken
- Sweet and Sour Chicken
- Chicken w. Mixed Vegetables
- Black Pepper Chicken
- Chicken w. Black Bean Sauce

**Vegetarian Dishes:**
- House Special Bean Curd
- Vegetable Delight
- Bean Curd w. Garlic Sauce
- and Sauteed String Bean
- Eggplant w. Garlic Sauce
- Broccoli w. Garlic Sauce

**Seafood Dishes:**
- Shrimp w. Broccoli
- Sweet and Sour Shrimp
- Kung Po Shrimp
- Shrimp w. Garlic Sauce
- Shrimp w. Lobster Sauce

**Meat Dishes:**
- Beef w. Broccoli
- Beef w. Mushrooms
- Pepper Steak
- Double Sauteed Beef
- Beef w. Scallions
- Beef w. Snow Peas
- Beef w. Oyster Sauce
- Beef, Pepper, and Tomato
- Hunan Beef

**Chef’s Specialties:**
- Triple Delight
- Shrimp w. Chicken Combination
- Double Seafood Delight
- Orange Chicken
- Pineapple Chicken
- Sesame Chicken
- White Meat Chicken with Fresh Garlic Sauce
- General Tso’s Chicken

**Noodle Dishes:**
- Chow Fun
- Mei Fun

All main dishes come with Lo Mein, White or Brown Rice.
Fried Rice (shrimp, chicken, or beef) $1.95 additional per person

The Chinese Grand Buffet

Chinese Buffet (Appetizers, Main Courses, etc.)
Chinese Dessert Pastries
Fresh Sliced Fruit
Cold Sodas, Hot Tea and Coffee
19.50 per person
Receptions

Receptions, Afternoon Break

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Sandwiches</td>
<td>4.25</td>
</tr>
<tr>
<td>Gourmet Cheese &amp; Cracker display</td>
<td>4.95</td>
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<tr>
<td>with fresh red grapes</td>
<td></td>
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<tr>
<td>Cumin Toasted Pita Chips with Hummus</td>
<td></td>
</tr>
<tr>
<td>Spinach Artichoke Dip &amp; Tomato Basil Bruschetta</td>
<td>3.95</td>
</tr>
<tr>
<td>Assorted Mini Cocktail Wraps</td>
<td>4.25</td>
</tr>
<tr>
<td>Crudites with Ranch Dip</td>
<td>3.25</td>
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<tr>
<td>Homemade Cookies &amp; Brownies</td>
<td>3.25</td>
</tr>
<tr>
<td>Assorted Mini Italian Pastries &amp; Cheesecake</td>
<td>4.95</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>1.00</td>
</tr>
<tr>
<td>Fresh Fruit Salad</td>
<td>2.95</td>
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<tr>
<td>Fresh Fruit &amp; Berry Display</td>
<td>3.50</td>
</tr>
<tr>
<td>Assorted Yogurts</td>
<td>3.50</td>
</tr>
<tr>
<td>Assorted Granola Bars</td>
<td>1.25</td>
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</tbody>
</table>

Beach Barbecue
(minimum 50 guests)

Flame-Grilled Hamburgers, Cheeseburgers, Turkey Burgers, Veggie Burgers, BBQ Chicken and Hot Dogs

Choice of Salad:
Garden Salad, Potato Salad, Cole Slaw, and Pasta Primavera Salad
Corn-on-the-Cob
Macaroni and Cheese
Platters of Sliced Tomatoes, Onions, Pickles, Lettuce
Mustard, Ketchup, Relish
Chilled Sliced Watermelon
Condiments Table
Assorted Sodas, Ice Tea, Water, and Lemonade

15.95 per person

Upscale Hors D’Oeuvres Buffet
(minimum 25 guests)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price per person</th>
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</thead>
<tbody>
<tr>
<td>Crudites with Hummus, Baba Ghanouj, and Mini-Pita Bread</td>
<td></td>
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<tr>
<td>Sliced Fresh Fruit Platters</td>
<td></td>
</tr>
<tr>
<td>International Cheese Board with Imported Crackers, Garnished with Seasonal Fresh Fruit</td>
<td></td>
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<tr>
<td>Nova Scotia Salmon with Chives and Cream Cheese</td>
<td></td>
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<tr>
<td>Open-Faced Panini with Garden Vegetables</td>
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<tr>
<td>Bruschetta</td>
<td></td>
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<tr>
<td>Teriyaki Chicken Satay</td>
<td></td>
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<tr>
<td>Thai Spring Rolls with Dipping Sauce</td>
<td></td>
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<tr>
<td>Assorted Sodas and Imported Waters</td>
<td></td>
</tr>
<tr>
<td>Upscale Munchies on Bar including Mixed Nuts, Pretzels, Japanese Rice Snacks, and Terra Chips</td>
<td></td>
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<tr>
<td>Mini-Italian Pastries and Cookies</td>
<td></td>
</tr>
<tr>
<td>Coffee, Decaf, Tea, Assorted Sodas, Perrier, Pellegrino, and Fiji Waters</td>
<td>29.95 per person</td>
</tr>
</tbody>
</table>

Also available at an additional charge: Sea Scallops Wrapped in Bacon, Coconut Shrimp, Fresh-Carved Turkey on Mini-Baguette with Honey-Mustard Sauce, Sliced Steak on Mini-Garlic Bread with Dijon Mustard Dressing

Make Your Own Sundae Bar
(minimum 50 guests)

Unlimited Edy’s Grand Ice Cream (or equivalent) and array of toppings

4.95 per person

(Charge for servers is additional, 2 hour minimum)
**Hors D’Oeuvres Buffet**  
(minimum 25 guests)

Sesame Chicken or Chicken Finger  
Chicken Roll or Thai Spring Rolls with Dipping Sauce  
Honey Chicken Wings with Dipping Sauce  
Franks in Blankets  
Potato Knishes or Mini-Quiche  
Meatballs or Vegetable Dumpling  
Sliced Fruit Platters  
Vegetable Crudites & Dip  
Fresh-Baked David’s Cookie Trays  
Coffee, Decaf, Tea, Assorted Sodas And Water

16.95 per person

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**Light Refreshments**

**Pizza**
Gourmet Cheese Pizza  
14.50 per pie

Additional Toppings  
4.00 per topping  
Peppers, Onions, Mushrooms, Broccoli, Sausage, Meatballs, Pepperoni

**Coffee, Decaf, Tea**  
(minimum 15 guests) – 1.45 per person  
Air pots of Coffee, Decaf, and Hot Water for Tea  
8.95 (each air pot serves approx. 7-8)

**Soda in Cans**
Assorted Pepsi or Coke Products – 1.25 each

**Soda in Bottles**
Assorted Pepsi or Coke 20 oz. Bottles – 1.75 each  
Assorted Iced Tea Lemonade Fruit Punch- 1.50 per person

**Tropicana Juices**
Assorted 16 oz. containers  
1.75 each

Assorted Doughnuts  
1.25 per person

Fresh-Baked David’s Cookies  
1.95 (for 2 cookies)

Bags of Wise or Lay’s Potato Chips, Famous Amos Cookies, Or Pepperidge Farm Cookies  
1.00 each

Bakery Cookies, Brownies, Blondies, Assorted Pound Cakes, Yogurt Loaf Cakes,  
Pies, Layer Cakes  
3.50 per person

Deluxe Italian Mini-Pastries  
4.95 per person

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**Fancy Sandwich Package**  
(minimum 50 guests)

A complete lunch, and easy—without the annoyance of picking the individual menu items. With this package, you receive an assortment of fancy sandwiches, assorted beverages, fresh fruit, salad, pasta salad, garden salad, and freshly baked cookies.

16.95 per person

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**Panini Sandwich Package**  
(minimum 50 guests)

Overstuffed assorted gourmet hot and crisp Panini sandwich arranged in a basket (includes choice of cold salad, and assorted beverages)

10.95 per person
Caribbean Cuisine Menu

Giant Party Heros
Serves 4 to 5 people per foot (3-4-5-6 feet)

American Style  17.95 (per foot)
Lean Roast Beef, Turkey, Boiled Ham, American and Swiss Cheese
Piled High and Topped with Crisp Lettuce and Ripe Tomato.

Italian Style  17.95 (per foot)
Genoa Salami, Cappicola, Pepperoni, Mortadella, Provolone Cheese,
Onions Covered With Crisp Lettuce and Ripe Tomato.

B.L.T.A.  15.95 (per foot)
Bacon, Lettuce, Tomato & avocado

Our House Specialty  18.95 (per foot)
Crispy Chicken, Mozzarella Cheese, Tomato and Russian Dressing

Deli Party Package
3 Feet Hero (Serves 12-14 Guests)  95.95
4 Feet Hero (Serves 15-18 Guests)  125.95
5 Feet Hero (Serves 19-22 Guests)  135.95
6 Feet Hero (Serves 24-28 Guests)  155.95

Also Includes:
Potato Salad, Macaroni Salad, Cole Slaw,
Sweet Red Peppers, Green & Black Olives, Pickles
Entrees A La Carte

Poultry

Chicken Parmesan
Chicken Francaise
Chicken Marsala
Chicken Cordon Bleu
Chicken Arrabiata
Chicken Picatta
Chicken w. Broccoli & Sundried Tomatoes
B.B.Q Chicken
Souther Fried Chicken
Cajun Chicken
Hawaiian Chicken
Buffalo Chicken Wings
Chicken Fingers
Chicken Teriyaki
Oven Roasted Turkey Breast w. Homemade Sauce
Oven Roasted Pork Lion w. Fresh Vegetable

   $59.95 Half Tray (Serves 7-8)
   $99.95 Full Tray (Serves 13-15)

Beef

Beef Stroganoff
Sliced London Broil with Mushroom Gravy
Steak and Pepper
Classic Beef Stew
Beef Teriyaki
Beef Broccoli
Old World Italian Meatballs

   $65.95 Half Tray (Serves 7-8)
   $109.95 Full Tray (Serves 13-15)

Pork

Italian Sweet Sausage & Pepper
Pork Tenderlion Alba
Pork Chops
Roast Pork Lion with Homemade Sauce
B.B.Q Ribs

   $59.95 Half Tray (Serves 7-8)
   $99.95 Full Tray (Serves 13-15)
Pasta and More

Penne Ala Vodka
Baked Ziti
Pasta Primavera
Macaroni and Cheese
Torteline Alfredo
Bow Tie Pasta
Linguine Garlic & Oil
Penne with Broccoli, Garlic & Oil

$49.95 Half Tray (serves 7-8)
$79.95 Full Tray (serves 13-15)

Baked Lasagna (meat or vegetable)
Stuffed Shells
Eggplant Rollatini
Linguini with White or Red Clam Sauce
Meatball With Spaghetti
Shrimp Marinara Over Linguini

$49.95 Half Tray (serves 7-8)
$89.95 Half Tray (serves 13-15)

Salad

<table>
<thead>
<tr>
<th>Salad</th>
<th>Small Serves</th>
<th>Medium Serves</th>
<th>Large Serves</th>
</tr>
</thead>
<tbody>
<tr>
<td>House Salad</td>
<td>12.95</td>
<td>19.95</td>
<td>39.95</td>
</tr>
<tr>
<td>Asian Mixed Green Salad</td>
<td>17.95</td>
<td>24.95</td>
<td>45.95</td>
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<tr>
<td>Famous Salad</td>
<td>17.95</td>
<td>24.95</td>
<td>45.95</td>
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<tr>
<td>Israeli Chopped Salad</td>
<td>19.95</td>
<td>28.95</td>
<td>49.95</td>
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<tr>
<td>Spinach Salad</td>
<td>19.95</td>
<td>28.95</td>
<td>49.95</td>
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<tr>
<td>Classic Caesar Salad</td>
<td>12.95</td>
<td>19.95</td>
<td>39.95</td>
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<tr>
<td>California Chopped Salad</td>
<td>19.95</td>
<td>28.95</td>
<td>49.95</td>
</tr>
<tr>
<td>Arugula Salad</td>
<td>19.95</td>
<td>28.95</td>
<td>49.95</td>
</tr>
</tbody>
</table>

Salad Accompaniments
Beautifully garnished additions for turning your salad into an entree

- Grilled Chicken Breast: 2.50
- White Tuna: 3.00
- Grilled White Meat Turkey Patty: 3.00
- Ovenjad Turkey Bread: 3.00
- Grilled Shrimp: 4.00
- Grilled Fresh Salmon: 6.00
- Grilled Flank Steak: 6.00

All prices listed in this catering menu include your choice of upscale plastic plates, servingware, and napkins in Navy Blue, Tuscan Red, Clear, or White. China and linen service are available at an additional charge.
### Garden Fresh Vegetable and Rice

<table>
<thead>
<tr>
<th>Item</th>
<th>Half Tray (Serves 7-8)</th>
<th>Full Tray (Serves 13-15)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stir Fried Mixed Vegetable</td>
<td>35.95</td>
<td>59.95</td>
</tr>
<tr>
<td>String Beans Almandine</td>
<td>35.95</td>
<td>59.95</td>
</tr>
<tr>
<td>Sweet Corn In Butter</td>
<td>25.95</td>
<td>49.95</td>
</tr>
<tr>
<td>Cream Spinach</td>
<td>35.95</td>
<td>59.95</td>
</tr>
<tr>
<td>Vegetable Medley</td>
<td>35.95</td>
<td>59.95</td>
</tr>
<tr>
<td>Zucchini w. Tomato and Fresh Basil</td>
<td>29.95</td>
<td>55.95</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>35.95</td>
<td>59.95</td>
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<tr>
<td>Grilled Vegetable</td>
<td>35.95</td>
<td>59.95</td>
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<tr>
<td>Roast Potato</td>
<td>25.95</td>
<td>49.95</td>
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<tr>
<td>Mashed Potato</td>
<td>29.95</td>
<td>55.95</td>
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<tr>
<td>Rice Pilat</td>
<td>25.95</td>
<td>49.95</td>
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<tr>
<td>Rice with Mixed Vegetable</td>
<td>25.95</td>
<td>49.95</td>
</tr>
<tr>
<td>Rice with Pea</td>
<td>25.95</td>
<td>49.95</td>
</tr>
<tr>
<td>Spinach Rice</td>
<td>25.95</td>
<td>49.95</td>
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</table>