

“GREETINGS FROM AYOZAK”

OUR PROFILE

Ayozak Catering Was Established In the Year 2009 By

Mr. Nilesh Prasad, Having An Experience Of Over 38 Years In Delhi/NCR & Ranchi Have Been One Of The Pioneers In The Indian Food Industry Over The Years.

Ayozak Catering Has Constantly Strived To Provide The Highest Quality In Food Services And Received Appreciation Over The Years For Its Excellence In Food & Services.

Ayozak Catering Has Built A Story Of Goodwill Over The Past Decade By Providing Services Of Utmost Quality As Well As Maintaining High Standards In All Operational & Functional Areas And Constant Development Through Innovation, Making Ayozak Catering One Of The Best Catering Services In Ranchi And Even Jharkhand.

Ayozak Catering Has An Extremely Strong & Loyal Customer Base, Comprising Of Corporate, Government Dept, Business Houses, And Educational Institutions.

We Are Proud To Have Catered To Over One Million Customers Over The Past 10 Years And Hope To Serve Millions More.

Nilesh Prasad

+917070275901

NON VEG MENU

STARTERS

MOCKTAIL COUNTER

ASSORTED SOFT DRINKS

Mix Juice (tetra pack)

Virgin Mojito

Virgin pina colada

Basil cucumber twist

Guava shake

Orange Daiquiri

Mineral water (200ml bottle)

Drinking Water (20ltr Jar)

HOT BEVERAGES

TEA & COFFEE

FRESH FRUIT COUNTER

FRESH FRUIT COUNTER- AS PER SEASONAL AVAILABILITY

(Variety of 5 imported and 5 Indian fresh fruits)

SNACKS

We start the function with the service of mouth-watering array of vegetarian and non-vegetarian snacks to go along with your drinks served in well-presented snacks warmer and trays by well-groomed stewards. We present you following snacks to start with the first stage of the function. **All these snacks will be served with their proper sauce or chutney.**

NON –VEG

(Any two)

Murg malai tikka

Murg lehsuni tikka

Chicken pesto tikka

Fish ajwaini tikka

Fish amritsari

Fish finger tartare sauce

Tilwala chicken

Fish salt and pepper

Chilly salt and pepper

Lemon chicken

Gin chicken

Fish orly

Chicken fritters

VEG

(Any two)

Paneer Haryali tikka

Paneer achari tikka

Moong Dal ki pakori

Kalmi vada

Potli samosa

Hara bhara kabab

Akhrot & Anjeer ke kabab

Matter ke shammi kabab

Rajmah ki tikki

Veg. spring rolls

Mushroom & baby corn fritters

Veg. salt & pepper

Cheese croquettes

Corn & spinach croquettes

Sesame toast

Honey chilly cauliflower/potatoes

KHOMCHA COUNTER

(Select any three)

Ranchi seems to be going head over heel for the love of tempting Chaat flavored with chutney, spices, curd and toppings. The spicy and fiery gastronomic appeal of the Chaats is hard to resist and will surely make your mouth water. The Gol Gappas -- Pani Puri -- Aloo Tikki, are top of the tops! For all those who fit into thela-masaledaar type of mode, there is a range of desi snack attacks -- feast on Aloo Tikki, Gol Gappa. The list is pretty extensive. Enjoy all this chatpata cuisine without worrying about the hygiene or the water as” AYOZAK” has taken sufficient care on this account.

Stuffed Gol gappe with tangy water

Bhalla papri

Stuffed Aloo tikki

Moong dal chilla

Pao Bhaji

Palak patta chat

Dal muradabadi

Raj kachori

Mattar kulcha

Lachha tokri

Ram Laddu

LIVE LITTY COUNTER

Litty is a traditional complete meal in Bihar, Jharkhand & eastern UP.

Accompanied with:

Desi Ghee

Aloo chokha

Baigan ka chokha

Chutney

Mirch ka anchar

Lachha pyaz

SPECIAL FROM AYOZAK

MUTTON KEEMA WITH MINI DHUSKA

CHINESE

Oriental cuisine has a long history, and is one of the oriental cultural treasures. It is as famous all over the world. Oriental cookery has developed and matured over the centuries, forming a rich cultural content it is characterized by fine selection of ingredients, precise processing, particular care to the amount of fire, and substantial nourishment. Special dishes have formed according to regions, local products, climate, historical factors, and eating habits.

Chilly chicken (boneless)

Veg Manchurian

Chilly garlic noodles

ACCOMPANIED WITH-

Chilli vinegar, soya sauce, green chilli sauce, Tomato sauce, etc.

SOUP

We present the new concept of soup counter with the soup being finished in front with your own choice of vegetarian accompaniments and the choice of stock as per your own taste buds.

ANY TWO (As per your choice)

SALAD BAR

In the middle Ages, after a long winter of salted and pickled vegetables, people would be “salt-sick” and starving for spring greens. A pregnant wife’s yearning for rapunzel growing in the garden next door inspired the fairy tale of Rapunzel. Popular history asserts that peasants ate more salads than lords, and were the healthier for it, but in fact salads, cooked and raw, included many ingredients that would be “gourmet” today: lovage, burnet, sorrel.

Sliced green salad

Cottage cheese & Corn Salad

Aloo chana chaat

Anchar, chutney, papad

Lachcha onion, Vinegar onion

DAHI

dahi barra (with saunth)

MAIN COURSE

Food plays a major role in the practice of Hinduism, Jainism, Buddhism, Islam, Judaism, and Sikh, all present in India. Each religion has its own rules when it comes to food preparation and eating. Major emphasis is placed on food related hygiene. Indian cuisine reflects the majority of its people love to eat homemade food. So keeping the taste and hygiene in mind we bring you the Ghar ki Rasoi.

NON VEG

Mutton Rogan josh on tawa

Chicken butter masala (chatpata)

Fish fry

VEG

Paneer Kadai

Exotic Mix Veg

Mushroom Harra Pyaz

Aloo Gobhi Adraki

Veg Tawa Garden

DAL COUNTER

Dal makhani

Dalma

BASMATI KHAJANA

Veg pulao

Jeera Rice

ROTI COUNTER

Today, in the beginning of the 21st century, when rotis are taken for granted, seen as an accompaniment for other foods, it still has a sense of supreme significance.

NAAN: BUTTER, GARLIC

ROTI: TD. ROTI, BUTTER ROTI

PURI: PLAIN PURI, PALAK PURI, KACHAURI

SWEET ENDING

Collection of mouthwatering delicious desserts to finish the dinner, we have hot jalebis, made on site and served with thick rabri, gulab jamuns with ice cream, to enhance the taste of this Indian dessert we flame it with rum to give a caramel taste, the cakes and the soufflés, and the date pan cakes will enhance your total dining experience.

Stuffed gulab jamun

Ayozak Special Mithai

Gajar halwa / Moong dal halwa

LIVE JALEBI COUNTER

(KESRI & PINE APPLE)

Lachhedar Rabri

Vanilla ice cream

DETAILS

Contact person :

Contact no :

Date of the function :

No. Of guest :

Venue :

HI-TEA WILL BE SERVED FOR 2 HOURS ONLY.

GST will be extra as per govt.

Our rate includes all crockery, cutlery, glassware, uniformed service boys and all buffet related equipment.

Confirmation of the function against 30% advance.

Before 15 day of the function 60% advance is mandatory.

Final payment will be two to three days after the function

Cancellation after confirmation shall be charged @50% of the total billing amount.

LIQUOR & LIQUOR LICENSE – BY – GUEST

We will require the following.

- 1. Kitchen area with water & light**
- 2. Tables (with frill) for buffet & bar layout.**
- 3. Lights for buffet.**