



AZKITCHENUS
CATERING SERVICES

Menu Proposal for Catering
Fall 2024



Welcome to our catering services !

*At **Azkitchenus** , we take pride in offering exceptional catering services tailored to your unique needs. Our diverse menu features a delightful array of dishes from elegant appetizers to mouthwatering entrees whether you are planning a corporate luncheon, a bridal showers, baby showers, graduation ceremony, corporate events. Our team is committed to delivering exquisite flavors and impeccable service. Explore our menu, and let us create an unforgettable culinary experience for you and your guests.*

M O R O C C A N B U F F E T S T Y L E

*Chicken lemon Tagine
(Chicken, caramelized onions, house made preserved
lemon and Moroccan olives)*

Moroccan Vegetable Couscous “V”

*Moroccan Beef Tagine with Caramelized prunes and
Almonds*

Fish Meatballs Tagine

Baked fish with saffron and roasted mushrooms

*Assortment of Moroccan Sides
(Zaalouk, Carrot with charmoula, beets salad and
cucumber with orange blossom)*

Moroccan Marinated Cucumber and tomatoes Salad

Individual Chicken Pastillas

Individual Seafood Pastillas

*Moroccan Marinated Medley Olives with Harissa
Chemoula*

*Khobz
(Housemade Moroccan Bread)*

.....and more!!

PAKISTANI BUFFET STYLE

Chicken Biryani

(Chicken, basmati rice, onion cooked on slow cook in a warm spices)

Nihari

(Beef shank cooked in a thick and delicious gravy)

Butter Chicken

(Chicken breast cubed in a creamy coconut sauce)

Butter Chickpea “V”

(Chickpea cooked in a creamy red cad cashew sauce)

Tandoori Chicken

(Chicken breast/thighs marinated in a homemade spice blend)

Grilled Chicken Tikka

(Grilled Chicken breast / thighs marinated with our house made tikka masala spices)

Tofu Tikka Masala (V)

(Tofu cooked in a gravy of tomatoes, and warm spices)

Chana Chaat

(Cooked chickpea, red onions, boiled potatoes seasoned with fresh herbs and chaat masala)

Homemade Chapatis

(whole wheat, salt and water)

Assortment of Appetizers

(Pani Puri, samosas, chutneys.)

M E D I T E R A N E A N B U F F E T S T Y L E

Grilled Chicken with Zaatar

(Chicken Breast marinated in homemade blend spices)

Chicken Shawarma Skewers with Tahini Sauce

(Cubed chicken breast seasoned with house shawarma blend, and topped with our special tahini sauce)

Mediterranean Chickpea Quinoa Salad

(Quinoa, chickpeas, red onions, celery and fresh herbs)

Greek Roasted Lemon Baby Potatoes

(Yukon potatoes, garlic, lemon seasoned with our house Greek seasoning)

Cilantro Lime Pilaf

(Rice, lime juice and fresh herbs)

Garlic Lemon Hummus

(Optional : Original or with kalamata olives)

Mediterranean Roasted Veggies

(Zucchini, mushrooms, trio bell peppers/ onions)

Greek Marinated Olives

B R U N C H

B U F F E T S T Y L E

Caprese Frittata

(Organic eggs, grape tomatoes, basil, garlic)

Spinach and Artichoke Frittata

(Organic eggs, Spinach, Artichoke and fresh herbs)

Veggie Hash with Ground Meat

*(cubed potato, red onion, seared ground meat of choice,
and kale)*

Chicken Salad served in Butter Lettuce

*(Shredded chicken breast, grapes, celery, red onion,
raisins mixed in a homemade yogurt cashew dressing
and served in butter lettuce)*

Avo Pesto Toast

*(Mashed avocado pesto on sourdough bread topped
topped with grape tomatoes, pickled onions
& microgreens)*

Banana Oat Muffins

(GF, DF)

Double Chocolate Muffins

(GF, DF, V)

Vanilla Chia pudding

*(Creamy chia, and topped with house granola and
fruits)*

Mini Blueberries Waffles (GF)

*(Mini waffles made with oat flour, and served with
our house jam)*

PLANT BASED BUFFET STYLE

At Azkitchenus, we also offer to our customers a delicious and healthy plant based meals. Healthy brunch experience, our menu celebrates fresh ingredients and vibrant flavors whether your guests are vegan, healthy enthusiasts or simply curious, they will love our crafted dishes. Simply contact us to customize your menu

S E R V I C E S

- *We offer you a catering service that takes you on a journey to the land of Mediterranean flavors. We transform your tables into truly artistic and colorful creations that will leave a lasting impression on your guests and brighten up your reception venue.*
- Our meals are 100% homemade and meticulously crafted in our cozy kitchen where every dish is prepared with love and care. From the freshness of ingredients to the final presentation.

EXTRA SERVICES

We offer a comprehensive buffet service that includes everything you need for a memorable event:

- *Tableware Options:* Choose from our eco-friendly porcelain or bamboo tableware to complement your buffet setup.
- *Full Buffet Setup:* Our team handles every detail, from A to Z, ensuring a seamless and delightful buffet experience for your guests.
- *Signature Floral Touch:* Our buffets come with our signature floral decoration, included in the price. However, if you'd like to enhance your venue further, our skilled artisan florist can create bespoke decorations for your reception.

Azkitchenus

Catering Services

