



Seasonal Menus

SIT-DOWN DINNER

COCKTAIL HOUR

HORS D'OEUVRES

homemade hummus
smoked eggplant
mixed marinated olives

assorted cheese & charcuterie station
manchego, parmigiano reggiano, french
brie,
bresaola and wild boar prosciutto di
parma

STARTER

baby rocket arugula salad

MAIN COURSE

side dishes: mashed potatoes & roasted seasonal vegetables

(select 2 entree options)

pasta w/ marinara or white sauce
roasted salmon fillet
roasted chicken breast in chardonnay sauce
slow cooked short ribs in port reduction

OPEN BAR

prosecco & veneto, Italy
rose & provence - France
white & mendoza, Argentina
red & sicily, italy

BEERS

stella & blue moon

SWEETS

chocolate covered strawberry
assorted chocolate truffles by Jacques Torres
new york cheesecake

includes: food & beverage for 2 hours **\$90 per person**
* each additional hour is \$20 per person
* pricing is per guest and does not include tax & gratuity

menu items can be customized. vegetarian, vegan, tailor-made menus are available

UPGRADES

PREMIUM SPIRITS

\$20 per person up to 2 hours

SOMMELIER GUIDED WINE TASTING

wine can be intimidating, mysterious, challenging. In this mini course, you'll learn how to taste, enjoy a selection of wines and the pairing options.

\$10 per person

DARK BELGIUM CHOCOLATE FOUNTAIN STATION

unlimited chocolate fondue with fresh fruits, brownies, marshmallow, rice crispy and pretzel

\$20 per person

*pricing does not include tax & gratuity

ayza



Clients

Ayza has been trusted by numerous clients to create the perfect atmosphere, menu, and service:

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Contact Us

Thank you for your interest in Ayza catering. It is our pleasure and passion to build the perfect event for our clients.

Our dedicated and experienced team of event planners will service any request for your dream event.

Contact us to set up your MENU TASTING now

Emmy Royelle - event manager
pp@ayzany.com

Zafer Sevimcok - team captain & sommelier

Hugo Garcia - executive chef

Ayza Events & Catering

(2 Blocks away from Midtown Loft & Terrace)

11 West 31st Street

(5th Ave. & Broadway)

New York, NY 10001