



FLAVORS THAT FEEL LIKE HOME

BUSINESS PROFILE

 mayurbhajiyarestaurants@gmail.com

 **+91 78028 91123**

 **+91 93765 62244**



Established in 2018, **MAYUR BHAJIYA & RESTAURANT** is a professionally managed food service provider offering high-quality vegetarian meals. We specialize in institutional catering, canteen operations, and bulk food supply. Our focus is on hygiene, and nutritious, flavorful meals prepared using fresh, locally sourced ingredients.

Vision:

To be a trusted food brand known for consistent quality, hygiene, and flavorful meal experiences.

Mission:

To ensure consistency, customer satisfaction, and value in every plate we serve.

"To grow with every dish we serve, enriching lives through flavor, tradition, and trusted hospitality."





FACILITIES AND FOOD SAFETY PRACTICES

1. Kitchen Infrastructure

- Spacious kitchen designed for smooth operations.
- Equipped with steamers, gas ranges, ovens, and fryers.
- Cold storage units and dry storage racks.
- RO water system and full power backup.

2. Capacity

- Can produce up to 500 fresh meals daily.
- Well-trained kitchen and service staff.
- Efficient in handling daily orders.
- Service coverage across multiple city zones.

3. Hygiene Practices

- Regular cleaning and thorough sanitization routines.
- Staff uses gloves, aprons, and headgear.
- Strict raw material checks and FIFO system.
- Hygiene standards in line with FSSAI norms.



WHAT WE OFFER?

1. Core Services

- Daily meal services for staff canteens
- Catering for breakfast, lunch, snacks, and dinner
- Customized catering for corporate or social events
- Every meal is approved by a certified dietitian before being added to the menu.



3. Customization & Flexibility

- Seasonal menu adjustments for variety and freshness
- Calorie-controlled meals on request
- Multiple service formats: buffet, pre-packed boxes, or served counters

2. Cuisine Types

- 100% Pure Veg and Jain meal options available
- Variety of North Indian, South Indian, snacks, and beverages
- Customized menus tailored for corporate and group requirements.

4. Quality & Operational Excellence

- Trained staff ensures consistency in taste and service
- Strict raw material inspection and sourcing from trusted vendors
- Continuous improvement through customer feedback and reviews



WHY CHOOSE US ?



- **Consistent Taste, Every Time:** Our meals are prepared using tried-and-tested recipes to ensure the same authentic flavor every day.
- **Hygiene First Approach:** We follow strict food safety protocols at every stage—from preparation to packaging and delivery.
- **Custom Menus for Every Client:** We offer menu flexibility tailored to dietary needs, seasonal preferences, and client-specific requirements.
- **Experienced Team, Smooth Execution:** Our trained kitchen and service staff ensure professional, efficient, and courteous operations.
- **Affordable Without Compromise:** We deliver quality meals at competitive prices without compromising on taste, hygiene, or portion size.

WE ARE LOCATED AT:



SMIMER MEDICAL COLLEGE

D Block, Smimer medical college,
sahara darwaja, **Surat**



CIVIL MEDICAL COLLEGE

opp. New College Building, civil medical
college , majuraget, **Surat**.



OSWAL SAMAJ (DADARVADI)

Halari visha oswal samaj
(dadarvadi), **Mumbai**.



AMC DENTAL COLLEGE

Bhalakya Mill Compound, Anupam
Cinema Rd, opposite Kashi Nasta
House, Khokhra, **Ahmedabad**





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