

Faz

SUNNYVALE

Catering Menu



1108 North Mathilda Avenue

408.752.8007

FazRestaurants.com

fresh food served with passion

event .SITES.



Main Dining Room

Capacity: 250 seated

The ambiance of our Main Dining Room is guaranteed to make any occasion or event unforgettable. Opening up to our spacious and beautiful outdoor patio, with views of green gardens, the dining room can accommodate up to 250 guests seated. While this area is open to the public daily, you can reserve our dining room for your next weekend-event.



The Sterling Ballroom

Capacity: 200 seated

Whether you are planning a cocktail party, a wedding reception or a corporate meeting, the Sterling Ballroom's flexible floor plan will allow for your vision to come to life. The room can be split into two sections, allowing for smaller private events to occur simultaneously on each side.



Tea Room

Capacity: 50 seated

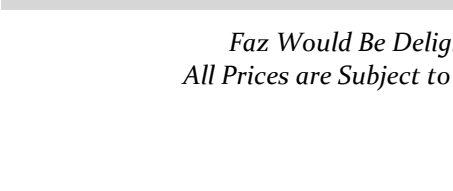
Our warm Tea Room is a private dining room with a contemporary wood-burning fire place. This space is ideal for smaller business gatherings or for more close-knit family get-togethers. The large oak doors that separate the room from the restaurant and the wonderful views of our outdoor patio and green gardens have made this room one of Faz's most beloved rooms.



Galleria

Capacity: 24 seated

Located in the upper level of the restaurant, the Galleria can entertain up to 22 guests seated at one long table or 25 guests seated at round tables. This smaller private dining room is ideal for board meetings, family gatherings, or a cocktail reception. The room is available daily for business and social rentals. *(not pictured)*



Patio

Capacity: 100 seated

The spacious and bright outdoor patio is great for everyday relaxing with your co-workers or friends, but it can also host your next event of up to 120 guests. The patio is open to the public daily and may be reserved for any day of the week.

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event space

.CAPACITY.



With 728 square feet, our board rooms are ideal for your next corporate meeting. Each room offers a different view, whether its our tranquil courtyard or the beautiful swimming pool. Every meeting space comes complimentary equipped with a pull down projection screen and an in-wall whiteboard. Catering services are available for all meeting spaces. Call us to check availability for your next meeting!

Room Name	Dimensions	SQ. Feet	U-Shape	Banquet	Theater	Classroom
Double Meeting Space	26' x 28'	728 sq. feet	24	50	60	32
Sterling Ballroom	60' x 40'	2,400 sq. feet	80	200	275	160
Iris or Orchid (1/2 ballroom)	30' x 40'	1,200 sq. feet	40	100	120	70
Tea Room	-	apx. 720 sq. feet	20	50	50	-
Galleria	-	apx. 500 sq. feet	-	24	25	-
Patio	-	apx. 2,500 sq. feet	-	100	-	-

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breakfast

.BUFFET MENUS.

ALL BREAKFAST BUFFETS INCLUDE FRESHLY BREWED STARBUCKS BRAND FRENCH ROAST AND DECAFFEINATED COFFEES, ASSORTED SPECIALTY TEAS, FRESHLY-SQUEEZED ORANGE JUICE, CRANBERRY JUICE, TOMATO JUICE & GRAPEFRUIT JUICE.

AN ADDITIONAL \$5 PER GUEST WILL APPLY TO GROUPS WITH FEWER THAN 10 GUESTS.

THE CONTINENTAL

Select 4 items

Sliced Fruit Display
 Yogurt parfaits with fresh granola
 Assorted Cereals with milk
 Freshly baked gourmet pastries
 Assorted bagels with cream cheese
 Flakey croissants plain & chocolate filled
 Assorted muffins
 Individual Greek yogurts

\$24 per guest

HEALTHY START

Greek Non-Fat Yogurt
 -
 Wheat Bagels and
 Low fat Cream Cheese
 -
 House-Made Granola
 -
 House-Made Nut Breads
 -
 Sliced Seasonal Fresh Fruit
 -
 Honey and Home-Made Preserves
 -
 Selection of Cereals
 with Skim Milk

\$26 per guest

HOT BREAKFAST

Scrambled Eggs
 -
 Breakfast Sausage
 &
 Smoked Bacon
 -
 Golden Hash Browns
 OR
 Roasted Breakfast potatoes
 -
 Pancakes with Pure Maple Syrup
 OR
 French Toast
 -
 Assortment of Fresh Pastries
 -
 House-Made Nut Breads
 -
 Sweet Butter
 -
 Fruit Preserves
 -
 Honey
 -
 Sliced Seasonal Fresh Fruit
 -
 Selection of Cereals
 with Milk

\$29 per guest

BREAKFAST & MEETING PACKAGE ADDITIONS

(ITEMS PRICED PER DOZEN)

Assorted Cereals with Milk	\$34	House-Made Cookies	\$36
Individual Fruit Yogurt	\$38	Assorted Ice Cream Bars	\$40
Granola Bars	\$38	Assorted Scones	\$36
Whole Seasonal Fruits	\$34	Assorted Muffins	\$36
Butter Croissant	\$38	Chocolate Fudge Brownies	\$38
Vegetable Breakfast Burritos	\$50	Chocolate Dipped Strawberries	\$38
Sausage Breakfast Burritos	\$62	Bagels & Cream Cheese	\$38
Traditional House-Made Quiche with Bacon			\$34
Faz Sliced Smoked Salmon, Bagels & Cream Cheese Served with Capers			\$102

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themed .BREAKS.

CHOOSE FROM THE FOLLOWING HOUR-LONG BREAK SERVICES TO KEEP YOUR GUESTS' PRODUCTIVITY HIGH THROUGHOUT THE DAY. ALL THEMED BREAKS INCLUDE YOUR CHOICE OF ASSORTED PITCHERS OF SOFT DRINKS

OR

STARBUCKS BRAND REGULAR AND DECAFFEINATED COFFEE & SPECIALTY TEAS.

Frozen Delight

Assorted Ice Cream Bars and Sandwiches

-
Frozen Fruit Juice Bars
\$15 per guest

FRUIT & COOKIE BREAK

Assorted Fresh Baked Cookies

-
Sliced Seasonal Fresh Fruit
\$17 per guest

SWEET INDULGE

House- Baked Cookies

-
Chocolate Fudge Brownies

-
Chocolate Dipped Strawberries

-
Assortment of Mini Cheesecakes
\$20 per guest

HEALTHY BREAK PARFAIT STATION

Individual Yogurts

-
House- Made Granola

-
Honey

-
Dried Fruits & Nuts

-
Sliced Seasonal Fresh Fruit
\$18 per guest

MEDITERRANEAN BREAK

Hummus

-
Raw Vegetables

-
Eggplant

-
Baba Ganoush

-
House-Made Flatbread
\$14 per guest

FIESTA BREAK

Assortment of House-Made Salsa

-
Fresh Guacamole

-
Crispy Tortilla Chips
\$14 per guest

SWEET & SALTY

Lightly Salted Popcorn

-
Faz House-Made Potato Chips

-
Yogurt Pretzels

-
Hershey's Kisses©

-
M&M's©
\$16 per guest

ENERGIZER BREAK

Served with Energy Drinks

-
Assortment of Energy Bars

-
Dried Fruits and Nuts

\$18 per guest

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hors d'oeuvres.PASSED.

MINIMUM ORDER OF TWO DOZEN PER SELECTION REQUIRED

CUCUMBER CUPS

Filled with Mint & Feta Cheese
\$26 per dozen

MEDITERRANEAN BRUSCHETTA

With Tomato, Calamata Olives & Feta Cheese
\$26 per dozen

FAZ MINI KABOB ASSORTMENT

Assortment of Bite-Sized Signature Kabobs:
Beef, Chicken and Jujeh Kabobs
Served with your choice of Tzatziki or
Green Curry
\$30 per dozen

CHICKEN SPRING ROLLS

Fried Vegetables and Chicken Spring Roll
Served with a Ginger Teriyaki Dipping Sauce
\$30 per dozen

PHYLLO TART CUPS

(Your choice of stuffing)
Feta, Spinach and Pine Nuts
OR Sausage, Mushroom & Gruyere Cheese
\$32 per dozen

*BLACK SESEME ENCRUSTED AHI TUNA

Served on our Crispy Wontons with
Sesame Ginger Slaw and Wasabi Garnish
\$36 per dozen

MESQUITE GRILLED SAUSAGES

Wrapped in Puff Pastry
Served with Country Mustard
\$36 per dozen

SPANOKOPITA

Flaky Puff Pastry
Filled with Spinach & Ricotta Cheese
\$36 per dozen

BASMATI RICE ARANCINI

Parmesan Cheese, Cheddar Cheese & Saffron Basmati Rice
Lightly coated & Fried
Golden with a Drizzle of Chipotle Aioli,
Cilantro & Lime
\$36 per dozen

GRILLED EGGPLANT

with Mozzarella Cheese & Basil on Focaccia
\$36 per dozen

CHICKEN TENDERLOIN SKEWERS

Served with Teriyaki Glaze
\$36 per dozen

MESQUITE MINI BEEF CHEESEBURGERS

Served with Condiments
\$38 per dozen

PULLED PORK SLIDERS

Served with BBQ Sauce
\$38 per dozen

OVEN ROASTED MUSHROOMS

(Your choice of stuffing)
Spinach, Onions, Garlic Bell Pepper,
Sweet Corn & Gruyere Cheese (Vegetarian)
\$36 per dozen

Spicy Sausage, Bell Pepper
Sweet Corn & Gruyere Cheese
\$36 per dozen

Crab Mix
\$38 per dozen

MESQUITE GRILLED BEEF OR CHICKEN SATAY

Served with Hoisin BBQ Sauce
\$44 per dozen

HOUSE OAK & ALDERWOOD SMOKED SALMON

Served with Dill Cucumber
Salad on Garlic Bruschetta
\$48 per dozen

PAN SEARED SEA SCALLOPS

Served with Herb Pesto Sauce
\$46 per dozen

CRAB CAKES

House-Made with Panko Bread Crumbs
Topped with Chipotle Aioli
\$50 per dozen

GRILLED RARE BEEF TENDERLOIN

Served with Horseradish Cream
& Truffle Oil on Crostini
\$54 per dozen

LAMB LOLLIPOPS

Prepared Medium Rare
Served with Green Curry Dipping Sauce
\$56 per dozen

CHILLED JUMBO PRAWNS

Served with a Spicy Cocktail Sauce
\$56 per dozen

GRILLED RACK OF LAMB RIBS

Prepared Medium Rare
Served on the Bone with Mint Demi Glace
\$60 per dozen

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hors d'oeuvres

.PLATTERS.

EACH PLATTER SERVES APPROXIMATELY 20 GUESTS

FAZ HOUSE-MADE POTATO CHIPS

Served with Salsa Fresca
\$130 per platter

CALIFORNIA CRUDITE DISPLAY

Fresh Vegetable Assortment
with Red Pepper Dipping Sauce
\$140 per platter

FRESH FRUIT TRAY

A Variety of Sliced Seasonal Fresh Fruits and
Seasonal Berries
\$140 per platter

THE CHEESE BOARD

Imported and Domestic Cheeses, Roasted Walnuts and Assorted
Crackers
\$160 per platter

RAINBOW OF TOMATOES (seasonal)

Colorful Tomatoes with Balsamic Vinegar, Fresh Mozzarella Cheese
and Basil
Served with Toasted Bruschetta
\$160 per platter

ANTIPASTO PLATTER

Prosciutto, Salami, Baby Artichoke Hearts, Grilled Eggplant, Roast-
ed Peppers, Marinated Mushrooms, Imported Olives, Basil,
Roma Tomatoes
Topped with Shaved Parmesan Cheese
\$170 per platter

FAZ HOUSE MADE SMOKED SALMON TRAY

Served with Dill Cucumber
Salad on Garlic Bruschetta
\$170 per platter

MEDITERRANEAN SAMPLER

Hummus, Tabouleh, Baba Ganoush, Feta Cheese,
Pepperoncini's and Imported Olives
Served with House-Made Flatbread
\$180 per platter

SEAFOOD SAMPLER

Sashimi Style Ahi Tuna, Smoked Salmon, White Fish
Ceviche & Grilled Jumbo Shrimp
\$190 per platter

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Meeting .PACKAGES.

ALL PACKAGES INCLUDE FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE, SPECIALTY TEA, AND WATER
AN ADDITIONAL \$5 PER GUEST WILL BE APPLIED TO GROUPS WITH FEWER THAN 10 GUESTS.

PACKAGE A:

BREAKFAST

Breakfast Nut Breads

-

Muffins

-

Butter Croissants

-

Bagels with Cream Cheese

-

Medley of Cubed Seasonal Fruit

LUNCH

An Assortment of Gourmet Sandwiches on Our Freshly Baked Bread

-

Mixed Green Salad

OR

Pasta Salad

-

A Selection of Freshly Baked Cookies

OR

Chocolate Fudge Brownies

AFTERNOON BREAK

Crispy Tortilla Chips

-

Guacamole and Fresh Roasted Salsa

\$60 per guest

PACKAGE B:

BREAKFAST

Egg, Apple wood Smoked Bacon and Cheese Croissant Sandwiches

OR

On an English Muffin

-

Egg, Ham and Cheese

Croissant Sandwiches

OR

On an English Muffin

-

Medley of Cubed Seasonal Fruit

-

Cereal and Milk

LUNCH

House-Made Flat Bread Sandwich with Choice of:

-

Rolled Beef Kabob with Green Curry Sauce

OR

Rolled Chicken Kabob with Tzatziki Sauce

OR

Hummus with Cucumber, Fresh Tomatoes, Tangy Red Bell Pepper and Arugula

AFTERNOON BREAK

Assortment of Delicious Mini Cheesecakes

-

House-Made Cookies

\$65 per guest

PACKAGE C:

BREAKFAST

Hot Breakfast Buffet

-

Scrambled Eggs

-

Breakfast Sausage

-

Smoked Bacon

-

Golden Hash Browns

-

Pancakes with Maple Syrup

-

Assortment of Baked Goods

-

Medley of Cubed Seasonal Fruit

LUNCH

FAZ Hot Lunch Boxes with Choice of:

-

Saffron Mary Chicken Jujeh Kabob

OR

Sirloin Kubideh Kabob

OR

Mediterranean Vegetable Kabob

-

Saffron Basmati Rice

-

Roasted Roma Tomatoes and Seasonal Vegetables

AFTERNOON BREAK

Break Includes Energy Drinks

-

ENERGIZED BREAK

-

Assortment of Energy Bars

-

Dried Fruits and Nuts

\$70 per guest

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lunch & dinner

.BUFFET MENUS.

ALL BUFFETS INCLUDE FRESHLY BREWED STARBUCKS COFFEE AND DECAFFEINATED COFFEE, SPECIALTY TEA & WATER
OR PITCHERS OF ASSORTED SOFT DRINKS, ICED TEA & WATER.
 AN ADDITIONAL \$5 PER GUEST WILL BE APPLIED TO GROUPS WITH FEWER THAN 10 GUESTS.

THE FAZ DELI BUFFET

Organic Mixed Baby Greens with Raspberry Vinaigrette and Roasted Walnuts
 -
 Pasta Salad
 -
 FAZ House-Made Potato Chips and Salsa Fresca
 -
 Grilled Chicken Breast
 -
 Roasted Turkey Breast
 -
 Sliced Roast Beef
 -
 Black Forest Ham
 -
 Italian Salami
 -
 Assorted Rolls and Breads
 -
 Assorted Cheeses
 -
 Lettuce, Red Onion, Tomatoes
 Pepperoncini and
 Mediterranean Olives
 -
 Deli Mustard and Mayonnaise
 -
 Served with a Selection of Freshly Baked Cookies and Chocolate Fudge Brownies
 -
\$30 per guest
 -
 Deli Addition Soup du Jour
\$5 per guest

BRICK OVEN GOURMET PIZZA BUFFET

FAZ Greek Salad
 Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, and Imported Olives & Feta Cheese with an Olive Oil and Lemon Dressing
 -
Rigatoni Marinara
 With Mushrooms and Shredded Parmesan Cheese
 -
PIZZA SELECTIONS:
*(Please select **THREE**)*
 -
Chicken Pesto Pizza
 With Grilled Chicken, Basil Pesto, Roasted Peppers, and Mozzarella Cheese
 -
Margherita Pizza
 With Fresh Tomato, Basil, Mozzarella Cheese, and Oregano
 -
Roasted Vegetable Pizza
 With Mozzarella and Feta Cheese, Slices of Eggplant, Zucchini, Bell Pepper, Kalamata Olives, Fresh Basil, and Garlic
 -
Italian Sausage Pizza
 With Caramelized Onions, Roasted Peppers, Marinara Sauce, Mozzarella Cheese, and Oregano
 -
Pepperoni Pizza
 With Fresh Tomato, Marinara Sauce, Mozzarella Cheese, and Oregano
 -
 Pizza Buffet served with a Selection of Freshly Baked Cookies and Chocolate Fudge Brownies
 -
\$30 per guest

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lunch & dinner

.BUFFET MENUS.

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OR PITCHERS OF ASSORTED SOFT DRINKS, ICED TEA & WATER.

FAZ AMERICAN BARBEQUE

An Additional \$5 Per Guest Will Be Applied to Groups with Fewer Than 10 Guests.

Made with Our Award Winning House-Made Barbeque Sauce

FAZ House-Made Potato Chips
With House-Made Salsa Fresca

Classic Caesar Salad

With Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing, Topped with Shaved Parmigiano-Reggiano and Garlic Croutons

Mesquite Grilled BBQ Chicken

Mesquite Grilled Sausages

Baked Beans

Corn on the Cob (Seasonal)

Tangy Coleslaw

Accompanied by Your Choice of House-Made Chocolate Fudge Brownies, Carrot Cake with Cream Cheese Frosting **OR** Apple Crisp

\$40 per guest

FAZ AMERICAN BARBEQUE ADDITIONS

Buttermilk Mashed Potatoes	\$7 per guest
Fresh Seasonal Vegetables	\$7 per guest
Watermelon (Seasonal)	\$7 per guest
House-Cured Breast of Turkey with Pomegranate BBQ Sauce	\$12 per guest
Award-Winning Pork Baby Back Ribs	\$17 per guest
Fresh Wild Salmon with Basil Olive Oil	\$17 per guest
BBQ Tri Tip Marinated, Seared and Slowly Baked Prime Beef Tri Tip	\$17 per guest
Filet Mignon with Demi Glaze	\$22 per guest

FAZ FIESTA BUFFET

(Minimum Order for 20 Guests Required for Fiesta Buffet)

Crispy tortilla chips
With House-Made Salsa Fresca

Spicy Chicken Wings
Served with Cilantro Lime Dipping Sauce

Grilled Pasilla Pepper
Filled with Cheddar and Monterey Jack Cheese

Chicken Enchiladas
Topped with Ranchero Sauce

Traditional Taco Style Ground Beef

Buffet Accompanied By:
Traditional Spanish Rice

Special Refried Beans

Shredded Cheddar Cheese

Fresh Guacamole, Salsa Fresca

Sour Cream

Shredded Lettuce

Diced Tomatoes

Black Olives

Warm Flour Tortillas

Corn Taco Shells

Served with a Selection of Freshly Baked Cookies and Chocolate Fudge Brownies

\$34 per guest

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lunch & dinner

.BUFFET MENUS.

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OR PITCHERS OF ASSORTED SOFT DRINKS, ICED TEA & WATER.
 AN ADDITIONAL \$4 PER GUEST WILL BE APPLIED TO GROUPS WITH FEWER THAN 10 GUESTS.

MEDITERRANEAN BUFFET

Mediterranean Sampler

Hummus, Tabouleh, Baba Ganoush, Feta Cheese, Pepperoncini's and Imported Olives Served with House-Made Organic Flatbread

FAZ Greek Salad

Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, Imported Olives and Feta Cheese with Olive Oil and Lemon Dressing

ENTRÉE SELECTIONS:

(select TWO of the following)

Saffron Mary Chicken & Jujeh Kabob

Boneless Chicken Breasts and Thighs
 Marinated in Onion and Lemon Juice

Ground Sirloin Kubideh Kabob

Delicately Seasoned Ground Beef

Mediterranean Vegetable Kabob

Eggplant, Squash, Zucchini, Bell Pepper,
 Onion and Jalapeno Pepper

***Additional Entrees May Be Added at
 \$12 Per Serving with a Minimum of 10
 Servings**

Accompanied by Saffron Basmati Rice, Fresh Garden Vegetables House-Made Flatbread and Faz Passion Plate Dip

DESSERT

Faz Baklava

With Fresh Berries

\$42 per guest

*** HALAL Meat for Additional \$5.00 per person**

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lunch & dinner **.BUFFET MENUS.**

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OR PITCHERS OF ASSORTED SOFT DRINKS, ICED TEA & WATER.
 AN ADDITIONAL \$5 PER GUEST WILL BE APPLIED TO GROUPS WITH FEWER THAN 10 GUESTS.

THE FAZ BUFFET

SALAD SELECTIONS :

(select TWO of the following)

Organic Mixed Baby Greens

With Raspberry Vinaigrette and Roasted Walnuts

-

FAZ Greek Salad

Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, Imported Olives and Feta Cheese with Olive Oil and Lemon Dressing

-

Classic Caesar Salad

With Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing, Topped with Shaved Parmigiano-Reggiano and Garlic Croutons

ENTRÉE SELECTIONS:

(select TWO of the following)

Chicken Breast

With Marsala Wine Sauce

-

Pomegranate Chicken

Roasted on Our Wood-Fired Grill

-

Penne Pasta

With Fresh Roma Tomatoes, Mushrooms, Fresh Basil and Spinach, in a Marinara, Garlic and Shallot Sauce. Topped with Feta Cheese

-

House-Made Ravioli

Ricotta and Swiss Chard in Sage Butter and Roma Tomato Sauce

-

BBQ Tri Tip

Marinated, Seared and Slowly Baked Prime Beef Tri Tip

-

Grilled Salmon Florentine

Served with Mushrooms and Spinach, in a White Wine Cream Sauce

-

Accompanied by Your Choice of Basmati Rice, Garlic Mashed Potatoes,

OR

Roasted Rosemary Potatoes

-

Served With Fresh Garden Vegetables, House-Made Flatbread and Faz Passion Plate Dip

DESSERT SELECTIONS:

(select ONE of the following)

FAZ House-Made Tiramisu

Lady Fingers with Espresso and Frangelico, Layered with Mascarpone Cheese and Served with Crème Anglaise

-

House-Made Cheesecake

Topped with Fresh Berry Sauce

\$46 per guest

**All Steaks are prepared Medium-Rare, unless otherwise noted.*

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Persian MENUS.

MINIMUM ORDER FOR 20 GUESTS IS REQUIRED FOR THE PERSIAN BUFFET

PERSIAN BUFFET

PERSIAN PLATTER

(To Be Served Before or During Buffet)

Lemon Basil, Green Onion, Fresh Mint, Feta Cheese,
Tomato, Cucumber,
Radishes, and Roasted Walnuts
Served with House-Made Flatbread

SALAD SELECTIONS:

(Please select ONE of the following)

Organic Mixed Baby Greens

With Raspberry Vinaigrette
and Roasted Walnuts

-

FAZ Greek Salad

Romaine Lettuce, Roma Tomatoes,
Cucumbers, Red Onions, Imported
Olives and Feta Cheese with Olive Oil and
Lemon Dressing

-

Classic Caesar Salad

With Hearts of Romaine, Anchovy Filet, Creamy
Anchovy Dressing,
Topped with Shaved Parmigiano-Reggiano
and Garlic Croutons

-

Shirazi

Roma Tomatoes, Crisp Cucumber & Red Onion with
Mint, Olive Oil and Lemon Juice

ENTRÉES

(Both Included)

Saffron Mary Chicken & Jujeh Kabob

Boneless Breast of Chicken and Chicken Thigh Marinated
in Lemon Juice and Olive Oil

-

Kubideh Kabob

Delicately Seasoned Ground Beef

KHORESHT SELECTIONS

(Please select ONE of the following)

Fesenjun, Ghormeh Sabzi, Gheymeh
Bademjun, Gheymeh, or Karafs
Includes Saffron Basmati Rice,

\$40 per guest

PERSIAN À LA CARTE ITEMS

PERSIAN À LA CARTE ENTREES

Additional Khoesht	\$6 per guest
Additional Polow (Shirin or Adas)	\$6 per guest
Mediterranean Vegetable Kabob	\$8 per guest
Beef or Chicken Kubideh Kabob	\$8 per guest
(2 skewers per order)	\$10 per guest
Baghali Polow & Lamb Shank	\$12 per guest
Chenjeh Kabob	\$12 per guest
Barg Kabob	\$15 per guest
Shishlique (Lamb Chops)	\$15 per guest
Salmon (Grilled or Pan seared)	\$15 per guest
Carved Prime Rib	\$15 per guest
Whole Oven Roasted Salmon (30 order minimum)	\$10 each

PERSIAN À LA CARTE HORS D'OEUVRES

Mast-o-Khiar	\$4 per guest
Additional Salad	\$4 per guest
Kashk-e-Bademjan	\$5 per guest
Kou Kou	\$5 per guest
Salad Olivieh	\$5 per guest

HOUSE-MADE DESSERTS

Persian Cookies	\$10 per guest
Chocolate Pecan Torte	\$10 per guest
House Made Cheesecake	\$12 per guest
Tiramisu	\$12 per guest
House-Made Baklava	\$12 per guest

ADDITIONAL ITEMS

Traditional Tea Service With Samavar	\$5 per guest
Halva	Ask for Quote
Dates	Ask for Quote

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Indian

.MENUS.

48 HOUR NOTICE & 20 GUESTS MINIMUM REQUIRED FOR ALL INDIAN FOOD ORDERS

INDIAN BUFFET

Green Salad

Romaine Lettuce, Roma Tomatoes, and Cucumbers, Tossed in Olive Oil and Fresh Lemon Juice

APPETIZER SELECTIONS:

(Please select **TWO** of the following)

Bite-Sized Samosa

Deep Fried Turnover, Filled with Potatoes and Mixed Vegetables

-

Chicken 65

Fried Boneless Chicken served in a Fresh and Tangy Indo-Chinese Marinade

-

Vegetable Manchurian

Mixed Steamed Vegetables Dumplings, Deep Fried and Served in a Tangy Sauce

ENTRÉE SELECTIONS:

(Please select **ONE** of the following)

Chicken Tikka Masala

Chicken Marinated in Yogurt and Spices

-

Palak Paneer

Spinach and Paneer (Indian Farmer's Cheese) in a Thick Spinach Curry Sauce

-

Achari Goat Curry

Goat Meat Marinated in Achar Masala and Spices

-

Vegetarian Biryani

Aromatic Basmati Rice Tossed with Spices and Herbs

RICE SELECTIONS:

(Please select **ONE** of the following)

Jeera Rice

-

White Basmati Rice

-

Vegetable Fried Rice

Buffet Includes: Plain Naan

\$40 per guest

INDIAN À LA CARTE ITEMS

À LA CARTE ENTREES

Dal Fry *\$5 per guest*
 Paneer Butter Masala *\$5 per guest*
 Aloo Gobi *\$5 per guest*

Navaratan Korma *\$5 per guest*

Butter Chicken (Boneless) *\$7 per guest*

Achari Chicken (Bone -in / Boneless) *\$7 per guest*

Chicken Curry (Bone -in / Boneless) *\$10 per guest*

Goat Curry (Bone-in) *\$12 per guest*

Lamb Curry (Boneless) *\$12 per guest*

Goat Dum Biryani *\$12 per guest*

Chicken Dum Biryani *\$12 per guest*

À LA CARTE HORS D'OEUVRES

Gopi65 *\$6 per guest*

Chilli Chicken *\$6 per guest*

Chilli Paneer *\$6 per guest*

À LA CARTE DESSERTS & SIDES

Gulab Jamun *\$5 per guest*

Rice Kheer *\$5 per guest*

Double Ka Meetha *\$5 per guest*

Garlic Naan *\$3 per guest*

Onion Kulcha *\$3 per guest*

Raitha *\$ 1.25 per guest*

Faz Would Be Delighted To Custom Design a Menu of Your Choice Based On Availability
 All Prices are Subject to 21% Service Charge and Current Sales Tax. Prices are Valid Until 12/31/17

plated

.MENUS.

FOR GROUPS OVER 20, ONE SALAD AND ONE DESSERT MUST BE SELECTED FOR ALL GUESTS AND FINAL COUNTS OF EACH ENTRÉE ARE REQUIRED AT LEAST 72 HOURS PRIOR TO THE EVENT.
CLIENT MUST ALSO PROVIDE ENTRÉE DESIGNATION CARDS FOR EACH PLACE SETTING THE DAY OF THE EVENT.
FOR GROUPS WITH FEWER THAN 40 GUESTS, SELECTIONS MAY BE MADE ON-SITE THE DAY OF THE EVENT.

FAZ CLASSIC SERVED MENU

SALAD SELECTIONS

(Please select ONE of the following)

Classic Caesar Salad

With Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing, Topped with Shaved Parmigiano-Reggiano, and Garlic Croutons

-

FAZ Greek Salad

Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, Imported Olives and Feta Cheese with Olive Oil, and Lemon Dressing

-

Organic Mixed Baby Greens

With Raspberry Vinaigrette and Roasted Walnuts

ENTRÉE SELECTIONS

(Guests Select ONE of the Following)

Half Spit Roasted Chicken

Served with Garlic Mashed Potatoes and Fresh Garden Vegetables

-

Filet Mignon*

Served with Roasted Rosemary Potatoes and Fresh Garden Vegetables

-

Grilled Salmon

Served with Garlic Mashed Potatoes and Fresh Garden Vegetables

-

FAZ House-Made Ravioli

Ricotta and Swiss Chard in Sage Butter and Roma Tomato Sauce

DESSERT SELECTIONS

(Please Select ONE of the Following)

FAZ House-Made Tiramisu

With Frangelico, Mascarpone Cheese and Shaved Chocolate

-

FAZ House-Made Cheesecake

Topped with Fresh Berry Sauce

\$65 per guest

**All Steaks are prepared Medium-Rare, unless otherwise noted.*

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plated MENUS.

CUSTOMIZED SERVED MENU

Please select up to three first course options, up to three main course options and two dessert options to present to your guests in a limited menu.


-For groups over 40, one salad and one dessert must be selected for all guests and final counts of each entrée are required at least 5 DAYS prior to the event.

-Client must also provide entrée designation cards for each place setting the day of the event. Faz catering can provide place cards for \$2 each.

-For groups with fewer than 20 guests, selections may be made on-site the day of the event.

-Per person price will reflect the amount of the highest priced items selected in each category.

SAMPLE MENU

<p>(YOUR LOGO HERE)</p> <p>Monday, January 6, 2014</p> <p><i>First Course</i> (Please select one)</p> <p>Classic Caesar Salad With Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing, Topped with Shaved Parmigiano-Reggiano, and Garlic Croutons</p> <p>Crab Cake Salad Organic Baby Greens, Pomegranate Vinaigrette, Fresh Mango & Chipotle Aioli</p> <p>Grilled Avocado & Prawn Salad Grilled Half Avocado Filled with Chipotle Aioli With Grilled Prawns, Organic Baby Greens & Chili Lime Vinaigrette</p> <p><i>Main Course</i> (Please select one)</p> <p>NY Steak Dry Aged New York Steak Served with Cipollini Au Jus, Potatoes Au Gratin & Garden Fresh Vegetables</p> <p>Stuffed Chicken Breast Stuffed with Prosciutto, Fresh Basil & Mozzarella Served with Roasted Red Pepper Mashed Potatoes & Fresh Garden Vegetables</p> <p>Sea Bass Grilled Sea Bass with Tequila Lime Avocado Sauce Served with Spanish Rice & Fresh Garden Vegetables</p> <p>Linguine A La Vongole Manila Clams, Garlic, Shallots, Italian Parsley, White Wine & Chilies</p> <p><i>Dessert</i> (Please select one)</p> <p>FAZ House-Made Cheesecake With Fresh Berry Sauce</p> <p>FAZ House-Made Tiramisu With Lady Fingers with Espresso, Frangelico layered with Mascarpone Cheese served with Crème Anglaise</p> <p><small>Served with House-Made Flatbread with FAZ Passion Plates Freshly Brewed Starbucks Brand French Roast Coffee, Decaffeinated Coffee and Assorted Specialty Teas</small></p> 
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plated

.MENUS.

PER PERSON PRICE WILL REFLECT THE AMOUNT OF THE HIGHEST PRICED ITEMS SELECTED.

FIRST COURSE SELECTIONS

(Please select up to **THREE** of the following)

Soup of the Day \$12

-

Classic Caesar Salad \$14

With Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing,
Topped with Shaved Parmigiano-Reggiano, and Garlic Croutons

-

FAZ Greek Salad \$14

Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions,
Imported Olives and Feta Cheese with
Olive Oil, and Lemon Dressing

-

Organic Mixed Baby Greens \$14

With Raspberry Vinaigrette and Roasted Walnuts

-

Pear & Pomegranate Salad

With Chicories, Arugula, Blue Cheese & White Balsamic
Vinaigrette \$14

-

Roasted Beet Salad \$14

With Butter Leaf Lettuce, Aged Sherry Vinaigrette & Panko Crust-
ed Goat Cheese

-

Spanakopita \$14

Spinach, Feta, & Ricotta Stuffed Phyllo Dough Served
with Tzatziki

-

Brick Oven Roasted Baby Artichokes \$16

With Shaved Parmigiano & Meyer Lemon Aioli

-

Antipasti Sampler \$16

Salami & Thinly Sliced Prosciutto, Roasted Peppers, Marinated
Mushrooms, Grilled Zucchini &
Eggplant, Mediterranean Olives, Tomato & Shaved Parmesan
Cheese

-

Crab Cake Salad \$17

Organic Baby Greens with Pomegranate
Vinaigrette, Fresh Mango & Chipotle Aioli

-

Grilled Avocado & Prawn Salad \$24

Grilled Half Avocado with Chipotle Aioli, Grilled Prawns, Organic
Baby Greens & Chili Lime Vinaigrette

-

Saffron Chicken Kabob Salad \$24

Baby Kale, Chicories, Fennel, Radish, Mint, Bacon,
Roasted Potatoes, Gorgonzola & Pomegranate Vinaigrette

Please select up to **THREE** entrée selections to present to your
guests. You may select from any category

Poultry

Saffron Mary Chicken Kabob \$23

Boneless Breast of Chicken Marinated in
Onion and Lemon Juice Served with Saffron
Basmati Rice, Fresh Garden Vegetables & Roasted Roma
Tomato

-

Honey Dijon Chicken \$25

Grilled Chicken Breast with Honey Dijon
Mustard and Caper Sauce Served with Roasted Rosemary
Potatoes and Fresh Garden Vegetables

-

Half Spit Roasted Chicken \$28

Served with Garlic Mashed Potatoes and Fresh Garden Vege-
tables

-

Stuffed Chicken Breast \$28

Stuffed with Prosciutto, Fresh Basil &
Mozzarella. Served with Roasted Red Pepper Mashed
Potatoes and Fresh Garden Vegetables

MEAT

Chenjeh Kabob \$30

Strips of Filet Mignon Served with Saffron Basmati Rice,
Fresh Garden Vegetables & Roasted Roma Tomato

-

Lamb Tenderloin \$30

Served with Saffron Basmati Rice, Roasted Tomato &
Bronccolini

-

Filet Mignon \$37

Served with Roasted Rosemary Potatoes and Fresh Garden
Vegetables

-

Prime Rib* \$40

Slow Roasted Prime Rib Marinated in Garlic, Salt, Pepper,
Herbs & Olive Oil Served with Au Jus & Creamy
Horseradish Accompanied by Garlic Mashed Potatoes &
Garden Fresh Vegetables

-

NY Steak* \$40

Dry Aged New York Steak Served with
Cipollini Au Jus, Garlic Mashed Potatoes & Garden Fresh
Vegetables

-

Rack of Lamb* \$40

Grilled Rack of Lamb Served with Roasted Rosemary
Potatoes and Fresh Garden Vegetables

All Steaks are prepared Medium-Rare, unless otherwise noted.

***These items need a final count 72 hours
before the event for ALL groups.**

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plated MENUS.

PER PERSON PRICE WILL REFLECT THE AMOUNT OF THE HIGHEST PRICED ITEMS SELECTED.

PASTA

Angel Hair Pasta \$24

With Tomatoes, Mushrooms, Spinach,
Baby Artichoke, Garlic & EVOO

-

FAZ House-Made Ravioli \$24

Ricotta and Swiss Chard in Sage Butter & Roma Tomato Sauce

-

GNOCCHI WITH BABY ASPARAGUS \$28

SERVED IN A PESTO CREAM SAUCE WITH TOASTED PINE
NUTS AND SHAVED PARMIGIANO CHEESE

-

Chicken Linguine \$28

Mushrooms, Garlic & Sun-dried Tomatoes in a Basil Cream Sauce

-

Rigatoni De Mare \$28

Shrimp, Scallops, Tomatoes, Garlic & Shallots
in a Spicy Marinara Sauce

-

Linguine A La Vongole \$28

Manila Clams, Garlic, Shallots, Italian Parsley,
White Wine & Chilies

-

Fettuccine Marco Polo \$30

Prawns, Tomatoes & Baby Spinach in a Light Curry Cream Sauce

Lobster & Sea Scallop Fettuccini \$32

Mushrooms, Sun Dried Tomatoes, Cream & Basil

SEAFOOD

Bacon Wrapped Diver Scallops \$30

Served on a Bed of Jeweled Basmati Rice with Wilted Spinach

-

Sturgeon Kabob \$30

Served with Lentil Basmati Rice with Raisins & Fresh Garden
Vegetables

-

Grilled Fresh Salmon \$32

Served with Garlic Mashed Potatoes and Fresh Garden
Vegetables

-

Sea Bass* \$34

Grilled Sea Bass with Tequila Lime Avocado Sauce Served with
Spanish Rice & Fresh Garden Vegetables

-

Swordfish* \$34

Grilled Swordfish Served with Hoisin BBQ Sauce Accompanied
by Roasted Fingerling Potatoes and Fresh Garden Vegetables

***These items need a final count 72 hours
before the event for ALL groups.**

VEGETARIAN

Roasted Vegetable Pizza \$17

With Mozzarella and Feta Cheese, Slices of
Eggplant, Zucchini, Bell Pepper, Kalamata
Olives, Fresh Basil, and Garlic

-

Mediterranean Vegetable Kabob \$22

Assorted Seasonal Vegetables

-

Khoresht-e Gheymeh Bademjan \$22 (Persian Stew)

Yellow Peas, Eggplant, and Dried Lime in Tomato Sauce

DESSERT SELECTIONS

(Please select up to TWO of the following)

Fresh Seasonal Fruit \$14

With Crème Anglaise & Pistachios

-

Chocolate Pecan Torte \$14

Semi Sweet Chocolate with a Pecan Crust Served in a Pool of
Carmel

-

Mud Pie \$14

Blend of Chocolate & Coffee Ice Cream with Espresso in a
Chocolate Cookie Crust with Hot Fudge

-

FAZ House-Made Carrot Cake \$14

With Cream Cheese Frosting

-

FAZ House-Made Baklava \$14

Served with Fresh Berries & Whipped Cream

-

FAZ House-Made Tiramisu \$14

With Frangelico, Mascarpone Cheese and Shaved Chocolate

-

FAZ House-Made Cheesecake \$14

Topped with Fresh Berry Sauce

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Lunch box .PRICING.

LUNCH BOXES

FAZ Boxed Lunches feature the most exciting, flavorful sandwiches in The Bay Area. Each Box Lunch features pasta salad, dessert, utensils, condiments, and salt & pepper.. To complete your FAZ Box, a la carte beverages are also available.. **Minimum order is 10 boxes.**

Tuna \$20

This popular salad is served on a House-Made Bread Roll

Hummus (Vegan) \$20

Our own version of this savory garbanzo spread is even better with crisp cucumbers, fresh tomatoes, tangy red bell pepper and arugula
Served on delicious house-made bread flatbread

Chicken Salad \$20

A buttery croissant is the base for this favorite
Made with bits of celery, red pepper and green onion

Fruit and Cheese \$20

Fresh, seasonal fruit complements wedges of imported and domestic cheeses. Served with crackers, pasta salad and dessert

Rolled Beef Kabob House-Made Flat Bread Sandwich \$21

With green curry sauce

Rolled Chicken Kabob House-Made Flat Bread Sandwich \$21

With tzatziki sauce

Roasted Turkey \$22

Served on freshly baked bread roll with lettuce and tomato with condiments

Grilled Chicken \$22

Mint cilantro pesto lays the foundation for this delicious sandwich
Served on freshly baked bread roll with fresh tomato and Arugula

Roast Beef \$28

Horseradish crema and mayo on Herb Bread, Crisp Lettuce, Tomatoes, onion, pickle and Italian vinaigrette

Please place your Box Lunch Order on the previous business day before 3:30pm. There is a minimum delivery fee of \$25 on all FAZ Box Lunch orders depending on delivery location. Please inquire about delivery fees outside of Sunnyvale. In addition, we will make every effort to accommodate orders placed the same day. In order to facilitate same-day orders, we may need to be flexible with time and menu. There is a 24-hour cancellation policy. All orders cancelled after 12:00pm noon on the prior business day are subject to complete payment.

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beer & wine



Hosted Wine & Beer

1st Hour – \$20.00

2nd Hour – \$18.00

Each Additional Hour – \$16.00

Domestic & Imported Beers. House Wines, Soft Drinks, Juices & Bottled Water

Premium Brand

- ◆ Grey Goose Vodka
- ◆ Bombay Sapphire Gin
- ◆ Patron Silver Tequila
- ◆ Maker's Mark Bourbon
- ◆ Bacardi Superior Rum
- ◆ Jack Daniels Whiskey
- ◆ Domestic Beer
- ◆ Imported Beer
- ◆ Premium White & Red Wines
- ◆ Assorted Soft Drinks & Bottled Water

On Consumption:

Mixed Drinks – \$13.00

Wine – \$10.00

1st Hour – \$30.00

2nd Hour – \$26.00

3rd Hour - \$22.00

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beverage & bar service

.PRICING.

BEVERAGES

Coffee, decaffeinated coffee or hot tea	\$60 per gallon
Unlimited coffee & hot tea	\$15 per guest
Unlimited assorted soft drinks	\$15 per guest
Unlimited Voss Sparkling Water	\$17 per guest
Unlimited bottled natural fruit juices	\$15 per guest
Unlimited bottled spring water	\$7 per guest
Can of soda	\$5 each
Fresh fruit punch	\$50 per gallon
Glass of milk (10 oz)	\$5 each
Hot apple cider	\$50 per gallon
Iced tea	\$50 per gallon
Non-alcoholic sparkling cider	\$15 each bottle
Orange, grapefruit juice, or freshly-squeezed melon juice	\$25 pitcher
Corkage Fee	\$20 per 750 mL bottle

SERVICES

ALL DAY NON -ALCOHOLIC BEVERAGE SERVICE

Including Unlimited Freshly Brewed Starbucks Brand French Roast & Decaffeinated Coffees, Assorted Specialty Teas, Pitchers of Iced Tea, Lemonade, Water & Assorted Soft Drinks Can Be Added To Any Order.

Beverages Are Replenished Throughout the Day.

\$20 per guest

UNLIMITED COCKTAIL PACKAGE PLAN

(Charged per guest 21 years of age and older; based on guaranteed attendance)

Bar Attendant Fee waived with Cocktail Package Plan

Includes: Well Brand Liquors, Domestic & Imported Beers, Selected House Wines, Soft Drinks and Mineral Waters.

First Hour	\$27 per guest
Second Hour	\$24 per guest
Additional Hour(s)	\$22 per guest

The sales and service of alcoholic beverages are regulated by the state.

beverage & bar service

PRICING.

HOSTED & Cash BAR PRICES

Well Brands	\$12 per glass
Call Brands	\$15 per glass
Premium Brands	\$17 per glass
Domestic Beers	\$8 per bottle
Imported Beers	\$8 per bottle
Draft Beer	\$20 per pitcher

A bar attendant fee of \$150.00 **per bar** is required for all Hosted Bars & Cash Bars

BOTTLED BEER

Amstel
Corona
Heineken
Budweiser
Heineken Light
Michelob Ultra
Stella Artois
O'Doul's (Non Alcoholic)

KEG BEER

Bud Light
Guinness
Anderson Valley IPA
Sam Adams
Shock Top
Sierra Nevada
Stella Artois
Spaten Premium

wine by the bottle

.SELECTIONS.

PINOT NOIR

Pinot Noir , MacArthur Park Lodi California	\$40
Pinot Noir , MacMurray Russian River	\$46
Pinot Noir , Meiomi Belle Glos, Central Coast	\$50
Pinot Noir , Davis Baynum	\$72

SYRAH/SIRAH/ALTERNATIVE RED

Petite Sirah , High Valley, Lake County	\$56
Red Blend , Motto, California	\$44

CHAMPAGNE & SPARKLING WINES

Prosecco , La Marca, Veneto Italy	\$38
Faz Brut , Napa Valley	\$40
Blanc de Blanc Champagne , Ruinart , France	\$96
Mumm , Burt Prestige, Napa	\$48

SAUVIGNON BLANC

Sauvignon Blanc , Kunde, Magnolia Lane, California	\$40
Sauvignon Blanc , MacArthur Park, Lodi California	\$36
Sauvignon Blanc , St. Supery, Napa	\$46
Sauvignon Blanc , Twomey , Russian River	\$66

WHITE WINES

Fume Blanc , Ferrari Carano, Sonoma County	\$48
Pinot Grigio , 10 Span, California	\$40
White Varietals , Conundrum, Caymus, Napa	\$45
Pinot Grigio , Maso Canali, Trentino-Alto Adige, Italy	\$42
Viognier , Zaca Mesa, Santa Barbara	\$44

CHARDONNAY

Chardonnay , FAZ	\$36
Chardonnay , Wente Riva Ranch, Arroyo Secco, Monterey	\$52
Chardonnay , Sonoma -Cutrer " Estate Bottled" Russian River	\$52
Chardonnay , Rombauer, Carneros	\$72
Chardonnay , Beringer, Napa Valley	\$46

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wine by the bottle

.SELECTIONS.

ZINFANDEL

Zinfandel , MacArthur Park	\$36
Zinfandel , Rodney Strong, Sonoma	\$66

MERLOT

Merlot , FAZ	\$36
Merlot , Franciscan, Napa Valley	\$66
Merlot , Rombauer, Carneros	\$72
Merlot , Raymond Reserve, Napa Valley	\$78
Merlot , St. Jean, Sonoma	\$52

CABERNET SAUVIGNON

Cabernet Sauvignon , FAZ	\$36
Cabernet Sauvignon , Robert Mandavi, Napa	\$60
Cabernet Sauvignon , Benziger, Sonoma	\$40
Cabernet Sauvignon , Justin, Paso Robles	\$68
Cabernet Sauvignon , Hess Select	\$51
Cabernet Sauvignon , Alexander Valley	\$40
Cabernet Sauvignon , Hall, Napa	\$68
Jordan , Cabernet Sauvignon, Napa	\$100
Silver Oaks , Cabernet Sauvignon, Alexander Valley	\$146
Stag's Leap , Cabernet Sauvignon, Napa Valley	\$86
Opus One , Cabernet Sauvignon, Napa Valley	\$376
Caymus , Cabernet Sauvignon, Napa	\$130

ROSE

Rose , Simi, California	\$40
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MALBEC

Malbec , Trapiche Broquel, Mendoza, Argentina	\$40
Malbec , Shannon Ridge, Lake County, California	\$40

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off-site

.PRICING.

OFF-SITE

FAZ Catering offers a wide selection of services and menus ranging from simple to elegant. Let us help create your own unique menu or direct you to one of our set menus or buffet packages.

- Choose from multi-cultural menus, custom catering, & menu packages.
- Executive boardroom drop off box lunches.
- Brunches, luncheons, company BBQ picnics, dinners, cocktail parties, & more!
- Hors D' Oeuvres, buffets, & sit down served menus.

Delivery Fee

- Sunnyvale: A minimum delivery fee of \$100.00 is required for all local deliveries.
- Outside Sunnyvale: Fee will vary according to distance for non-local deliveries.

Service Staff

Fully trained and uniformed professionals whose priority is to provide you with total customer satisfaction. The number of service staff is determined by the number of guests, type of event, and requested menu items.

- | | | |
|-----------------|---------------|------------------------------------|
| • Service Staff | 5 hrs minimum | <i>\$25.00/hr per staff member</i> |
| • Kitchen Staff | 5 hrs minimum | <i>\$25.00/hr per chef</i> |

China Service

Includes ivory china plates, dessert plates, cup & saucers, complete setting of stainless tableware, water, & wine glasses.

- China Service *\$10.00 /per guest*

Linen Service

White linen tablecloths and colored skirting are included for buffet and for display tables at no additional cost.. Specialty colors and sizes are available at an additional cost.

- | | |
|---------------------|----------------------|
| • Linen Tablecloths | <i>\$12.00/piece</i> |
| • Linen Napkins | <i>\$0.75/piece</i> |

Bar Service

Includes a bartender, ice, stemware, cocktail napkins, and condiments.

- Bar Services *3 hr minimum \$40.00/hour per bar*

Beverage Service

We are able to provide complete beverage service customized to your specific needs.

Breakage Waiver

A breakage waiver will be added to all invoices that choose to use china or stemware. The breakage fee is 10% of total china and stemware service rental.

Service Charge and Sales Tax

A service charge of 21% will be added to all invoices, along with current California sales tax.

audio visual

.EQUIPMENT.

POPULAR PACKAGES

*prices may change
(priced per day)

Meeting Room Projector Package - \$395

AV Cable Lot - Power Strips, VGA Cable
LCD Projector - 3200 Lumens
Tripod Screen - 8x6 Front Projection

Projection Support Package - \$150

AV Cable Lot - Power Strips, VGA Cable
Tripod Screen - 8x6 Front Projection

2- Speaker Sound System - \$340

AV Cable Lot - Power Strips, VGA Cable
Self Powered Speakers (2)
Speaker Stands (2)
4-Channel Mixer
Wireless Handheld or Lavalier
Microphone

2- Speaker and 1 -Sub - \$500

AV Cable Lot - Power Strips, VGA Cable
Self Powered Speakers (2)
Self Powered Sub (1)
Speaker Stands (2)
4-Channel Mixer

2- Speaker and 2 - Sub - \$520

AV Cable Lot - Power Strips, VGA Cable
Self Powered Speakers (2)
Self Powered Sub (2)
Speaker Stands (2)
4-Channel Mixer

POPULAR COMPONENTS

*prices may change
(priced per day)

Conference Speaker Phone	\$175
Laptop Computer	\$250
LED Wash Light	\$50
Meeting Room Projector	\$275
10" Self Powered Speaker	\$150
15" Self Powered Speaker	\$170
*Presidential Microphone	\$80
*Wired Microphone	\$60
*Wireless Microphone	\$100
4-Channel Mixer	\$70
12-Channel Mixer	\$95
16 Channel Digital Mixer	\$110
46" LCD Monitor	\$320
8' X 8' Tripod Screen	\$120
7'.5" x 10' Fast-Fold Screen	\$200

STANDARD LABOR RATES *prices may change

(based on complexity and time of operation, labor rates may be required.)

Setup/Teardown	\$70/hour
Event Operation	\$70/hour

OTHER EQUIPMENT *prices may change

(priced per day)

Wooden Dance Floor	\$500
Stage (8x4 or 8x8)	\$250
WiFi	\$250
Flip Chart	\$40
(includes easel, paper, & pens)	
White Board (3x3)	\$40
(includes pens & eraser)	
Podium	\$50

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policies and additional

.INFORMATION.

CONFIRMATION, DEPOSITS & FEES

RESERVATION WILL BE FINALIZED UPON RECEIPT OF BOTH SIGNED PAYMENT AUTHORIZATION FORM AND CONTRACT. A 50% NON-REFUNDABLE DEPOSIT IS DUE UPON SIGNING. FOR ALL EVENTS BOOKED WITHOUT PRE-ORDERED FOOD & BEVERAGE, THE ENTIRE ROOM RENTAL FEE (PLUS TAX & SERVICE CHARGE) WILL SERVE AS DEPOSIT AND IS DUE UPON SIGNING. ALL PRICES (INCLUDING FOOD, BEVERAGE, ROOM RENTALS, AUDIO VISUAL RENTALS, ETC.) ARE SUBJECT TO A 21% SERVICE CHARGE AND CURRENT SALES TAX. CALIFORNIA STATE LAW STIPULATES THAT THE SERVICE CHARGE IS TAXABLE.

PLANNED & GUARANTEED GUEST COUNT

THE PLANNED GUEST COUNT (PLN) MUST BE RECEIVED AT SIGNING AND ASSESSED AT LEAST SEVEN BUSINESS DAYS PRIOR TO THE EVENT DATE. THE GUARANTEED GUEST COUNT (GTD) MUST BE CONFIRMED WITHIN 72 HOURS OF THE EVENT. IF NO GUARANTEE IS PROVIDED, THE PLANNED GUEST COUNT WILL BE USED FOR THE GUARANTEED GUEST COUNT. FAZ RESTAURANT & CATERING WILL BE PREPARED TO SERVE 5% ABOVE THE GUARANTEED COUNT ON THE DAY OF THE EVENT. CHARGES WILL BE ASSESSED ACCORDINGLY.

CANCELLATION POLICY

FOR ALL CORPORATE AND SOCIAL EVENTS, SHOULD A CANCELLATION BECOME NECESSARY PRIOR TO TEN DAYS BEFORE THE EVENT, ROOM RENTAL CHARGES AND THE NON-REFUNDABLE DEPOSIT WILL BE CHARGED. ALL ROOM RENTALS, FOOD & BEVERAGE CHARGES ARE BILLABLE SHOULD A CANCELLATION OCCUR LESS THAN TEN DAYS PRIOR TO THE EVENT DATE.

FINAL PAYMENT

UPON REQUEST, A FINAL BILL WILL BE PRESENTED AT THE CONCLUSION OF THE EVENT, REFLECTING THE ACTUAL COSTS, LESS THE DEPOSIT MADE. IT IS EXPECTED THAT THE REMAINING BALANCE OF THE EVENT WILL BE PAID USING THE METHOD SELECTED ON THE PAYMENT AUTHORIZATION FORM. PAYMENT MAY BE MADE BY CORPORATE CHECK OR CREDIT CARD. THE DEPOSIT IS NON-REFUNDABLE AND APPLIED TO THE TOTAL BILLING. IF A CORPORATE CHECK IS GOING TO BE USED FOR PAYMENT, DEPOSIT PAYMENT MUST BE RECEIVED NO LATER THAN 7 DAYS AFTER DATE OF SIGNING. REMAINING BALANCE MUST BE PAID NO LATER THAN 24 HOURS **BEFORE** THE EVENT. ANY ADDITIONAL CHARGES MUST BE RESOLVED WITHIN 7 DAYS AFTER EVENT. HAVING A CREDIT CARD ON FILE IS REQUIRED, THE CARD WILL NOT BE CHARGED UNLESS PAYMENT BY CORPORATE CHECK IS NOT RECEIVED WITHIN THE MENTIONED TIME LINES. FAZ RESTAURANT & CATERING DOES **NOT** ACCEPT PERSONAL CHECKS.

OUTSIDE FOOD & BEVERAGE

NO OUTSIDE FOOD OR BEVERAGE WILL BE PERMITTED WITHOUT THE CONSENT OF FAZ RESTAURANTS & CATERING. IN THE EVENT OF PERMISSION, THE FOLLOWING CHARGES WILL BE APPLIED:

WINE: CORKAGE FEE OF \$20 PER 750 ML BOTTLE / CORKAGE FEE IS NOT INCLUDED ON F&B MINIMUM

CAKE OR DESSERT: CUTTING FEE OF \$2.50 PER GUEST

SERVICE CHARGE & SALES TAX

A 21% SERVICE CHARGE AND 9.0% STATE SALES TAX WILL BE ADDED TO ALL FOOD, BEVERAGE AND AUDIO/VISUAL CHARGES. CALIFORNIA LAW STATES THAT THE SERVICE CHARGE, SET UP FEES, BAR ATTENDANT CHARGES AND LABOR FEES ARE SUBJECT TO SALES TAX.

*Faz Would Be Delighted To Custom Design a Menu of Your Choice Based On Availability
All Prices are Subject to 21% Service Charge and Current Sales Tax. Prices are Valid Until 12/31/17*

policies and additional

.INFORMATION.

SERVICE OF ALCOHOLIC BEVERAGES

A CATERING MANAGER OR BARTENDER, AT ANY TIME, HAS THE RIGHT TO REFUSE SERVICE OF ALCOHOLIC BEVERAGES TO ANY GUESTS THAT CANNOT PROVIDE PROOF OF LEGAL AGE. A BARTENDER AND BAR SET UP FEE OF \$150 WILL BE CHARGED FOR ANY PRIVATE BAR SETUPS. THIS FEE WILL BE WAIVED IF ASSIGNED MINIMUM IS MET.

OUTSIDE DECORATIONS

ALL OUTSIDE VENDORS AND DECORATIONS (BEFORE AND AT THE TIME OF THE EVENT) ARE SUBJECT TO APPROVAL BY THE CATERING MANAGER. THE CLIENT IS RESPONSIBLE FOR THE REMOVAL OF ALL DECORATIONS. AN ADDITIONAL JANITORIAL FEE WILL BE ASSESSED FOR EXCESSIVE DEBRIS NOT REMOVED BY THE CLIENTS. WE RESERVE THE RIGHT TO "VOLUME-CONTROL" ANY EVENT.

FAZ LIABILITY

FAZ RESTAURANT & CATERING IS NOT RESPONSIBLE FOR ANY PERSONAL ITEMS LOST OR STOLEN DURING THE COURSE OF YOUR EVENT. SHOULD PERSONAL ITEMS BE FOUND AT THE CONCLUSION OF AN EVENT, THEY WILL BE KEPT IN CATERING OFFICE LOST-AND-FOUND BOX AND HELD FOR THIRTY DAYS. FAZ RESTAURANT & CATERING IS NOT RESPONSIBLE FOR ACTS OF NATURE THAT MAY AFFECT THE CIRCUMSTANCES OF EXECUTION OF YOUR SPECIAL EVENT. SHOULD AN UNFORESEEN ACT OF NATURE OR CIRCUMSTANCE BEYOND OUR CONTROL OCCUR, THE STAFF AT FAZ WILL DO EVERYTHING TO ENSURE THE SUCCESS OF YOUR EVENT, BUT WILL NOT BE HELD ULTIMATELY RESPONSIBLE.

REMOVAL OF FOOD POLICY

DUE TO HEALTH REGULATIONS, EXCESS FOOD ITEMS FROM BUFFET EVENTS CANNOT BE REMOVED FROM THE EVENT SITE. THIS MEANS THAT FOOD LEFT OVER FROM A CATERED FUNCTION CANNOT BE GIVEN TO GUESTS AFTER THE FUNCTION TO BE TAKEN OUT. LOCAL HEALTH DEPARTMENT REGULATIONS ARE STRICTLY ENFORCED.

MEETING/EVENT PACKAGES

THE ACCEPTABLE SIZE AND QUANTITY OF A PACKAGE(S) TO BE SHIPPED TO US IS 3FT WIDTH X 3FT HEIGHT X 3FT LENGTH. THE CATERING SALES MANAGER MUST BE NOTIFIED OF ANY PACKAGES THAT WILL BE SHIPPED TO FAZ SUNNYVALE TO BE HELD FOR AN EVENT. PACKAGE(S) CANNOT BE HELD FOR LONGER THAN 48 HOURS. IF A PACKAGE(S) MUST BE DELIVERED MORE THAN 48 HOURS IN ADVANCED OR EXCEEDS THE MENTIONED SIZE, PLEASE CONTACT THE CATERING OFFICE DIRECTLY TO MAKE PROPER ARRANGEMENTS.

ADDITIONAL SET-UP FEES

A **\$175** FEE WILL BE INCURRED FOR ANY ADDITIONAL SET-UP ON THE DAY OF THE EVENT. PLEASE CONTACT THE CATERING OFFICE IF YOU HAVE ANY QUESTIONS REGARDING OUR GUIDELINES AND POLICIES.

MITZIE TIU
CATERING SALES MANAGER
(408) 752-8007
MITZIE@FAZRESTAURANTS.COM

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