

Faz

DANVILLE

600 HARTZ AVENUE, DANVILLE

925.838.1320

FazRestaurants.com



fresh food served with passion

Celebrate

life

Celebration Sites



The Main Dining Room

Capacity: 100 seated

The warm and inviting ambiance of our main dining room is guaranteed to make any occasion or event unique and unforgettable. Beautifully designed & surrounded by a wall of windows, the main dining room can accommodate up to 100 guests seated. While this area is open to the public daily, you can reserve our dining room for your next special occasion.



The Fireside Lounge

Capacity: 60 seated

The lounge area is perfect for a quaint & cozy get together. Located just off the main dining room the fireside lounge is housed with a magnificent stone fireplace. A spectacular room that will curb the evening chill with a warmth to forget the worries of the world and transcend into the cozy cabin feel of a mountain chalet. Also enclosed by a wall of windows which helps create a bright and cheery atmosphere for any event.



The Redwood Gallery

Capacity: 60 seated

The Redwood Gallery is a smaller private dining room overlooking the patio and is ideal for interactive meetings, corporate team building events, family get togethers or cocktail receptions.



Redwood Forest Patio

Capacity: 120 seated

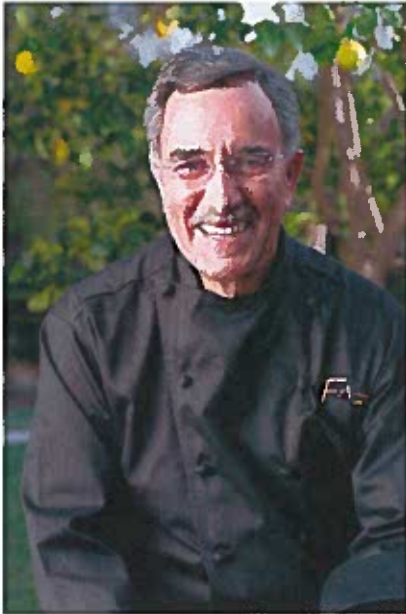
Voted #1 Outdoor Patio in Danville for over a decade, there isn't any reason to look any further than Faz. The spacious and bright outdoor patio is surrounded by a forest of redwood trees and is perfect for any day or evening event. Whether a warmer weather wedding or reception, cocktail party or special get together, the beautifully landscaped patio will bring your outdoor vision to life. The patio is open daily to the public weather permitting.

Waterfall

Capacity: 25 seated

The waterfall patio is perfect for smaller, quaint dinner parties. Celebrate special occasions with co-workers, family & friends while dining amongst the hypnotic sounds of the working waterfall.

Letter from Faz & Chef de Cuisine



Letter from Faz,

Thank you for considering FAZ Restaurants in Danville for your upcoming event! We are proud to offer the finest cuisine and exceptional service in an intimate setting surrounded by a magnificent forest of redwood trees. We look forward to the opportunity to serve you, and to truly make your event with us an unforgettable occasion. Faz has developed an unsurpassed reputation for signature Mediterranean inspired dishes, and for providing his customers with the freshest ingredients available from local farms and markets. His passion continues to embrace organically grown vegetables and fruits, naturally fed meats, wild seafood and free range fowl. Quoting Chef Faz, "Life is so beautiful and precious!" He stands proud to contribute to the good health of his guests by providing nothing but the best and freshest ingredients available.

Sincerely,

Chef Faz Poursohi
& Chef de Cuisine, Roberto Rodriguez

Hors D'oeuvres

(Minimum Order of Two Dozen *Per Selection Required*)



Spanakopita

Flaky Puff Pastry
filled with Spinach & Ricotta Cheese
\$34 per dozen

Phyllo Tart Cups

Your choice of filling:
Feta & Spinach,
Sausage, Mushroom & Herbed Goat Cheese
or
Swiss Chard, Ricotta & Parmesan
Romano Cheese
\$30 per dozen



Mediterranean Bruschetta

with Eggplant Spread
\$24 per dozen



Zucchini Frittata

\$30 per dozen

Oven Roasted Mushrooms

Your choice of Filling:
Spinach, Onions, Garlic, Bell Pepper,
Sweet Corn & Herbed Goat Cheese
\$32 per dozen
Spicy Sausage, Bell Pepper, Sweet Corn
& Parmesan Romano Cheese
\$34 per dozen
Crab Mix
\$36 per dozen

Woodfired Pizzas

Choice of:

- Fennel Sausage & Tomato,
Pepperoni,
- Roasted Seasonal Vegetable
or
- Traditional Margherita
\$36 per dozen



Cucumber Cups

filled with Fresh Mint & Feta Cheese
\$22 per dozen
Add Alderwood Smoked Salmon \$46 per dozen

Chilled Jumbo Prawns

served with Spicy Cocktail Sauce
\$52 per dozen

Pan Seared Sea Scallops

served with Herb Pesto Sauce
\$48 per dozen

Crab Cakes

House Made with Panko Bread Crumbs
topped with Smoky Remoulade
\$48 per dozen

Chicken Tenderloin Skewers

with Saffron Butter
\$36 per dozen

Grilled Beef Satay

served with Soy Sesame Dipping Sauce
\$48 per dozen

Lamb Lollipops

Prepared Medium Rare and served
with Lamb au Jus
\$52 per dozen

Grilled Rack of Lamb—Single Bone

Prepared Medium Rare on the Bone,
with Demi Glace & Mint Jelly
\$56 per dozen



Vegetarian Options

Hors D'oeuvres Platters

Beautifully arranged as an appetizer buffet, these platters are definitely crowd pleasers!
Hors D'oeuvres Priced per Guest - Minimum order for platters is 10 persons.

 **FAZ HOUSE-MADE KETTLE CHIPS**

served with Salsa Fresca
\$6 pp

 **MEDITERRANEAN PLATTER**

Hummus, Babaghanoush & Tabbouleh, Feta Cheese, Pepperoncini & Imported Olives
Served with House-Made Flatbread.
\$15 pp

 **IMPORTED AND DOMESTIC CHEESE PLATTER**

Imported and Domestic Cheeses, Roasted Walnuts, Fruit Garnish & Gourmet Crackers
\$10 pp

FAZ ALDERWOOD SMOKED SALMON TRAY

with Capers and Dill Cucumber Cream on Toasted Crouton
\$12 pp

 **FRESH FRUIT TRAY**

Variety of Sliced Fresh Fruits & Seasonal Berries
\$9 pp

 **CALIFORNIA CRUDITE DISPLAY**

Fresh Vegetable Assortment with Tarragon Mustard & Blue Cheese Dipping Sauce
\$8 pp

 **HOUSEMADE BAKED BRIE EN CROUTE**

Served Warm with Toasted Baguette
\$10 pp

 **FRESHLY BAKED FOCACCIA**

topped with Basil Pesto & Fresh Mozzarella
\$8 pp

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 1

Faz Passion Plate with Freshly Baked Focaccia

 **Salad Selections** - Choice of One

Caesar Salad - Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Organic Baby Greens with Feta, Tomato, Toasted Almonds & Pomegranate Vinaigrette

Entrée - Choice of Two (3rd Option Add \$8 pp)

Natural Half Roasted Chicken with Garlic Mashed Potatoes and Fresh Vegetable

Grilled Atlantic Salmon with Basmati Rice and Seasonal Vegetable

House Made Ravioli - Chef's Choice

 **Penne with Fresh Vegetables** with Garlic, Shallots, Golden Zucchini, Red & Yellow Bell Peppers,
Peas in a Light Gorgonzola Cream Sauce

 **Dessert** - Choice of One

Tiramisu - Lady Fingers dipped in Espresso, Frangelico & Rum layered with Mascarpone
& Fresh Cream with Shaved Chocolate

Chocolate Pecan Torte - Chocolate Ganache in a Walnut Pecan Butter Crust
with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

\$35 per person

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 2

Faz Passion Plate with Freshly Baked Focaccia

 **Salad Selections** - Choice of One

Caesar Salad - Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Organic Baby Greens with Feta, Tomato, Toasted Almonds & Pomegranate Vinaigrette

Entrée - Choice of Two + Vegetarian

Sicilian Style Pot Roast with Romano Sauce - Buttermilk Mashed Potatoes & Fresh Vegetable

Chicken Marsala with Basmati Rice & Seasonal Vegetable

Grilled Atlantic Salmon with House Roasted Potatoes & Fresh Vegetable

 **House Made Ravioli** filled with Ricotta & Swiss Chard topped with Gorgonzola Cream Sauce

 **Dessert** - Choice of One

Tiramisu - Lady Fingers dipped in Espresso, Frangelico & Rum layered with Mascarpone & Fresh Cream with Shaved Chocolate

Chocolate Pecan Torte - Chocolate Ganache in a Walnut Pecan Butter Crust with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

\$40 per person

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 3

Faz Passion Plate with Freshly Baked Focaccia

Salad Selections - Choice of One

Fresh Mozzarella - Tomato, Basil, Organic Greens & Balsamic Vinaigrette

Caesar – Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Organic Baby Spinach with Beets, Citrus, Gorgonzola Crumbles & Raspberry Vinaigrette

Entrée - Choice of Two + Vegetarian

Grilled Pork Chop with Balsamic Onions served with Mashed Potatoes & Seasonal Vegetable

Veal Cannelloni - House Made Crepes filled with Ricotta, Spinach & Herbs with
Mozzarella & Basil Tomato Sauce with Béchamel

Pan Seared Breast of Chicken with Lemon Chive Sauce - Buttermilk Mashed Potatoes &
Fresh Vegetables

 **House Made Ravioli** filled with Ricotta & Swiss Chard topped with Gorgonzola Cream Sauce

Dessert - Choice of One

Tiramisu - Lady Fingers dipped in Espresso, Frangelico & Rum layered with Mascarpone
& Fresh Cream with Shaved Chocolate

Chocolate Pecan Torte - Chocolate Ganache in a Walnut Pecan Butter Crust
with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

\$45 per person

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 4

Faz Passion Plate with Freshly Baked Focaccia

Salad Selections - Choice of One

Organic Baby Greens with Tomato, Toasted Walnuts & Pomegranate Vinaigrette

Caesar – Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions,

Imported Olives & Feta Cheese with Lemon Oregano Vinaigrette

Entrée - Choice of Two + Vegetarian

Smoked Petaluma Duck with Pomegranate Sauce - Jeweled Basmati Rice with
Candied Carrot, Orange Peel & Raisin with Fresh Vegetable

Grilled NY Strip Steak with Peppercorns & Au Jus - Served Medium with House Roasted
Potatoes & Seasonal Vegetables

Grilled Atlantic Salmon with Basmati Rice & Fresh Vegetables

 **House Made Ravioli** with Champagne Tomato Sauce & Roasted Cherry Tomatoes

Dessert - Choice of One

Chocolate Pecan Torte - Chocolate Ganache in a Walnut Pecan Butter Crust
with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

\$50 per person

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 5

Faz Passion Plate with Freshly Baked Focaccia

 **Salad Selections** - Choice of One

Organic Baby Greens with Feta, Toasted Almonds & Pomegranate Vinaigrette

Caesar – Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Little Gem Lettuce with Dried Cranberries, Toasted Almonds & Pomegranate Vinaigrette

Entrée - Choice of Two + Vegetarian

Smoked Petaluma Duck with Pomegranate Sauce - Jeweled Basmati Rice

with Candied Carrot, Orange Peel & Raisin with Fresh Vegetable

Atlantic Salmon & Organic Chicken Mixed Grill with House Roasted Potatoes & Seasonal Vegetable

Surf & Turf Grilled Filet Mignon & Jumbo Prawns with Roasted Potatoes & Fresh Vegetables

 **Vegetable Kabob** with Saffron Basmati Rice & Roasted Roma Tomato

 **Dessert** - Served Family Style

Chocolate Pecan Torte with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

Tiramisu - Lady Fingers dipped in Espresso, Frangelico & Rum layered with Mascarpone
& Fresh Cream with Shaved Chocolate

\$55 per person

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

Plated or Buffet Menus

All Buffet Menus Include Carafes of Assorted Soft Drinks, Iced Tea & Water.

MENU OPTION 6

Faz Passion Plate with Freshly Baked Focaccia

Salad Selections - Choice of One

Organic Baby Greens with Roasted Beets, Citrus, Goat Cheese & Citrus Vinaigrette

Caesar – Crisp Hearts of Romaine with Parmigiano Cheese & Creamy Caesar Dressing

Little Gem Lettuce with Dried Cranberries, Toasted Almonds & Pomegranate Vinaigrette

Entrée - Choice of Two + Vegetarian

Grilled Atlantic Salmon - Served Medium with Basmati Rice & Fresh Vegetables

8 oz. Filet Mignon with Mushroom Demi Glace with Buttermilk Mashed Potatoes & Seasonal Vegetable

Smoked Petaluma Duck with Pomegranate Sauce - Jeweled Basmati Rice with Candied Carrot, Orange Peel & Raisin with Blue Lake Green Beans

Pork Chop with Sautéed Granny Smith Apples - Mashed Potatoes & Fresh Vegetable

 **Vegetarian Cannelloni** - Tender Crepes filled with Roasted Vegetables, Ricotta & Spinach Topped with Béchamel, Mozzarella & Parmigiano Reggiano on Marinara Sauce

Dessert - Choice of One

Chocolate Pecan Torte - Chocolate Ganache in a Walnut Pecan Butter Crust with Warm Caramel Sauce

NY Style Cheesecake - Seasonal Flavors

Housemade Baklava with Freshly Whipped Cream

\$60 per person

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

Persian Buffet

PERSIAN BUFFET

(Minimum order for 20 guests is required for the Persian Buffet)

- 🍴 **Persian Platter** Lemon Basil, Feta Cheese, Tomato, Cucumber & Roasted Walnuts served with House-Made Flat Bread or Focaccia

(Can be served before or during buffet service)

- 🍴 **Salad Selections** - Choice of One

Organic Mixed Baby Greens with Pomegranate Vinaigrette & Roasted Walnuts

FAZ Greek Salad Romaine Lettuce, Roma Tomatoes, Cucumbers, Red Onions, Imported Olives & Feta Cheese with Lemon Oregano Vinaigrette

Entree Selections

Mix of Chicken & Jujeh Kabob

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

Kubideh Kabob Delicately Seasoned Ground Beef

Your Choice of Khoresht

Fesenjun, Ghormeh Sabzi, Gheymeh Bademjan or Karafs

Includes Saffron Basmati Rice


\$35 plated lunch / **\$38** buffet lunch

\$40 plated dinner / **\$44** buffet dinner

Persian A'La Carte Items

PERSIAN ADD ON'S

(Minimum order for 20 guests is required for the Persian Buffet)

Additional Khoesht	\$8 per guest
Additional Polow (Shirin or Adas)	\$6 per guest
 Vegetable Kabob	\$8 per guest
Chicken Kubideh Kabob	\$6 per guest
Baghali Polow & Lamb Shank	\$12 per guest
Chenjeh Kabob	\$15 per guest
Barg Kabob	\$15 per guest
Shishlique (Lamb Chops)	\$15 per guest
Salmon (Grilled or Pan seared)	\$15 per guest
Whole Oven Roasted Salmon (serves 50 people)	\$300.00 each



PERSIAN A 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	\$8 per guest
Baklava	\$8 per guest
Latifeh - Walnut or Pistachio	\$8 per guest
Roulette - Chocolate or Pistachio	\$8 per guest



ADDITIONAL ITEMS

Traditional Tea Service with Samovar	\$5 per guest
Halva	\$5 per guest
Dates	\$5 per guest

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

- Choose from multi-cultural menus, custom catering and menu packages.
- Executive boardroom drop off box lunches.
- Brunches, luncheons, company BBQ picnics, dinners, cocktail parties and more.
- Hors D'Ouevres , buffets and plated menus.

Delivery Fee

- East Bay: A minimum delivery fee of \$75.00 is required for all local caterings plus mileage.
- Outside East Bay Area: A minimum delivery fee of \$100 is required or all non-local deliveries plus mileage.

Service Staff

Our staff are 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 3 hour minimum \$25.00/hour per staff member

Bar Service—Set Up Fee

- Bar Services 2 hour minimum \$35.00/hour per bar

Beverage Service

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

Service Charge and Sales Tax

A service charge of 20% will be added to all invoices, along with current California sales tax.

Beverage & Bar Service

Hosted Bar Prices

Well Brands	\$8 per glass
Call Brands	\$9 per glass
Premium Brands	\$10 per glass
Domestic Beers	\$7 per bottle
Imported Beers	\$7 per bottle

Cash Bar Prices

Well Brands	\$9 per glass
Call Brands	\$10 per glass
Premium Brands	\$12 per glass
Domestic Beers	\$9 per bottle
Imported Beers	\$9 per bottle

UNLIMITED COCKTAIL PACKAGE PLAN

(Charged per guest; based on guaranteed attendance)

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

First Hour	\$22.00 per guest
Second Hour	\$20.00 per guest
Additional Hour(s)	\$ 18.00 per guest

ALL DAY NON ALCOHOLIC BEVERAGE SERVICE

Including Unlimited Freshly Brewed Illy's Regular & Decaffeinated Coffees, Assorted Specialty Teas, Carafes of Iced Tea, Lemonade, Water & Assorted Soft Drinks can be added to any order.

\$15.00 per guest

ADDITIONAL OPTIONS

Domestic Beer ½ Barrel (16 gal.)	Ask for Quote
Imported Beer ½ Barrel (16 gal.)	Ask for Quote
Fresh Fruit Punch (1 gallon)	\$12.00 per gallon
FAZ Champagne	\$30.00 per bottle
Non-Alcoholic Sparkling Cider	\$10.00 per bottle
FAZ Signature House Wines: Chardonnay, Merlot & Cabernet Sauvignon	\$8 glass \$30 bottle
Unlimited Assorted Soft Drinks	\$4 per guest
Corkage Fee	\$20 per 750 mL bottle

A bar set-up fee of \$120.00 **per bar** is required for all Hosted Bar, Cash Bar, and Unlimited Beverage Service Events.

The sales and service of alcoholic beverages are regulated by the state. As a licensee, FAZ Restaurant and Catering is responsible for the administration of the regulations. It is policy therefore that no outside alcoholic beverages can be brought into the facility .

Policies & 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 20% 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 48 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

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 and 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

Cake or Dessert: Cutting fee of \$2.50 per guest

Policies & Additional Fees

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 or someone that displays / appears to be intoxicated.
A bartender and bar set up fee of \$120 will be charged for any private bar setups.

OUTSIDE DECORATIONS

All outside vendors and decorations (before and at the time of the event) are subject to the approval of 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 client.
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 the 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 executing 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. Local Health Department regulations are strictly enforced which means that any food left over from a catered function, cannot be given to guests.

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.

Email: liz@FazRestaurants.com

Phone: 925.838.1430