

GALA SERVED MENU

Hors D'Ouevres

(please choose ONE of the following)

Chilled Jumbo Prawns Served on a Bed of Chili Lime Pea Shoots with Aioli

Carpaccio of Thinly Sliced Beef with White Truffle Oil, Fresh Grated Horseradish and Fried Capers

Salad Selections

(please choose ONE of the following)

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumbers, Imported Olives, and Feta Cheese

Organic Baby Greens with Sweet Cherry Tomatoes, Goat Cheese and Pine nuts and

Pomogranate Vinaigrette

Smoked Duck Salad Served on a Bed of Organic Baby Greens, Mango and Kiwi and Citrus Vinaigrette

Entrée Selections

(please choose TWO of the following)

Grilled Rack of Lamb with Mint Chutney, Natural Jus and Fresh Garden Vegetables

Smoked Petaluma Duck with Pomegranate Glaze, Jeweled Basmati Rice and Fresh Garden Vegetables

Grilled Hawaiian Walu "Butterfish" with Papaya Mango Salsa and Saffron Basmati Rice and Fresh Garden Vegetables

House-made Ravioli with Butternut Squash, Swiss Chard, Ricotta and Fresh Herbs Napped with Brown Sage Butter and Wild Mushroom Ragout

Accompanied by House-made Focaccia and Flatbread with FAZ Olive Oil

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas

Dessert Selections

(please choose ONE of the following)

Fresh Baked Apple Tart with Fresh Cream

Mud Pie

FAZ Tiramisu with Frangelico, Mascarpone Cheese and Shaved Chocolate

Complimentary Champagne for all the guests (ONE glass per guest)

\$60.00 per Guest

FAZ Would be Delighted to Custom Design a Menu of your Choice Based on Availability

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FAZ FIRESIDE SERVED MENU

Hors D'Ouevres

(please choose ONE of the following)

Mediterranean Platter with Dolma, Babaganoush, Hummus, Tabbouleh, and Imported Olives

Smoked Seafood Platter a Selection of Smoked Salmon, Sturgeon, Natural Caviar served with Fresh Dill Cucumber Sauce

Salad Selections

(please choose ONE of the following)

Caesar Salad with Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing and Parmigiano

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumbers, Imported Olives, and Feta Cheese

Gorgonzola Dolce and Red Grape Salad with Romaine Hearts, Toasted Walnuts and Pomegranate Vinaigrette

Entree Selections

(please choose TWO of the following)

Chicken Kabob Roasted Over Mesquite Charcoal Served with Saffron Butter Basmati Rice, Roasted Tomato and Fresh Garden Vegetables

Smoked Pork Chop with Apple Chutney, Garlic Mashed Potatoes and Fresh Garden Vegetables

Grilled Atlantic Salmon with Fresh Cranberry Glaze, Roasted Garlic Mashed Potatoes and Fresh Garden Vegetables

Filet Mignon with Brandy Peppercorn Demi Glaze Served with Garlic Mashed Potatoes and Fresh Garden Vegetables

Winter Squash Ravioli with Walnut Cream Sauce

Accompanied by House-made Focaccia and Flatbread with FAZ Olive Oil

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Specialty Teas

Dessert Platter

Chocolate Pecan Torte with Warm Caramel Sauce, Frangelico Tiramisu Drizzled with Fresh Berry Sauce and Lemon Zest Cheesecake

Complimentary FAZ Merlot and Chardonnay on Each Table (ONE bottle of each)

\$70.00 per Guest

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FAZ HOLIDAY BUFFET

Hors D'Oeuvre

A Display of Imported and Domestic Cheeses and Grapes, Roasted Walnuts and Assorted Crackers
House-made Chips and Salsa Fresca

Salad Station

(please choose TWO of the following)

Organic Baby Greens with Roasted Walnuts, Roma Tomatoes and Pomogranate Vinaigrette

Spinach Salad with Sliced Oranges, Red Grapes, Roasted Walnuts, and Red Onion and Citrus Vinaigrette

Caesar Salad with Hearts of Romaine, Anchovy Filet, Creamy Anchovy Dressing and Parmigiano

Entrée Selection

(please choose TWO of the following)

Pan Seared Halibut with Cognac Caper Cream Sauce

Carved Prime Rib of Beef with Fresh Herb Au Jus

House-made Ravioli with Swiss Chard and Ricotta Cheese with Sage Butter and Marinated Tomato

Cranberry Glazed Turkey Breast with Rosemary Country Gravy

Accompanied by:

Rosemary Roasted Potatoes, Garlic Mashed Potatoes or Saffron Basmati Rice

Fresh Garden Vegetables

Housemade Focaccia and Flatbread with Faz Olive Oil

Freshly Brewed French Roasted Coffee, Decaffeinated Coffee and Assorted Specialty Teas

Dessert Station

Sweets and Petites

An Assortment of Petite Pastries to Include

Cream Puffs, Mini Pumpkin Cheesecake, Chocolate Eclairs and Mini Fruit Tartlets

\$50.00 per Guest

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FAZ HOLIDAY BERRY BUFFET

Salad Selections

(please choose ONE of the following)

Mixed Baby Green Salad with Balsamic Vinaigrette

New Potato Salad with Green Onion, Red Pepper, Celery and Fresh Dill Mayonnaise

Greek Salad with Romaine Lettuce, Roma Tomatoes, Cucumbers, Imported Olives, and Feta Cheese

Entrée Selections

(please choose TWO of the following)

Honey Roasted Ham with Clove Dressing

Medallion Beef Tenderloin with Black Fig Sauce

Roasted Turkey Tenderloin with Cranberry Relish

Penne Pasta with Sundried Tomato, Pinenuts, Baby Spinach and Feta Cheese

Accompanied by:

Rosemary Roasted Potatoes, Roasted Garlic Mashed Potatoes or Saffron Basmati Rice

Fresh Garden Vegetables

Housemade Focaccia and Flatbread with Faz Olive Oil

Freshly Brewed French Roasted Coffee, Decaffeinated Coffee and Assorted Specialty Teas

Dessert Selection

(please choose ONE of the following)

House-made Tiramisu with Frangelico, Mascarpone Cheese and Sprinkled Chocolate

House-made Pumpkin Cheesecake

Chocolate Pecan Torte with Warm Caramel Sauce

\$40.00 per Guest

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Hors D'Ouevres

Priced per Dozen (Minimum Order of Two Dozen)

English Cucumber with Feta Cheese and Mint	\$18.00
Vegetable Frittata with Sun dried Tomato and Fresh Basil	\$18.00
Mediterranean Bruschetta with Tomato, Calamata Olives and Feta Cheese	\$18.00
Grape Leaf Dolma	\$21.00
Assorted Pinwheel Finger Sandwiches	\$21.00
Grilled Eggplant with Mozzarella Cheese and Basil on Focaccia	\$22.00
Grilled Portabella Mushroom and Roasted Pepper	\$22.00
Crab Stuffed Mushrooms Caps with Parmesan Cheese	\$25.00
Basmati Rice Croquettes: Parmesan Cheese, Cheddar Cheese & Saffron Basmati Rice Lightly Coated & Fried Golden with a Drizzle of Chipotle Aioli, Cilantro and Lime	\$25.00
Puff Pastry Points with Spinach, Ricotta and Parmesan Cheese	\$25.00
Chicken Tenderloin Skewers with Pomegranate Sauce or Teriyaki Glaze	\$25.00
Stuffed Mushrooms with Grilled Chicken, Vegetables & Fontina Cheese	\$26.00
Vegetarian Stuffed Mushrooms with Tabbouleh & Fontina Cheese	\$26.00
Smoked Pork Loin Served with Mustard Sauce on Garlic Bruschetta	\$32.00
Smoked Salmon Served with Dill Cucumber Salad on Garlic Bruschetta	\$34.00
Pan-seared Scallops with Pesto Sauce	\$36.00
Rack of Lamb Served with Mint Chutney	\$36.00
Crab Cakes House made with Panko bread Crumbs topped with Chipotle Aioli	\$38.00
Chilled Jumbo Prawns with Spicy Cocktail Sauce	\$38.00

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Hors D' Ouevres Displayed

ALL DISPLAYS SERVE TO ACCOMIDATE YOUR PARTIES NEEDS

FAZ HOUSE-MADE POTATO CHIPS

With Salsa Fresca

\$3.00pp

CALIFORNIA CRUDITE DISPLAY

Fresh Vegetable Assortment

House Ranch Dipping Sauce

\$3.00pp

THE CHEESE BOARD

Imported and Domestic Cheeses, Roasted Walnuts and Assorted Crackers

\$4.00pp

FRESH FRUIT TRAY

A Variety of Sliced Fresh Fruits and Berries

\$4.00pp

MEDITERRANEAN SAMPLER

Hummus, Tabbouleh, Roasted Eggplant Puree, Feta Cheese, Tomatoes, Pepperoncini and Imported Olives.

Served with House-made Flatbread

\$4.00pp

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Hors D'Ouevres

Hors D' Ouevres Displayed

ALL DISPLAYS SERVE TO ACCOMIDATE YOUR PARTIES NEEDS

RAINBOW OF TOMATOES

Colorful Tomatoes with Balsamic Vinegar and Fresh Mozzarella Cheese and Basil Served with toasted bruschetta

\$4.00pp

FAZ HOUSE-MADE SLICED SMOKED SALMON TRAY

Served with Capers and Dill Cucumber Cream Sauce

\$4.00pp

ANTIPASTO PLATTER

Prosciutto, Salami, Baby Artichoke Hearts, Grilled Eggplant, Roasted Peppers, Marinated Mushrooms, Olives, Roma Tomatoes and Shaved Pamesano Cheese

\$4.00pp

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