

ARYA



STEAKHOUSE

BANQUET
LUNCH & DINNER MENUS



***STYLE, COMFORT, DISTINCTION, SURROUNDED BY BEAUTY,
EXOTIC CUISINE, CASUAL ELEGANCE!***



Arya Steakhouse is a dream come true! Restaurateur for over 20 years. We took our Passion for People and Food and delivered it to our guests through our various restaurants. We have succeeded!! It brings us great joy to provide a dining experience for every guest. Arya originally started in Cupertino 10 years ago, as we wanted to provide "The Best of Two Worlds" and something for everyone! Our goal at Arya is to introduce Persian food, culture and art as well as as fine Steaks, Service beyond your expectations, and having the facility to cater up to 150 guests. We offer the perfect venue from Corporate to intimate events to team building events.

Persian Food is exotic, healthy and dates back to centuries ago full of traditions. Persian dishes are full of contrast with a wide variety of flavors, ranging from savory to sweet, sharp to mild and and spicy to green. Typical Persian flavors to name a few, pomegranates, pistachios, limes, saffron, cumin, cilantro, mint, dill, tarragon, barberries, walnuts, dates, cherries eggplant, poultry, seasoned to perfection kebabs, basmati rice and more.

We opened Redwood City 5 years ago and decided to change our concept to introduce truly the best of two worlds as we introduced ARYA STEAKHOUSE, we butcher our own meat and cut all of our steaks in house, aged to perfection. We would love to work with you on your event. Together our team aims to bring you Fine Steaks and extraordinary Persian Cuisine.

We Promise to deliver the best hospitality,warm service and an ambiance to be remembered!

We are look forward to meeting you soon!

Mike & Fera Hashemi
Owners

Persian Packages

Esfahan

Lunch Buffet Style Menu \$25 Per Person Minimum 30 Guests

All Packages include Protein, vege, and gluten free entree's.

Appetizers: (Select Two)

Eggplant Borani (eggplant appetizer with mint, onions, and whey), Mast O Khiar (yogurt with cucumber dip), Hummus, Falafel, Mast O Mussier (yogurt with shallots), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Sambusa (phyllo dough filled with potato and herbs), Salad Olivieh (potato, pickles, chicken, peas)

Salad:

House salad (mixed greens, tomato, cucumber & red cabbage.)

Entrees:

Basmati rice topped with saffron included

From the grill

*Koobideh Kabob (Ground Beef) *Chicken Kabob (Joojeh Kabob) *Grilled Tomatoes

Stews (Select One)

Veggie Gheimeh Bademjan {eggplant and lentils (add \$2 p/p with beef)}

Veggie Ghormeh Sabzi {herbs, limes, kidney beans (add \$2 p/p with beef)}

Vegetarian Curry {carrots, celery, potatoes in coconut milk and curry spice (add \$2 p/p with Chicken breast)}

Fesenjoon {pomegranate walnut stew with chicken (Veggie available with mushrooms)}

Flavored rice or Pasta (Select One)

Lentil, dates & raisin rice (Adas Polo),

Fava beans & dill rice {Baghali Polo (add lamb shank \$4 p/p)}

Barberry rice (Zereshk Polo),

Sour cherry rice (Albaloo Polo)

Pasta Primavera (Penne pasta with veges in our rose sauce)

Dessert: ADD DESSERT TO YOUR PACKAGE FOR \$4 PER PERSON (CHOCOLATE DUET OR BAKLAVA)

CAKE CUTTING FEE \$2 PER PERSON

Beverage package: soft drink, ice tea, coffee, hot tea \$5 pp extra

All menus served with fresh baked bread and house made chutney sauce Buffet packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages. Private rooms will have min. spending, if you do not reach the minimum a ROOM FEE will apply

Shiraz

Lunch Buffet Style Menu \$34.95 Per Person Minimum 30 Guests

Appetizers: (Select Three)

Shirazi Salad (diced onions, tomato and cucumbers), Panir Sabzi (fresh herbs, walnuts, feta cheese), Eggplant Borani, Falafel, Hummus, Mast O Khiar (yogurt with cucumber dip), Mast O Mussier (yogurt with shallots), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Sambusa (phyllo dough filled with potato and herbs), Salad Olivieh (potato, pickles, chicken, peas),

Salad:

House salad (mixed greens, tomato, cucumber & red cabbage)

Entrees:

Basmati rice topped with saffron and seasonal vegetables included

From the grill

*Koobideh Kabob (Ground Beef) *Chicken Kabob (Joojeh Kabob) *Grilled Tomatoes

*Shish Kabob with bell peppers and onions (**Filet Mignon**)

Stews (Select One)

Veggie Gheimeh Bademjan {eggplant and lentil stew} (with beef available)

Veggie Ghormeh Sabzi {herb, lime, kidney beans} (with beef available)

Chicken Curry {chicken breast, celery, potatoes, veggies (veggie available)}

Fesenjoon {pomegranate walnut stew with chicken (veggie available with mushrooms)}

Flavored rice or other Entree's: (Select One)

Lentils, dates & raisins rice (Adas Polo),

Fava beans & dill rice {Baghali Polo (add lamb shank \$4 p/p)}

Barberry rice (Zereshk Polo),

Orange peel, almonds, pistachios, carrots, saffron rice (Shirin Polo)

Sour cherry rice (Albaloo Polo)

Pasta Primavera (pasta with veges in a rose sauce)

Chicken Marsala (Sauteed in our marsala wine sauce)

Dessert: ADD DESSERT TO YOUR PACKAGE FOR \$4 PER PERSON (CHOCOLATE DUET OR BAKLAVA)

CAKE CUTTING FEE \$2 PER PERSON **Beverage package:** soft drink, ice tea, coffee, hot tea \$5pp extra

All menus served with fresh baked bread and house made chutney sauce

Buffet packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages.

Private rooms will have min. spending, if you do not reach the minimum a ROOM FEE will apply

Plated Banquet Menu

ARYA Package Lunch \$59 Dinner \$75

Appetizers:

family style please choose from our menu for pricing

First Course

Select a choice of two:

Caesar Salad

Truffle Cream of mushroom soup

Arya House Salad

Ash Reshteh Persian noodle soup

ENTREE:

Your choice of four:

8 oz. Center Cut Filet Mignon

Grilled 9 oz Ribeye Steak with garlic butter

Shish Liek (Lamb chops)

Red Velvet Salmon

Pollo Firenze (chicken breast with ricotta, mozzarella spinach lemon cream sauce)

Jumbo Shirmp and Sea Scallops

Vegetarian Tower

Chicken Kabob

Shish Kabob (filet mignon skwered with peppers & onions)

Accompaniments

(Select Two)

Twice baked mashed potatoes

Adas Polo rice (dates, lentils, raisins)

Zereshk Polo rice(barberry rice)

Garlic Sauteed Spinach

Herbed Wild Mushrooms

Shirin Polo rice (with orange peels, almonds, pistachios)

Fesenjoon Stew(pomagranate walnut stew)

Dessert:Molten lava cake, cheese cake, baklava with ice cream

Packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages. Private rooms will have min spending, if you do not reach the minimum a ROOM FEE will apply.

Plated Banquet Menu

ARYA Package Lunch \$45, Dinner \$65

Appetizers:

family style please choose from our menu for pricing

First Course

Select a choice of two:

Caesar Salad

Truffle Cream of mushroom soup

Arya House Salad

Ash Reshteh Persian noodle soup

ENTREE:

Your choice of four:

6 oz. Center Cut Filet Mignon

Shish Kabob (filet mignon skewered with peppers & onions)

Chicken Kabob

Chicken Marsala

Vegetarian Kabob

Grilled Salmon

Baghali polo with Lamb Shank

N.Y Steak

Accompaniments

(Select Two)

Twice baked mashed potatoes

Adas Polo rice (dates, lentils, raisins)

Zereshk Polo rice(barberry rice)

Garlic Sautéed Spinach

Herbed Wild Mushrooms

Shirin Polo rice (with orange peels, almonds, pistachios)

Fesenjoon Stew(pomagranate walnut stew)

Dessert: Molten lava cake, cheese cake, baklava with ice cream

Packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages. Private rooms will have min spending, if you do not reach the minimum a ROOM FEE will apply.

Lunch Plated Banquet Menu

ARYA Package Lunch \$35 Dinner \$45

Appetizers:

family style please choose from our menu for pricing

First Course

Select a choice of two:

Caesar Salad

Truffle Cream of mushroom soup

Arya House Salad

Ash Reshteh Persian noodle soup

ENTREE:

Your choice of three:

4 oz. Center Cut Filet Mignon

Koobideh Kabob

Chicken Kabob

Chicken Marsala

Vegetarian Kabob

Baghali polo with Lamb Shank

Pollo Firenze(chicken breast stuffed with ricotta,mozzarella, spinach with lemon cream sauce)

Accompaniments

(Select Two)

Twice baked mashed potatoes

Adas Polo rice (dates, lentils, raisins)

Zereshk Polo rice(barberry rice)

Garlic Sautéed Spinach

Herbed Wild Mushrooms

Shirin Polo rice (with orange peels, almonds, pistachios)

Fesenjoon Stew(pomagranate walnut stew)

Dessert

Molten lava cake, cheese cake, baklava with ice cream

Packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages. Private rooms will have min spending, if you do not reach the minimum a ROOM FEE will apply.

DINNER PERSIAN BUFFET PACKAGES

ALVAND

Dinner Buffet Style Menu \$39 Per Person (30 Guests minimum)

Appetizers: (Select three)

Shirazi Salad (diced onion, tomato, and cucumbers), Hummus, Falafel, Panir Sabzi (fresh herbs, walnuts, feta cheese), Eggplant Borani (eggplant appetizer with mint, onions and whey), Mast O Khiar (yogurt with cucumber dip), Mast O Mussir (yogurt with shallots), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Sambusa (phyllo dough filled with potato and herbs), Pomegranate Pistachio Meatball (oven baked in our pinot noir)

House Salad:

Mixed greens, tomato, cucumber & red cabbage

Entrees:

White basmati rice topped with saffron included

From the grill (Grilled Tomatoes included) (choose 3 items)

Koobideh Kabob(Ground beef), Chicken Kabob(Joojeh Kabob),
vegetarian kabob, shish kabob

Stews (Select One)

Veggie Gheimeh Bademjan {eggplant and lentil stew} (with beef available)

Veggie Ghormeh Sabzi {herb, lime, kidney bean} (with beef available)

Chicken Curry {chicken breast, celery, potatoes, veggies (veggie available)}

Fesenjoon {pomegranate walnut stew with chicken (veggie available with mushrooms)}

Flavored rice & other Entrees (Select One) (Additional entree extra \$5pp)

Lentils, dates & raisin rice (Adas Polo)

Fava bean & dill rice with Lamb Shank

Barberry rice (Zereshk Polo)

Orange peel, almonds, pistachios, rice (Shirin Polo)

Sour cherry rice (Albaloo Polo)

Chicken Marsala (marsala wine sauce)

Penne Primavera,

Mushroom Ravioli

Dessert: ADD DESSERT TO YOUR PACKAGE FOR \$4 PER PERSON (CHOCOLATE DUET OR BAKLAVA)

CAKE CUTTING FEE \$2 PER PERSON

Beverage package: soft drink, ice tea, coffee, hot tea \$5pp extra

All menus served with fresh baked bread and house made chutney sauce

Buffet packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages.

Private rooms will have min. pending, if you do not reach the minimum a ROOM FEE will apply

DINNER PERSIAN BUFFET PACKAGES

ARYA

Dinner Buffet Style Menu \$59.95 Per Person (30 Guests minimum)

Appetizers: (Select FOUR)

Calamari, Bruschetta, Hummus, Falafel, Caprese, Crostini Pesto, Eggplant Borani (eggplant appetizer with mint, onions and whey), Mast O Khiar (yogurt with cucumber dip), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Sambosa (phyllo dough filled with potato and herbs), Pomegranate Pistachio Meatball (Oven baked in our pinot noir sauce)

Arya Salad: (Select One)

Mixed greens, oranges, feta cheese, Persian Cucumber, fresh tomatoes and marinated roasted sweet red peppers.

Caser, Shirazi persian salad

Entrees: (Select Four) Ask about pricing for extra Entree's

White basmati rice topped with saffron & Mixed seasonal vegetables included

Pollo Firenze (Chicken breast stuffed with ricotta, mozzarella, spinach topped with lemon crème sauce)

Salmon Griglia: topped with a lemon caper tomato sauce

Chicken Kabob (Joojeh)

Koobideh (Ground Beef)

Lamb Shank with Baghali Polo (dill rice and lima bean)

Mushroom Ravioli (vegetarian)

Veggie Gheimeh Bademjan Stew, Veggie Ghormeh Sabzi Stew, Veggie Curry Stew

Barg Kabob (Filet Mignon)

Lamb Chop (Shish Liek) (add \$5pp extra)

Vegetarian Kabob

Flavored rice & Entree's:(Select One)

Lentil, date & raisin rice (Adas Polo)

Fava Bean & Dill rice {Baghali Polo (add lamb shank \$4 p/p)}

Barberry rice (Zereshk Polo)

Orange peel, almonds, pistachios, rice (Shirin Polo)

Sour cherry rice (Albaloo Polo)

Pasta Primavera

Dessert: Baklava with ice cream & chocolate duet or Maklout (persian ice cream with fallodeh)

Beverage package: soft drink, ice tea, coffee, hot tea \$5pp extra. CAKE CUTTING FEE \$2 PER PERSON

All menus served with fresh baked bread and house made chutney sauce

Buffet packages subject to change, and availability plus tax and service charge. Please select beverage package, non alcoholic, or wine packages.

Private rooms will have min. spending if you do not reach the minimum a ROOM FEE will

Cocktail Style Appetizer Packages: (hors d'oeuvres)

Package #1 \$19 per person

Hummus
Eggplant Borani
Beef Koobideh skewers or Chicken Skewers
Bruschetta
Sambusa

Package #2 \$27 per person

Mini Chicken Skewers
Borani Bademjoon (eggplant dip)
Sambusa
Mini Shish Kabob Skewers (Filet Mignon)
Dolmeh Vegetarian
Mini pomegranate pistachio meatball

Package #3 \$35 per person

Shrimp cocktail
Cucumber cup with yogurt and fresh dill
Mini pomegranate pistachio meatballs
Chicken kabob skewer with saffron lemon sauce
Shish kabob skewer (filet mignon)
Crostino Pesto
Seasonal fruit skewer

The above appetizers packages needs to be ordered with a beverage package or banquet package. Min Room fee do apply depending on the day and or holiday schedule, plus tax and service charge

Beverage Packages:

Beer and Wine Package

Beer & house wine \$19 per guest for 2 hours of service, 3 hours \$25 per guest, 4 hours \$29 per guest. Add sangria package 2 - 4 hours for additional \$7 to \$10 per guest.

Well Package (Cupertino location only)

Well drinks plus beer & house wine \$23 per guest for 2 hours of service, 3 hours \$29 per guest, 4 hours \$35 per guest.

Call Package (Cupertino location only)

Call package plus well drinks and beer & house wine \$26 per guest for 2 hours, 3 hours \$32 per guest, 4 hour \$37 per guest.

Premium Package (Cupertino location only)

Premium drinks, beer, & house wine \$30 per guest for 2 hours of service, 3 hours \$35 per guest. 4 hours \$42 per guest.

The above beverage packages needs to be ordered with a appetizer package or banquet package . Min room fee do apply depending on the day and or holiday schedule, plus tax and service charge.

Bar Package Descriptions:

Call Package

Smirnoff, Citrus Absolute, Bombay, Captain Morgan, Seagram's, Jim beam, J & B

Premium Package

Absolut, Absolut citron, Grey Goose, Bombay Sapphire, Bacardi Silver,
Jack Daniels, Maker's Mark, Chivas Regal, 1800 Reposado

Host Bar Pricing

Mixed Drinks	Standard Well \$8 and more	Call \$9.50 and more	Premium \$10 and more
Martini's	Well \$9 and more	Call \$10.50 and more	Premium \$11.50 and more
Domestic Beer \$4.50			
Imported \$5			
Beverages: \$2.95-\$3.95 & House Wine \$25-\$35			