



## Banquet Dinner Menus



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

## **Welcome to ARYA,**

Arya is a dream come true! Restaurateur for over 20 years Our plan as a husband and wife team was to take our Passion for People and Food and deliver 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 came to Cupertino, 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. Then adding our Italian touches to every detail. Service beyond your expectations, and having the facility to cater up to 300 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.

**Thank you,**

**Mike and Fera Hashemi**

# ATLAS

Dinner Buffet Style Menu \$29.95 Per Person (30 Guests minimum)

Appetizers: (Select Two)

Hummus, Falafel, Panir Sabzi (fresh herbs, walnuts, feta cheese), Shirazi Salad (diced onion, tomato and cucumbers), Eggplant Borani (eggplant appetizer with mint, onions and whey), Mast O Khair (yogurt with cucumber dip), Mast O Musir (yogurt with shallots), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Samosa (phyllo dough filled with potato and herbs)

House Salad:

Mixed greens, tomato, cucumber & red cabbage

Entrees:

White basmati rice topped with saffron included

From the grill

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

Stews (Select One)

Veggie Gheimh Bademjan (eggplant and lentil ) (add \$2 p/p with beef)  
Veggie Ghormeh Sabzi (herb, lime, kidney bean) (add \$2 p/p with beef)  
Chicken Curry (chicken breast, celery, potatoes, veggies,) (veggie available)  
Fesenjoon (pomegranate walnut stew with chicken breast) (veggie available)

Flavored rice or Pasta (Select One)

Lentils, dates & raisin rice (Adas Polo)                      Fava beans & dill rice (Baghali Polo) (add lamb shank \$4 p/p)  
Barberry rice (Zereshk Polo)                                      Pasta Primavera ( Penne with a rose sauce and veges) \$5pp extra  
Sour cherry rice (Albaloo Polo)

**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

# ALVAND

## Dinner Buffet Style Menu \$35 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 Khair (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 )

Koobideh Kabob (Ground beef), Chicken Kabob (Joojeh 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)

Lentils, dates & raisin rice (Adas Polo)

Fava bean & dill rice (with Lamb Shank add \$4 for lamb shank)

Barberry rice (Zereshk Polo)

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

Sour cherry rice (Albaloo Polo)

**Chicken Marsala ( marsala wine sauce) \$5pp extra**

**Penne Primavera, ( \$5pp extra)**

**Mushroom Ravioli \$5pp extra**

**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**

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# BANDAR

## Dinner Buffet Style Menu \$49.95 Per Person (30 Guests minimum)

### Appetizers: (Select Four)

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

### House Salad:

Mixed greens, tomato, cucumber & red cabbage.

### Entrees:

White basmati rice topped with saffron included

### From the grill (Grilled Tomatoes included) (Choose 4)

Koobideh Kabob (Ground Beef),

Shish Kabob with bell peppers and onions (Filet mignon),

Vegetarian Kabob

Chicken Kabob (Joojeh Kabob),

Salmon 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)

Lentils, dates & raisin rice (Adas Polo)

Barberry rice (Zereshk Polo)

Sour cherry rice (Albaloo Polo)

Mushroom Ravioli ( additional \$5pp)

Fava Beans & Dill rice {Baghali Polo (add lamb shank \$5 pp)}

Orange peel, almond, pistachio, rice (Shirin Polo)

Chicken Marsala ( Marsala Wine Sauce) (additional \$5pp)

Pasta Primavera ( with veges and rose sauce)

### Dessert: Chocolate duet or Baklava cake included

**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**

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

# VENICE

Dinner Buffet Style Menu \$49.95 Per Person (30 Guests minimum)

## Appetizers:

Calamari, Bruschetta, Crostino Pesto, Caprese

## Salad: (Select One)

Arya salad (mixed greens, oranges, feta, and marinated red peppers),

Caesar salad

## Entrees: (Select Four)

Pollo Firenze

Pollo Piccata

Pollo Marsala

Vegetarian Lasagna (vegetarian)

Eggplant Parmigiana (vegetarian)

Salmon Griglia

Bistecca (Steak with mushroom brandy sauce),

Seafood Pasta

Lasagna (beef)

Mushroom Ravioli (vegetarian)

Lobster Ravioli

Cioppino

## Sides: (Select Two)

Mixed Seasonal Vegetables

Garlic Mashed Potatoes

Pasta with your choice of sauce (tomatoes, pesto, alfredo and rosse)

Risotto

Mushroom Risotto

Rosemary Potatoes

## Dessert: Chocolate duet cake included

**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**

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# TEHRAN

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

### Appetizers: (Select Four)

Calamari, Bruschetta, Hummus, Falafel, Panir sabzi (fresh herbs, walnuts, feta cheese), Shirazi Salad (diced onion, tomato and cucumbers), Eggplant Borani (eggplant appetizer with mint, onions and whey), Mast O Khair (yogurt with cucumber dip), Mast O Mussir (yogurt with shallots), Dolmeh (grape leaves filled with fresh herbs, rice, tomato sauce), Samosa (phyllo dough filled with potato and herbs), Pomegranate Pistachio Meatball

### Arya Salad:

Mixed greens, oranges, feta cheese, persian cucumber, fresh tomatoes and marinated roasted sweet red peppers.

### Entrees:

White basmati rice topped with saffron included

### From the grill (Select Four)

Koobideh Kabob (Ground beef)

Barg (**Filet Mignon**)

Lamb Kabob (add \$5 per person)

Vegetarian Kabob

( Grilled Tomatoes included)

Chicken Kabob (Joojeh Kabob)

Salmon Shish Kabob

Shrimp Kabob (add \$5 per person)

N.Y Steak

### Stews (Select one)

Veggie Gheimeh Bademjan {eggplant and lentil ( 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)}

### Flavored rice & other Entrees (Select One)

Lentil date & raisin rice (Adas Polo)

Barberry rice (Zereshk Polo)

Sour cherry rice (Albaloo Polo)

Chicken Marsala ( add \$5pp)

Fava bean & dill rice {Baghali Polo (add lamb shank \$5pp)}

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

Pasta Primavera

Mushroom Ravioli ( add \$5pp)

Dessert: Baklava & 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**

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# ARYA

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

### Appetizers: (Select Five)

Calamari, Bruschetta, Hummus, Falafel, Caprese, Crostini Pesto, Eggplant Borani (eggplant appetizer with mint, onions and whey), Mast O Khair (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

Steak: N.Y steak topped with a mushroom shallot 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**

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# Dinner Plated Banquet menu

*Bronze Package \$25.00 per person*

## SALAD:

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

## ENTREE:

**Your choice of one of the following entrees:**

### Chicken Piccata

Pan seared chicken breast in our lemon caper sauce served with garlic mashed potatoes and sauteed vegetables

### Lubia Polo with Beef Koobideh

Basmati rice with green beans, tomatoes, diced beef, one skewer of beef koobideh kabob with side of shirazi salad

### Adas Polo with Boneless Chicken Kebab

Delicious marinated charbroiled boneless breast served with basmati rice mixed with lentils, dates, raisin.

### Penne Primavera (veggie)

Penne pasta sauteed with seasonal vegetables with garlic in a marinara cream sauce

### Gheimh Bademjan Stew (veggie avail)

Eggplant cooked in a special tomato sauce, yellow peas, onion sauce served with beef and basmati rice topped with saffron

### Chicken Curry Stew (veggie avail)

Chicken breast ,vegetables curry sauce and basmati rice

## DESSERT:

Chocolate duet cake

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# Dinner Plated Banquet Menu

## Silver Package \$ 35 per person

### APPETIZER

Hummus & Eggplant Borani,

### SALAD

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

### ENTREE

**Your choice of one of the following entrees:**

#### Chicken Marsala

Pan seared chicken breast in a marsala mushroom sauce Served with garlic mashed potatoes and vegetables

#### Mushroom Ravioli (veggie)

Mushroom filled ravioli with shallots, roasted red pepper, basil in a rose sauce

#### Lamb Shank with Baghali Polo

Basmati rice topped with dill weed and lima beans served with a seasonal braised lamb shank

#### Zereshk Polo with Boneless Chicken Kebab

Delicious marinated charbroiled boneless breast of chicken Served with basmati rice topped with saffron

#### Beef Koobideh Kabob

Two Juicy strip of charbroiled seasoned ground beef. Served with basmati rice topped with saffron and grilled tomato

#### Ghormeh Sabzi (veggie avail)

Sauteed vegetables, dried limes, beef, kidney beans served with basmati rice topped with saffron

#### Veggie Tower

Layers of mushroom,spinach,eggplant,tomatoes, on top of our flavored rice in a saffron yogurt sauce

#### Salmon Shish Kabob with saffron basmati rice

### DESSERT

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 Plated Banquet Menu

Gold Package \$48pp

## APPETIZER

Hummus & Eggplant Borani, Sambosa

## ENTREE

**Your choice of one of the following entrees:**

### **Veggie Tower**

Layers of mushrooms, spinach, eggplant, tomatoes on top of our flavored rice in a saffron yogurt sauce

### **Salmon Pesto**

Filet of salmon encrusted in Italian Herbs, parmesan and bread crumbs pan seared over fettuccine in a sun dried tomato basil pesto sauce

### **Shish Kabob (Filet Mignon)**

USDA choice, charbroiled juicy large chunks of filet Mignon marinated and skewered with onions, tomatoes, and green peppers

### **Chicken Shish Kabob with Zereshk Polo**

Chicken tender with bell peppers and onion charbroiled to perfection, serves with barberry saffron rice

### **Boneless Lamb Kabob (Lamb Tenderloin)**

Boneless lamb tenderloin with peppers and onion charbroiled and served with basmati rice topped with saffron

### **Lobster Ravioli**

With fresh tomatoes, asparagus, sun dried tomato, lobster cream sauce

### **Pollo Firenze**

Chicken stuffed with ricotta, mozzarella, spinach, baked topped with a lemon cream sauce, garlic mashed potatoes, veggies

### **Stews ( available vegetarian)**

Choose one of the stews ( fesenjoon, Gheimh, Ghormeh, Curry Stew)

## DESSERT

Combination of chocolate duet with baklava

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 Plated Banquet Menu

Platinum Package \$59 pp

## First Course

*Appetizer Mezze Platter:* Hummus, Eggplant Borani, Samosa, Falafel

## Second Course

Arya salad (baby mixed greens oranges, feta cheese, walnuts, roasted peppers, served in a light balsamic vinaigrette)

## Third Course

**Your choice of one of the following entrees:**

### Shish Liek (Lamb Chops)

Lamb chops marinated in our special saffron sauce, charbroiled to perfection.

### Chicken Barg with Zereshk Polo Rice

Chicken tender charbroiled to perfection, served with barberry saffron rice.

### Fesenjoon (veggie available)

Walnut pomegranate Stew, in a pomegranate sauce mixed with broiled chicken.

### Red Velvet Salmon

Salmon grilled and topped with our cherry reduction sauce, served with spinach, garlic mashed potatoes.

### Filet Mignon (Barg Kebab)

Filet mignon USDA choice, persian style served with basmati rice, saffron and grilled tomatoes.

### Veggie Tower

Layers of mushrooms, spinach, eggplant, tomatoes on top of our flavored rice in a saffron yogurt sauce.

### Cioppino

Combination of salmon, scallops, mussels and calamari served in a nice spicy tomato broth, garlic bread.

### N.Y Steak

with garlic mashed potatoes and veggies.

### Stews( choose one of the following)

(fesenjoon, Gheimh, Ghormeh, curry ) available vegetarian

### Mushroom Ravioli

sauteed in a rose sauce

## Fourth Course:

Dessert Trio: Chocolate duet, baklava, vanilla ice cream

## *Cocktail Style Appetizer Packages: (hors d'oeuvres)*

### Package #1 \$19 per person

Hummus

Eggplant Borani

Beef Koobideh skewers or Chicken Skewers

Bruschetta

Sambosa

### Package #2 \$27 per person

Mini Chicken Skewers

Borani Bademjoon (eggplant dip)

Sambosa

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

## Beverage Packages:

### Beer and Wine Package ( both locations)

Beer & house wine \$19 per guest for 2 hours of service, 3 hours \$25 per guest, 4 hours \$29 per guest. Add sangria station 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 room min 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		