

ARYA GLOBAL CUISINE

PRIVATE DINING AT IT'S BEST!

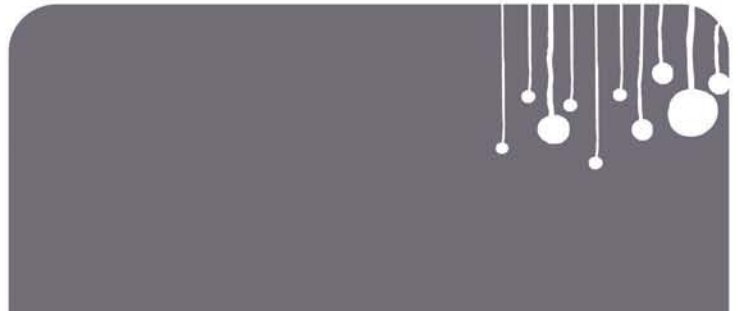
WELCOME TO ARYA,

We welcome you to Arya,
Allow us to make your next event a true success.
Choose from the many banquet Packages that we
have customized to entice your taste buds. From
authentic Persian Cuisine to great Italian and
American specialties and delectable desserts.
Personal Service beyond your expectations.
Whether a office gathering, or Personal event and
celebrations our staff goes out of their way to
make your guests happy.

**Voted Open Tables
Best Group Place &
Gatherings Top 10 in Silicon Valley**

We look forward to meeting you soon!

Mike & Fera Hashemi
Owners,



ARYA GLOBAL CUISINE

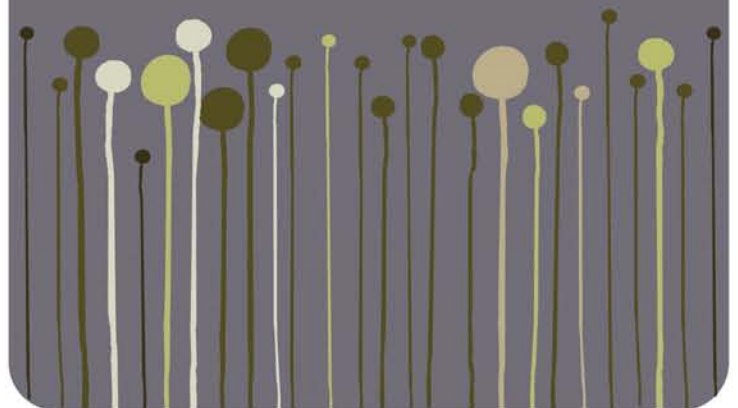
Choose from our Beautiful Banquet rooms or our
main dining room. Parties up to 250 guests.

**On Friday & Saturday
From 9pm to close we have
Live Music and Belly dancing
Fridays: Smooth Jazz/ or Italian Music by
Pasquale Esposito
Saturday nights, Music with Rushid**

**For Meetings: Please let us know your needs
Projector and Screen and microphone available**

**Call our Banquet Department for
any questions,**

408-996-9606



BUFFET STYLE PACKAGES

\$29 PER GUEST (lunch \$19)

APPETIZERS: Hummus, Sambosa

SALAD: House Salad

ENTRÉES: CHOOSE 4, Chicken kebab, Koobideh Kebab(ground beef),Pasta Primavera, Basmati Rice, Ghemieh Bademjoon (VEGE)

Add A DESSERT FOR \$4.95PP Host to choose
Chocolate duet, or crème brulee

\$35 PER GUEST (lunch \$25)

APPETIZERS: Hummus,Sambosa, Calamari

SALAD: House Salad

ENTRÉE'S: CHOOSE 4, Chicken Marsala, Chicken kebab, Koobideh Kebab,(ground beef) Basmati rice, Penne Primavera, Ghemieh bademjoon (VEGE), Baghali Polo LAMB SHANK.

Add a DESSERT for \$4.95 extra host to choose
Chocolate duet or Crème brulee

\$45 Per Guest (lunch \$35)

APPETIZERS: Calamari, Caprese, Borani Bademjoon, Hummus, Fresh vege platter

House Salad, Entrees: choose 4.

Salmon Pesto, N.Y Steak, Chicken Marsala, Penne Primavera,Chicken Kebab,Koobideh kebab (ground beef), Fesenjoon, Basmati rice, Lubia polo vegetarian mixed rice,

DESSERT: Fruit platter, chocolate duet cake

\$59 Per Guest (lunch \$49)

Appetizers: Calamari, Cheese platter, Caprese, Sambosa, Vege platter ,Borani Bademjoon, Hummus, **House Salad,**

Entrees: choose 5

Salmon Pesto, Pollo Firenze, Pasta Primavera, Chicken Kebab, Koobideh Kebab (ground beef), Filet Mignon (shish kebab), Lobster Ravioli, Cioppino

Basmati rice, Adas Polo mixed rice,

Dessert: Fruit Platter, chocolate duet cake, crème brulee.

\$69 per Guest (lunch \$59)

Appetizers: Calamari, Borani bademjoon, Shrimp Cocktails, Sambosa, Bruschetta, Mussels, Caprese, Hummus, **House Salad**

Entrees: choose 5 : Ossobucco, Pollo Firenze, Salmon Pesto, Penne Primavera, chicken Shish Kebab, Carved Beef tenderloin, Chicken Marsala, served with basmati rice, saffron potatoes, and seasonal vegetables,

Dessert: Fruit platter, chocolate duet cake, Crème Brulee.

Packages subject to change, plus taxes and gratuity. Please select Beverage Package.



Plate Descriptions

Ghemieh Bademjoon

Eggplant Stew cooked in a special sauce with tomato sauce,yellow peas.

Fesenjoon: Walnut Pomegrante stew with chicken or vegetarian

Lubia polo

Basmati rice mixed with green beans, tomato sauce with diced beef. (vege style no beef)

Cioppino: Fresh fish, shrimp, scallops, mussels, clams, calamari in a light spicy sauce.

Adas Polo

Basmati rice mixed with lentils, dates, raisons, And saffron.

Ossobucco: Tender veal shank braised with red wine, carrots, celery, onions, infused with frsh rosemary and sage.

Baghali Polo with Lamb Shank

Basmati rice topped with dill weed, and lima beans, served with our seasoned lamb shank.

Chicken Marsala

Pan seared chicken breast sautéed with mushrooms, shallots, in a garlic demi glaze Marsala wine sauce.

Pollo Firenze

Chicken breast stuffed with ricotta, mozzarella, parmesan, spinach and oven baked then topped with a lemon cream sauce.

Side dishes, saffron potatoes, seasonal vegetables, basmati rice.

All substitutions extra charge.

We have many more options available if there is a special dish on our menu that you would like please ask our banquet manager for details. Over 30 Vegetarian Options Available. Some changes are extra.



ARYA GLOBAL CUISINE

BANQUET PACKAGES

BEVERAGE PACKAGES

BEER & WINE PACKAGE

BEER & House Wine \$18 per Guest for 2 hours of service. 3 Hours \$22 per Guest. 4hours \$25 per person

WELL PACKAGE

Well drinks, beer, & house wine \$23 per Guest for 2 hours of Service. 3 Hours \$28 per Guest 4 Hours \$31 per guest.

CALL PACKAGE

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

PREMIUM PACKAGE

Premium drinks, beer, & house Wine \$30 per guest for 2 hours of service, 3 Hours \$35 per guest. 4 hours \$40 per guest.

CORDIAL PACKAGE \$7PP EXTRA PER HR

All cocktails and appetizer receptions have minimums to be spent. (food and beverage combined) plus tax and automatic gratuity.



ARYA GLOBAL CUISINE

PRIVATE DINING AT ITS BEST

Arya is available for all types of special events, (Wine & Food pairing, corporate parties, Holiday dinners, Team lunches, cocktail, appetizer receptions...etc)

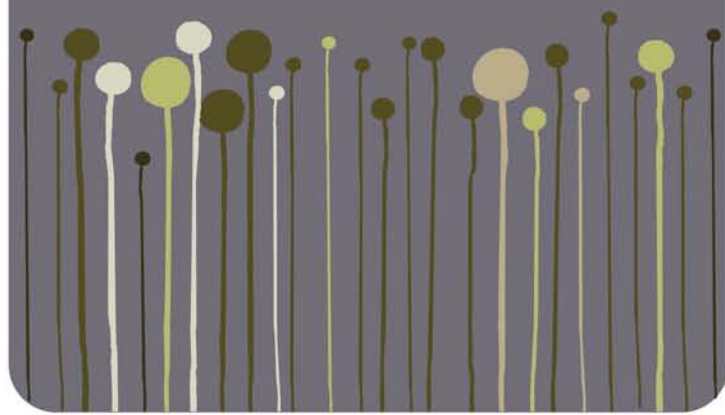
We can accommodate up to 250 guests
Catering available also

Many Vegetarian Options Available

Call our banquet manager

408-996-9606

Or email us at fera@aryarestaurant.com



Trays of Passed Appetizers

30 pieces per tray **\$45**

Borani Bademjoon:

A medley of sautéed eggplant, yogurt, onions, Garlic, mint and garnished with kashk (whey)

Hummus **\$35**

Mixture of tahini, garbanzo beans, fresh lemon juice, garlic and olive oil.

Bruschetta **\$30**

Toasted Italian bread spread with garlic, and topped with fresh tomatoes, basil, red onions, extra virgin olive oil, balsamic vinegar and fresh herbs.

Caprese

Fresh Buffalo mozzarella, sliced Roma tomatoes, drizzled with extra virgin oil and aged balsamic. **\$35**

Cheese Platter **\$30**

Baby Chicken Kebab **\$50**

Baby Beef Kebabs (koobideh) **\$45**

Shrimp Appetizer **\$60**

Veggie Platter **\$35**

Fruit platter **\$45**

Sambosa **\$30**

Dolmeh vege or with meat **\$45**

BUFFET STYLE APPETIZERS MENU

MENU 1 **\$14 PP**

Crispy Calamari, spinach artichoke dip, hummus, onion strings, Salad

MENU 2 **\$18 PP**

Calamari, Salad Olivieh, Caprese salad, fresh veggie platter, hummus

MENU 3 **\$22 PP**

Calamari, Salad Olivieh, Artichoke spinach dip, Caprese, Borani Bademjoon, Bruschetta, hummus

MENU 4 **\$28 PP**

Calamari, Salad Olivieh, cheese platter, fruit platter, Shrimp cocktails, Bruschetta, Borani bademjoon, onion strings, Salad, Hummus



PLATED BANQUET MENUS

SILVER PACKAGE **\$25 PP**

Starters: Caesar or House Salad

Entrées: Guest to choose one or Pre-order for large parties, ENTRÉES:

Pollo Madera, Beef Koobideh, or Chicken Koobideh, Penne Primavera, Ghemieh Bademjoon

Dessert: Chocolate Duet

BRONZE PACKAGE **\$30 PP**

Starters: Caesar or House Salad

Entrées: Salmon Parmigiana with pesto, Chicken Marsala, Penne Primavera, Chicken Kebab, Lubia Polo with koobideh Kebab

Dessert: Chocolate Duet

GOLD PACKAGE **\$40 PP**

Starters: Caesar or House Salad

Entrées: Salmon Parmigiana with Pesto, Baghali Polo with lamb shank, Penne Primavera, Filet Mignon (shish kebab), Chicken Madera, Adas Polo, Gheimeh Bademjoon stew (vege option available)

Dessert: Chocolate Duet, Crème Brule, OR Tiramisu

PLATINUM PACKAGE **\$50 PP**

STARTER: Arya Salad

Entrées: Salmon Parmigiana Pesto, Filet Mignon (shish kebab), Penne Primavera, Chicken Marsala, Lamb Chops (shish Lieks), Ossobucco, Cioppino, Chicken Shish Kebab, Fesenjoon

Dessert: Chocolate Duet, Crème Brule, or Tiramisu

Salmon Parmigiana served with fettuccine pasta, chicken dishes served with garlic mashed potatoes and mixed veggies, Kebabs served with basmati rice topped with saffron and grilled tomatoes.

Packages plus taxes and gratuities and Beverage Package.

Vegetarian Options Available. Over 30 Vege Dishes

Available. Ask us for details. Guest to Choose Entree, or for large Groups Please Pre-Order.

Arya Global Cuisine

Plated banquet menu

Gold Package

First Course

House or Caesar Salad

Second Course:

Your Choice of one of the following entree's:

Salmon Parmesan

Filet of salmon encrusted in Parmesan cheese, Italian herbs, and bread crumbs pan seared over fettuccine, in a sun dried tomato basil pesto sauce.

Baghali Polo with Lamb Shank

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

Penne Primavera (vege)

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

Filet Mignon (shish Kebab)

USDA Choice, charbroiled juicy large chunks of filet Mignon marinated and skewered with onions, tomatoes, and green peppers. Served with Basmati rice topped with saffron.

Chicken Madera

Pan Seared chicken breast in a Madera roasted red pepper mushroom cream sauce. Served with garlic mashed potatoes and vegetables.

Adas Polo (vege avail)

Basmati rice mixed with raisins, lentils, dates and saffron served with broiled chicken.

Gheimh Bademjoon Stew (vege avail)

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

Dessert:

Your choice of Tiramisu, Crème Brule, or Chocolate Duet Cake

Arya Global Cuisine

Silver package

Plated banquet menu

First Course

Caesar or House Salad

Second Course

Your choice of one of the following entrees:

Chicken Madera

Pan Seared chicken breast in a Madera roasted red pepper mushroom cream sauce. Served with garlic mashed potatoes and vegetables.

Beef Koobideh

Two Skewers of juicy strips of charbroiled seasoned ground beef. Served with basmati rice topped with saffron and grilled tomato.

Chicken Koobideh

Two skewers of juicy strips of ground boneless breast of chicken charbroiled. Served with basmati rice topped with saffron and charbroiled tomato.

Penne Primavera (vege)

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

Gheimh Bademjoon Stew (vege avail)

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

Dessert:

Chocolate duet cake

Arya Global Cuisine

Plated Banquet Menu

Bronze Package

First Course

Caesar or House Salad

Second Course

Your choice of one of the following entrees:

Salmon Parmesan

Filet of salmon encrusted in Parmesan cheese, Italian herbs, and bread crumbs pan seared over fettuccine, in a sun dried tomato basil pesto sauce.

Chicken Marsala

Pan seared chicken breast sauteed with mushrooms, shallots, and garlic, in a demi glaze Marsala wine sauce. Served with garlic mashed potatoes and sauteed vegetables.

Chicken Kebab

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

Lubia Polo with Beef Kebab (vege avail)

Basmati rice mixed with green beans, tomato sauce and diced beef, served with one skewer of ground beef kebab, and shirazi salad.

Penne Primavera (vege)

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

Dessert:

Chocolate Duet cake

Arya Global Cuisine

Plated Banquet Menu

Platinum Package

(the ultimate package with all the chefs favorite dishes)

First Course

Arya Salad

Baby mixed greens oranges, feta cheese
pine nuts, and roasted peppers, served in a light balsamic vinaigrette.

Second Course : Guest to choose one or Pre-order

Osso Bucco Milanese

Tender veal shank braised with red wine, carrots, celery
and onions, infused with fresh rosemary and sage.
Served with garlic mashed potatoes.

Cioppino (seafood)

A combination of fresh fish, shrimp, scallops, mussels, clams, and calamari,
served in a light spicy tomato broth, served with garlic toast bread.

Lamb Chops /Shish Liek

Lamb chops marinated in our special saffron sauce,
charbroiled to perfection and served with basmati rice with saffron.

Chicken Shish Kebab

Thick chunks of charbroiled chicken breast marinated in our special sauce
served with bell peppers, onions and basmati rice topped with saffron

Fesenjoon (vege avail)

Walnut Pomegranate Stew, in a pomegranate sauce mixed with broiled chicken
served with basmati topped with saffron.

Salmon Parmesan

Filet of salmon encrusted in Parmesan cheese, Italian
herbs, and bread crumbs pan seared over fettuccine,
in a sun dried tomato basil pesto sauce.

Filet Mignon (shish Kebab)

USDA Choice, charbroiled juicy large chunks of filet Mignon
marinated and skewered with onions, tomatoes, and green peppers.
Served with Basmati rice topped with saffron.

Penne Primavera (vege)

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

Chicken Marsala served with Garlic mashed potatoes and vegetables

Dessert: your choice of Tiramisu, crème Brule, Chocolate duet

Arya is the perfect Venue for all your events,
from Wedding Rehearsals to Birthdays, and Corporate Events,

We have two private rooms for your event.

Cooking Classes

Wine Tasting

Team Gatherings

Baby Showers

and much more.

Enjoy true hospitality at ARYA.

See u soon,

Mike & Fera Hashemi
Owners,