

Reza's Restaurants

Menu # 1

Choose Three Appetizers and Three Entrées

Appetizers

(Choice of Three Appetizers)

Hummus

(Puréed chick peas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Maust Khiair

Delicious creamy yogurt and chopped cucumber, flavored with mint

Couscous

Tiny grains of Middle-Eastern pasta, tender and fluffy, mixed with green peas, mushrooms, carrots and sweet bell peppers, and subtly seasoned with saffron. Served with vegetables in tomato sauce on the side.

Herbed Roasted Feta Cheese

Topped with roasted red pepper, black olives and tomatoes, finished with olive oil

Kashkeh Bodemjan

A dip of eggplant, curds, and whey, flavored with garlic and mint, served with pita bread

Grilled Mushrooms

Baba Ghannouj

A dip of Smoky roasted eggplant, with Tahini sauce (puree of sesame), garlic and lemon juice

Grilled Potatoes

Eggplant Steak

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Entrées

(Choice of Three Entrées)

All entrées are served with white rice, dill rice, soup, soft drinks, hot tea and dessert.

1. Filet Mignon Shish Kabob
2. Boneless Breast Chicken Kabob
3. Lamb Kabob
4. Seasoned Ground Beef Kabob
5. Chicken Koubideh (Seasoned Ground Chicken Kabob)
6. Gheimh Bodemjan (Eggplant Beef Stew)

\$21.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

All entrées served with our fresh baked Persian bread, vegetarian soup, and choice of Persian white or dill rice,

Menu # 2

Choose Three Appetizers and Three Entrees.

Appetizers

(Choice of Three Appetizers)

Hummus

(Puréed chickpeas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Maust Khair

Delicious creamy yogurt and chopped cucumber, flavored with mint

Couscous

Tiny grains of Middle-Eastern pasta, tender and fluffy, mixed with green peas, mushrooms, carrots and sweet bell peppers, and subtly seasoned with saffron. Served with vegetables in tomato sauce on the side.

Herbed Roasted Feta Cheese

Topped with roasted red pepper, black olives and tomatoes, finished with olive oil

Kashkeh Bodemjan

A dip of eggplant, curds, and whey, flavored with garlic and mint, served with pita bread

Grilled Mushrooms

Baba Ghannouj

A dip of Smoky roasted eggplant, with Tahini sauce (puree of sesame), garlic and lemon juice

Grilled Potatoes

Eggplant Steak

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Entrées

(Choice of Three Entrées)

All entrées are served with white rice, dill rice, soup, soft drinks, hot tea and dessert.

1. **Filet Mignon Shish Kabob**
2. **Boneless Breast Chicken Kabob**
3. **Seasoned Ground Beef Kabob**
4. **Sea Scallops**
5. **Extra Large Shrimp**
6. **Quail**
7. **White Fish Kabob**
8. **Broiled Salmon or Salmon Kabob**
9. **Fessenjan** (Cornish hen, simmered in pomegranate and walnut sauce)

\$24.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

Menu # 3

Choose Five Appetizers and Two Entrees.

Appetizers

(Choice of Five Appetizers)

Hummus

(Puréed chickpeas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Maust Khair

Delicious creamy yogurt and chopped cucumber, flavored with mint

Couscous

Tiny grains of Middle-Eastern pasta, tender and fluffy, mixed with green peas, mushrooms, carrots and sweet bell peppers, and subtly seasoned with saffron. Served with vegetables in tomato sauce on the side.

Herbed Roasted Feta Cheese

Topped with roasted red pepper, black olives and tomatoes, finished with olive oil

Kashkeh Bodemjan

A dip of eggplant, curds, and whey, flavored with garlic and mint, served with pita bread

Grilled Mushrooms

Baba Ghannouj

A dip of Smoky roasted eggplant, with Tahini sauce (puree of sesame), garlic and lemon juice

Grilled Potatoes

Eggplant Steak

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Entrées

(Choice of Two Entrées)

All entrées are served with white rice, dill rice, soup, soft drinks, hot tea and dessert.

1. Broiled Salmon

Fresh filet of Salmon, carefully seasoned and oven-broiled

2. Lamb Chops

3. Filet Mignon

4. Extra Large Shrimp Kabob

\$26.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

Menu # 4

Choose Five Appetizers and Three Entrees.

Appetizers

(Choice of Five Appetizers)

Hummus

(Puréed chickpeas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Maust Khair

Delicious creamy yogurt and chopped cucumber, flavored with mint

Couscous

Tiny grains of Middle-Eastern pasta, tender and fluffy, mixed with green peas, mushrooms, carrots and sweet bell peppers, and subtly seasoned with saffron. Served with vegetables in tomato sauce on the side.

Herbed Roasted Feta Cheese

Topped with roasted red pepper, black olives and tomatoes, finished with olive oil

Kashkeh Bodemjan

A dip of eggplant, curds, and whey, flavored with garlic and mint, served with pita bread

Grilled Mushrooms

Baba Ghannouj

A dip of Smoky roasted eggplant, with Tahini sauce (puree of sesame), garlic and lemon juice

Grilled Potatoes

Eggplant Steak

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Entrées

(Choice of Three Entrees)

All entrées are served with white rice, dill rice, soup, soft drinks, hot tea and dessert.

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| 1. Filet Mignon | 2. Lamb Chops |
| 3. Lamb Kabob | 4. Extra Large Shrimp Kabob |
| 5. White Fish Kabob | 6. Chilean Sea Bass |
| 7. Broiled Salmon or Salmon Kabob | 8. Extra Large Sea Scallops |

\$29.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

Menu # 5

Includes all items below

Appetizers

Hummus

(Puréed chickpeas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Grilled Mushrooms

Grilled Potatoes

Vegetarian Entrées

All entrées are served with white rice, dill rice ,vegetarian biryani rice, soup, soft drinks, hot tea and dessert.

Dolmeh Felfel (Stuffed Green Pepper)

A tender sweet green pepper, stuffed with your choice of spinach or mushrooms, with cheese, in a delicately spiced Persian tomato sauce, then baked

Grilled Portabella Mushrooms

Served on a zesty tomato sauce with green pepper and feta cheese

Eggplant Steak (Superb)

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Falafel

Vegetarian meatball

\$19.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

Menu # 6

Choose Three Appetizers and Three Entrees.

Appetizers

(Choice of Three Appetizers)

Hummus

(Puréed chickpeas, sesame butter, lemon juice, garlic)

Tabbouli

A refreshing salad of cracked wheat, parsley, tomatoes, and scallions, with a dressing of olive oil, lemon juice, and fresh mint

Maust Khisar

Delicious creamy yogurt and chopped cucumber, flavored with mint

Couscous

Tiny grains of Middle-Eastern pasta, tender and fluffy, mixed with green peas, mushrooms, carrots and sweet bell peppers, and subtly seasoned with saffron. Served with vegetables in tomato sauce on the side.

Herbed Roasted Feta Cheese

Topped with roasted red pepper, black olives and tomatoes, finished with olive oil

Kashkeh Bodemjan

A dip of eggplant, curds, and whey, flavored with garlic and mint, served with pita bread

Grilled Mushrooms

Baba Ghannouj

A dip of Smoky roasted eggplant, with Tahini sauce (puree of sesame), garlic and lemon juice

Grilled Potatoes

Eggplant Steak

A thick lengthwise slice of eggplant brushed lightly with olive oil and broiled, served in a hearty onion, tomato, garlic, and herb sauce

Entrees

(Choice of One Entree)

1. Boneless Breast Chicken Kabob

2. Seasoned Ground Beef Kabob

3. Chicken Koubideh (Seasoned Ground Chicken Kabob)

\$19.95 per person

Tax and gratuity will be added to your bill. 50% deposit at the time of signing the contract and the balance is due a week before the event.

Reza's Restaurants

Bar Packages

Package # 1

House wine and beer

Wine: Chablis, Rose and Burgundy
Beers: MGD and Miller Lite

One hour
\$9.00

Three hours
\$15.00

Package # 2

Full bar (Well drinks, house wine and beer)

House: Gin, Tequila, Vodka, Rum, Scotch and Brandy
Beers: MGD and Miller Lite
Wine: Chablis, Rose and Burgundy

One Hour
\$11.00

Three Hours
\$18.00

Package # 3

Top shelf, house wine and beer

Top shelf: Martell, Hennessy, Dewars, Early Time, Bacardi, Tanqueray,
Johnny Walker (Red & Black), Kettle One, Finlandia,
Jim Beam, J&B, Absolute, Canadian Club, Seagram's V.O.

Wine (House selection): Merlot, Cabernet, Chianti, Shiraz, Pinot Noir,
Chardonnay, Pinot Grigio, Zinfandel and Sauvignon Blanc.

Beers: Amstel Lite, MGD, S. Adams, Corona and Miller Lite

One Hour
\$12.00

Three Hours
\$20.00