



Faze 1
CATERING

FAZE 1 CATERING

Curated Menus & Private Dining Experiences

Chef-driven catering focused on execution, consistency, and understated elegance.

Pricing reflects ingredients, preparation, staffing, and reliability. A deposit is required to secure your date. Menus are intentionally curated to ensure quality and execution. Travel, rentals, and specialty requests are additional. Availability is limited; early booking is recommended.

Minimum Guest Count: 25 guests. Intimate gatherings may be considered on a case-by-case basis for select dates and experiences, depending on scope and availability.

Menus are seasonal and subject to change based on availability and execution standards.



Service Tiers

Express Drop-Off

A streamlined option designed for efficiency, reliability, and quality.

Includes:

- ❖ One curated menu selection
- ❖ Bread service
- ❖ Disposable serving ware
- ❖ Menu labeling
- ❖ Scheduled drop-off delivery

\$30 per person

****Fixed menu · Delivery only***

Chef's Buffet

An elevated buffet experience with thoughtful presentation and optional on-site support.

Includes:

- ❖ Up to two menu selections
- ❖ Bread service
- ❖ Salad of choice
- ❖ Chafing dishes
- ❖ Full setup and breakdown
- ❖ House-made sauce or finishing garnish

\$45 per person · \$100 per Chef Attendant*

Private Chef Experiences

A fully hosted dining experience designed around service, pacing, and customization.

Includes:

- ❖ Customized menus
- ❖ Dedicated culinary staffing
- ❖ Table setup and breakdown
- ❖ Exclusive service throughout the experience

\$100–\$180 per person · \$100 per Chef Attendant*

*Chef Attendant includes two hours of service. Additional time is billed at \$30 per hour.



Menu Selections

CHICKEN



Chicken Parmesan

Garlic Herb Pasta, Roasted Seasonal Vegetables, Buttered Broccoli

Margherita Chicken

Basil Cream Pasta, Grilled Squashes, Artichoke & Tomato Ragout

Chicken Marsala

Butter-Whipped Potatoes, Haricot Verts, Vichy Carrots

PORK & SEAFOOD



Pork Tenderloin

Wild Rice, Roasted Root Vegetables, Buttered Broccoli

Smothered Pork Chops

Mashed Potatoes, Mushroom Ragout

Salmon Filet

Lemon Herb Rice, Garlic Asparagus

Shrimp Étouffée

White Rice, Maque Choux, Garlic Broccolini

BEEF



Beef Stroganoff

Egg Noodles, Broccolini, Vichy Carrots

Braised Beef Short Ribs

Mascarpone Polenta, Sautéed Broccolini

Beef Steak Skewers

Cilantro Rice, Seasonal Grilled Vegetables

SALADS



Caesar Salad

Romaine, Cherry Tomatoes, Focaccia Croutons, Roasted Garlic, Parmesan, Caesar Dressing

House Salad

Mixed Greens, Cherry Tomatoes, Shredded Carrot, Pickled Onions, Cucumbers, Croutons, Balsamic Vinaigrette

Arugula Caprese (+\$2)

Kale Salad (+\$2)

Burgundy Poached Pear (+\$2)