



# 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

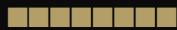
#### **Salmon Filet**

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)**