

 **Taheri's**
MEDITERRANEAN
Restaurant and Catering

Sean Taheri

sean@taheris.com

(925) 933-1000

Fax: (925) 933-1722

www.taheris.com

2999-A Oak Road
Walnut Creek, CA 94597

Hi Anne,

Please refer to our website www.taheris.com and you will find our breakfast, lunch and dinner corporate package lunches (dinner is the same as Lunch menu but it is a \$1.00 more person).

We accept lunch and dinner reservations for large groups and we usually design a menu for their occasion either a set menu or a buffet menu. We gather the information for their event and provide a proposal for their function.

I am always available day or night for any questions at 925-933-1000.

Please let me know if you have any questions.

Thank you so much for your interest.

Sean Taheri

From: Anne Wolf [<mailto:awolf@cccba.org>]

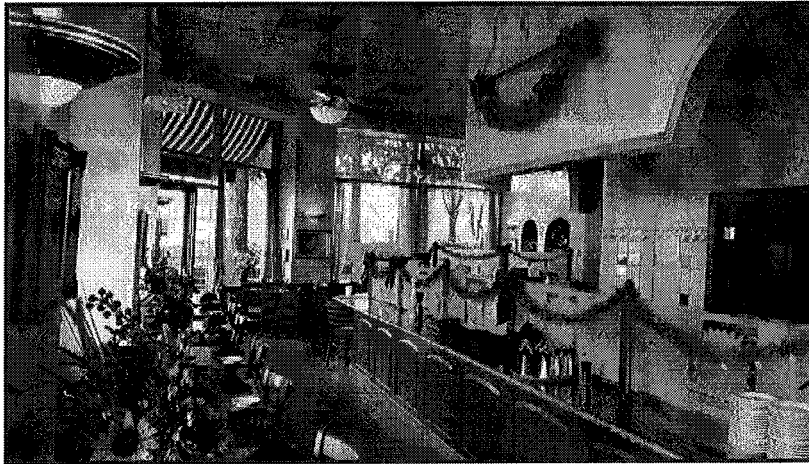
Taheri's Mediterranean Restaurant and Catering

FEATURING ITALIAN, GREEK, SPANISH AND MIDDLE EASTERN CUISINE FROM AN EXHIBITION KITCHEN WHICH INCLUDES AN IMPORTED WOOD-BURNING OVEN

Taheri's Mediterranean Restaurant and Catering

“Our exhibition kitchen produces a large menu featuring many selections from all over the Mediterranean which are sure to please everyone's tastes. You may begin with the very popular Mediterranean Platter which includes housemade Grapeleaf Dolmas, tasty Hummus, Tabouli and Eggplant Puree accompanied by our Flat Bread from the wood-burning oven. Or, perhaps start with the succulent Sea Scallops which are grilled with a touch of Saffron and fresh lemon.”

Honey Lynn and Sean Taheri, Owners



2999 Oak Road, Walnut
Creek, CA 94596

Just north of Embassy Suites
Hotel, across from Pleasant
Hill BART station

(925) 933-1000
Fax: (925) 933-1722

Reservations:
(925) 933-1000


Hours


Lunch:
Monday-Friday 11:30am - 3pm

Dinner:
Monday-Thursday 5pm-9pm
Friday & Saturday 5pm-10pm

Visa, Mastercard, American Express
and Diners Club accepted

Corporate and Full Service Catering,
Take-Out Menu and Fax-to-Go

 [Catering Menu](#)

 [Take-Out Menu](#)

Validated parking available in
adjacent Vodafone Plaza garage

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[HOME](#)

[LUNCH MENU](#)

[DINNER MENU](#)

[CATERING MENU](#)

[WINE LIST](#)

[DESSERT MENU](#)

[CONTACT US](#)

~ DESSERTS ~

- Tiramisu with berry sauce 6.50
- Chocolate Walnut Tart with caramel sauce 6.50
- Crème Brûlée 6.50
- Fresh Fruit Crepe with citrus cream cheese filling and served with Vanilla Ice Cream 7.50
- Fresh Fruit Crisp baked seasonal fresh fruit topped with Cinnamon Oats 6.50
- New York Style Cheesecake with berry sauce 6.50
- Fresh Seasonal Berries with crème fraîche 3.95
- Baklava 4.95
- Gelato 4.95
- Sorbet 4.95
- Biscotti 2.95

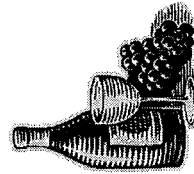
COFFEE DRINKS

(for doubles add .75, decaf available)

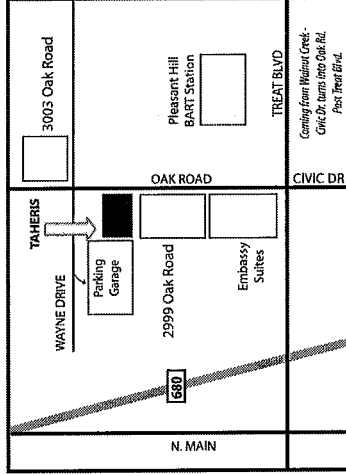
- Coffee 2.50
- Café au Lait 2.95
- Espresso 2.50
- Café Latte 3.50
- Café Mocha 3.95
- Cappuccino 3.00
- Hot Tea 3.50

selection includes:

- Vanilla Bean, Organic Earl Grey, African Nectar, Marrakesh Mint Green Tea,
- Chamomile Citrus, Orange Juice, Green Tea Tropical, or
- Darjeeling Choice Estate



Ask about our wine selection



Validated parking is available at 2999 Oak Road

Phone your order to:

(925) 933-1000

Fax your order to:

(925) 933-1722

Hours of Operation:

Mon-Thurs

11:30 am - 3pm, 5pm - 9pm

Friday

11:30 am - 3pm, 5pm - 10pm

Saturday

5pm - 10pm

Ask about full-service catering!

www.taheris.com



Lunch, Dinner & Take-Out Menu

(925) 933-1000

2999~A Oak Road

Walnut Creek

www.taheris.com

Taheri's Catering Menu

With over twenty one years of catering, banquet and restaurant experience, the Taheri's use their expertise to provide premium services for your meetings, classes and special occasions. We are certain you will find our operation meets the high standards you are searching for because our focus is on the quality and presentation of our food. Taheri's Restaurant uses only the freshest produce, meats and other ingredients to prepare the meals and our selection of menu items allows for a large variety of dishes to choose from.

Taheri's specializes in corporate catering. We have a very experienced team of cooks and delivery personnel to handle all of your catering needs. We provide catering services for five to five hundred guests.

Our services include a delivery person to set up the buffet using a linen tablecloth, all the necessary paper products or china, serving utensils, and requested meal using nice baskets, trays and chafing dishes. The delivery person will set up a very nice presentation and return at the requested time to clean and pick up our equipment.

Taheri's makes ordering easy. Enclosed is a catering order sheet which you may copy to fax your orders by simply filling in the blanks, or call to place your order. Also, the corporate package menus are designed to make menu planning simple.

Taheri's Restaurant also provides full-service catering and banquet facilities. Based on the type of event, we will prepare a customized menu, an itemized list of needed rentals and staff, and an estimated cost analysis. Just call with the details of your event!

Enjoy our delicious food and excellent services. We look forward to working with you!



SALADS

(Five-order minimum)

Grilled Chicken Salad - breast of chicken served on a bed of mixed greens and marinated red cabbage with balsamic vinaigrette	6.50
Szechuan Chicken Pasta Salad with bell pepper and bean sprouts on a bed of greens	
Full order	6.50
Half order	3.50
Grilled Chicken Caesar Salad	6.50
Caesar Salad - chopped romaine with a creamy caesar dressing	2.00
Greek Salad with tomato, cucumber, feta cheese and fresh mint	2.25
Baby Red Potato Salad	2.50

Fruit Salad various in-season fruits	2.95
Mixed Green Salad with tomato, cucumber, bell pepper and balsamic vinaigrette	2.00
Pesto Pasta Salad with fusilli and farfalle pasta, olives, prosciutto, cucumbers, garlic and tomato	
Full order	6.50
Half order	3.50
Italian Salad with chopped romaine, roma tomatoes, pepperoni, salami, mozzarella cheese, peperoncinis and homemade croutons tossed in italian vinaigrette	2.50
Insalata Caprese (seasonal) with beefsteak tomatoes, fresh mozzarella, fresh basil and balsamic vinaigrette	3.95
Spinach Salad with feta cheese, prosciutto, walnuts and balsamic vinaigrette	2.50
Albacore Tuna Salad with pasta shells, green onion and fresh parsley	6.50
Curry Chicken Salad with diced chicken breast, bell peppers and raisins tossed in a honey-curry dressing	6.50
Mediterranean Pasta Salad - bowtie pasta tossed with garbanzo and kidney beans, artichoke hearts, kalamata olives, feta cheese, roma tomatoes and balsamic vinaigrette	2.95
Seafood Salad - grilled king salmon served on a bed of mixed greens with capers and lemon vinaigrette	10.95
Jicama Salad with chopped romaine, avocado, roma tomatoes and lemon olive oil dressing	3.00



GOURMET SANDWICHES

Meat and Cheese Platter including ham, roast beef, grilled breast of turkey and chicken, mozzarella and cheddar cheeses with lettuce, tomato, assorted breads, mustard, mayonnaise, cranberry sauce and pickles	6.00
Turkey and Avocado - roasted turkey breast with avocado, roma tomato,	6.00

lettuce and mayonnaise served on croissant	
BBQ Chicken Sandwich - grilled chicken breast in BBQ sauce with smoked gouda cheese, lettuce, tomato, and red onions, served on seeded roll	6.95
Italian Sausage Sandwich - served warm on toasted french roll topped with roasted bell peppers, caramelized onions, mozzarella and marinara sauce	6.95
Grilled Vegetable Sandwich with grilled zucchini and squash, mozzarella cheese, lettuce, tomato and dijonaise	5.95
Grilled Salmon Sandwich - grilled king salmon with lettuce, tomato, and dill sauce served on a french baguette	7.95
Roast Beef with lettuce and tomato	5.95
Roasted Chicken on flat bread or seeded roll with lettuce, tomato, mozzarella and roasted bell peppers	5.50
Black Forest Ham and monterey jack cheese, lettuce and tomato on a seeded roll	5.50
Roasted Turkey Breast and cranberry sauce, lettuce and tomato on a seeded roll	5.50
Panini - grilled eggplant, lettuce, tomato and feta cheese on a seeded roll	5.95
Tuna and Salsa Fresca on a seeded roll	5.50



HOT ENTRÉES

*(All entrées are served with bread and butter
24-hour notice, please; five-order minimum)*

Roast Beef - tender thinly sliced roast beef served with creamy gravy, garlic mashed potatoes and vegetables	9.95
Beef Marsala -thin slices of beef tenderloin with mushrooms, onion, green beans and marsala wine tossed with fettuccine pasta	9.95

Fresh Fish of the Day served with basmati rice and vegetables		A.Q.
Roasted Turkey Breast and cranberry with gravy, potatoes and vegetables		8.95
One-Half Roasted Chicken served with potatoes and mixed vegetables		8.95
Grilled Breast of Chicken in Champagne Sauce served with potatoes and vegetables		8.95
Grilled Breast of Chicken in Sesame Sauce served with fried rice and vegetables		8.95
Teriyaki Chicken Skewers - chicken breast skewered with pineapple chunks, bell pepper, onion and mushrooms grilled with Teriyaki sauce served with white rice		8.95
Grilled Breast of Chicken in BBQ Sauce served with potatoes and vegetables		8.95
Chicken Linguini in a light pesto cream sauce		7.95
Chicken Stew with vegetables and potatoes, served with basmati rice		7.95
Grilled Chicken Kabob served with basmati rice and vegetables		8.95
Chicken Caccitore - chicken breast with bell peppers, onion, tomatoes, wine and tomato sauce served with basmati rice		8.95
Chicken Piccata - chicken breast with capers and lemon sautéed in white wine, served with potatoes and vegetables		8.95
Grilled Lamb Kabob served with basmati rice and vegetables		10.95
Pizzas - from the wood-burning oven	8"	12"
Italian Sausage Pizza	7.95	12.95
Taheri's Pizza	7.95	12.95
Vegetarian Pizza	7.95	12.95
Margherita Pizza	7.95	12.95
Pepperoni Pizza	7.95	12.95
Ravioli - homemade pasta filled with chard, ricotta and parmesan cheeses topped with marinated tomatoes		7.25
Spaghetti with meatballs		7.95
Chicken Ravioli topped with marinated tomatoes		7.95
Vegetable Lasagna layered with ricotta cheese, zucchini, yellow squash, eggplant, mushrooms, baby spinach, then topped with mozzarella and marinara sauce		7.25

Veal Lasagna layered with ricotta cheese, baby spinach, ground veal, then topped with mozzarella and marinara sauce	8.50
Vegetable Cannelloni fresh crepe filled with baby spinach, ricotta and parmesan cheeses, then topped with mozzarella and marinara sauce	7.25
Veal Cannelloni fresh crepe filled with ground veal, baby spinach, ricotta and parmesan cheeses, then topped with mozzarella and marinara sauce	8.50
Fettuccine Marco Polo with chicken breast, baby spinach, garlic, basil, and roma tomatoes in a light curry sauce (may substitute rice) with shrimp	8.95 9.95
Farfalle Pasta with prosciutto, roma tomatoes, baby spinach, sun-dried tomatoes, lemon zest and light cream	7.95
Angel Hair Pasta with baby spinach, mushrooms, tomatoes, zucchini and squash in a light marinara sauce	7.25
Chicken Fajitas served with rice, beans, salsa and guacamole	8.95
Chicken Enchiladas served with rice, beans, salsa and guacamole	8.95
Vegetarian or Chicken Burritos served with spanish rice and refried beans	7.95
Hamburgers, Turkey Burgers or Vegetarian Burgers served with all the condiments	6.95



FANCIER FARE

Grilled Lamb Loin - served with mint chutney, portabella mushrooms, roasted baby red potatoes and vegetables	16.95
Grilled Beef Kabob - grilled marinated filet mignon served with saffron basmati rice and vegetables	13.95
Chicken Valencia - stuffed chicken breast with prosciutto, Montrachet cheese and fresh herbs topped with roasted red bell pepper sauce and	10.95

served with roasted baby red potatoes and vegetables	
Spanish Paella - with spicy italian sausage, gulf shrimp, chicken, clams, mussels, green beans and tomatoes tossed with saffron basmati rice	10.95
Spaghettini with shrimp, capers, fresh basil and goat cheese tossed in olive oil and white wine	10.95
Scallop Linguini with sun-dried tomatoes and fresh basil in a light tomato cream sauce	10.95
Shish Kabob - marinated chicken and lamb tenderloin is skewered with bell peppers and onion, served with saffron basmati rice and sauteed vegetables	12.95



HORS 'OEUVRES
(3 pieces per order)

Grape Leaf Dolmas	2.95
English Cucumber with fresh mint and feta cheese	2.50
Baby Red Potatoes with dill sauce and caviar	2.95
Smoked Salmon on baguette with dill sauce and fresh dill	4.95
Grilled Jumbo Prawns with basil butter or saffron butter	7.95
Phyllo Triangles filled with chard, ricotta and sage	2.95
Mini Muffins with turkey and cranberry	2.95
Saffron Chicken Tenderloin Skewers	2.95
Sesame Chicken Tenderloin Skewers	2.95
Grilled Italian Sausage pieces in BBQ sauce	2.50
Focaccia Bruchettes topped with eggplant puree	2.50
Homemade Potato Chips and Salsa	2.50
Assorted Crudités with mustard sauce	2.25

Fresh Fruit and Assorted Cheese platter served with baguette, crackers and roasted walnuts	3.95
Aram Finger Sandwiches	2.50
Mediterranean Platter with dolmas, hummus, tabouli, eggplant purée and flat bread	2.95
Antipasto Platter with pepperoni, mozzarella, artichoke hearts and grilled vegetables	3.95
Spinach And Cheese Dip - spinach, artichoke hearts, shallots, garlic, spices and a mixture of cheeses served with our homemade garlic croutons	3.95
Grilled Sea Scallops - brushed with a touch of saffron and served skewered with grilled zucchini and squash	7.95
Mediterranean Meatballs with marinara Sauce	2.95



BREAKFAST
(Five order minimum)

Italian Roast Coffee	.95
Airpot (yields 15 cups)	8.95
Teas	1.50
Fresh Squeezed Orange Juice	2.50
Pitcher (yields 8-10 cups)	9.00
Assorted Muffins	1.00
Assorted Pastries	1.50
Assorted Bagels with Cream Cheese	1.50
Fresh Fruit Platter	2.50
9" Ham and Cheese or Spinach Quiche	15.00

Scrambled Eggs	2.95
Bacon or Sausage	2.95
French Toast (2 Pieces per person)	2.95
Belgian Waffles (2 Pieces per person) with fresh strawberries and whipped cream	5.50
Eggs Benedict (1 per person)	2.95



DESSERTS

Chocolate Pecan Tart	3.95
New York Style Cheesecake	3.25
Berries with Crème Fraiche	3.95
Tiramisu with Berry Sauce	3.25
Cookies	.95
Brownies	.95
Baklava	2.95
Napoleons	2.50
Chocolate Eclairs	2.50
Fruit Tarts	2.50



BEVERAGES

Soft Drinks	1.25
Calistogas	1.25
Iced Tea	.95
Milk	1.25
Beer	A.Q.
Wine	A.Q.



CORPORATE PACKAGE MENUS

*Served with Focaccia Bread

Breakfast #1	3.95
Coffee, Tea	
Assorted Muffins, Pastries and Bagels	
Breakfast #2	4.95
Coffee, Tea	
Assorted Muffins and Pastries	
Bagels with Cream Cheese	
Fresh Squeezed Orange Juice	
Breakfast #3	7.25
Coffee, Tea	
Assorted Muffins and Pastries	
Bagels with Cream Cheese	
Fresh Fruit Platter	
Fresh Squeezed Orange Juice	

Breakfast #4 Coffee, Tea Fresh Fruit Fresh Squeezed Orange Juice Quiche	8.00
Breakfast #5 Coffee, Tea Assorted Muffins, Bagels and Pastries Fresh Fruit Platter Fresh Squeezed Orange Juice Quiche	8.95
Breakfast #6 Coffee, Tea Fresh Squeezed Orange Juice Assorted Muffins, Bagels and Pastries Fresh Fruit Bacon or Sausage Scrambled Eggs	9.95
Breakfast #7 Coffee, Tea Fresh Squeezed Orange Juice Fresh Fruit French Toast with Maple Syrup Bacon or Sausage	10.00
Breakfast #8 Coffee, Tea Fresh Squeezed Orange Juice Belgian Waffles with Strawberries, Cream & Maple Syrup Bacon or Sausage	10.25
Breakfast #9 Coffee, Tea Fresh Squeezed Orange Juice Eggs Benedict (1 per person) Fresh Fruit Assorted Muffins	10.75
Lunch # 1 Box Lunch Containing: Assorted Sandwiches	9.95

Pasta, Potato, Fruit or Green Salad	
Cookie	
Lunch # 2	9.95
Assorted Sandwiches	
Szechuan Chicken Pasta Salad	
Assorted Cookie	
Lunch # 3	10.50
Meat and Cheese Platter	
Mediterranean Pasta Salad	
Homemade Potato Chips	
Cookies	
Lunch # 4	10.50
Assorted Sandwiches	
Soup of the day	
Cookie	
Lunch # 5	10.50
Assorted Gourmet Sandwiches (Italian Sausage, Turkey Avocado, BBQ Chicken, Roast Chicken, Panini)	
Mediterranean Pasta Salad	
Fruit Tarts	
Lunch # 6	11.95
Hamburgers, Turkey Burgers and Veggie Burgers (with all condiments)	
Homemade Potato Chips or Potato Salad	
Brownies	
*Lunch # 7	10.50
Grilled Chicken Salad with Balsamic Vinaigrette	
Baby Red Potato Salad	
Fruit Bars	
*Lunch # 8	10.50
Chicken Caesar Salad	
Fruit Salad	
Assorted Cookies	
*Lunch # 9	11.95
Mixed Green Salad with Tomato and Cucumber	
Ravioli	
Brownies	

*Lunch # 10	11.95
Caesar Salad	
Veal or Vegetable Lasagne	
Cheesecake	
*Lunch # 11	11.95
Greek Salad	
Chicken Ravioli	
Berries with Cream	
*Lunch # 12	11.95
Caesar Salad	
Veal or Vegetable Cannelloni	
Fresh Fruit Platter	
*Lunch # 13	11.95
Green Salad with Tomato and Cucumber	
Grilled Breast of Chicken in Champagne Sauce	
Basmati Rice and Vegetables	
Brownies	
*Lunch # 14	11.95
Greek Salad	
Grilled Chicken Kabob	
Basmati Rice and Vegetables	
Apple Crumb Bars	
*Lunch # 15	11.95
Green Salad with Tomato and Cucumber	
Grilled Breast of Chicken in BBQ Sauce	
Roasted Baby Potatoes	
Vegetables	
Fruit Bars	
*Lunch # 16	11.95
Green Salad	
Roasted Turkey Breast	
Potatoes & Vegetables	
Brownies	
*Lunch # 17	11.95
Italian Salad	
Chicken Caccitore with Basmati rice	
Fruit Bars	

<p>*Lunch # 18 Insalata Caprese Chicken Piccata Roasted Potatoes & Vegetables Brownies</p>	11.95
<p>*Lunch # 19 Fettuccine Marco Polo with Chicken (with Shrimp Add \$1.00) Fruit Salad Brownies</p>	11.95
<p>*Lunch # 20 Curry Chicken over Rice Jicama Salad Fruit Bars</p>	11.95
<p>*Lunch # 21 Farfalle Pasta Caesar Salad Brownies</p>	11.95
<p>*Lunch # 22 Angel Hair Pasta Caesar Salad Fruit Tarts*</p>	11.95
<p>Lunch # 23 Spaghetti with Meatballs Italian Salad Berries with Cream</p>	11.95
<p>*Lunch # 24 Green Salad Chicken Stew with Basmati Rice Lemon Bars</p>	11.95
<p>*Lunch # 25 Caesar Salad Chicken Linguini Apple Crumb Bars</p>	11.95
<p>*Lunch # 26 Spinach Salad Roast Beef with Gravy Mashed Potatoes & Vegetables</p>	12.50

Egg Rolls
Green Salad
Cookies

Flavors from the Sea

***Lunch # 34** **14.95**

Seafood Salad with King Salmon
Fresh Fruit Salad
White Chocolate Cheesecake

***Lunch # 35** **12.95**

Jicama Salad
Spanish Paella
Napoleons

***Lunch # 36** **12.95**

Spinach Salad
Spaghettini with Shrimp
Fruit Tarts

***Lunch # 37** **13.95**

Italian Salad
Scallop Linguini
Chocolate Eclairs

Gourmet Meals

***Lunch # 38** **13.95**

Insalata Caprese
Chicken Valencia with Roasted Potatoes and Vegetables
Cheesecake

***Lunch # 39** **16.95**

Spinach Salad
Grilled Lamb Loin with Portabella Mushrooms Served with
Roasted Potatoes and Vegetables
Fruit Tarts

***Lunch # 40** **16.95**

Greek Salad
Grilled Beef Kabob with Basmati Rice and Vegetables Napoleons