

CAZBAR

Special Events & Groups Menus

These menus are designed for groups over 12 so that we can provide a smooth and relaxing Cazbar experience for your guests & our kitchen staff.

MENU OPTIONS

The menus can be modified upon request and special dietary needs can be addressed in each menu.

Pricing is per guest, taxes and gratuities of 20% are additional.

Menu options that we offer.

SEMI-PRIVATE ROOMS

We have semi-private dining rooms that offer a more exclusive and customized approach to events. We have many audio and video options to make your event more memorable as well as private belly dancing shows. Pricing for these rooms are based on the night of your event, Dancers and use of Audio and Video equipment

CAKES

If your group is celebrating a birthday or similar event that will require a cake, our pastry chef can bake off a personalized cake for any size group. Cake pricing is \$39 for up to 12 guests and \$59 for up to 24 guests.

Cakes must be ordered 7 days in advance through our online event request form.

Cakes can be brought out with sparklers and our singing service staff. If your event is on a Thursday, Friday or Saturday evening during our Belly Dancing Shows, We can arrange our dancer to bring your cake to your party and take pictures with the guest of honor.

Please let your event coordinator know as much details as possible to make your event the talk of your group.

To reserve your space, contact us at doner@cazbar.pro



Suttang Party Menu

\$55 per guest

All Courses served Home-Style for sharing

Dine Like Royalty

First Course

Hummus, Baba Ghanoush, Yogurtlu Patlican, Acili Ezme, Saksuka, Haydari and Yogurtlu Pancar. Served with house made bread

Entree

Moist Chicken Pirzola, Tender Beef, Chicken Kebaps, Sweet Jumbo Shrimp in the Shell, Farm Raised Turkish Spiced Salmon and a Beef Kofte. Served with Cazbar Signature Salad, Cacik and house made bread. Served with Steamed White Rice with Orzo

Dessert

Traditional Pistachio Baklava

Istanbul Menu

\$79 per guest

First and second course served family style

First Course

Mixed Meze – Plate Hummus, Baba Ghanoush, Ezme, Patlican, Şakşuka, Haydari

Second Course

Calamari – Served with pesto sauce.

Falafel & Hummus – House made from ground chickpeas and fava beans with celery, sweet onions, and Italian parsley, served with signature hummus

Sigara Borek – Feta cheese & finely chopped parsley wrapped in filo paper then fried

Third Course Choose 1

Lamb Pirzola – Succulent baby lamb chops marinated in extra virgin olive oil, Turkish paprika, isot, and fresh oregano. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Chicken Kebaps – Hormone free , chicken breast marinated in our house made spice blend then char-grilled to juicy perfection. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Coban Kavurma – Succulent Hand Trimmed Leg of Lamb Marinated in Our House Blended Spice, Char Grilled Eggplant, Sweet Diced Onions, Julienned Bell Peppers, Chopped Vine Ripened Tomatoes, and House made Turkish Tomato Sauce. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Vegetable Kebap – Marinated Eggplant, Zucchini, Squash, Pearl Red and White Onions and grilled tomatoes and Cubanelle Peppers served with Cazbar Streamed White Rice with Toasted Orzo and Cazbar Signature Salad.

Shrimp Kebap – Sweet Jumbo Shrimp in the shell, marinated in fresh herbs and House Spice Blend grilled over our char broiler to juicy perfection. Served with steamed White Rice and toasted Orzo Pilaf and Cazbar Signature Salad

Fourth Course

Baklava and Kadayifi – Over 50 layers of hand rolled phyllo dough with toasted pistachios & lemon syrup

Remember to add on a cake for your special occasion. See options online.

Rakkas Menu

\$69 per guest

First and second course served family style

First Course

Mixed Meze – Hummus, Baba Ghanoush, Ezme, Patlican, Şakşuka, Haydari

Second Course

Falafel & Hummus – House made from ground Chickpeas and Fava Beans with Celery, sweet Onions, and Italian Parsley, served with Signature Hummus

Sigara Borek – Feta cheese & finely chopped parsley wrapped in filo paper then fried

Third Course Choose 1

Chicken Kebaps – Hormone free , chicken breast marinated in our house made spice blend then char-grilled to juicy perfection. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Coban Kavurma – Succulent Hand Trimmed Leg of Lamb Marinated in Our House Blended Spice, Char Grilled Eggplant, Sweet Diced Onions, Julienned Bell Peppers, Chopped Vine Ripened Tomatoes, and House made Turkish Tomato Sauce. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Vegetable Kebap – Marinated Eggplant, Zucchini, Squash, Pearl Red and White Onions and grilled tomatoes and Cubanelle Peppers served with Cazbar Streamed White Rice with Toasted Orzo and Cazbar Signature Salad

Shrimp Kebap – Sweet Jumbo Shrimp in the shell, marinated in fresh herbs and House Spice Blend grilled over our char broiler to juicy perfection. Served with steamed White Rice and toasted Orzo Pilaf and Cazbar Signature Salad

Fourth Course

Baklava – Over 50 layers of hand rolled phyllo dough with toasted pistachios & lemon syrup

Gypsy Menu

\$59 per guest

First and second course served family style

First Course

Mixed Meze – Hummus, Baba Ghanoush, Ezme, Patlican, Şakşuka, Haydari

Second Course Choose 1

Chicken Kebaps – Hormone free , chicken breast marinated in our house made spice blend then char-grilled to juicy perfection. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Coban Kavurma – Succulent Hand Trimmed Leg of Lamb Marinated in Our House Blended Spice, Char Grilled Eggplant, Sweet Diced Onions, Julienned Bell Peppers, Chopped Vine Ripened Tomatoes, and House made Turkish Tomato Sauce. Served with Steamed White Rice with Toasted Orzo and Cazbar Signature Salad

Vegetable Kebap – Marinated Eggplant, Zucchini, Squash, Pearl Red and White Onions and grilled tomatoes and Cubanelle Peppers served with Cazbar Streamed White Rice with Toasted Orzo and Cazbar Signature Salad

Shrimp Kebap – Sweet Jumbo Shrimp in the shell, marinated in fresh herbs and House Spice Blend grilled over our char broiler to juicy perfection. Served with steamed White Rice and toasted Orzo Pilaf and Cazbar Signature Salad

Third Course

Baklava – Over 50 layers of hand rolled phyllo dough with toasted pistachios & lemon syrup