



**THE  
GLENOAKS EXPERIENCE**  
**ALL-INCLUSIVE PACKAGES**



L.A. BANQUETS  
YOUR DAY · YOUR VISION



ANOUSH  
CATERING

# WELCOME

Whether planning for your wedding reception, engagement party, or your next soir ee, our team of seasoned event professionals are ready to work with you to create an environment and menu that complement your style and bring **YOUR DAY and YOUR VISION** to life.

## OUR MISSION

Our mission is to bring people together over an amazing meal and create memories to last a lifetime.

## OUR APPROACH

**Experience:** Over three decades of expertise in delivering you the finest culinary experience

**Integrity:** Honest and transparent approach at every stage of planning your event

**Book with confidence:** Change your date or cancel for a **FULL** refund within 7 days of booking

# THE GLENOAKS EXPERIENCE

## ALL-INCLUSIVE PACKAGES

*Per Person Pricing includes Venue, Catering, Service Charge and Tax*

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### PLATINUM

Above and beyond. Create an extraordinary VIP event with access to our top tier of services and menus. Collaborate with our culinary and experience directors to craft a premium experience including the creation of specific menu items featuring Anoush Catering's exclusive Landmark Menu.

Mon-Thu \$107 | Fri \$139 | Sat \$153 | Sun \$129

### GOLD

Our most popular experience. From menu enhancements to venue additions including lighting and security needs, this package has you covered. Perfected with over thirty years of experience, this package brings your day and your vision to life.

Mon-Thu \$84 | Fri \$109 | Sat \$120 | Sun \$100



### SILVER

Our brand staple. Handcrafted by our experienced managers, this package is tailored to meet the needs of any event, with a touch of Anoush tradition.

Mon-Thu \$80 | Fri \$104 | Sat \$114 | Sun \$96

Our all-inclusive packages include venue, catering, service charge, tax

**LABANQUETS.COM | ANOUSH.COM**

1320 WEST GLENOAKS BOULEVARD, GLENDALE, CA 91201 | 818.241.0888



WE FOCUS ON  
THE DETAILS SO  
YOU CAN FOCUS  
ON CREATING  
MEMORIES





# PLATINUM

*ABOVE AND BEYOND*

Above and beyond. Create an extraordinary VIP event with access to our top tier of services and menus. Collaborate with our culinary and experience directors to craft a premium experience including the creation of specific menu items featuring Anoush Catering's exclusive Landmark Menu.

Mon-Thu \$107 | Fri \$139 | Sat \$153 | Sun \$129

*Per Person Pricing includes Venue, Catering, Service Charge and Tax*

**FLAVORS OF ANOUSH** Upon arrival, guests are greeted with our signature culinary experience

**CATERED VIP SUITE** Catered private room for you and your entourage to enjoy prior to guest arrival

### COCKTAIL HOUR

#### TRAY PASSED HORS D'OEUVRES

*Includes champagne, wine and violinist  
Select 4*

Avocado Toast Points	Lavender Goat Cheese Roll
Bacon Wrapped Dates	Lobster Onigiri
BBQ Shrimp Skewers	Spicy Tuna Wonton Bites
Black + Red Caviar Cones	Tomato Crostini Bites
Chicken Satay	Tomato Feta Bouche
Chi Kyufta on Crispy Rice	Truffle Parmesan Frites
Chimichurri Beef Skewers	White Truffle Arancini

### APPETIZERS

#### ANOUSH SIGNATURE TABLETOPS

*Preset and Mirrored*

Anoush Dip Trio	Artisan Greek Salad
<i>Hummus, Babaganoush, Tzatziki served with pita chips</i>	Cheese & Charcuterie Platter
Marinated Olives	Artisan Bread & Butter Dips

#### COLD APPETIZERS

*Select 3*

Beef Shawarma Hummus	Roasted Mushroom Hummus
Imported Red Caviar	Upgraded Seafood Platter
Ishli-Kufta	Shrimp Ceviche Spoons
Jumbo Shrimp Cocktail	Spicy Poke Spoons
Kimchi	Yellowfin Ahi Poke

#### ENHANCEMENTS

Snow Crab Cocktail Claws	<i>MP</i>
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*Enhancements are subject to additional charges.*

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### APPETIZERS

### FRENCH SERVED

*Preset*

Cheese Turnover

*Select 2*

Truffle Mac n Cheese

Julienne Flambe

Lobster Cake

New Zealand Lamb Chops

### SALADS

*Select 3*

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Classic Crab Salad

Colorful Beet Salad

Eetch Salad Lettuce Cups

Fattoush Salad

Glass Noodle Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Pesto Pasta Salad

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Sesame-Crusted Ahi Tuna

Shirazi Salad

Tabouleh

*Enhancements are subject to additional charges.*

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# PLATINUM PACKAGE

GLENOAKS BALLROOM

## MAIN ENTREES

### FAMILY STYLE

*Select 4 | 5th Entree - \$5*

Beef Fajitas

Beef Short Ribs

Beef Stroganoff

Cauliflower Steak

Charcoal Grilled Pork Chops

Oven Roasted Quail BBQ

Chilean SeaBass

Grilled Sturgeon

Pan Seared Airline Chicken

Pan Seared Branzino

Ratatouille

Roasted Vegetables

Scrambled Eggs + Tomatoes

Shrimp Scampi + Wassabi Rice

Signature BBQ Platter

Teriyaki Glazed Oven Roasted Salmon

Shrimp Fajitas

### ENHANCEMENTS

Seafood Medley

*MP*

Lobster Tail

*MP*

### STEAK EXPERIENCE

Filet Mignon - \$4

Bone in Rib-eye - \$12

*Select 2 Sides for Steak Entrees*

Roasted Creamy Corn

Sauteed Mushroom Medley

Grandma's Creamy Mashed Potatoes

Grilled Asparagus

Steak French Fries

Crispy Brussel Sprouts

## DESSERT

*Preset*

Signature Fruit Platter

*Select 1*

Chef's Seasonal Choice

Ice Cream Cones

## BEVERAGES

Coffee, Tea & Soft Drinks, Glass Bottles of Still and Sparkling Water

## ALCOHOL

### MANAGEMENT FEE

*Bring your own alcohol*

*Waived*

*Enhancements are subject to additional charges.*

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# PLATINUM PACKAGE

GLENOAKS BALLROOM

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<b>EXPERIENCES</b>	<b>THE MUNCHIES</b> <i>Select 4</i> Shoestring French Fries Beef Sliders Spicy Chicken Sliders Truffle Grilled Cheese squares Mac + Cheese Quesadillas	\$8
	<b>SUSHI STATION</b>	MP
	<b>SEAFOOD STATION</b>	MP
	<b>DESSERT STATION</b>	\$18 per person
	<b>COFFEE + ESPRESSO BAR</b>	\$2.500
	<b>TEA STATION</b>	\$2.000

*Enhancements are subject to additional charges.*

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### VENUE AMENITIES

#### Stage

Digital Place Card Display

*Display guest names & table numbers on screens in the lobby*

Special Event Lighting

Room Captains and Service Staff

Tables & Chairs

*72" round tables, cocktail tables, chiavari chairs*

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

*Upgraded Selections Available*

Security

All Day Access

Complimentary Valet Tickets

*10 Tickets are Complimentary*

Restroom Attendants

Event Duration

*8 Hours*

### VENUE ENHANCEMENTS

Ceremony on site	\$1,200
Ceremony Draping	\$500
Hosted Valet	\$7 per person
<i>Choose to Pay the Valet Fee on Behalf Your Guests</i>	
Low Lying Fog 1 Time Use	\$550
Sparklers 1 Time Use	\$160 per item
Photo Booth 4 Hours	\$1,500
Dance Floor Decals	\$1,000
Additional Setup Requirements	\$1,500

*Enhancements are subject to additional charges.*



## OUR FAVORITE

# GOLD

*YOUR DAY. YOUR VISION.*

## COCKTAIL HOUR

As guests mingle and enjoy tray passed hors d'oeuvres, libations and live music, you and your entourage make your way to your catered VIP suite

## PREMIUM MENU

Features exclusive selections crafted by our award-winning chefs

## BEVERAGES

Bring your own alcohol (corkage fee waived) or select from our packages

## AMENITIES

Set the ambiance with our special event lighting

Mon-Thu \$84 | Fri \$109 | Sat \$120 | Sun \$100

*Per Person Pricing includes Venue, Catering, Service Charge and Tax*

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### CATERED VIP SUITE

Catered private room for you and your entourage to enjoy prior to guest arrival

### COCKTAIL HOUR

#### TRAY PASSED HORS D'OEUVRES

*Includes champagne, wine and violinist  
Select 4*

Avocado Toast Points  
Bacon Wrapped Dates  
BBQ Shrimp Skewers  
Chicken Satay  
Chimichurri Beef Skewers  
Olive Crostini  
Prosciutto Crisp Crostini

Smoked Salmon Crostini  
Spicy Tuna Wonton Bites  
Tomato Crostini Bites  
Tomato Feta Bouche  
Truffle Parmesan Frites  
White Truffle Arancini

### APPETIZERS

#### ANOUSH SIGNATURE TABLETOPS

*Preset & Mirrored*

Anoush Dip Trio  
*Hummus, Babaganoush, Tzatziki  
served with pita chips*  
Marinated Olives

Artisan Greek Salad  
Cheese & Charcuterie Platter  
Mediterranean Bread Basket

#### COLD APPETIZERS

*Select 5*

Chi Kyufta  
Eggplant Caviar (Ikra)  
Eggplant with Walnuts & Tahini  
Farmer's Market Vegetable Crudite  
Imported Red Caviar  
Jumbo Shrimp Cocktail  
Lebni with Zaatar

Mediterranean Vegetable Platter  
Muhammara  
Roasted Mushroom Hummus  
Seafood Platter  
Shrimp Ceviche  
Shrimp Ceviche Spoons  
Shrimp Cocktail Spoons

#### ENHANCEMENTS

Snow Crab Cocktail Claws *MP*  
Spicy Poke Spoons \$4  
Yellowfin Ahi Poke \$4

Ishli-Kufta \$4  
Upgraded Seafood Platter \$4

*Enhancements are subject to additional charges.*

### APPETIZERS

#### FRENCH SERVED

*Preset*

Cheese Turnover

*Select 1*

Truffle Mac n Cheese

Julienne Flambe

#### ENHANCEMENTS

Lobster Cake

\$4

New Zealand Lamb Chops

\$7

#### SALADS

*Select 4*

Arugula Salad with Shaved Parmesan

Baby Kale Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Chinese Chicken Salad

Chipotle Chicken Salad

Classic Crab Salad

Colorful Beet Salad

Eetch Salad Lettuce Cups

Fattoush Salad

Glass Noodle Salad

Pesto Pasta Salad

Red Velvet Quinoa

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Shirazi Salad

Spicy Crunchy Cabbage Salad

Toasted Farro

#### ENHANCEMENTS

Endive Blue Cheese Salad \$3

Sesame-Crusted Ahi Tuna \$4

Heirloom Carrots & Pear Salad \$3

Heirloom Tomatoes & Watermelon \$3

*Enhancements are subject to additional charges.*

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### MAIN ENTREES

#### FAMILY STYLE

Select 3 | 4th Entree - \$5

Beef Fajitas

Beef Short Ribs

Beef Stroganoff

Cauliflower Steak

Pan Seared Airline Chicken

Pan Seared Branzino

Ratatouille

Roasted Vegetables

Scrambled Eggs + Tomatoes

Shrimp Fajita

Shrimp Scampi + Wassabi Rice

Signature BBQ Platter

Teriyaki Glazed Oven Roasted Salmon

#### ENHANCEMENTS

Oven Roasted Quail BBQ

\$6

Chilean SeaBass

\$12

Grilled Sturgeon

\$8

Seafood Medley

MP

Lobster Tail

MP

#### STEAK EXPERIENCE

Filet Mignon - \$8

Bone in Rib-eye - \$16

Select 2 Sides for Steak Entrees

Roasted Creamy Corn

Grilled Asparagus

Sauteed Mushroom Medley

Steak French Fries

Grandma's Creamy Mashed Potatoes

Crispy Brussel Sprouts

### DESSERT

Preset 1 Signature Fruit Platter

#### ENHANCEMENTS

Chef's Seasonal Choice

\$3

Ice Cream Cones

\$3

### BEVERAGES

Coffee, Tea & Soft Drinks, Water

### ALCOHOL

#### MANAGEMENT FEE

Waived

Bring your own alcohol

Enhancements are subject to additional charges.

### EXPERIENCES

#### FLAVORS OF ANOUSH

\$2,500

*Can be substituted in place of Cocktail Hour with cost waived*

Upon arrival, guests are greeted with our signature culinary experience

#### THE MUNCHIES

\$8

*Select 4*

Shoestring French Fries

Beef Sliders

Spicy Chicken Sliders

Truffle Grilled Cheese squares

Mac + Cheese

Quesadillas

#### SUSHI STATION

MP

#### SEAFOOD STATION

MP

#### DESSERT STATION

\$18 per person

#### COFFEE + ESPRESSO BAR

\$2,500

#### TEA STATION

\$2,000

*Enhancements are subject to additional charges.*

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# GOLD PACKAGE

## GLENOAKS BALLROOM

### VENUE AMENITIES

#### Stage

Digital Place Card Display

*Display guest names & table numbers on screens in the lobby*

Special Event Lighting

Room Captains and Service Staff

Restroom Attendants

Tables & Chairs

*72" round tables, cocktail tables, chiavari chairs*

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

Security

Complimentary Valet Tickets

*5 Tickets are Complimentary*

Patio

Event Duration

*8 Hours*

### VENUE ENHANCEMENTS

Ceremony on site	\$1,200
Ceremony Draping	\$500
Hosted Valet	\$7 per person
<i>Choose to Pay the Valet Fee on Behalf Your Guests</i>	
Low Lying Fog 1 Time Use	\$550
Sparklers 1 Time Use	\$160 per item
Photo Booth 4 Hours	\$1,500
Dance Floor Decals	\$1,000
Additional Setup Requirements	\$1,500

*Enhancements are subject to additional charges.*



# SILVER

*IDEAL FOR ANY EVENT*

## **MENU**

Family-style Presentation of appetizers, main entrees and desserts

## **AMENITIES**

Include stage, digital place card, VIP suite

Mon-Thu \$80 | Fri \$104 | Sat \$114 | Sun \$96

*Per Person Pricing includes Venue, Catering, Service Charge and Tax*

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### COCKTAIL HOUR

#### TRAY PASSED HORS D'OEUVRES

\$2500

*Includes champagne, wine and violinist  
Select 4*

Avocado Toast Points  
Chicken Satay  
Prosciutto Crisp Crostini  
Olive Crostini  
Smoked Salmon Crostini  
Tomato Crostini Bites  
White Truffle Arancini

### APPETIZERS

#### ANOUSH SIGNATURE TABLETOPS

*Preset & Mirrored*

Anoush Dip Trio  
*Hummus, Babaganoush, Tzatziki  
served with pita chips*  
Marinated Olives

Artisan Greek Salad  
Mediterranean Bread Basket  
Cheese + Charcuterie Platter

#### COLD APPETIZERS

*Select 4*

Eggplant Caviar (Ikra)  
Eggplant with Walnuts & Tahini  
Farmer's Market Vegetable Crudite  
Imported Red Caviar  
Jumbo Shrimp Cocktail  
Lebni with Zaatar

Mediterranean Vegetable Platter  
Muhammara  
Seafood Platter  
Shrimp Ceviche  
Shrimp Cocktail Spoons

#### ENHANCEMENTS

Chi Kyufta \$3  
Ishli-Kufta \$4  
Roasted Mushroom Hummus \$3

Upgraded Seafood Platter \$7  
Shrimp Ceviche Spoons \$4

*Enhancements are subject to additional charges.*

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### APPETIZERS

#### FRENCH SERVED

*Preset*

Cheese Turnover

#### ENHANCEMENTS

Truffle Mac n Cheese	\$3
Julienne Flambe	\$3
Lobster Cake	\$6
New Zealand Lamb Chops	\$9

#### SALADS

*Select 4*

Arugula Salad with Shaved Parmesan	Fattoush Salad
Baby Kale Salad	Glass Noodle Salad
Baby Potato Salad	Pesto Pasta Salad
Beefsteak Tomato and Mozzarella Salad	Red Velvet Quinoa
Caesar Salad	Saffron Couscous
Cauliflower Salad	Santa Fe Salad
Chinese Chicken Salad	Shirazi Salad
Chipotle Chicken Salad	Spicy Crunchy Cabbage Salad
Classic Cabbage Salad	Tabouleh
Classic Crab Salad	Tarragon Beet Salad
Eetch Salad Lettuce Cups	Toasted Farro

#### ENHANCEMENTS

Sesame-Crusted Ahi Tuna	\$6
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*Enhancements are subject to additional charges.*

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# SILVER PACKAGE

GLENOAKS BALLROOM

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## MAIN ENTREES

### FAMILY STYLE

Select 2 | 3rd Entree - \$5

Beef Fajitas  
Beef Short Ribs  
Beef Stroganoff  
Cauliflower Steak  
Pan Seared Airline Chicken  
Ratatouille

Roasted Vegetables  
Scrambled Eggs + Tomatoes  
Shrimp Fajitas  
Shrimp Scampi + Wassabi Rice  
Signature BBQ Platter  
Teriyaki Glazed Oven Roasted Salmon

### ENHANCEMENTS

Oven Roasted Quail BBQ \$8  
Pan Seared Branzino \$8  
Grilled Sturgeon \$10

## DESSERT

Preset 1

Signature Fruit Platter

### ENHANCEMENTS

Chef's Seasonal Choice \$5  
Ice Cream Cones \$5

## BEVERAGES

Coffee, Tea & Soft Drinks, and Water

## VIP SUITE

VIP Suite Catering \$500

*Enhancements are subject to additional charges.*

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### EXPERIENCES

#### COCKTAIL HOUR

\$2,500

As guests mingle and enjoy tray passed hors d'oeuvres, libations and live music, you and your entourage make your way to your VIP suite

#### FLAVORS OF ANOUSH

\$2,500

*Can be substituted in place of Cocktail Hour with cost waived*

Upon arrival, guests are greeted with our signature culinary experience

#### THE MUNCHIES

\$15

*Select 4*

Shoestring French Fries  
Beef Sliders  
Spicy Chicken Sliders  
Truffle Grilled Cheese squares  
Mac + Cheese  
Quesadillas

*Enhancements are subject to additional charges.*

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### VENUE AMENITIES

Stage

Digital Place Card Display

*Display guest names & table numbers on screens in the lobby*

Room Captains and Service Staff

Tables & Chairs

*72" round tables, cocktail tables, chiavari chairs*

Sweetheart Table

Cake Table

China, Glassware, Silverware

Linens and Napkins

VIP Suite

Patio

Restroom Attendants

Event Duration

*8 Hours*

Security \$800

### VENUE ENHANCEMENTS

Special Event Lighting

\$1,200

Hosted Valet

\$7 per person

*Choose to Pay the Valet Fee on Behalf Your Guests*

Low Lying Fog 1 Time Use

\$550

Sparklers 1 Time Use

\$160 per item

Photo Booth 4 Hours

\$1,500

Dance Floor Decals

\$1,000

Ceremony on site

\$1,200

Ceremony Draping

\$500

*Enhancements are subject to additional charges.*

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# Thank You!

Visit our website at

**LABANQUETS.COM**

Or call us

**818.241.0888**



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CATERING