



**THE
LANDMARK 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 e, 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 LANDMARK EXPERIENCE

ALL-INCLUSIVE PACKAGES

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

DIAMOND

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 Diamond Menu.

Mon-Thu \$182 | Fri \$237 | Sat \$260 | Sun \$218

PLATINUM

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 \$158 | Fri \$205 | Sat \$225 | Sun \$189



GOLD

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 \$142 | Fri \$184 | Sat \$202 | Sun \$170

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

LABANQUETS.COM | ANOUSH.COM

10635 WOODMAN AVE, MISSION HILLS, CA 91345 | 818.241.0888



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





DIAMOND

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 Diamond Menu.

Mon-Thu \$182 | Fri \$237 | \$ Sat 260 | Sun \$218

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 SUITES 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 pianist
Select 4*

BBQ Shrimp Skewers	Bacon-Wrapped Dates
Black & Red Caviar Cones	Lobster Onigiri
Chikuftah on Crispy Rice	Truffle Parmesan Frites
Chimichurri Beef Skewers	Feta Rosemary Bouche
Lavender Goat Cheese Roll	Spicy Tuna Wonton
White Truffle Arancini	Tomato Crostini

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset and Mirrored

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

COLD APPETIZERS

Select 3

Jumbo Shrimp Cocktail	Ishli-Kufta
Imported Red Caviar	Cucumber & Dill on Pumpnickel Squares
Roasted Mushroom Hummus	Avocado Toast with Burrata
Shrimp Ceviche Spoons	Kimchi
Yellowfin Ahi Poke	Beef Shawarma Hummus
Spicy Poke Spoons	Signature Seafood Platter
Snow Crab Cocktail Claws	

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 2

Truffle Mac & Cheese

Pasta Bolognese

New Zealand Lamb Chops

Lobster Cake

SALADS

Select 3

Caesar Salad

Cauliflower Salad

Spicy Crunchy Cabbage Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Red Velvet Quinoa

Glass Noodle Salad

Toasted Farro

Seasonal Burrata Salad

Endive Blue Cheese Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Sesame-Crusted Ahi Tuna

Colorful Beet Salad

Enhancements are subject to additional charges.

MAIN ENTREES

FAMILY STYLE

Select 3

Signature BBQ Platter
Charcoal Grilled Pork Chops
Oven Roasted Quail BBQ
Beef Short Ribs
Cauliflower Steak
Roasted Vegetables
Ratatouille
Scrambled Eggs + Tomatoes
Lobster Tail
Seafood Medley

Pan Seared Airline Chicken
Teriyaki Glazed Oven Roasted Salmon
Shrimp Scampi + Wassabi Rice
Pan Seared Branzino
Chilean Sea Bass
Grilled Sturgeon
Beef Stroganoff

STEAK EXPERIENCE

Filet Mignon
Bone in Rib-eye

Select 2 Sides for Steak Entrees

Roasted Creamy Corn
Sautéed 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

THE MUNCHIES

Select 4

Shoestring French Fries
Beef Sliders

Spicy Chicken Sliders
Truffle Grilled Cheese squares
Mac + Cheese

Enhancements are subject to additional charges.

VENUE AMENITIES

Room Captains and Service Staff

Security

Restroom Attendants

Stage

Special Event Lighting

With lighting engineer

Digital Place Card Display

Display guest names & table numbers on screens in the lobby

Tables & Chairs

72" round tables, cocktail tables, chameleon gold chairs

China, Glassware, Silverware

Linens and Napkins

Upgraded Selections Available

Complimentary Valet Parking

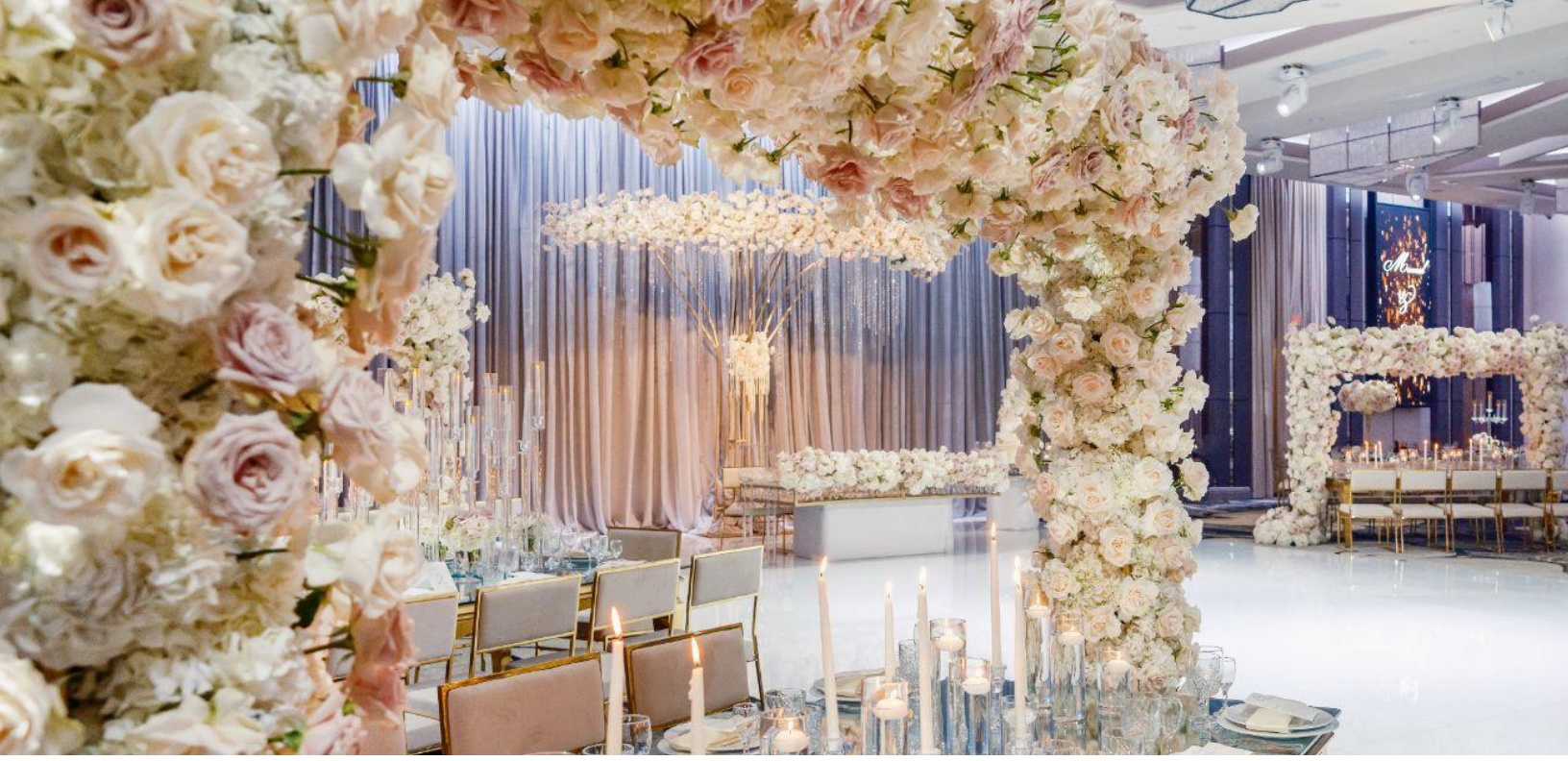
Ceremony On Site

Upon request ~ Host your ceremony outdoors, in our large garden

VENUE ENHANCEMENTS

LED Screens	\$1500
Low Lying Fog <i>1 Time Use</i>	\$650
Sparklers <i>1 Time Use</i>	\$160 <i>per item</i>
Photo Booth <i>4 hours</i>	\$1500

Enhancements are subject to additional charges.



OUR FAVORITE

PLATINUM

YOUR DAY. YOUR VISION.

FLAVOURS OF ANOUSH

Upon arrival, guests are greeted with our signature culinary experience

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 suites

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 lighting engineer utilizing our state-of-the-art lighting and technology

Mon-Thu \$158 | Fri \$205 | \$ Sat 225 | Sun \$189

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

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

CATERED VIP SUITES 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 pianist
Select 4*

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

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset & Mirrored

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

COLD APPETIZERS

Select 3

Jumbo Shrimp Cocktail	Ishli-Kufta
Imported Red Caviar	Cucumber & Dill on Pumpernickel Squares
Roasted Mushroom Hummus	Avocado Toast with Burrata
Shrimp Ceviche Spoons	Kimchi
Yellowfin Ahi Poke	Beef Shawarma Hummus
Spicy Poke Spoons	Signature Seafood Platter

ENHANCEMENTS

Snow Crab Cocktail Claws *MP*

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 2

Truffle Mac & Cheese

Pasta Bolognese

New Zealand Lamb Chops

Lobster Cake

SALADS

Select 3

Caesar Salad

Cauliflower Salad

Spicy Crunchy Cabbage Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Red Velvet Quinoa

Glass Noodle Salad

Toasted Farro

Seasonal Burrata Salad

Endive Blue Cheese Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Sesame-Crusted Ahi Tuna

Colorful Beet Salad with Goat Cheese & Balsamico

Enhancements are subject to additional charges.

MAIN ENTREES

FAMILY STYLE

Select 3

Signature BBQ Platter
Charcoal Grilled Pork Chops
Oven Roasted Quail BBQ
Beef Short Ribs
Cauliflower Steak
Roasted Vegetables
Beef Stroganoff
Pan Seared Airline Chicken

Teriyaki Glazed Oven Roasted Salmon
Shrimp Scampi + Wassabi Rice
Pan Seared Branzino
Chilean Sea Bass
Grilled Sturgeon
Ratatouille
Scrambled Eggs + Tomatoes

ENHANCEMENTS

Lobster Tail MP
Seafood Medley MP

STEAK EXPERIENCE

Filet Mignon \$4
Bone in Rib-eye \$12

Select 2 Sides for Steak Entree

Roasted Creamy Corn Grilled Asparagus
Sautéed Mushroom Medley Steak French Fries
Grandma's Creamy Mashed Potatoes 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

Bring your own alcohol

Waived

Enhancements are subject to additional charges.

VENUE AMENITIES

Room Captains and Service Staff

Security

Restroom Attendants

Stage

Special Event Lighting

With lighting engineer

Digital Place Card Display

Display guest names & table numbers on screens in the lobby

Tables & Chairs

72" round tables, cocktail tables, chameleon gold chairs

China, Glassware, Silverware

Linens and Napkins

Upgraded Selections Available

Complimentary Valet Tickets

10 Tickets are Complimentary

Ceremony On Site

Upon request ~ Host your ceremony outdoors, in our large garden

Event Duration

8 Hours

VENUE ENHANCEMENTS

LED Screens

\$1500

Low Lying Fog *1 Time Use*

\$650

Sparklers *1 Time Use*

\$160 *per item*

Photo Booth *4 hours*

\$1500

Hosted Valet Parking

\$7 *per person*

Choose to Pay the Valet Fee on Behalf Your Guests

Enhancements are subject to additional charges.



GOLD

IDEAL FOR ANY EVENT

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

COCKTAIL HOUR

Greeted with musician, champagne, wine and tray passed hors d'oeuvres

MENU

Family-style Presentation of appetizers, main entrees and desserts

AMENITIES

Include stage, digital place card, two VIP suites

Mon-Thu \$142 | Fri \$184 | Sat \$202 | Sun \$170

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

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CATERED VIP SUITES

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 pianist
Select 4*

Olive Crostini
Smoked Salmon Bites
Prosciutto Crisps
Tomato Crostini
White Truffle Arancini
Avocado Toast Points

Chicken Satay
Chimichurri Beef Skewers
Feta Rosemary Bouche
Bacon-Wrapped Dates
Spicy Tuna Wonton
Caviar Bites

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset and Mirrored

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

Artisan Greek Salad
Cheese & Charcuterie Platter
Artisan Bread and Butter Dips

COLD APPETIZERS

Select 3

Imported Red Caviar
Eggplant Caviar (Ikra)
Eggplant with Walnuts & Tahini
Lebni with Zaatar
Kimchi
Muhammara
Mediterranean Vegetable Platter
Roasted Mushroom Hummus

Shrimp Ceviche Spoons
Yellowfin Ahi Poke
Jumbo Shrimp Cocktail
Chi Kyufta
Beef Shawarma Hummus
Shrimp Cocktail Spoons
Seafood Platter

ENHANCEMENTS

Signature Seafood Platter	\$5
Spicy Poke Spoons	\$3
Ishli-Kufta	\$3
Snow Crab Cocktail Claws	MP

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 2

Truffle Mac & Cheese

Pasta Bolognese

New Zealand Lamb Chops

Lobster Cake

SALADS

TABLE TOP

Select 3

Caesar Salad

Cauliflower Salad

Spicy Crunchy Cabbage Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Red Velvet Quinoa

Glass Noodle Salad

Baby Kale Salad

Arugula Salad with Shaved Parmesan

Fattoush Salad

Saffron Couscous

Pesto Pasta Salad

Eetch Salad Lettuce Cups

Toasted Farro

Seasonal Burrata Salad

Endive Blue Cheese Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Sesame-Crusted Ahi Tuna

Colorful Beet Salad

Enhancements are subject to additional charges.

MAIN ENTREES

FAMILY STYLE

Select 3

Signature BBQ Platter
Beef Short Ribs
Cauliflower Steak
Roasted Vegetables
Ratatouille
Scrambled Eggs + Tomatoes
Beef Stroganoff

Pan Seared Airline Chicken
Teriyaki Glazed Oven Roasted Salmon
Shrimp Scampi + Wassabi Rice
Pan Seared Branzino
Charcoal Grilled Pork Chops
Oven Roasted Quail BBQ

ENHANCEMENTS

Chilean Sea Bass	\$8
Grilled Sturgeon	\$5
Lobster Tail	MP
Seafood Medley	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

Signature Fruit Platter

Select 1

Chef's Seasonal Choice
Ice Cream Cones

BEVERAGES

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

Enhancements are subject to additional charges.

MENU UPGRADES

FLAVORS OF ANOUSH - \$2500

Upon arrival, guests are greeted with our signature culinary experience

THE MUNCHIES - \$15 *(per person)*

2-hour Duration

Select 4

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

VIP SUITE 2 CATERING - \$500 *(per suite)*

Catered private room for you and your entourage

Enhancements are subject to additional charges.

VENUE AMENITIES

Room Captains and Service Staff

Restroom Attendants

Stage

Digital Place Card Display

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

Tables & Chairs

72" round tables, cocktail tables, chameleon gold chairs

China, Glassware, Silverware

Linens and Napkins

Upgraded Selections Available

Ceremony On Site

Upon request ~ Host your ceremony outdoors, in our large garden

Event Duration

8 Hours

Security *\$1000*

VENUE ENHANCEMENTS

Special Events Lighting

\$2000

With Lighting Engineer

LED Screens

\$1500

Low Lying Fog *1 Time Use*

\$650

Sparklers *1 Time Use*

\$160 *per item*

Photo Booth *4 hours*

\$1500

Hosted Valet Parking

\$7 *per person*

Choose to Pay the Valet Fee on Behalf Your Guests

Enhancements are subject to additional charges.

Thank You!

Visit our website at

LABANQUETS.COM

Or call us

818.241.0888



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