



**THE
OFFSITE EXPERIENCE
ALL-INCLUSIVE PACKAGES**

WELCOME

Whether planning for your wedding reception, engagement party, or your next soirée, 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 OFFSITE EXPERIENCE

ALL-INCLUSIVE PACKAGES

Per Person Pricing includes Catering, Wait Staff, Culinary Staff, Service Charge and Tax

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 menu.

\$182



GOLD

Our most popular experience. From menu enhancements to elevated service, this package has you covered. Perfected with over thirty years of expertise, the Gold package brings your day and your vision to life.

\$164

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.

\$148

Our all-inclusive packages include Catering, Wait Staff, Culinary Staff, Service Charge, and Tax

ANOUSH.COM

109 EAST HARVARD STREET, GLENDALE, CA 91205 | 818.764.0000



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 menu.

\$182

Per Person Pricing includes Catering, Service Charge and Tax

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COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

Select 4

Avocado Toast Points
Bacon Wrapped Dates
BBQ Shrimp Skewers
Black + Red Caviar Cones
Chicken Satay
Chimichurri Beef Skewers
Olive Crostini

Prosciutto Crisp Crostini
Smoked Salmon Crostini
Spicy Tuna Wonton Bites
Tomato Crostini Bites
Tomato Feta Bouche
White Truffle Arancini

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 & Butter Dips

COLD APPETIZERS

Select 4

Avocado Toast with Burrata
Eggplant with Walnut & Tahini
Farmer's Market Vegetable Crudite
Imported Red Caviar
Ishli-Kufta

Lebni with Zaatar
Mediterranean Vegetable Platter
Muhammara
Upgraded Seafood Platter
Stuffed Grape Leaves

ENHANCEMENTS

Snow Crab Cocktail Claws *MP*

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 2

Truffle Mac n Cheese

Lobster Cake

New Zealand Lamb Chops

SALADS

Select 3

Arugula Salad with Shaved Parmesan

Baby Kale Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Chipotle Chicken Salad

Heirloom Carrots & Pear Salad

Heirloom Tomatoes & Watermelon

Pesto Pasta Salad

Red Velvet Quinoa

Roasted Beet Salad

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Tabouleh

Watermelon Caprese

Enhancements are subject to additional charges.

PLATINUM PACKAGE

OFFSITE MENU

MAIN ENTREES

FAMILY STYLE

Select 4 | 5th Entree - \$5

Beef Short Ribs
Cauliflower Steak
Grilled Sturgeon
Pan Seared Airline Chicken
Pan Seared Branzino

Ratatouille
Roasted Vegetables
Signature BBQ Platter
Teriyaki Glazed Oven Roasted Salmon

ENHANCEMENTS

| | |
|------------------------|-----|
| Oven Roasted Quail BBQ | \$5 |
| Chilean SeaBass | \$7 |
| Seafood Medley | MP |
| Lobster Tail | MP |

STEAK EXPERIENCE

Filet Mignon - \$6
Bone in Rib-eye - \$12

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.

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PLATINUM PACKAGE

OFFSITE MENU

EXPERIENCES

THE MUNCHIES

Select 4

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

\$3,200

TEA STATION

\$2,500

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, you and your entourage make your way to your private suites

PREMIUM MENU

Features exclusive selections crafted by our award-winning chefs

BEVERAGES

Coffee, Tea, Soft Drinks, Filtered Water & Ice

\$164

Per Person Pricing includes Catering, Service Charge and Tax

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COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

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
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
Artisan Bread & Butter Dipst

COLD APPETIZERS

Select 4

Avocado Toast with Burrata
Eggplant with Walnuts & Tahini
Farmer's Market Vegetable Crudite
Imported Red Caviar
Lebni with Zaatar

Mediterranean Vegetable Platter
Muhammara
Seafood Platter
Stuffed Grape Leaves

ENHANCEMENTS

| | |
|--------------------------|-----------|
| Snow Crab Cocktail Claws | <i>MP</i> |
| Ishli-Kufta | \$3 |
| Upgraded Seafood Platter | \$6 |

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 1

Truffle Mac n Cheese

Lobster Cake

ENHANCEMENTS

New Zealand Lamb Chops

\$7

SALADS

Select 3

Arugula Salad with Shaved Parmesan

Baby Kale Salad

Baby Potato Salad

Beefsteak Tomato and Mozzarella Salad

Caesar Salad

Cauliflower Salad

Chipotle Chicken Salad

Heirloom Carrot & Pear Salad

Heirloom Tomatoes & Watermelon

Pesto Pasta Salad

Roasted Beet Salad

Red Velvet Quinoa

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Tabouleh

Watermelon Caprese

Enhancements are subject to additional charges.

MAIN ENTREES

FAMILY STYLE

Select 3 | 4th Entree - \$5

Beef Short Ribs
Cauliflower Steak
Pan Seared Airline Chicken
Pan Seared Branzino
Ratatouille
Roasted Vegetables
Signature BBQ Platter
Teriyaki Glazed Oven Roasted
Salmon

ENHANCEMENTS

| | |
|------------------------|------|
| Oven Roasted Quail BBQ | \$6 |
| Chilean SeaBass | \$10 |
| Grilled Sturgeon | \$5 |
| 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 | \$5 |
| Ice Cream Cones | \$5 |

BEVERAGES

Coffee, Tea & Soft Drinks, Filtered Water & Ice

ENHANCEMENTS

| | |
|---------------------------------|-----|
| Bottled Still & Sparkling Water | \$5 |
|---------------------------------|-----|

Enhancements are subject to additional charges.

EXPERIENCES

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

\$3,200

TEA STATION

\$2,500

Enhancements are subject to additional charges.



SILVER

IDEAL FOR ANY EVENT

MENU

Family-style Presentation of appetizers, main entrees and desserts

BEVERAGES

Coffee, Tea, Soft Drinks, Filtered Water & Ice

\$148

Per Person Pricing includes Catering, Service Charge and Tax

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COCKTAIL HOUR

TRAY PASSED HORS D'OEUVRES

\$10

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
White Truffle Arancini

APPETIZERS

ANOUSH SIGNATURE TABLETOPS

Preset & Mirrored

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

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

COLD APPETIZERS

Select 4

Avocado Toast with Burrata
Eggplant with Walnuts & Tahini
Farmer's Market Vegetable Crudite
Imported Red Caviar
Lebni with Zaatar

Mediterranean Vegetable Platter
Muhammara
Seafood Platter
Stuffed Grape Leaves

ENHANCEMENTS

Ishli-Kufta \$5
Upgraded Seafood Platter \$8
Snow Crab Cocktail Claws MP

Enhancements are subject to additional charges.

APPETIZERS

FRENCH SERVED

Preset

Cheese Turnover

Select 1

Truffle Mac n Cheese

ENHANCEMENTS

Lobster Cake \$3

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

Chipotle Chicken Salad

Pesto Pasta Salad

Roasted Beet Salad

Red Velvet Quinoa

Saffron Couscous

Santa Fe Salad

Seasonal Burrata Salad

Tabouleh

Watermelon Caprese

ENHANCEMENTS

Heirloom Carrot & Pear Salad \$3

Heirloom Tomatoes & Watermelon \$3

Enhancements are subject to additional charges.

MAIN ENTREES

FAMILY STYLE

Select 2 | 3rd Entree - \$5

Beef Short Ribs
Cauliflower Steak
Pan Seared Airline Chicken
Pan Seared Branzino
Ratatouille
Roasted Vegetables
Signature BBQ Platter
Teriyaki Glazed Oven Roasted Salmon

ENHANCEMENTS

| | |
|------------------------|-----|
| Oven Roasted Quail BBQ | \$8 |
| Pan Seared Branzino | \$8 |
| Grilled Sturgeon | \$7 |

DESSERT

Preset 1

Signature Fruit Platter

ENHANCEMENTS

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

BEVERAGES

Coffee, Tea & Soft Drinks, Filtered Water & Ice

ENHANCEMENTS

| | |
|---------------------------------|-----|
| Bottled Still & Sparkling Water | \$5 |
| Soft Drinks | \$7 |

Enhancements are subject to additional charges.

EXPERIENCES

COCKTAIL HOUR

\$10

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

THE MUNCHIES

\$12

Select 4

Shoestring French Fries

Beef Sliders

Spicy Chicken Sliders

Truffle Grilled Cheese squares

Mac + Cheese

Quesadillas

Enhancements are subject to additional charges.



Thank You!

Visit our website at

ANOUSH.COM

Or call us

818.764.0000

