



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 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 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

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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

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

Artisan Greek Salad

Hummus, Babaganoush, Tzatziki

Cheese & Charcuterie Platter

served with pita chips

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

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.

DIAMOND PACKAGE

THE LANDMARK

MAIN ENTREES

FAMILY STYLE

Select 4

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.

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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

BBQ Shrimp Skewers

Black & Red Caviar Cones

Chikuftah on Crispy Rice

Chicken Satay

Chimichurri Beef Skewers

Lavender Goat Cheese Roll

Dates in Bacon

Lobster Onigiri

Truffle Parmesan Frites

Feta Rosemary Bouche

Spicy Tuna Wonton

Tomato Crostini

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 Dips

COLD APPETIZERS

Select 3

Jumbo Shrimp Cocktail

Imported Red Caviar

Roasted Mushroom Hummus

Shrimp Ceviche Spoons

Yellowfin Ahi Poke

Spicy Poke Spoons

Ishli-Kufta

Cucumber & Dill on Pumpernickel Squares

Avocado Toast with Burrata

Kimchi

Beef Shawarma Hummus

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
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

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
<i>Choose to Pay the Valet Fee on Behalf Your Guests</i> | \$7 per person |

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 1

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

\$1500

LED Screens

\$650

Low Lying Fog 1 Time Use

\$160 *per item*

Sparklers 1 Time Use

\$1500

Photo Booth 4 hours

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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CATERING