

PRIVATE EVENTS



bar room: Seated up to 34 people, cocktail style up to 90 people

book your next corporate or private event

create an unforgettable experience for you and your guests by hosting a private event with anoush'ella. contact us today to learn more about how to offer your guests an authentic armenian | lebanese experience complete with custom menu selections, and easy planning with our dedicated in-house event manager.



the back room

seated up to 40 people.
cocktail style up to 50 people



orders

catering orders can be made the same day and we are glad to help. give us two hours advance notice and we'll be ready with your order. to guarantee availability we recommend at least 24 hour notice.

we deliver

we do all the work for you and for a small fee we'll bring your order warm in beautiful packages right to your event.

large events

our catering managers can help you with the planning for your large group event. We also provide full service catering for special occasions.

mass meal tax added to all orders

Just call us at (857) 265-3195 or email : catering@anoushella.com



need a plate setting? In our small effort to make the planet a safer place and to minimize waste, we charge for plates and cutlery separately

**earn \$20 in gift card for
\$500 catering order**

Cancellation policy: Same day cancellations will incur a 50% penalty fee



anoush'ella
saj kitchen

CATERING MENU PRIVATE EVENTS

get the anoush'ella experience of freshness and healthy dining experience right in your home or office. whether for breakfast, lunch or dinner, our goal is to offer you the freshness of anoush'ella to your guests.

we know the importance of getting your event to be impressive and that's why we will work closely with you to ensure that your order is of any size is done perfectly.

why settle for fast casual when you can order anoush'ella fine casual



questions? contact us at events@anoushella.com,

anoushella.com | (857) 265-3195
email: catering@anoushella.com

BREAKFAST

anoush'ella parfait - labne bar

PRICES ARE PER PERSON (MINIMUM OF 10)

labne (Lebanese yogurt) parfait bar family style

sweet \$7.25

fresh berries
pomegranate
mango
honey

walnut
sunflower seeds
pumpkin seeds
pistachio
granola

savory \$8.25

eggplant
chickpeas
olives
tahini

walnut harissa
feta cheese
tomatoes
cucumber
za'atar

shakshuka

\$8.25 PER PERSON (MINIMUM OF 10)

poached egg in diced fresh tomatoes, onion, red pepper mixed with our spices and topped with cilantro.

sujuk - armenian sausage +\$15 | haloumi or feta +\$10

m'anoush platter

m'anoush is a flat bread wrap

\$8.50 PER PERSON (MINIMUM OF 10)

choose up to 3 from the following (all m'anoush are cut into halves)

za'atar

mediterranean herbs mixed in
olive oil, tomatoes, cucumber, mint,
olives, pomegranate

cheese

melted anoush'ella cheese,
tomatoes, cucumber, mint,
sprinkled with sesame, nigella seed

egg wrap

eggs, anoush'ella cheese,
tomatoes, cucumber, mint, black
olives, green onion, pickled turnip,

sabich

hummus, grilled eggplant, eggs, tomatoes,
cucumber, parsley, onions, turnip,
drizzled with amba, tahini, zhouk sauces

+ labne 75¢ | + sujuk (armenian sausage) \$1.50

EXECUTIVE LUNCH

\$19.50 PER PERSON (MINIMUM OF 8) BUFFET STYLE

hummus, baganoush, walnut harissa, labne, lentil rice, couscous, fattoush, kofta, za'atar chicken, falafel, saj bread, rice pudding, cookies

VEGETERIAN LUNCH

\$16.50 PER PERSON (MINIMUM OF 8) BUFFET STYLE

falafel, lentil kofta, grilled eggplant, hummus, bbaganoush, walnut harissa, labne, lentil rice, couscous, fattoush, tabouleh

DESSERTS almond tahini cookie + baklava SELECT 1 BEVERAGE bottle of water or San Pellegrino soda

LUNCH | DINNER

labanese m'anoush platter

\$15 PER PERSON (MINIMUM OF 10)

choose up to 3 from the following (all m'anoush are cut into halves)
comes with hummus, saj bread and fattoush salad

mediterranean

hummus, walnut harissa, topped with
tomato, cucumber, mint, olives, sumac
onion, radish, pomegranate

red lentil kofta

red pepper paste, a mix of red lentil, bulgur,
onions, topped with tomatoes, cucumber
parsley, pickled turnip

sabich

hummus, grilled eggplant, eggs, tomatoes,
cucumber, parsley, onions, turnip, drizzled
with amba, tahini, spicy zhouk sauces

falafel

hummus, lettuce, tomatoes, cucumber,
turnip, tahini sauce

lamajun "burger wrap"

spiced minced lamb + beef mix topped
with arugula, roasted eggplant, radish,
pomegranate

chicken za'atar

hummus, slow-roasted za'atar chicken
topped with tomatoes, baked fries,
pickled turnip, anoush'ella garlic sauce

anoush'ella kofta

hummus, spiced lamb + beef meat balls
mint, pomegranate, sumac onion, parsley
mix, tahini, zhouk sauces

overnight braised beef

baba-ganoush, braised beef with exotic
spices, topped with cilantro, pickled
turnip, tomato, drizzled with our sauces

anoush'ella mezze dip

(serves 8-10)

\$45

hummus, | baba ganoush | walnut harissa | labne | saj chips | saj bread

soup of the day

(served with saj bread) individual (MINIMUM OF 10)

CUP - \$5 PER PERSON

DESSERTS

mini desserts

\$3.75 pp

tahini sesame cookies

rice pudding, berries, pistachio + honey

labne with mango chocolate

anoush'ella baklava

BEVERAGES

house made

ice tea

(serves 10-12) - \$25

ginger or mint lemonade

(serves 10-12) - \$30

fresh brewed coffee \$2.5 per person

assorted teas - \$3 per person

san pallegirino soda - \$2.50 each

water - \$2 each

LUNCH | DINNER

anoush'ella armenian buffet

\$13.50 PER PERSON (MINIMUM OF 10)

choose up to 2 from each of the following

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additional protein +\$3 PP

grains

lentil rice
brown rice
toasted couscous

salads

fattoush
armenian
monk
tabouleh

mezze

hummus
babaganoush
labne
walnut harissa

PROTEINS

meat

za'atar chicken
anoush'ella kofta
overnight braised beef

vegetarian

lentil kofta
falafel
halloumi
grilled eggplant

saj bread wedges + all sauces included

tahini and zhouk with kofta

garlic sauce with chicken

amba and spicy zhouk with braised beef

salad bowls

(MINIMUM OF 10)

ADD CHICKEN | FALAFEL | HALOUMI \$3.5 PER PERSON

armenian salad

diced tomato, cucumber, red
onion, parsley, drizzled with
lemon and olive

\$70 PER BOWL

monk salad

roasted eggplant, red pepper,
tomatoes, onion, cilantro,
drizzled with lemon and olive oil

\$75 PER BOWL

fattoush

arugula, mint, parsley, crisp romaine,
tomato, cucumber, red pepper, onion,
saj chips, sprinkled with sumac,
drizzled with pomegranate vinaigrette

\$65 PER BOWL

tabbouleh ^{NGF}

finely diced tomatoes, chopped
scallions, parsley, mint, whole wheat
bulgur, drizzled with lemon
and olive oil

\$70 PER BOWL

sabich

roasted eggplant, hummus, tomato, cucumber,
chick pea, roasted cauliflower, hard-boiled
pickled egg drizzled with tahini dressing

\$65 PER BOWL

LUNCH BOXES TO-GO

LUNCH 1 \$14.5

SELECT ONE M'ANOUSH
za'atar chicken, braised beef,
anoush'ella kofta

SELECT ONE SALAD
fattoush or armenian

LUNCH 2 \$13.75

SELECT ONE M'ANOUSH
mediterranean, sabich,
falafel, lentil kofta,

SELEC ONE SALAD
fattoush or armenian

LUNCH 3 \$12.50

GRAIN BOWL
lentil rice, armenian salad,
labne, walnut harrisa

SELECT ONE BEVERAGE +1.50
Bottle of water **or** canned San Pellegrino soda

SELECT ONE DESSERT + \$1.50
cookie **or** baklava