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.

we can accommodate groups from 25 to 120 guests in our stylish private event space.

our professional staff is experienced in hosting events including, but not limited to: rehearsal dinners, bridal/baby showers, birthday parties, corporate events, networking events and business dinners.

the back room
seated up to 40 people.
cocktail Style up to 50 people

questions? contact us at events@anoushella.com,

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 housemade fresh certified anoush'ella

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

anoushella.com | (617) 512-4819
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, babaganoush, 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 $45

(serves 8-10)

hummus, I baba ganoush | walnut harissa I 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

almond tahini 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 perperson

assorted teas - $3 per person

san pallegrino 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

grains
lentil rice
brown rice
toasted couscous

salads
fattoush
armenian
monk
tabouleh

mezze
hummus
babaganous
labne
walnut harissa

choose up to 2 from the following
additional protein +$3 PP

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 armeninan

LUNCH 2 $13.75
SELECT ONE M'ANOUSH
mediterranean, sabich, falafel, lentil kofta,
SELEC ONE SALAD
fattoush or armeninan

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