

MIDDLE RANCH

LAKE VIEW TERRACE, CA

CATERING MENU
EXCLUSIVELY PRESENTED BY:




ANOUSH
CATERING

(818) 275 - 6421
www.MiddleRanchEvents.com

(818) 975-0900 | www.Anoush.com

Plated Dinner Package

Anoush Signature Tabletop

Assorted Crudités

Carrots, celery, cucumber, jicama, radish and Belgian endive
Served with honey-mustard, ranch and tarragon-lime dressings

Assorted Cheese Platter

Two domestic cheeses & two imported cheeses served with mango chutney, caramelized walnuts & fruit

Assorted Quads

Artichoke & spinach dip, assorted olives, homemade hummus & caprese salad infused with fresh pesto

Complimentary Items & Services

Artisan Bread & Butter
Bridal Suite Catering
Fresh Fruit Served After Dinner

Champagne Tower Toast
Soft Drinks, Coffee & Tea Service
Cake Cutting Service

Salad

(Please select one salad from list below)

Baby Spinach Salad

Baby spinach, jicama, dried apricot, roasted cashew nuts, tomato cherry & balsamic dressing

Beets Salad

Bi-color beets, watermelon, fresh orange segment, goat cheese crumble and warm goat cheese crostini topped with balsamic dressing

Quinoa Salad

Served with seasonal fresh vegetables

Kale Salad

Carrots, dried cranberries, apples, toasted almond, strawberry & tahini dressing

Traditional Caesar Salad

Romaine heart tossed with Caesar dressing and topped with crouton and parmesan cheese

Main Entrée

(Please select one main entrée from list below)

Lemon & Artichoke Chicken Breast

Chicken breast skinless pan seared and topped with a rich mix of fresh mushroom and artichoke heart, topped with a light lemon and capers sauce, served with risotto and sautéed vegetable of the season

Fresh Oven Roasted Salmon

Marinated with teriyaki glaze and topped with toasted pine nuts, served with fresh sautéed vegetable and mushroom risotto

New York Steak

Charbroiled New York steak topped with green pepper corn sauce and served with fresh mashed potato and Provencal ratatouille

Family Style Package

Anoush Signature Tabletop

Assorted Crudités

Carrots, celery, cucumber, jicama, radish and Belgian endive
Served with honey-mustard, ranch and tarragon-lime dressings

Assorted Cheese Platter

Two domestic cheeses & two imported cheeses served with mango chutney, caramelized walnuts & fruit

Assorted Quads

Artichoke & spinach dip, assorted olives, homemade hummus & caprese salad infused with fresh pesto

Complimentary Items & Services

Artisan Bread & Butter	Champagne Tower Toast
Bridal Suite Catering	Soft Drinks, Coffee & Tea Service
Fresh Fruit Served After Dinner	Cake Cutting Service

Salad

(Please select three salads from list below)

Baby Spinach Salad

Baby spinach, jicama, dried apricot, roasted cashew nuts, tomato cherry & balsamic dressing

Beets Salad

Bi-color beets, watermelon, fresh orange segment, goat cheese crumble and warm goat cheese crostini topped with balsamic dressing

Quinoa Salad

Served with seasonal fresh vegetables

Kale Salad

Carrots, dried cranberries, apples, toasted almond, strawberry & tahini dressing

Traditional Caesar Salad

Romaine heart tossed with Caesar dressing and topped with crouton and parmesan cheese

Main Entrée

(Please select three Main Entrée from list below)

Pan Seared Thick Cut Pork Chop

Served with fresh mashed potatoes and Provencal ratatouille and Dijon mustard sauce

Penne Alfredo Pasta

Penne pasta tossed in a creamy garlic & white wine sauce

Fresh Oven Roasted Salmon

Marinated with teriyaki glaze and topped with toasted pine nuts, served with fresh sautéed vegetable and mushroom risotto

Dry Rubbed Tri-Tip

Charbroiled & served carved, cabernet reduction sauce served with fresh mashed potatoes and Provencal ratatouille

Beef Short Ribs

Slow cooked in red wine

Buffet Dinner Package

Anoush Signature Tabletop

Assorted Crudités

Carrots, celery, cucumber, jicama, radish and Belgian endive. Served with honey-mustard, ranch and tarragon-lime dressings

Assorted Cheese Platter

Two domestic cheeses & two imported cheeses served with mango chutney, caramelized walnuts & fruit

Assorted Quads

Artichoke & spinach dip, assorted olives, homemade hummus & caprese salad infused with fresh pesto

Complimentary Items & Services

Artisan Bread & Butter	Champagne Tower Toast
Bridal Suite Catering	Soft Drinks, Coffee & Tea Service
Fresh Fruit Served After Dinner	Cake Cutting Service

Salad

(Please select three salads from list below)

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Quinoa Salad

Served with seasonal fresh vegetables

Kale Salad

Carrots, dried cranberries, apples, toasted almond, strawberry & tahini dressing

Traditional Caesar Salad

Romaine heart tossed with Caesar dressing and topped with crouton and parmesan cheese

Main Entrée

(Please select three Main Entrée from list below)

Chicken Scallopini Parmeggiano

Chicken Scallopini breaded and pan seared topped with fresh crush tomato and parmesan cheese

Penne Alfredo Pasta

Penne pasta tossed in a creamy garlic & white wine sauce

Fresh Oven Roasted Salmon

Marinated with teriyaki glaze and topped with toasted pine nuts, served with fresh sautéed vegetable and mushroom risotto

Dry Rubbed Tri-Tip

Charbroiled & served carved, cabernet reduction sauce served with fresh mashed potatoes and Provencal ratatouille

Beef Short Ribs

Slow cooked in red wine

Side Dishes

Fresh Mashed Potatoes, Mushroom Risotto, Sautéed Fresh Vegetables, Steamed Broccoli

Beverage Packages

Soft Bar

Selection of assorted Beers & Wines

\$12 per person (additional one hour \$4 per person)

Regular Bar

Includes soft bar and name brand alcohol selections and mixers

\$18 per person (additional one hour \$6 per person)

Premium Bar

Includes soft bar and upgraded alcohol selections

\$26 per person (additional one hour \$8 per person)

Bottle Service

Includes Grey Goose, Black Label Whiskey or Anoush XO cognac and wine presented on each table

\$15 per person (additional one hour \$3.75 per person)

Pricing is based on four hours of service

Additional Services

Cocktail Hour Service

5 tray passed hors d'oeuvres

\$5 per person

Sushi Station

Premium sushi rolls prepared live for guests to enjoy

\$15 per person

Carving Station

Choice of Prime Rib, Pork Loin or Turkey

\$9 per person

Tea Station

Unlimited Tea & Coffee & Cookies

\$5 per person

Pastry Station

Assorted mini pastries

\$5 per person

Midnight Cravings

Vegetable Skewers, Mac-n-Cheese, Grilled Cheese Sandwiches, Beef & Chicken Skewers

\$6 per person

All Pricing & Packages are based on a minimum guest count of 80 adults