

# BANQUET MENU #1

\$42/person, plus tax and Gratuity

## Mezza (Appetizers)

**House Cabbage Salad** Thin slices of cabbage, Cucumbers, and tomatoes mixed with a lemony dressing.

## **Pickled Turnips & Mixed Mediterranean Olives**

## **Lebanese White Cheese & Fresh Vegetables**

**Hammoss** Crushed garbanzo with sesame oil (Tahini), lemon juice and garlic

**Mutabbal (Baba Gannuj)** Roasted Eggplant, mixed with garlic, sesame oil, and lemon juice.

**Tabbouleh** Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil

**Labneh Khaleejhi** Yogurt cheese mixed with garlic, pickled jalapeno, diced tomatoes, and topped with olive oil

**Sarma (Stuffed Grape Leaves)** with rice and vegetables

**Kebbeh Nayyeh (Chi-Kofta)** Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, and topped with a special salad, and olive oil.

## Hot Mezza (Appetizers)

**Fatayer (Cheese Boreg)** Turnovers stuffed with Feta and Lebanese white cheeses and pan fried to a golden crisp

**Kebbeh Maklieh (Kofta)** Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts

**Arayes** Minced meat mixed with tomatoes, parsley, onion, and spices. Grilled in a pita.

**Falafel** Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce

## Entrée (6 oz./person)

**Chicken Breast Kebab, Filet Beef Kebab and Minced Beef Lula Kebab**  
Served with broiled tomatoes, peppers, onion-parsley mix, seasoned pita bread, rice and bulgur pilaf.

*All of the above items served at each table, family style.*

**Extra Mezza** – The following appetizers are available to be added to the menu for an additional per item cost.

**Muhammara** A spicy dip made of crushed walnuts, red pepper paste, and pomegranate juice 2.25/person

**Mousakka** (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 2.00/person

**Shanklish** Lebanese aged spicy cheese salad with chopped onion, tomatoes, and fresh mint 2.50/person

**Fattoush Salad** Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita, mixed with a lemony dressing 2.50/person cabage sub. 1.50/person

**Jajek** A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.50/person

**Soujuk Flambé** Carousel made Armenian beef sausage, flame broiled with Arak at your table 2.50/person

**Jhawaneh Provencial** Pan fried Chicken Drumettes, sautéed with lemon juice, garlic, and cilantro. 3.00/person

Price includes:

- **Fountain soft drinks**
- **Arabic coffee**

## • **Cake Plate Charge**

\$2.50 per person

- The party host must guarantee the total number of guests to attend 2 days prior to the date of the function. This number will determine the total cost of the party, *not the actual number of guests attending*. If a few more guests attend, settings will be added, and the cost will increase accordingly.
- 50% deposit (minimum \$100) is due upon reservation.
- 100% of the estimated cost of the function is due 2 days prior to the date of the function.
- 33% discount for children under 10 years of age, *if they are seated at a separate children's table.*
- Patio Room requirement: Minimum 30 people, and package 2 or 3.

**Lassanat Bi-Tahineh** Sliced Lamb Tongue, topped with Tahini sauce and olive oil 2.50/person

**Maanek** Lebanese sausage sautéed and served in a lemony sauce 2.50/person

**Frri** Sautéed quail 3.50

**Frog Legs Provencial** Pan-fried and sautéed with lemon juice, garlic, and cilantro 3.50/per.

**Fried Liver** (Sawda Maklieh) Pan fried and served with tomatoes-onion-parsley 2.00/per.

304 N. Brand, Glendale 818.246.7775  
[www.carouselrestaurant.com](http://www.carouselrestaurant.com)

# BANQUET MENU #2

\$48/person, plus tax and Gratuity

## Mezza (Appetizers)

**House Cabbage Salad** Thin slices of cabbage, Cucumbers, and tomatoes mixed with a lemony dressing.

### **Pickled Turnips & Mixed Mediterranean Olives**

### **Lebanese White Cheese & Fresh Vegetables**

**Hammos** Crushed garbanzo with sesame oil (Tahini), lemon juice and garlic

- **Muhammara** A spicy dip made of crushed walnuts, red pepper paste & pomegranate.

**Mutabbal (Baba Gannuj)** Roasted Eggplant, mixed with garlic, sesame oil, and lemon juice.

**Tabbuleh** Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil

- **Red Tabbuleh (Eech)** Cracked wheat, tomatoes, peppers, onion and olive oil

**Labneh Khaleejhi** Yogurt cheese mixed with garlic, pickled jalapeno, diced tomatoes, and topped with olive oil

**Sarma (Stuffed Grape Leaves)** with rice and vegetables

**Kebbeh Nayyeh (Chi-Kofta)** Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, and topped with a special salad, and olive oil.

## Hot Mezza (Appetizers)

**Fatayer (Cheese Boreg)** Turnovers stuffed with Feta and Lebanese white cheeses and pan fried to a golden crisp

**Kebbeh Maklieh (Kofta)** Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts

**Arayes** Minced meat mixed with tomatoes, parsley, onion, and spices. Grilled in a pita.

- **Soujouk Banadoura** sausage broiled over tomatoes.

**Falafel** Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce

- **Fried Liver (Sawda Maklieh)** Pan fried and served with tomatoes-onion-parsley

## Entrée (6 oz./person)

**Chicken Breast Kebab, Filet Beef Kebab and Minced Beef Lula Kebab**  
Served with broiled tomatoes, peppers, onion-parsley mix, seasoned pita bread, rice and bulgur pilaf.

*All of the above items served at each table, family style.*

**Extra Mezza** – The following appetizers are available to be added to the menu for an additional per item cost.

**Jajek** A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.50/person

**Mousakka** (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 2.00/person

**Shanklish** Lebanese aged spicy cheese salad with chopped onion, tomatoes, and fresh mint 2.50/person

**Fattoush Salad** Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita, mixed with a lemony dressing 2.50/person cabbage sub. 1.50/person

Price includes:

- **Fountain soft drinks**
- **Arabic coffee**

- **Cake Plate Charge**

\$2.50 per person

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- 50% deposit (minimum \$100) is due upon reservation.
- 100% of the estimated cost of the function is due 2 days prior to the date of the function.
- 33% discount for children under 10 years of age, *if they are seated at a separate children's table.*
- Patio Room requirement: Minimum 30 people, and package 2 or 3.

**Maanek** Lebanese sausage sautéed and served in a lemony sauce 2.50/person

**Lassanat** Sliced Lamb Tongue, topped with lemon-garlic sauce and olive oil 2.50/person

**Frri** Pan fried quail, sautéed with pomegranate, lemon, spices 3.50

**Frog Legs Provencial** Pan-fried and sautéed with lemon juice, garlic, and cilantro 3.50/per.

**Soujuk Flambé** Carousel made Armenian beef sausage, flame broiled with Arak at your table 2.50/person

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# BANQUET MENU #3

\$54/person, plus tax and Gratuity

## Mezza (Appetizers)

● **Fattoush Salad** Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita, mixed with a lemony dressing

### **Pickled Turnips & Mixed Mediterranean Olives**

### **Lebanese White Cheese & Fresh Vegetables**

**Hammos** Crushed garbanzo with sesame oil (Tahini), lemon juice and garlic

**Muhammara** A spicy dip made of crushed walnuts, red pepper paste & pomegranate juice.

**Mutabbal (Baba Gannuj)** Roasted Eggplant, mixed with garlic, sesame oil, and lemon juice.

**Tabbouleh** Chopped parsley, cracked wheat, tomatoes, onion, lemon juice and olive oil

**Red Tabbouleh (Eech)** Cracked wheat, tomatoes, peppers, onion and olive oil

**Labneh Khaleejhi** Yogurt cheese mixed with garlic, pickled jalapeno, diced tomatoes, and topped with olive oil

**Sarma (Stuffed Grape Leaves)** with rice and vegetables

**Kebbeh Nayyeh (Chi-Kofta)** Lebanese Steak Tartar made with fresh beef and cracked wheat. Served flat, and topped with a special salad, and olive oil.

● **Shanklish** Lebanese aged spicy cheese salad with chopped onion, tomatoes, and mint

## Hot Mezza (Appetizers)

**Fatayer (Cheese Boreg)** Turnovers stuffed with Feta and Lebanese white cheeses and pan fried to a golden crisp

**Kebbeh Maklieh (Kofta)** Spheres of ground beef and wheat, stuffed with sautéed minced beef, onions, and pine nuts

**Soujouk Banadoura** Housemade Armenian sausage broiled over tomatoes.

**Falafel** Spheres of crushed chickpeas and spices, fried and served with lettuce, tomatoes, parsley, and Tahini Sauce

**Fried Liver (Sawda Maklieh)** Pan fried and served with tomatoes-onion-parsley

● **Jhawaneh Provençal** Pan fried Chicken Drumettes, sautéed with lemon juice, garlic, and cilantro.

**Arayes** Minced meat mixed with tomatoes, parsley, onion, and spices. Grilled in a pita.

● **Frri** Grilled or Pan fried quail, sautéed with pomegranate, lemon and spices.

## Entrée (6 oz./person)

### **Chicken Breast Kebab, Filet Beef Kebab and Minced Beef Lula Kebab**

Served with broiled tomatoes, peppers, onion-parsley mix, seasoned pita bread, rice and bulgur pilaf.

*All of the above items served at each table, family style.*

**Extra Mezza** – The following appetizers are available to be added to the menu for an additional per item cost.

**Jajek** A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.50/person

**Mousakka** (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 2.00/person

**Lassanat** Sliced Lamb Tongue, topped with lemon-garlic sauce and olive oil 2.50/person

Price includes:

- **Fountain soft drinks**
- **Arabic coffee**

### ● **Cake Plate Charge**

\$2.50 per person

- The party host must guarantee the total number of guests to attend 2 days prior to the date of the function. This number will determine the total cost of the party, *not the actual number of guests attending*. If a few more guests attend, settings will be added, and the cost will increase accordingly.
- 50% deposit (minimum \$100) is due upon reservation.
- 100% of the estimated cost of the function is due 2 days prior to the date of the function.
- 33% discount for children under 10 years of age, *if they are seated at a separate children's table.*
- Patio Room requirement: Minimum 30 people, and package 2 or 3.

**Maanek** Lebanese sausage sautéed and served in a lemony sauce 2.50/person

### **Frog Legs Provençal**

Pan-fried and sautéed with lemon juice, garlic, and cilantro 3.50/per.

### **Soujuk Flambé**

Carousel made Armenian beef sausage, flame broiled with Arak at your table 2.50/person

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