

BANQUET MENU #1

\$36.95/person

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

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 1.75/person

Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 1.75/person

Shanklish Lebanese aged spicy cheese salad with chopped onion, tomatoes, and fresh mint 2.00/person

Fattoush Salad Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita, mixed with a lemony dressing 2.00/person cabbage sub. 1.00/person

Jajek A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.00/person

Soujuk Flambé Carousel made Armenian beef sausage, flame broiled with Arak at your table 2.00/person

Jhawaneh Provencial Pan fried Chicken Drumettes, sautéed with lemon juice, garlic, and cilantro. 2.00/person

Price includes:

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

• **Cake Plate Charge**

\$2.00 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, plus \$250 room rental fee.

Lassanat Bi-Tahineh Sliced Lamb Tongue, topped with Tahini sauce and olive oil 1.75/person

Maanek Lebanese sausage sautéed and served in a lemony sauce 1.75/person

Frri Sautéed quail 2.25

Frog Legs Provencial

Pan-fried and sautéed with lemon juice, garlic, and cilantro 2.50/per.

Fried Liver (Sawda Maklieh)

Pan fried and served with tomatoes-onion-parsley 1.75/per.

304 N. Brand, Glendale 818.246.7775
www.carouselrestaurant.com

BANQUET MENU #2

\$40.95/person

- Items designate comparative extras

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

- **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.

- **Fatteh Soujouk** Toasted pita, fried eggplant, topped with our special yogurt sauce with a dash of garlic and roasted pine nuts topped with soujouk.

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.

Jajek A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.00/person

Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 1.75/person

Shanklish Lebanese aged spicy cheese salad with chopped onion, tomatoes, and fresh mint 2.00/person

Fattoush Salad Sliced cucumbers, tomatoes, onion, bell peppers, parsley, fresh mint, spices, and toasted Pita, mixed with a lemony dressing 2.00/person cabbage sub. 1.00/person

Price includes:

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

- **Cake Plate Charge**

\$2.00 per person

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- Patio Room requirement: Minimum 30 people, and package 2 or 3, plus \$250 room rental fee.

Maanek Lebanese sausage sautéed and served in a lemony sauce 1.75/person

Lassanat Sliced Lamb Tongue, topped with lemon-garlic sauce and olive oil 1.75/person

Frri Pan fried quail, sautéed with pomegranate, lemon, spices 2.25

Frog Legs Provencial Pan-fried and sautéed with lemon juice, garlic, and cilantro 2.50/per.

Soujuk Flambé Carousel made Armenian beef sausage, flame broiled with Arak at your table 1.75/person

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BANQUET MENU #3

\$44.95/person

- items designate comparative extras

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

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

Fatteh Soujouk Toasted pita, fried eggplant, topped with our special yogurt sauce with a dash of garlic and roasted pine nuts topped with soujouk

• **Jhawaneh Provencial** 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.

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Jajek A mixture of yogurt, diced cucumbers, mint, and a dash of garlic 1.00/person

Mousakka (Our tastiest eggplant dish) Eggplants, baked with onions, tomatoes, chick peas, and peppers 1.75/person

Price includes:

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

• **Cake Plate Charge**

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Frog Legs Provencial

Pan-fried and sautéed with lemon juice, garlic, and cilantro 2.50/per.

Soujuk Flambé

Carousel made Armenian beef sausage, flame broiled with Arak at your table 1.75/person

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