

Fanny's



Events Guide and Menus

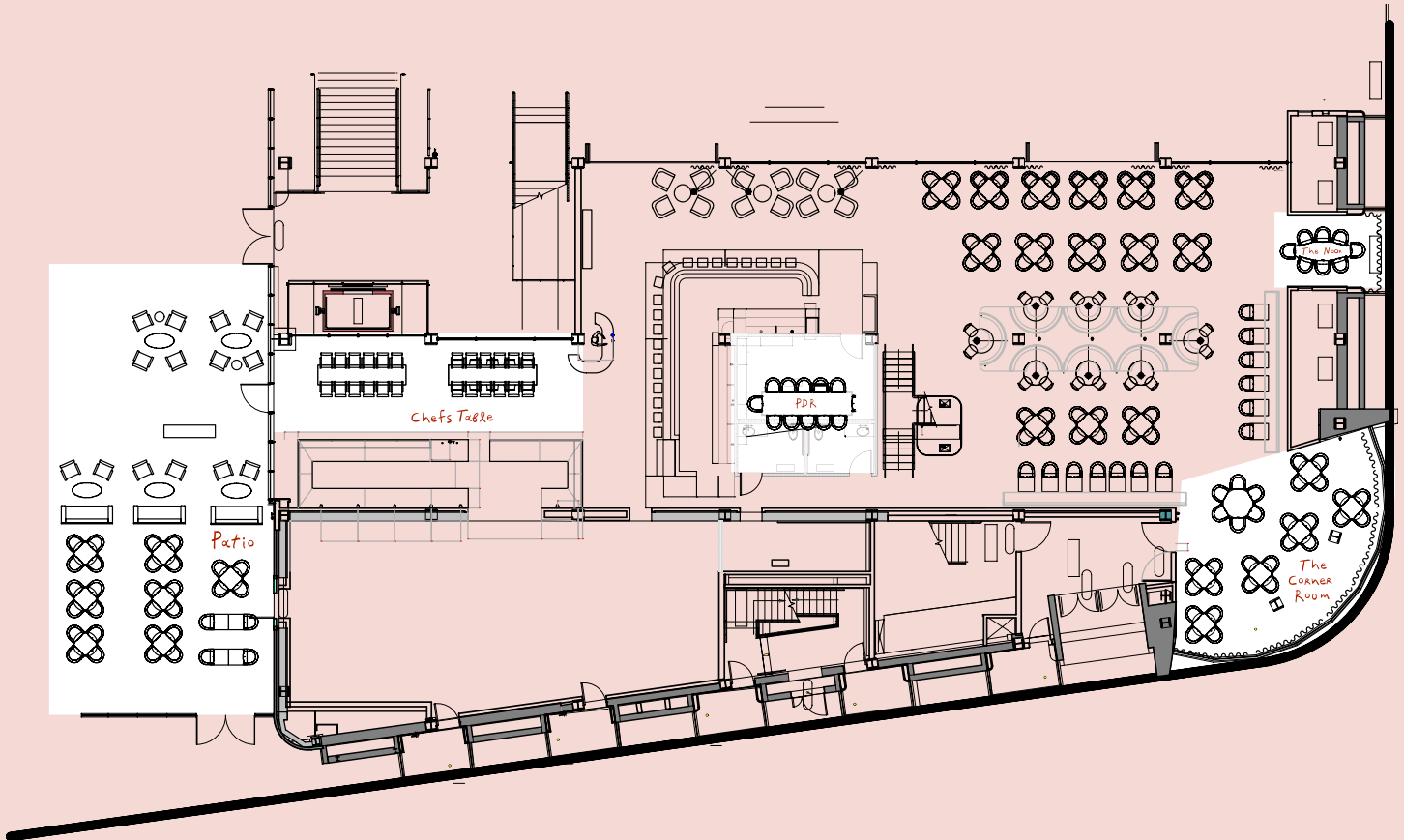
The Patio

38 SEATED OR 80 STANDING GUESTS

The Nook

SEATS 8 GUESTS

Our cozy nook is lovely for entertaining small parties.



The Private Dining Room

SEATS 16 GUESTS

The Corner Room

40 SEATED OR 50 STANDING GUESTS

the ultimate semi-private dining space

Restaurant Buyout

CONTACT events@fannysla.com

* All rental tables will be billed through a third party company. Inquire for more details.

The Private Dining Room

SEATS 16 GUESTS
\$500 RENTAL FEE



The Nook

SEATS 8 GUESTS

a cozy space with a spectacular
view of the entire restaurant

The Corner Room

40 SEATED OR 50 STANDING GUESTS
\$350 RENTAL FEE

the ultimate semi-private dining space



Restaurant Buyout

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Menu Selections



Fanny's

Family Style Brunch

\$55 PER PERSON

buffet style | add \$10 per person (minimum 50 guests)

PASTRIES

croissant, pain au chocolat, muffins, banana bread, fruit danish

FANNY'S SIMPLE SALAD

frisée, arugula, wild herbs, lemon vinaigrette

CAPRESE QUICHE

basil, tomato, mozzarella

tartine

(select one)

AVOCADO

radish, cilantro, soft egg, sesame seed

LOX

dill, crème fraîche, cucumber, radish

entrée

(select one)

PAN ROASTED JIDORI CHICKEN

roasted vegetables, salsa verde

ORA KING SALMON

marble potatoes, mascarpone, lemon vinaigrette

dessert

LEMON CURD TARTS

CHOCOLATE CHIP COOKIES

FRESH FRUITS AND BERRIES

All menus are subject to change due to seasonality.

Pricing subject to 22% Administrative Fee, 5% Healthy LA Fee and Sales Tax.

Fanny's

AT
ACADEMY
MUSEUM
OF MOTION PICTURES

Fanny's

Family Style Brunch

\$65 PER PERSON

buffet style | add \$10 per person (minimum 50 guests)

PASTRIES

croissant, pain au chocolat, muffins, banana bread, fruit danish

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons, parmesan, caesar dressing

NICOISE SALAD

ahi tuna, capers, cherry tomato, anchovy, olives, soft egg, red wine vinaigrette

tartine

(select one)

AVOCADO

radish, cilantro, soft egg, sesame seed

SPRING

burrata, english peas, mint

entrée

PAN ROASTED JIDORI CHICKEN

roasted vegetables, salsa verde

ORA KING SALMON

marble potatoes, mascarpone, lemon vinaigrette

dessert

CHOCOLATE TARTS

OLIVE OIL CAKE

FRESH FRUITS AND BERRIES

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Canapé List

2 hours of service, additional hours at \$20 per person, per hour.
25 guest minimum.

8 SELECTIONS | \$55 PER PERSON

duck rilette toast with hoisin, pickled cherry and watermelon radish
pickled strawberry compote, mascarpone, basil on black pepper biscotti
potato coin, crème fraîche and caviar (add \$5 pp)
spicy tuna tartare on crispy heirloom rice cake
smoked salmon on crispy potato latke with dill crème fraiche
tomato tart tatin with lemon aioli
miniature hamburger with crispy onions and tomato jam
miniature fried chicken on a waffle with bourbon maple glaze
mini hoecake with honey butter and berry compote
deviled eggs with fried capers and preserved lemon
tiny vegetable crudités
tuna tartare and avocado mousse on cucumber
grilled cheese with tomato soup
watermelon cube with french feta and tarragon balsamic
crispy vegetable spring roll with apricot mustard
salmon gravlax, savory everything bagel macaron, horseradish, dill
butter macaron, corn custard, smoked salt popcorn, sorrel
black truffle and mushroom hummus, toasted pita
french fries
gulf shrimp cocktail (add \$5 pp)

add sweets

3 selections | \$15 per person

caramel popcorn	hazelnut shortbread cookie
chocolate bark	chocolate chip cookie
orange blossom almond rocher	mini lemon curd tart
raspberry meringues	mini chocolate tart
flourless caramel walnut cookie	mini chocolate éclair
	caramel macadamia nut blondie

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Family Style Dinner

\$85 PER PERSON

buffet style | add \$15 per person (minimum 50 guests)

TARTINE BREADS

butter, garlic boursin

FANNY'S SIMPLE SALAD

frisée, arugula, wild herbs, lemon vinaigrette

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons,
parmesan, caesar dressing

BLACK TRUFFLE AND MUSHROOM HUMMUS

olive oil, parsley, pita

PAN ROASTED JIDORI CHICKEN

potato puree, carrots, natural jus

ORA KING SALMON

baby spinach, wild mushrooms, yuzu beurre blanc

STROZEPRETTI CACIO E PEPE

LEMON CURD TARTS

CHOCOLATE ECLAIR

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Family Style Dinner

\$105 PER PERSON

buffet style | add \$15 per person (minimum 50 guests)

TARTINE BREADS

butter, garlic boursin

FANNY'S SIMPLE SALAD

frisee, arugula, wild herbs, lemon vinaigrette

MARKET BABY BEETS

burrata, hazelnut, citrus, watercress

SLICED NEW YORK STEAK

french fries

WOOD GRILLED BASS

roasted marble potatoes, sauce vera cruz

GNOCCHI

wild mushrooms, parmesan, thyme

OLIVE OIL CAKE

FRESH FRUIT TARTS

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Fanny's

Family Style Dinner

\$125 PER PERSON

buffet style | add \$15 per person (minimum 50 guests)

TARTINE BREADS

butter, garlic boursin

FANNY'S SIMPLE SALAD

frisee, arugula, wild herbs, lemon vinaigrette

CAESAR SALAD

whole leaf gem, long leaf treviso, spanish anchovy, croutons,
parmesan, caesar dressing

SLICED NEW YORK STEAK

french fries

PAN ROASTED JIDORI CHICKEN

potato puree, carrots, natural jus

WOOD GRILLED BASS

roasted marble potatoes, sauce vera cruz

pasta

(select one)

GNOCCHI

wild mushrooms, parmesan, thyme

STROZEPRETTI CACIO E PEPE

accompaniment

ROASTED CAULIFLOWER

vadouvan, toasted pine nuts, pickled sultana

dessert

ASSORTED TARTS

lemon, chocolate, market berry, apple

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Breakfast Boxes

only available for take-out, not dine in

\$25 PER PERSON

minimum order 10, maximum order 50

3 business day advance order required

pastry assortment

(select one)

PAIN AU CHOCOLAT

ALMOND CROISSANT

PISTACHIO PAIN AU CHOCOLAT

DIPLOMAT BERRY VOL-AU-VENT

MUFFIN OF THE DAY

BANANA BREAD

CHOCOLATE HAZELNUT BABKA

APPLE DANISH

THYME & SEA SALT BISCUIT

served with butter and jam

croissant breakfast sandwich

BACON, EGG, CHEESE

vegetarian option available without bacon

brewed coffee

ONE GALLON PER TEN GUESTS

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Lunch Boxes

only available for take-out, not dine in

\$35 PER PERSON

Minimum order 10, maximum order 50

3 business day advance order required

sandwiches

(select one)

HAM, BRIE, SALTED BUTTER, PRETZEL ROLL

ROASTED MARKET VEGETABLE WRAP, MUSHROOM HUMMUS (VEGAN)

CURRIED CHICKEN SALAD, SLICED APPLE, HERBS, TARTINE BREAD

ROAST BEEF, CARAMELIZED ONION, CHEDDAR, TORPEDO ROLL

accompaniments

SIDE CAESAR SALAD

gem, treviso, croutons, parmesan, caesar dressing

COOKIE

KETTLE CHIPS

BOXED WATER

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Platters

only available for take-out, not dine in

minimum order 10, maximum order 50

3 business day advance order required

ASSORTED BREAKFAST PASTRIES - FOR 10 - \$60

ASSORTED COOKIES - FOR 10 - \$50

FRESH FRUITS AND BERRIES - FOR 10 - \$75

CHEESE BOARD - FOR 10 - \$75

cheese, honeycomb, quince, toasted bread

ASSORTED CHARCUTERIE - FOR 10 - \$75

GARDEN VEGETABLE CRUDITE - FOR 10 - \$100

black truffle mushroom hummus

CAESAR SALAD - FOR 10 - \$75

whole leaf gem, long leaf treviso, spanish anchovy, croutons, parmesan, caesar dressing

SANDWICH PLATTER - FOR 10 - \$125

ham, brie, salted butter, pretzel roll

roasted market vegetable wrap, mushroom hummus (vegan)

curried chicken salad, sliced apple, herbs, tartine bread

roast beef, caramelized onion, cheddar, torpedo roll

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BAR Packages



All About Eve!



Baby Snooks



Easy Rider

Fanny's

Well Bar Package

\$36 per person, first hour, \$18 per person for each additional hour
add a seasonal specialty cocktail for \$10 per person

selections include

Crop Vodka, Ford's Gin, Cihuatan Rum, Arette Blanco Tequila, Verde Mezcal,
Pig's Nose Blended Scotch, Old Forester Bourbon

Premium Bar Package

\$56 per person, first hour, \$28 per person for each additional hour
add a seasonal specialty cocktail for \$10 per person

selections include

Grey Goose Vodka, Bombay Sapphire Gin, El Dorado 3yr White Rum,
El Tesoro Blanco Tequila, Del Maguey Vida Mezcal, Monkey Shoulder Scotch,
Woodford Reserve Bourbon

-

all packages include juices, soft drinks, mineral waters, bar fruit,
house red, white, rosé and sparkling wines

We look forward
to taking care
of you!



start planning with the events team

we are happy to customize your event experience

events@fannysla.com