



aNoiseWithin
Classic Theatre, Modern Magic

CATERING OPTIONS

If you're coming to the theatre with a group, we offer 2 easy options for catering your pre-show or post-show gathering.



1. WINE & CHEESE

Starts at \$7 per person*

- Wine (red or white)
- Cheese
- Crackers
- Candy / Sweets
- Coffee

2. HORS D'OEUVRES & DESSERTS

Starts at \$15 per person*



Wine (red or white) plus the following:

Hors d'Oeuvres (choose two)

- Cheese tortellini & olive skewer with lemon vodka marinade
- Caprese skewers with balsamic glaze
- Mushroom crostini
- Smoked chicken salad in endive leaf
- Antipasti skewers with Italian dressing
- Apricot pistachio torte with crackers
- Cranberry pinot noir chutney torte with crackers

Dessert (choose one)

- Brownies (with or w/o walnuts)
- Graham cracker chewies (with or w/o pecans)
- Lemon bars
- Chocolate chip cookies
- Oatmeal raisin cookies
- Lemon raspberry mini tartlets
- Pumpkin bars with cinnamon cream cheese frosting
- White chocolate cranberry bars with frosting

Available Spaces | Max Occupancy

Main Stage Theatre | 324

Lobby with Outdoor Terrace | 100

Rehearsal Room | 80

Conference Room with Mountain Views | 25

Founders Balcony | 25

CONTACT US FOR MORE INFO ABOUT CATERING!

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Photo on reverse by Craig Schwartz. Ensemble. Argonautika.
Catering photos by Brian Feinzimer.

*Pricing and options subject to change