

CASE STUDY

MANAKISH OVEN AND GRILL



SERVING SUSTAINABILITY FROM TAKEOUT TO CATERING

When selecting packaging for their restaurant, Manakish Grill and Oven wanted more than just high-quality products; they wanted a partner whose values aligned with their own commitment to sustainability. With locations in both Walnut Creek and San Jose, CA, reliable packaging that performs consistently is essential to their operation.

“We chose Good Start Packaging because of the high-quality compostable products. More importantly, our ethics, values, and personality align. We believe in being sustainable to benefit our community and our planet,” states Abdullah Taleb, Owner of Manakish Oven and Grill.

Today, Manakish Grill and Oven uses compostable packaging throughout its operation, including kebab plates, shawarma bowls, catering trays, and lids. When preparing large catering orders for corporate clients, the team relies on packaging that reflects the same care and quality that goes into their food.

The response from customers has been overwhelmingly positive. “Our customers love our packaging. Our corporate clients especially love the durability of the catering trays and lids as well.”

By combining durable, compostable packaging with a shared commitment to sustainability, Manakish Grill and Oven continues to deliver an experience that benefits both its customers and the environment.



“The high-quality compostable products and shared values made Good Start Packaging the right choice.” - Abdullah Taleb, Owner of Manakish Oven and Grill

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