

Levan's Catering Elegant Wedding Buffet

BUTLERED HORS D'OEUVRES

Choice of Three

TOKYO STIXS---Ribbons of chicken breast and green onions marinated in teriyaki sauce and grilled to perfection

CHICKEN CORDON BLEU MINIS---Pastry puffs stuffed with Swiss cheese, chicken and ham served with honey mustard

SASSY SAMOSAS---Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry

BRUSCHETTA---Chopped Roma tomatoes, garlic, Olive oil and chiffonade fresh basil served with toasted baguettes

SCALLOP "LOLLIPOPS"---Fresh sea scallops on bamboo skewers marinated in a Darjeeling vodka marinade then grilled until succulent and tender, and topped with a butter and chive sauce.

SHRIMP SHOOTERS---Florida Shrimp served in shot glass filled with cocktail sauce.

SMOKED SALMON SERVED ON RICE CRACKERS-- Fresh Norwegian smoked salmon mousse served on rice cracker rounds.

WILD MUSHROOM CROSTINI---A mix of wild mushrooms sautéed in white wine and fresh garlic and herbs, finely chopped and presented on toasted baguettes.

FETA & SUN-DRIED TOMATO PHYLLO PURSES-- Feta cheese and sun-dried tomatoes with olive oil and garlic and wrapped in phyllo dough.

FRESH BASIL AND TOMATO BRUSCHETTA-- Served on a garlic toasted round.

BRIE WITH RASPBERRIES EN CROUTE---Imported double cream brie with raspberry preserves in a hand twisted puff pastry sachet.

THE DINNER BUFFET

Choice of Two Entrees

GRILLED SLICED STEAK AU JUS---Seared in seasonings with Olive oil finished in the oven and topped with peppercorn drizzle

GRILLED LONDON BROIL---With Mushrooms Bordelaise

ASIAN MARINATED GRILLED SKIRT STEAK

LEMON BASIL CHICKEN---Boneless breast of chicken with lemon pepper, fresh basil drizzle

CITRUS MARINATED CHICKEN BREAST---On A Bed Of Baby Bok Choy, Garnished With Citrus Fruits

CHICKEN SCALLOPINE---With Green Peppercorn Sauce

GRILLED LEMON PAILLARD OF CHICKEN SERVED WITH WILD SPINACH &---a shiitake marsala sauce

SLICED ROASTED PORK LOIN WITH SPICED APRICOT SAUCE---A simple blend of Dijon mustard with apricot preserves with a hint of Balsamic vinegar and brown sugar.

CHOICE OF THREE OF THE FOLLOWING SIDES

GARLIC HERB WHIPPED MASHED POTATOES AND SAVORY GRAVY

OVEN ROASTED NEW POTATOES WITH GARLIC AND ROSEMARY

THREE RICE PILAF

SEASONAL VEGETABLE MEDLEY

BUTTERSCOTCH AND BLACK PEPPER BABY CARROTS

QUICK SAUTEED ZUCCHINI WITH SUNDRIED TOMATOES AND FRESH BASIL

CHOICE OF

ORGANIC SPINACH SALAD---Orange segments, red onion ringlets and toasted almonds with white zinfandel balsamic vinaigrette

TOSSED GARDEN GREENS WITH BABY VEGETABLES---Assorted greens including leaf, endive, bib, mache and radicchio, with assorted whole baby vegetables.

SERVED WITH

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

WATER WITH LIMES, LEMONS, ORANGE OR CUCUMBER SLICES

BAR SERVICES

Customers may purchase all of their own beverages, alcoholic and non-alcoholic for their event. We will be happy to provide you with guidelines and amounts for purchasing the appropriate amount of beverages. Additionally, we can provide you with professional bartenders to serve your guests. We suggest one bartender for every 75 guests, for superlative service.

BARTENDER @ \$150.00 EACH

Appropriately Attired Bartenders

FULL BAR SET-UPS & INCIDENTALS @ \$4.00 PER PERSON

To include all glassware, mixers, garnish, ice and bar supplies

ALL DISPOSABLE BAR SERVICE @ \$3.00 PER PERSON

To include disposable glassware, mixers, garnish, ice and bar supplies

BEER AND WINE SET-UPS @ \$2.00 PER PERSON

To include pilsner glasses, wine glasses and all bar incidentals.

SERVICE STYLES

China & Linen

Choice Of Colored Linen Tablecovers/Overlays And Napkins, Appropriate Tableskirting, Choice Of China Dinner Service, Stainless Flatware, Stemmed Glassware, Appropriate Serving Trays And Equipment, All Incidental Supplies.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And All Incidental Supplies.

PRESENTATION STYLES

Classic Presentation

Polished Stainless Steel Chafers With Lids, Color Coordinated Fabrics For Table Enhancement, As Well As Decorative Fresh Greenery.

Elegant Presentation

Complete Ornate Pewter Chafers With Lids, Decorative Color Coordinated Fabrics For Table Enhancement, Display, Decorative Fresh Greenery.

Vip Presentation

Complete Silver Service Presentation, Mirrored Display Pieces, Decorative Color Coordinated Fabrics For Table Enhancement, Multi-Level Display, Decorative Fresh Greenery, Flowers And Elevated Focal Point Display. Themed, If Desired And Appropriate.

STAFF

(Included in your per person price)

Appropriately Attired Serving Personnel. Our Skilled Staff Will Oversee All Elements of Service for the Day. We Will Provide a Event Managers, Waiters, Chefs. (Number Of Servers Dependent Upon Final Guarantee.)

PRICE

Price ranges from \$22.95 to \$39.95 actual price based on actual selections
Speak with your coordinator and allow them to provide you with a custom quote.

PAYMENT TERMS

\$1,000.00 deposit is required to confirm the date or at contract signing.

75% of your estimated MINIMUM number of guests that will be attending is required approximately 2 weeks from wedding date. Guest counts cannot be reduced from this point.

Balance is due in full 72 hours prior to the event based on your guaranteed guest count.

Levan's Catering reserves the right to bill additional charges for excessive day of guest count increases.

Florida State Sales Tax (7.00%) and 19% Service Charge will be applied to your total bill.

CANCELLATIONS

Cancellations made at least one week before the event date will be refunded at Fifty percent of the original deposit. If the event is cancelled within 7 days of the event date, Levan's Catering retains the right to the full deposit amount.

RENTALS

12-FICUS TREE WITH LIGHTS AND FERNS @ \$250.00

BRIDAL ACCESSORIES AND CENTERPIECE SET-UP \$50.00 TO \$100.00 BASED ON COMPLEXITY

CHOICE OF IVORY OR WHITE CHAIR COVERS WITH YOUR CHOICE OF SASH @ \$3.50 EA. CHAIR

CAFÉ TABLES @ \$20.00 EACH

DANCE FLOOR PRICES AND AVAILABILITY BASED ON VENUE

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

PRE-EVENT, DURING AND POST EVENT DESSERT PRESENTATIONS

LEVAN'S SIGNATURE DESSERT TRAY

Chocolate Dipped Strawberries, Miniature Tarts, Éclairs, Cream Puffs, Cannolis, Brownies And Miniature

ASSORTED COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Macadamia And Oatmeal Raisin.

AMERICANA COOKIE ASSORTMENT

Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

CHOCOLATE DIPPED STRAWBERRIES

Dipped In Milk Chocolate

ICE CREAM SUNDAE BAR

Guests create their own ice cream Sundae Vanilla ice cream scoops with

Toppings:

- ◆ chocolate sauce
- ◆ strawberry sauce
- ◆ caramel sauce
- ◆ crushed oreo cookies
- ◆ nut sundae topping
- ◆ m&m's
- ◆ maraschino cherries
- ◆ sprinkles
- ◆ whipped cream

THE CHOCOLATE FOUNTAIN EXPERIENCE

A dramatic 44" fountain featuring a Flowing curtain of rich, warm milk Chocolate cascading down the Fountain tiers like a chocolate Waterfall.

- ◆ fresh strawberries
- ◆ pineapples
- ◆ rice crispy treats
- ◆ marshmallows
- ◆ pretzel rods
- ◆ chopped nuts
- ◆ colorful sprinkles

our attendant will be there to assist
and interact with your guests.