

# Levan's Asian Fusion Catering Menu

## THE COCKTAIL HOUR

### BUTLERED HORS D'OEUVRES:

#### BABY PORTABELLA FRIED MUSHROOMS

Baby portabella mushrooms are dipped in Levan's own tempura batter then lightly seasoned.

#### THAI PEANUT CHICKEN SATAYS

Skewered chicken tenderloin marinated in spicy Thai peanut sauce.

#### SHRIMP AND VEGETABLE SHANOMI

A combination of shrimp and oriental vegetables blend and wrapped in a thin Chinese pastry then deep fried to a golden brown.

## THE COCKTAIL DINNER BUFFET

### CHEF ATTENDED CARVING STATION

Presenting:

#### TERIYAKI GRILLED FLANK STEAK

Choice flank steak marinated in a Levan's own teriyaki sauce, hand-rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

#### PEKING DUCK WRAPPED IN CREPES

Carved peking duck is presented with thinly sliced shallots and cabbage served in crepes and finished with hoisin sauce. Served medium rare

## THE CHEF ATTENDED SUSHI AND SEAFOOD STATION

### SUSHI

To include:

Spring rolls in rice paper, California rolls, yellowtail tuna, pacific shrimp and served with soy sauce and peanut, presented with chop sticks.

#### AHI TUNA WITH A CURRY CREAM SAUCE AND BLUE CHEESE CRUMBLES

Fresh seared ahi tuna topped with Levan's own curry cream sauce and blue cheese.

PRESENTED IN MARTINI GLASSES

SEARED ON-SITE

SAUCES FOR THIS STATION

PEANUT SAUCE, THAI SAUCE,

SERVED WITH FRIED RICE

## THE DIM SUM STATION:

### VEGETARIAN AND SEAFOOD RICE PAPER WRAPS

A combination of oriental vegetables and seafood makes for the Asian classic.

### PORK DUMPLING

Fresh pork blended with oriental seasonings wrapped in a dumpling then steamed served with a spicy dipping sauce.

### COCONUT SHRIMP

Gulf shrimp lightly dipped in Levan's own coconut batter and fried golden brown.

### SAUCES FOR THIS STATION:

TERIYAKI, HOISON TERIYAKI GLAZE, SOY SAUCE, AND ORANGE MARMALADE

## THE COLD HORS D'OEUVRES STATION

Presenting

### DOMESTIC CHEESE PRESENTATION

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey jack, and pepperoni cheeses with assorted crackers.

### ELABORATE PRESENTATION OFFRESH SEASONAL FRUITS

A lavish display of fresh seasonal melons, grapes, kiwi, tropicalmango, papaya and fresh seasonal berries served with Levan's own strawberry and poppy seed dipping creams.

## **SERVED WITH:**

### FRESH-BREWED COFFEE

Fresh Columbian Coffee, Regular and/or Decaf  
With creamers Sugar and Substitute

### ICED TEA WITH LEMON WEDGES

### ICED WATER

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## **SERVICE STYLES:**

### China & Linen

Choice of Colored Linen Table covers/Overlays and Napkins, Appropriate Table skirting, Choice of China Dinner Service, Stainless Flatware, Stemmed Glassware, Appropriate Serving Trays And Equipment, All Incidental Supplies.

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## **STAFF**

(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.)