Levan's Catering Wedding Brunch Planner

YOUR CHOICE OF ONE OF THE FOLLOWING CHEF ATTENDED SELECTIONS:

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic, roasted to perfection. Served with horseradish and Dijon mustard cream.

HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

GRILLED TOMATOES. ONIONS, MUSHROOMS, AND ZUCCHINI Garden fresh vegetables brushed with olive oil and grilled over an open flame.

WHOLE GREEN BEANS AND BABY CARROTS Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

SAUTEED ASPARAGUS WITH MUSHROOMS Fresh asparagus with season and sautéed with button mushrooms.

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

BREAKFAST EGG OPTIONS

FARM FRESH SCRAMBLED EGGS BAR Served with Choice of Grated Cheeses, Sautéed Sweet Vidalia Onions, Freshly Sliced Mushrooms, Diced Bell and Sweet Banana Peppers and Fresh Ground Cinnamon

SAUSAGE ONION SCRAMBLED EGGS Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

FRESH HERBS AND CHEESE SCRAMBLED EGGS Scrambled eggs, thyme, oregano, or chives.

BREAKFAST CASSEROLE OPTIONS

HAM AND CHEESE BREAKFAST CASSEROLE Rich ham-and-cheese breakfast strata. SAUSAGE CHEDDAR BREAKFAST CASSEROLE Breakfast Sausage And Mild Cheddar Make A Perfect Egg Dish Casserole.

SPANAKOPITA BREAKFAST CASSEROLE Fresh Spinach chopped onions and cheese baked to perfection.

COUNTY BREAKFAST CASSEROLE Fresh Broccoli, Minced Bacon With Three Cheeses

YOUR CHOICE OF:

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF:

ROASTED GARLIC POTATOES Sliced new potatoes lightly seasoned and oven roasted

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF:

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST Waffles, Pancakes and French Toast are served with: Fresh Fruit Toppings and Whipped Butter and Whipped Cream

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS With Homemade Country Sausage Gravy

SERVED WITH:

ASSORTED DINNER ROLLS WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S Fresh Columbian Coffee, Regular or Decaf

ICED TEA AND LEMON WEDGES (Optional Lemon, Peach & Raspberry Flavor)

SERVICE STYLE (Inclusive) Formal 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.

STAFF

(Non-inclusive) 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.)

MENU PRICE

Average price is \$34.95 per person plus 19% service and applicable Florida state sales tax. Actual price based on selections. Speak with your coordinator and allow them to provide you with a custom quote

OPTIONAL ITEMS

BAR SERVICES

Customers may purchase 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 number 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 @ \$3.00 PER PERSON To include pilsner glasses, wine glasses and all bar incidentals.

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