

Levan's Social Catering Luncheon Planner

YOUR CHOICE OF SALAD:

TOSSED GARDEN SALAD

Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

CAESAR SALAD

Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

YOUR CHOICE OF ENTREE:

BRANDIED CHICKEN BREASTS AND MUSHROOMS

Boneless, skinless breast of chicken marinated in garlic and oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

CHICKEN PICATTA

Seared boneless breast, lemon, caper, white wine, chicken stock

ITALIAN PARSLEY STUFFED CHICKEN BREAST

Seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and ricotta cheese

CHICKEN VERA CRUZ

Grilled chicken, roasted tomato, caper, serrano chiles, lime juice, fresh herbs, green olive

SWEET SOY GLAZED CHICKEN

Asian marinated roasted chicken.

BEEF STROGANOFF

Beef strips in a white sauce with sliced onions and mushrooms served over your choice of pasta noodles.

LEMON HERB WHITE FISH FILETS

Choice of fresh grouper or snapper filets seasoned with fresh herbs, spices and fresh lemon juice.

YOUR CHOICE OF STARCH:

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

DOUBLE-STUFFED CHEDDAR POTATOES

Stuffed Idaho potatoes blended with garlic and cheddar, and oven browned.

WHITE AND WILD RICE FLORENTINE

A mixture of seasoned whole grain white and wild rice.

YOUR CHOICE OF VEGETABLE:

GRILLED TUSCAN VEGETABLES

Fresh zucchini, yellow squash, mushrooms, onions and carrots tossed in fresh herbs and spices.

WHOLE GREEN BEANS AND BABY CARROTS

Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

MEDLEY OF BABY VEGETABLES

A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

SERVED WITH

ASSORTED ROLLS AND BUTTER

CHOICE OF ASSORTED HOMEMADE CAKES

ICED TEA AND LEMON WEDGES

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

SERVICE STYLES

All Disposable Service

High quality disposable dinnerware and disposable flatware, 3-ply disposable dinner napkins, appropriate serving trays and equipment, and all incidental supplies.

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.

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

Appropriately Attired Delivery or 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 range is \$16.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

Speak with your coordinator and allow them to provide you with a custom quote

FOOD ITEM UPGRADES

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

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