

Levan's Wedding Brunch Sample Menu 2

THE COCKTAIL HOUR

BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a hand twisted puff pastry sachet.

WILD MUSHROOM TART

A blend of wild and domestic mushrooms, fresh herbs and cheeses in a scored triangular pastry shell.

THE CONTINENTAL BREAKFAST STATION

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS

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

ASSORTED DANISH & MUFFINS

Blueberry, Cherry or Cheese Danish

Banana Nut, Lemon Poppy seed or Chocolate Chip Muffins.

THE BRUNCH

THE LUNCH BUFFET

FRUITED BAKED HAM

Fresh country Pitt ham is flavored with cherry and apricot preserves and baked to perfection.

SESAME CHICKEN

Boneless, skinless breast of chicken marinated in sesame oil and coated with sesame seeds and Japanese bread crumbs.

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

GRILLED TUSCAN VEGETABLES

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

THE BREAKFAST BUFFET

CHEF ATTENDED OMELET STATION

THE ALL-AMERICAN OMELET STATION

Farm fresh eggs with your choice of bacon, sausage, sliced mushrooms, red peppers, onions, diced ham and shredded cheddar cheese to create your perfect omelet.

BELGIUM WAFFLES

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

ICED WATER

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 \$36.95 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 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.

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