

# Levans Catering Wedding Brunch Planner

## HORS D' OEUVRE SELECTIONS:

Choice of three or four:

### MINI CHICKEN -N- WAFFLES

Bite size Fried Chicken on a Mini Waffle drizzled with Maple Syrup  
And Topped with Fresh Chives

### SHRIMP AND CRAB TOAST

A mixture of Creamy Shrimp and Crab Topped with Chives and Paprika  
On a toasted Garlic French Bread

### PANCAKE SAUSAGE SKEWERS

Sewered Country Sausage Links dipped in Levan's Pancake Batter  
Deep Fried, drizzled with Maple Syrup.

### DEEP FRIED MACK AND CHEESE BITES

A southern Classic with a Twist.

### SPANAKOPITA

Fresh spinach, zesty feta cheese and spices  
In a flakey phyllo purse.

### MANGO BRUSCHETTA

A blend of Mango, Pineapple, Red Onion, Bell Peppers and  
Cilantro on a Crostini.  
Sweet, Tangy and perfect for any occasion!

### ASSORTED MINI QUICHE

The most traditional of quiche varieties made with bacon, whole milk,  
Additional flavors of mushroom quiche and spinach quiche

#### BRIE WITH RASPBERRY ENCROUTE

Creamy Brie with Raspberry wrapped  
In a puff pastry and baked to a toasty brown

#### FRUIT TABLE PRESENTATION

Lavish display with Cantaloupe, Pineapple, Honeydew,  
Fresh Strawberries, Assorted Berries  
Red and Green Grapes

#### PRESENTATION OF HOMEMADE BAKED GOODS

Assorted fruit, nut and chocolate muffins,  
freshly baked fruit and cheese Danish. Assorted Breakfast Breads.  
Assorted bagels and condiments.

## ENTRÉE SELECTIONS: Chef Attended as needed

Choice of one or two:

#### TOP ROUND OF BEEF

Prime Top Round of Beef hand rubbed with coarsely ground black pepper, salt and garlic, roasted to perfection.

Served with Levans own Tiger Sauce

#### CARVEMASTER HAM

Apple Smoked and served with Dijon Mustard Crème

#### ROASTED TURKEY BREAST

Boneless, Skinless Turkey Breast, slow roasted and served with  
Cranberry Relish.

#### CHICKEN BREAST FLORENTINE

Boneless, skinless breast of chicken stuffed with fresh spinach  
Feta Cheese and garlic, Oven Baked to Perfection!

### CREAMY DIJON ROSEMARY CHICKEN

Boneless, Skinless Chicken Breast topped with a Rosemary Dijon Crème Sauce

Wonderfully tender and flavorful!

CHOICE OF BREAKFAST OPTION:

### ALL AMERICAN OMELETTE STATION (Chef Attended)

Farm fresh eggs accompanied with Bacon Bits, Ground Sausage, Sliced Mushrooms, Red & Green Peppers, Onions, Diced Ham And Shredded Cheese.

### CHICKEN AND WAFFLE STATION (Chef Attended)

Boneless Brest of Chicken and Thigh Meat deep fried and served with Golden brown waffles and maple syrup.

### SHRIMP AND GRITS STATION (Chef Attended)

A Southern Classic of Jumbo Gulf Shrimp and Grits. Presented In a Martini Glass.

### FARM FRESH SCRAMBLED EGG BAR

Fluffy Scrambled Eggs accompanied with Bacon Bits, Ground Sausage, Sliced Mushrooms, Assorted Peppers, Chopped Onions and Shredded Cheese.

### SCRAMBLED SAUSAGE CHEDDAR EGGS

Scrambled Eggs blended with Sausage Crumbles and Shredded Cheddar

### HAM AND CHEESE STRATA

Packed with Delicious Simple Ingredients. The Perfect Breakfast Casserole.

### ASSORTED BREAKFAST QUICHE

To include. Three Cheese, Spinach and Quiche Lorraine. Delicious Flaky Crust filled with Savory Egg Custard.

### COUNTRY VEGETABLE FRITTATA

Warm, Fluffy Breakfast Game Changer, packed with Vegetables and Cheese.

## STARCH AND VEGETABLE SELECTIONS:

Choice of two:

### LOADED TATOR TOT BAKE

Hearty and Flavorful Casserole with Crispy Tots, Savory Bacon, Ranch Seasoning and lots of Cheddar. Topped with Chives Sour Cream on the Side.

### ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and roasted.

### CRISPY DICED POTATOES

Diced, Seasoned, loaded with Onion and Peppers  
Oven Roasted.

### COUNTRY SAUSAGE GRAVY AND BISCUITS

A true Southern Breakfast Dish of Creamy Sausage Gravy  
Over a Flaky, buttery Biscuit.

### 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 sautéed with button mushrooms.  
lightly seasoned with Salt and Pepper,

### ROASTED VEGETABLE MEDLEY

Garden fresh broccoli, cauliflower and carrots  
Seasoned with Salt, Pepper, Garlic, Olive Oil and Turmeric

## BREAKFAST MEAT SELECTIONS:

Choice of one:

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

Links or Patties

RANCH HOUSE SMOKED HAM

## BREAKFAST SIDE SELECTIONS: (CHEF ATTENDED AVAILABLE)

Choice of one:

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

## INCLUDED IN PRICE:

ASSORTED ROLLS AND BUTTER

WEDDING CAKE SERVICE

FRESHLY BREWED COFFEE

ICED TEA WITH LEMON

## 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

Actual price based on selections. Speak with your coordinator and allow them to provide you with a custom quote. Other options available.

#### OPTIONAL 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 @\$175.00 EACH Appropriately Attired Bartenders

FULL BAR SET-UPS & INCIDENTALS @\$6.00 PER PERSON To include all glassware, mixers, garnish, ice and bar supplies

ALL DISPOSABLE FULL BAR SERVICE @ \$5.00 PER PERSON To include disposable glassware, mixers, garnish, ice and bar supplies

BEER AND WINE SET-UPS @ \$4.00 PER PERSON To include pilsner glasses, wine glasses and all bar incidental

ALL DISPOSABLE BEER AND WINE SET-UPS @ \$2.00 PER PERSON To include pilsner glasses, wine glasses and all bar incidental