

# LEVANS BRUNCH SAMPLE MENU

## THE COCKTAIL HOUR

### BUTLERED HORS D' OEUVRES

#### 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

#### MANGO BRUSCHETTA

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

## THE BRUNCH BUFFET

### CHEF ATTENDED CARVING STATION

#### CARVEMASTER HAM

Apple Smoked and served with Dijon Mustard Crème

#### SERVED WITH:

#### FARM FRESH SCRAMBLED EGG BAR

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

#### CRISPY DICED POTATOES

Diced, Seasoned, loaded with Onion and Peppers

Oven Roasted.

#### SAUTEED ASPARAGUS WITH MUSHROOMS

Fresh asparagus sautéed with button mushrooms.  
lightly seasoned with Salt and Pepper,

#### HICKORY SMOKED BACON STRIPS

#### FRENCH TOAST

served with: Fresh Fruit Toppings  
and Whipped Butter

#### 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.

#### 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)

1—ONSITE MANAGER @\$175.00

WAIT STAFF @\$150.00 EACH (Based on final guest count)

CHEF @\$150.00 EACH (Based on final guest count)

### MENU PRICE

\$33.95 PER PERSON

TRAVEL CHARGE @\$125.00

PLUS 19% PRODUCTION CHARGE AND APPLICABLE FLORIDA SALES TAX

A 4% CREDIT CARD FEE

### 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