

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

SCALLOP LOLLIPOPS

fresh sea scallops on bamboo skewers
marinated in a Darjeeling vodka marinade then grilled until succulent and tender, and
topped with a butter and chive sauce

DUCK SPRING ROLLS WITH DIPPING SAUCE

Shredded duck meat with julienned vegetables served hot.

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni
cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde manger's
strawberry dipping cream.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache
bundled in thinly slice cucumber topped with large freshly made Asiago Crostini
SERVED SEATED

THE DINNER BUFFET

TERIYAKI BREAST OF CHICKEN

a boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped
with Levan's own teriyaki crème

FISH OPTION FOR 2 GUEST CARIBBEAN MAHI MAHI WITH MANGO SALSA

CLIENT PROVIDES FROM RESTURANT 3 ITEMS LEVANS TO PROVIDE CHAFER

RED SKIN CHEDDAR MASH

Red skin potato mash blended with garlic and cheddar cheese and oven browned.

JASMINE RICE

Long grain rice native to Thailand with a delicate floral and buttery scent.

SAUTEED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and grilled over an open flame.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

MINI GRILLED CHEESE WITH TOMATO SOUP SHOOTER

Presented in cordial glasses

PLUS ONE ADDITIONAL ITEM

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

HUMMUS

Traditional Middle Eastern dip served with pita wedges and assorted gourmet crackers

FRESH BASIL AND TOMATO BRUSCHETTA

served on a garlic toasted round.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic
SERVED WITH BLACKBERRY SAUCE

ITALIAN PARSLEY STUFFED CHICKEN

seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and mozzarella cheese and served with a sun-dried tomato cream sauce

THE MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. PRESENTED WITH MARTINI GLASSES

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

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST
(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE
Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CASINO SHRIMP

jumbo gulf shrimp, marinated in a spicy lemon garlic blend with parmesan, red & green peppers and breadcrumbs, wrapped in a lean slice of applewood smoked bacon displayed on a 6" bamboo skewer

BRIE WITH RASPBERRIES EN CROUTE

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

TOMATO AND AVOCADO BRUSCHETTA

Finished with extra virgin olive oil

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SLICED SEASONAL FRUIT

A lavish display of fresh melons, grapes and seasonal berries accompanied by our garde mange's strawberry and poppyseed dipping creams.

THE DINNER HOUR

THE MAIN BUFFET

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini
Served seated

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN WITH YEAST ROLLS WHOLE WHEAT

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic
SERVED WITH BLACKBERRY SAUCE

CHICKEN MARSALA

sautéed chicken scallopine in a mushroom sauce

GRILLED VEGETABLES SPEARS

Fresh zucchini, yellow squash spears, asparagus and baby carrots seasoned and grilled.

THE MARTINI THE POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives.

WITH MASHED AND SWEET POTATO CASSEROLE

PRESENTED WITH MARTINI GLASSES

THE COLD HORS D'OEUVRES STATION

ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, and SUN-DRIED COUSCOUS

Served with an array of breads to include: toasted pita triangles, baguettes, flatbread

CLIENT NEEDS TO TASTE

CHEF ATTENDED SOUP AND SANDWICH STATION

TOMATO SOUP WITH CORN NUGGETS AND CROUTONS

PRESENTED IN SMALL SOUP BOWLS

SERVED WITH

CHOICE OF 4-

STANDARD CHEDDAR, MOZZARELLA AND FRESH TOMATO, APPLES AND GRUYERE CHEESE, SWISS CHEESE AND HAM

ASSORTED BREADS TO INCLUDE SOUR DOUGH AND HALA,

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CHICKEN AND WAFFLES

Boneless breast of chicken and thigh meat deep fried and served with golden brown waffles and maple syrup.

ROSEMARY BEEF SATAY

beef tenderloin threaded on a fresh rosemary skewer

MINI CHICKEN WELLINGTON

A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

BRIE WITH RASPBERRIES EN CROUTE

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

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, and SUN-DRIED COUSCOUS

Served with an array of breads to include: toasted pita triangles, baguettes, flatbread

THE DINNER HOUR

CAESAR SALAD

romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional caesar salad dressing and grated parmesan cheese

THE LATIN STATION

MOJO PULLED PORK

Slow cooked pork butts seasoned with mojo sauce

SERVED WITH

ARROZ CON GANDULES

Authentic Spanish yellow rice with pigeon peas

AND

SWEET PLANTAINS AND YUCA

CHEF ATTENDED RISOTTO ACTION STATION

WILD MUSHROOM MARSALA RISOTTO

Creamy risotto with wild mushroom marsala

AND

SHRIMP SCAMPI RISOTTO

Shrimp scampi folded into a creamy risotto

THE SHORT RIB STATION

BRAISED SHORT RIBS

Short ribs seasoned and braised in a red wine and slow cooked to perfection

SERVED WITH

SWEET POTATO HASH

Cubed and pan seared sweet potatoes with sauteed onions

AND

CHEDDAR AND CHIVE POLENTA

Traditional Italian polenta cooked with creamy cheddar cheese and topped with chives

THE POULTRY STATION

ITALIAN PARSLEY STUFFED CHICKEN (SPLIT FOR PRESENTATION)

seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and mozzarella cheese and served with a sun-dried tomato cream sauce

AND

TERIYAKI BREAST OF CHICKEN STRIPS

a boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own teriyaki crème

SERVED WITH

SAUTEED FRESH ASPARAGUS

fresh asparagus spears lightly seasoned and sauteed

2-VEGETARIAN PORTABELLA MELANIZE

THE COCKTAIL HOUR

THE TRAIL MIX STATION

Cones and serving scoops provided by client

Add Station: Trail Mix Bar: Including snacks such as goldfish, popcorn, peanuts, m&m's, dried fruit, nuts, marshmallows, etc. **We have containers for this.**

BUTLERED HORS D'OEUVRES

MINI GRILLED CHEESE WITH TOMATO SOUP SHOOTERS

Presented in cordial glasses.

BEER CHEESE SOUP SHOOTERS WITH A PRETZEL ROLL KNOTS.

(Little thinner for shooters)

Presented in cordial glasses.

TOMATO & FRESH MOZZARELLA SKEWERS

Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

ASSORTED FLAT BREAD PIZZAS

With toppings to include, grilled onions, spinach, Italian sausage, pepperoni, diced chicken, roasted peppers, diced tomatoes and mozzarella cheese and grated parmesan.

Specifically:

- 1) Pear, Gorgonzola and Carmalized Onion
- 2) Others As Suggested Above

THE DINNER HOUR

TOSSED GARDEN SALAD WITH SPRING MIX WITH CHOICE DRESSINGS ON THE SIDE

(Client will provide containers) Levans to supply parchment paper for lining.

Ranch and Italian Balsamic.

Served seated

STATION CONCEPT

THE CHEF ATTENDED GRILL STATION

Grilled on site

GRILLED BEEF TENDERLION SKEWERS : WITH RED PEPPERS, ONIONS

GRILLED VEGETABLE SKEWERS : WITH RED, YELLOW AND ORANGE PEPPERS, ZUCHINNI, CHERRY TOMATOES, MUSHROOMS AND YELLOW ONIONS.

SERVED WITH THE FOLLOWING SAUCES

AVOCADO DIPPING SAUCE

SMOKY MESQUITE SAUCE

PESTO AND GARLIC SAUCE

THE ATTENDED GROOMS LUDO'S NEW YORK STYLE SPIEDIES

(Client will provide sauce and bread)

CHICKEN AND PORK **(PROVIDED BY LEVAN'S)** CUBES MARINADED 3 DAYS IN A SPIEDIE SAUCE AND GRILLED SERVED WITH WHITE BREAD

THE BRIDES PORTILLOS CHICAGO STYLE HOT DOG STATION

(Hot dogs boiled and kept warm in steam pan in chafer/buns the same concept)

(client to provide hot dogs and buns)

Also to include all toppings: yellow mustard, diced onions, sliced tomatoes, hot pepers, pickle spears, celery salt, relish from Portillos package delivered.

STEAMED PROTILLO HOT DOGS AND BUNS

served with the following toppings

Spicy mustard, ketchup, relish, and diced onions.

THE MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. Presented in martini glasses.

THE COLD HORS D'OEUVRES STATION

ITALIAN ANTIPASTO PRESENTATION

To Include

Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled vegetables.

Served with a variety of olives, raw veggies, cheeses and

THE FOLLOWING DIPPING OILS

BALSAMIC OIL

GARLIC AND PARSLEY INFUSED OLIVE OIL

RANCH

BLUE CHEESE

AVACADO DIPPING

WITH

VARIETY OF CRUSTY BREADS

Served with olive oil and vinegars for dipping

THE BRUSCHETTA STATION

FRESH BASIL AND TOMATO BRUSCHETTA

Served with garlic toasted round.

OLIVE TAPANADE

THE SWEETS TABLE

TO ACCOMPANIE CLIENTS DESSERTS
WHITE MILK, CHOCOLATE MILK AND STRAWBERRY MILK
PRESENTED IN WINE CRAFTS IN ICE BIN

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CHEFS CHOICE OF ITEMS

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

Served seated

THE DINNER BUFFET

PERNIL

Slow roasted pork shoulder seasoned with Latin spices.

POLLO GUISADO

Puerto Rican Style Chicken Stew

ARROZ CON GANDULES

Spanish Yellow Rice with Pigeon Peas

PLATANOS MADUROS

Fried Sweet Plantains

LOMO SALTADOS

Marinated sirloin strips sauteed with onions, tomatoes and traditional Peruvian spices

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CHOICE OF TWO BUTLERED ITEMS FROM 2ND TASTING
(these items are considered in pricing)

THE COLD HORS D'OEUVRES STATION

ASSORTED DANISH & MUFFINS

Blueberry, Cherry or Cheese Danish

Banana Nut, Lemon Poppyseed or Chocolate Chip Muffins.

THE DINNER HOUR

THE BRUNCH

FRESH FRUIT MARTINI

Cut melons with fresh berries finish with Strawberry dipping cream.

Served seated

THE BUFFET

THE CHEF ATTENDED CARVING STATION

CHOICE BEEF TENDERLOIN

Choice of roasted or grilled select seasoned beef tenderloin.

CAJUN QUICHE MUFFINS

Egg muffins with Cajun seasoning, sharp cheddar and Monary Jack Cheese.

SHREDDED POTATO CAKE

Shredded idao potatoes seasoed and deep fried

Served with apple sauce.

LEAN COUNRTY BACON

SAUTEED TOMATOES. ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and fresh herbs and sautéed.

THE CHEF ATTENDED WAFFLE STATION

FRESH WAFFLES

Served with fresh fruit, maple syurp and powered sugar.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

TOMATO & FRESH MOZZARELLA SKEWERS

Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

WILD MUSHROOM CROSTINI

A mix of wild mushrooms sautéed in white wine and fresh garlic and herbs, finely chopped and presented on toasted baguettes.

FRESH BASIL AND TOMATO BRUSCHETTA

served on a garlic toasted rounds WITH HUMMUS

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

TOSSSED GARDEN SALAD

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

THE CHEF ATTENDED CARVING STATION

GRILLED FLANK STEAK

choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. grilled over an open flame.

ITALIAN PARSLEY STUFFED CHICKEN

seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and mozzarella cheese and served with a sun-dried tomato cream sauce

PENNE PASTA WITH ALFREDO SAUCE

traditional Italian egg pasta and served with ALFREDO SAUCE

GRILLED TUSCAN VEGETABLES

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

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

BRIE WITH RASPBERRIES EN CROUTE

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

FRESH BASIL AND TOMATO BRUSCHETTA

served on a garlic toasted rounds

ROSEMARY BEEF TENDERLOIN SKEWER

beef tenderloin threaded on a fresh rosemary skewer with roasted peppers and a porcini demi glace

THE COLD HORS D'OEUVRES STATION

DOMESTIC CHEESE DISPLAY

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal melons, grapes, and fresh seasonal berries. Served with Levan's own strawberry & poppy seed dipping creams.

THE DINNER HOUR

Served family style.

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly sliced cucumber topped with large freshly made Asiago croutons.

SLICED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic

Plattered with

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

CHICKEN PICCATA

Sautéed Chicken Scaloppini In A White Wine & Lemon Sauce.

Plattered with

TORTELLINI MEDLEY ALFREDO

Tomato, egg and spinach pasta shells stuffed with ricotta cheese in Levans own alfredo sauce.

Side bowls of

SAUTEED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and fresh herbs and sautéed.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

WEDDING CAKE SERVICE

CHAMPAGE TOAST

(Champagne supplied by host.)

ASSORTED ROLLS AND BUTTER

ICED TEA WITH LEMON WEDGES

ICE WATER

CITRUS WEDDING PUNCH

FRESHLY BREWED COLUMBIAN COFFEE

BUTLERED HORS D'OEUVRES

CHICKEN POTSTICKERS

A blend of diced chicken, scallion, roasted garlic and ginger wrapped in a wonton wrapper.

BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a phyllo.

THE COLD HORS D'OEUVRES STATION

DOMESTIC CHEESE DISPLAY

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal melons, grapes, and fresh seasonal berries. Served with Levan's own strawberry & poppy seed dipping creams.

THE DINNER HOUR

PURE PASSION SALAD

Wild baby greens with goat cheese, mango, toasted almonds and seasonal berries.

THE CHEF ATTENDED CARVING STATION

CHOICE BEEF TENDERLOIN

Choice of roasted or grilled select seasoned beef tenderloin.

CHICKEN PICATTA

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

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

STEAMED BROCCOLI

Garden fresh broccoli florets lightly seasoned with garlic and steamed.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

WEDDING CAKE SERVICE

CHAMPAGE TOAST

(Champagne supplied by host.)

ASSORTED ROLLS AND BUTTER

ICED TEA WITH LEMON WEDGES

ICE WATER

CITRUS WEDDING PUNCH

BUTLERED HORS D'OEUVRES

CHICKEN POTSTICKERS

A blend of diced chicken, scallion, roasted garlic and ginger wrapped in a wonton wrapper.

BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a phyllo.

THE COLD HORS D'OEUVRES STATION

DOMESTIC CHEESE DISPLAY

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal melons, grapes, and fresh seasonal berries. Served with Levan's own strawberry & poppy seed dipping creams.

THE DINNER HOUR

PURE PASSION SALAD

Wild baby greens with goat cheese, mango, toasted almonds and seasonal berries.

THE CHEF ATTENDED CARVING STATION

CHOICE BEEF TENDERLOIN

Choice of roasted or grilled select seasoned beef tenderloin.

CHICKEN PICATTA

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

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

STEAMED BROCCOLI

Garden fresh broccoli florets lightly seasoned with garlic and steamed.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

WEDDING CAKE SERVICE

CHAMPAGE TOAST

(Champagne supplied by host.)

ASSORTED ROLLS AND BUTTER

ICED TEA WITH LEMON WEDGES

ICE WATER

CITRUS WEDDING PUNCH

FRESHLY BREWED COLUMBIAN COFFEE

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CHICKEN POTSTICKERS

Minced breast of chicken with oriental spices dumpling wrapped and fried.

MINI CHICKEN ENCHILADA BITES

shredded chicken, red onions, and salsa sprinkled with green onion atop a mini tortilla toasted to perfection and topped with cilantro.

CASINO SHRIMP

jumbo gulf shrimp, marinated in a spicy lemon garlic blend with parmesan, red & green peppers and breadcrumbs, wrapped in a lean slice of applewood smoked bacon displayed on a 6" bamboo skewer

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CAESAR SALAD

romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional caesar salad dressing and grated parmesan cheese

Served seated

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic

SERVED WITH BLACKBERRY SAUCE

BLUE CORN CRUSTED TORTILLA CHICKEN AND SWEET CORN SALSA

Boneless, skinless breast of chicken tossed in blue corn tortilla and seasoned finished with sweet corn, roasted red peppers.

SLICED REDSKIN POTATOES

Sliced red skin potatoes lightly seasoned

SAUTEED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and grilled over an open flame.

WHITE RICE

Seasoned white rice.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

ITALIAN ANTIPASTO PRESENTATION

to include: mozzarella cheese, pepperchini's, garbanzo, tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, salami, ham, and other various grilled veggies

ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, and SUN-DRIED COUSCOUS

Served with an array of breads to include: toasted pita triangles, baguettes, flatbread

THE DINNER HOUR

SPINACH SALAD WITH HONEY MUSTARD

fresh spinach leaves tossed with chopped egg, onion, bacon bits and croutons with a tangy poppy seed dressing

THE CHEF ATTENDED CARVING STATION

GRILLED FLANK STEAK SANGRIA

choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. grilled over an open flame.

CHICKEN VERA CRUZ

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

ROSEMARY GARLIC POTATOES

sliced new potatoes lightly seasoned and oven roasted.

BASMATI BLEND RICE

a rice native to pakistan, basmati blend is a combination of basmati rice, wheat berry, and tomato orzo pasta.

STEAMED VEGETABLE MEDLEY

garden fresh broccoli, cauliflower and carrots steamed and served with a cheddar cheese sauce

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE
Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

MINI GRILLED CHEESE WITH TOMATO SOUP SHOOTERS

Presented in cordial glasses.

SHRIMP SHOOTERS

Gulf shrimp shots with cocktail sauce.

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic cooked medium

SERVED WITH BLACKBERRY SAUCE

CHICKEN SCALLOPINE

Boneless breast in chicken in Italian bread crumbs finished a mushroom, caper and white wine sauce

THE MARTINI POTATO BAR

Creamy Red Bliss Smashed Potatoes Customized with Your Choice of the Following Toppings: Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers, Caramelized Onions and Sour Cream and Topped with Marinated Grilled Steak Served in a Martini Glass

SAUTEED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and grilled over an open flame.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

SHRIMP AND GRITS

A southern classic jumbo gulf shrimp and grits. Presented in martini glasses.

MINI GRILLED CHEESE WITH TOMATO SOUP SHOOTERS

Presented in cordial glasses.

CHICKEN AND WAFFLES

Boneless breast of chicken and thigh meat deep fried and served with golden brown waffles and maple syrup.

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CAESAR SALAD

romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional caesar salad dressing and grated parmesan cheese

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic

SERVED WITH BLACKBERRY SAUCE

DEEP FRIED CHICKEN WITH MUSHROOM HERBED GRAVY

Boneless breast and thigh meat deep fried and topped with Levan's mushroom herbed gravy.

POTATO BAR

Idaho potato blended with garlic and cheddar cheese and

oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. PRESENTED WITH MARTINI GLASSES

STEAMED VEGETABLE MEDLEY

garden fresh broccoli, cauliflower and carrots steamed and served with a cheddar cheese sauce

SAUTEED ASPARAGUS WITH MUSHROOMS

Fresh asparagus with season and sautéed with button mushrooms.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

MINI CHICKEN WELLINGTON

A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

BRIE WITH RASPBERRIES EN CROUTE

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

ROSEMARY BEEF TENDERLOIN SKEWER

beef tenderloin threaded on a skewer seasoned with rosemary

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SLICED SEASONAL FRUIT

A lavish display of fresh melons, grapes and seasonal berries accompanied by our garde mange's strawberry and poppyseed dipping creams.

HUMMAS

Traditional Middle Eastern dip served with pita wedges and assorted gourmet crackers

FRESH BASIL AND TOMATO BRUSCHETTA

served on a garlic toasted round.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

8 OZ GRILLED FILET MIGNON

8oz filet seasoned and grilled

OR

ITALIAN STUFFED CHICKEN BREAST @ 34.95 PER PERSON

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

SERVED WITH

THE MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. PRESENTED WITH MARTINI GLASSES

BROCCOLI SAUTEE WITH GARLIC

garden fresh broccoli florets lightly seasoned sauteed with garlic

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

ROSEMARY BEEF TENDERLOIN SKEWERS

Beef Tenderloin skewer seasoned with Fresh Rosemary.

MINI GRILLED CHEESE WITH TOMATO SOUP SHOOTERS

Presented in cooridal glasses.

THE COLD HORS D'OEUVRES STATION

ASSORTED DANISH, MUFFINS AND BREAKFAST BREADS

Blueberry, Cherry or Cheese Danish

Banana Nut, Lemon Poppyseed or Chocolate Chip Muffins.

THE BRUNCH

THE BREAKFAST BUFFET

SCRAMBLED EGG BAR

Farm fresh scrambled eggs served with sliced mushrooms, shredded cheddar, diced onions and peppers.

LEAN COUNTRY BACON

SAUSAGE PATTIES

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

BISCUITS AND SAUSAGE GRAVEY

THE CHEF ATTENDED WAFFLE STATION

FRESHLY MADE WAFFLES

Served with strawberries, blue berries, raspberries, maple syrup and powdered sugar.

THE LUNCH BUFFET

TERIYAKI CHICKEN STRIPS OVER PENNE PASTA

A boneless and skinless breast of chicken stripped seasoned with oriental herbs and spices and topped with Levan's own teriyaki crème. Served over penne pasta.

Served with

SAUTEED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI
Garden fresh vegetables brushed with olive oil and sautéed.

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

WEDDING CAKE SERVICE

CHAMPAGE TOAST
(Champagne supplied by host.)

ASSORTED ROLLS AND BUTTER

ICED TEA WITH LEMON WEDGES

ICE WATER

CITRUS WEDDING PUNCH

FRESHLY BREWED COLUMBIAN COFFEE

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

HOMEMADE COCKTAIL MEATBALLS

Our signature recipe begins with lean ground chuck. Each hand-rolled meatball is lightly seasoned and served with honey mustard, sweet and sour, and/or barbecue sauce

MINI CHICKEN QUESADILLA

a spicy blend of smoked breast of chicken with peppers, monterey jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

TOSSED GARDEN SALAD

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

CARVED TOP ROUND OF BEEF

prime top round of beef hand rubbed with coarsely ground black pepper and garlic and slowly roasted to perfection. carved at the buffet and served with silver dollar rolls.

CHICKEN MARSALA

sautéed chicken scallopine in a mushroom sauce

MAC AND CHEESE WITH BREAD CRUMB TOPPING

Levans own mac and cheese finished with seasoned bread crumbs.

DOUBLE-STUFFED CHEDDAR POTATOES

stuffed idaho potato blended with garlic and cheddar cheese and oven browned.

STEAMED BROCCOLI SEASONED WITH FRESH HERBS

garden fresh broccoli florets lightly seasoned and steamed.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

BRIE WITH RASPBERRIES EN CROUTE

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

ROSEMARY BEEF SATAY

beef tenderloin threaded on a fresh rosemary skewer

CASINO SHRIMP

jumbo gulf shrimp, marinated in a spicy lemon garlic blend with parmesan, red & green peppers and breadcrumbs, wrapped in a lean slice of applewood smoked bacon displayed on a 6" bamboo skewer

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic

SERVED WITH BLACKBERRY SAUCE

TERIYAKI BREAST OF CHICKEN

a boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own teriyaki crème

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

BROCCOLI SAUTEE WITH GARLIC

garden fresh broccoli florets lightly seasoned sauteed with garlic

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

ROSEMARY BEEF TENDERLOIN SKEWER

beef tenderloin threaded on a fresh rosemary skewer with roasted peppers and a porcini demi glace

CHICKEN POTSTICKERS

Minced breast of chicken with oriental spices dumpling wrapped and fried.

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SEASONAL FRUITS

a lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini (SERVED SEATED)

THE BUFFET

CARVED FLANK STEAK

choice flank steak roasted to perfection with fresh spinach and feta cheese served on the side

THE MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. PRESENTED WITH MARTINI GLASSES

TERIYAKI BREAST OF CHICKEN STRIPS

a boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own teriyaki crème

STEAMED FRESH ASPARAGUS

fresh asparagus spears lightly seasoned and sauteed

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

CASINO SHRIMP

jumbo gulf shrimp, marinated in a spicy lemon garlic blend with parmesan, red & green peppers and breadcrumbs, wrapped in a lean slice of applewood smoked bacon displayed on a 6" bamboo skewer

BRIE WITH RASPBERRIES EN CROUTE

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

TOMATO AND AVOCADO BRUSCHETTA

Finished with extra virgin olive oil

THE COLD HORS D'OEUVRES STATION

PRESENTATION OF DOMESTIC CHEESES

lavish display of domestic cheeses to include: swiss, cheddar, monterey jack, and pepperoni cheeses with assorted crackers.

PRESENTATION OF FRESH SLICED SEASONAL FRUIT

A lavish display of fresh melons, grapes and seasonal berries accompanied by our garde mange's strawberry and poppyseed dipping creams.

THE DINNER HOUR

THE MAIN BUFFET

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini
Served seated

THE CHEF ATTENDED CARVING STATION

CARVED BEEF TENDERLOIN WITH YEAST ROLLS WHOLE WHEAT

prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic
SERVED WITH BLACKBERRY SAUCE

CHICKEN MARSALA

sautéed chicken scallopine in a mushroom sauce

GRILLED VEGETABLES SPEARS

Fresh zucchini, yellow squash spears, asparagus and baby carrots seasoned and grilled.

THE MARTINI THE POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives.

WITH MASHED AND SWEET POTATO CASSEROLE

PRESENTED WITH MARTINI GLASSES

THE COLD HORS D'OEUVRES STATION

ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, and SUN-DRIED COUSCOUS

Served with an array of breads to include: toasted pita triangles, baguettes, flatbread

CLIENT NEEDS TO TASTE

CHEF ATTENDED SOUP AND SANDWICH STATION

TOMATO SOUP WITH CORN NUGGETS AND CROUTONS

PRESENTED IN SMALL SOUP BOWLS

SERVED WITH

CHOICE OF 4-

STANDARD CHEDDAR, MOZZARELLA AND FRESH TOMATO, APPLES AND GRUYERE CHEESE, SWISS CHEESE AND HAM

ASSORTED BREADS TO INCLUDE SOUR DOUGH AND HALA,

SPECIAL FOOD ITEMS

Fruit Plates for family

Vegan Meal for Mother of the Bride (Meal selection will be made at a later date)

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

ROSEMARY BEEF SATAY

beef tenderloin threaded on a fresh rosemary skewer

BRIE WITH RASPBERRIES EN CROUTE

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

THE HOT HORS D'OEUVRE STATION

TORTELLINI MEDLEY

tortellini medley in a sun-dried tomato cream sauce.

Concept plate

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

Served seated

THE DINNER BUFFET

GRILLED BEEF TENDERLOIN KEBABS

tenderloin of beef chunks, mushrooms, onions and bell peppers, skewered and grilled over an open flame

SWEET TERIYAKI GLAZED CHICKEN

Asian marinated roasted chicken.

BASIL BUTTER SALMON STEAKS

choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade

THE POTATO MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and

oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. PRESENTED WITH MARTINI GLASSES

BASMATI BLEND RICE

a rice native to pakistan, basmati blend is a combination of basmati rice, wheat berry, and tomato orzo pasta.

GRILLED TUSCAN VEGETABLES

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

SPECIAL FOOD ITEMS

Fruit Plates for family

Vegan Meal for Mother of the Bride (Meal selection will be made at a later date)

THE COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

ROSEMARY BEEF SATAY

beef tenderloin threaded on a fresh rosemary skewer

BRIE WITH RASPBERRIES EN CROUTE

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

THE HOT HORS D'OEUVRE STATION

TORTELLINI MEDLEY

tortellini medley in a sun-dried tomato cream sauce.

Concept plate

THE DINNER HOUR

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

a fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly slice cucumber topped with large freshly made Asiago Crostini

Served seated

THE DINNER BUFFET

GRILLED BEEF TENDERLOIN KEBABS

tenderloin of beef chunks, mushrooms, onions and bell peppers, skewered and grilled over an open flame

SWEET TERIYAKI GLAZED CHICKEN

Asian marinated roasted chicken.

BASIL BUTTER SALMON STEAKS

choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade

THE POTATO MARTINI POTATO BAR

Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sauteed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives.

PRESENTED WITH MARTINI GLASSES

BASMATI BLEND RICE

a rice native to pakistan, basmati blend is a combination of basmati rice, wheat berry, and tomato orzo pasta.

GRILLED TUSCAN VEGETABLES

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

ADDITIONAL ITEMS INCLUDED IN YOUR PER PERSON PRICE

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

CHAMPAGNE TOAST

(Champagne supplied by host.

CITRUS WEDDING PUNCH

ICED TEA AND LEMON WEDGES | ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee.