

Levan's Catering Executive Breakfast Buffet

YOUR CHOICE OF :

FARM FRESH SCRAMBLED EGGS

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

CRUSTLESS BROCCOLI-CHEDDAR QUICHES

HAM AND CHEESE BREAKFAST CASSEROLE

Rich ham-and-cheese breakfast strata

SPANISH EGGS

Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain. Traditionally these are cooked in heaps of olive oil. Our version uses less oil, so it's lower in calories, and if you use precooked diced potatoes, it's faster too.

BREAKFAST QUESADILLA

Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH SEASONAL FRUITS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

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 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.

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATIONS

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

FOOD PRESENTATIONS

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Goal Meters Brunch

CHEF ATTENDED CARVING STATION

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic, roasted to perfection. Served with horseradish and Dijon mustard cream.

or

HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

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.

GRATIN DE COURGETTES EPICEES

(Spicy Au Gratin Zucchini and Tomatoes) Sliced zucchini and plum tomatoes, tossed with fresh herbs, spices, mixed with a cream base and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING EGG, QUICHE OR CASSEROLE SELECTIONS:

SCRAMBLED EGG SELECTIONS

FARM FRESH SCRAMBLED EGGS BAR

Served With Grated Cheeses, Sautéed Sweet Vidalia Onions, Freshly Sliced Mushrooms, Diced Bell And Sweet Banana Peppers and Fresh Ground Cinnamon

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

SCRAMBLED EGGS WITH EGGPLANT AND DICED SUN DRIED TOMATOES

Farm Fresh Scrambled eggs with diced sun dried tomatoes and eggplant sautéed in a garlic butter.

FRESH HERBS AND CHEESE SCRAMBLED EGGS

Scrambled eggs, thyme, oregano, or chives.

CREAMY BRIE CHEESE SCRAMBLED EGGS

Mild Brie added to scrambled eggs after they are prepared create a perfect creamy texture and flavor.

HOMEMADE CRUST-LESS QUICHE OPTIONS

ASSORTMENT OF TRADITIONAL QUICHE PIES:

Three Cheese, Zucchini, Quiche Lorraine, Spinach or Fresh Lump Crab Meat in a flakey homemade crust.

CRUST-LESS CHEESE, SPINACH OR BROCCOLI-CHEDDAR QUICHES

These three choices are just the beginning of your selections. Please speak with your event coordinator for a complete list of our homemade crustless quiche.

CAJUN QUICHE IN A RICE CRUST

Hot and spicy, this twist on a classic quiche with a homemade cooked crust.

BREAKFAST CASSEROLE SELECTIONS

HAM AND CHEESE BREAKFAST CASSEROLE

Rich ham-and-cheese breakfast strata.

SAUSAGE CHEDDAR BREAKFAST CASSEROLE

Breakfast Sausage And Mild Cheddar Make A Perfect Egg Dish Casserole.

SPANAKOPITA BREAKFAST CASSEROLE

Fresh Spinach chopped onions and cheese baked to perfection.

COUNTY BREAKFAST CASSEROLE

Fresh Broccoli, Minced Bacon With Three Cheeses

SPANISH INFLUENCED BREAKFAST EGGS SELECTIONS

SPANISH EGGS

Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain. Traditionally these are cooked in heaps of olive oil. Our version uses less oil, so it's lower in calories, and if you use precooked diced potatoes, it's faster too.

BREAKFAST QUESADILLA

Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

ROASTED GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH SEASONAL FRUITS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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

(Included in your per person price)

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.)

PRICE

Price ranges from \$18.95 actual price based on actual selections

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

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Hot Breakfast Buffet

YOUR CHOICE OF :

FARM FRESH SCRAMBLED EGGS

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BUTTERMILK PANCAKES

FRENCH TOAST

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

HOMEMADE BUTTERMILK BISCUITS---Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

FRESH SEASONAL FRUITS

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 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 \$14.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Chef's Breakfast Action Station's

THE CHEF ATTENDED OMELETS STATION

Presenting

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

THE CHEF ATTENDED WAFFLE | FRENCH TOAST and/or BREAKFAST BURRITOS

Presenting

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

Levan's Catering

Corporate Breakfast Menu Planners!



Let



Levan's Catering
take the work out of
your event so all you
need to do is

Eat, Drink and Be
Pampered!

Events by Levan's Catering will give your event the perfect flavor and distinction as you envisioned.

With over 1000 corporate events per year since 1950 Levan's has the luxury of employing a team of event professionals like no other Central Florida Caterer who's solely dedicated to turning your vision into a reality.

Our reliable, flexible event experts will guide you through the process to ensure that no detail will be forgotten.

Table of Contents

Description	Page
Breakfast Menu Planners	
Classic Continental	3
Continental USA	5
Executive Breakfast Buffet	7
Goal Meters Brunch	10
Hot Breakfast Buffet	16
Chef's Breakfast Action Station's	19



Levan's Catering Classic Continental

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge)

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

SERVED WITH:

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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

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PRICE

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FOOD ITEM UPGRADES

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Continental USA

LIGHT AND FLUFFY EGG FAJITAS BAR

With sautéed onions, spinach, aged cheddar cheese and green onions.

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge)

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

China & Linen

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Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

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Bottled spring flat water bottled spring sparkling water

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SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

CRUSTLESS BROCCOLI-CHEDDAR QUICHES

HAM AND CHEESE BREAKFAST CASSEROLE

Rich ham-and-cheese breakfast strata

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Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

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Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

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HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

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FRESH-BREWED PREMIUM COFFEE AND TEA'S

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ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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

(Included in your per person price)

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.)

PRICE

Price ranges from \$14.95 actual price based on actual selections

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

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Goal Meters Brunch

CHEF ATTENDED CARVING STATION

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic, roasted to perfection. Served with horseradish and Dijon mustard cream.

or

HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

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.

GRATIN DE COURGETTES EPICEES

(Spicy Au Gratin Zucchini and Tomatoes) Sliced zucchini and plum tomatoes, tossed with fresh herbs, spices, mixed with a cream base and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING EGG, QUICHE OR CASSEROLE SELECTIONS:

SCRAMBLED EGG SELECTIONS

FARM FRESH SCRAMBLED EGGS BAR

Served With Grated Cheeses, Sautéed Sweet Vidalia Onions, Freshly Sliced Mushrooms, Diced Bell And Sweet Banana Peppers and Fresh Ground Cinnamon

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

SCRAMBLED EGGS WITH EGGPLANT AND DICED SUN DRIED TOMATOES

Farm Fresh Scrambled eggs with diced sun dried tomatoes and eggplant sautéed in a garlic butter.

FRESH HERBS AND CHEESE SCRAMBLED EGGS

Scrambled eggs, thyme, oregano, or chives.

CREAMY BRIE CHEESE SCRAMBLED EGGS

Mild Brie added to scrambled eggs after they are prepared create a perfect creamy texture and flavor.

HOMEMADE CRUST-LESS QUICHE OPTIONS

ASSORTMENT OF TRADITIONAL QUICHE PIES:

Three Cheese, Zucchini, Quiche Lorraine, Spinach or Fresh Lump Crab Meat in a flakey homemade crust.

CRUST-LESS CHEESE, SPINACH OR BROCCOLI-CHEDDAR QUICHES

These three choices are just the beginning of your selections. Please speak with your event coordinator for a complete list of our homemade crustless quiche.

CAJUN QUICHE IN A RICE CRUST

Hot and spicy, this twist on a classic quiche with a homemade cooked crust.

BREAKFAST CASSEROLE SELECTIONS

HAM AND CHEESE BREAKFAST CASSEROLE... Rich ham-and-cheese breakfast strata.

SAUSAGE CHEDDAR BREAKFAST CASSEROLE

Breakfast Sausage And Mild Cheddar Make A Perfect Egg Dish Casserole.

SPANAKOPITA BREAKFAST CASSEROLE

Fresh Spinach chopped onions and cheese baked to perfection.

COUNTY BREAKFAST CASSEROLE

Fresh Broccoli, Minced Bacon With Three Cheeses

SPANISH INFLUENCED BREAKFAST EGGS SELECTIONS

SPANISH EGGS

Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain. Traditionally these are cooked in heaps of olive oil. Our version uses less oil, so it's lower in calories, and if you use precooked diced potatoes, it's faster too.

BREAKFAST QUESADILLA

Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

ROASTED GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH SEASONAL FRUITS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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

(Included in your per person price)

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.)

PRICE

Price ranges from \$18.95 actual price based on actual selections

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

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Hot Breakfast Buffet

YOUR CHOICE OF :

FARM FRESH SCRAMBLED EGGS

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BUTTERMILK PANCAKES

FRENCH TOAST

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

HOMEMADE BUTTERMILK BISCUITS---Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

FRESH SEASONAL FRUITS

SERVICE STYLES

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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

(Included in your per person price)

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.)

PRICE

Price ranges from \$14.95 actual price based on actual selections

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

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Chef's Breakfast Action Station's

THE CHEF ATTENDED OMELETS STATION

Presenting

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

THE CHEF ATTENDED WAFFLE | FRENCH TOAST and/or BREAKFAST BURRITOS

Presenting

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

Levan's Catering

Corporate Breakfast Menus!



Let



Levan's Catering
take the work out of
your event so all you
need to do is

Eat, Drink and Be
Pampered!

Events by Levan's Catering will give your event the perfect flavor and distinction as you envisioned.

With over 1000 corporate events per year since 1950 Levan's has the luxury of employing a team of event professionals like no other Central Florida Caterer who's solely dedicated to turning your vision into a reality.

Our reliable, flexible event experts will guide you through the process to ensure that no detail will be forgotten.

Table of Contents

Description	Page
Breakfast Menu Planners	
Classic Continental	3
Continental USA	6
Executive Breakfast Buffet	9
Hot Breakfast Buffet	13
Goal Meters Brunch	16
Chef's Breakfast Action Station's	21



Levan's Catering Classic Continental

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge.

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

SERVED WITH:

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

All Disposable Service

High quality 6" disposable dinnerware and disposable flatware, 3-ply disposable dinner napkins, appropriate serving trays and equipment, and all incidental supplies.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And All Incidental Supplies.

PRESENTATION STYLES

Classic Presentation

Polished Stainless Steel Chafer With Lids, Color Coordinated Fabrics For Table Enhancement, As Well As Decorative Fresh Greenery

Elegant Presentation

Complete Ornate Pewter Chafer 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 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 \$10.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Continental USA

LIGHT AND FLUFFY EGG FAJITAS BAR

With sautéed onions, spinach, aged cheddar cheese and green onions.

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge)

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

SERVED WITH:

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

All Disposable Service

High quality 6" 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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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 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 \$12.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Executive Breakfast Buffet

YOUR CHOICE OF :

FARM FRESH SCRAMBLED EGGS

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

CRUSTLESS BROCCOLI-CHEDDAR QUICHES

HAM AND CHEESE BREAKFAST CASSEROLE

Rich ham-and-cheese breakfast strata

SPANISH EGGS

Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain. Traditionally these are cooked in heaps of olive oil. Our version uses less oil, so it's lower in calories, and if you use precooked diced potatoes, it's faster too.

BREAKFAST QUESADILLA

Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH SEASONAL FRUITS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

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 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.

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATIONS

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

FOOD PRESENTATIONS

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Hot Breakfast Buffet

YOUR CHOICE OF :

FARM FRESH SCRAMBLED EGGS

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

CHEESE ESTRADA

3 cheese breakfast strata

SCRAMBLED EGGS WITH FRESH HERBS AND CHEESE

Scrambled eggs, thyme, oregano, or chives

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

YOUR CHOICE OF :

GOLDEN HASH BROWN POTATOES

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BUTTERMILK PANCAKES

FRENCH TOAST

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

HOMEMADE BUTTERMILK BISCUITS---Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish, Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

FRESH SEASONAL FRUITS

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 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 \$14.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Goal Meters Brunch

CHEF ATTENDED CARVING STATION

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic, roasted to perfection. Served with horseradish and Dijon mustard cream.

or

HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

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.

GRATIN DE COURGETTES EPICEES

(Spicy Au Gratin Zucchini and Tomatoes) Sliced zucchini and plum tomatoes, tossed with fresh herbs, spices, mixed with a cream base and baked to perfection.

YOUR CHOICE OF ONE OF THE FOLLOWING EGG, QUICHE OR CASSEROLE SELECTIONS:

SCRAMBLED EGG SELECTIONS

FARM FRESH SCRAMBLED EGGS BAR

Served With Grated Cheeses, Sautéed Sweet Vidalia Onions, Freshly Sliced Mushrooms, Diced Bell And Sweet Banana Peppers and Fresh Ground Cinnamon

SAUSAGE ONION SCRAMBLED EGGS

Scrambled eggs, Chopped Onions and Crumbled Breakfast Sausage

SCRAMBLED EGGS WITH EGGPLANT AND DICED SUN DRIED TOMATOES

Farm Fresh Scrambled eggs with diced sun dried tomatoes and eggplant sautéed in a garlic butter.

FRESH HERBS AND CHEESE SCRAMBLED EGGS

Scrambled eggs, thyme, oregano, or chives.

CREAMY BRIE CHEESE SCRAMBLED EGGS

Mild Brie added to scrambled eggs after they are prepared create a perfect creamy texture and flavor.

HOMEMADE CRUST-LESS QUICHE OPTIONS

ASSORTMENT OF TRADITIONAL QUICHE PIES:

Three Cheese, Zucchini, Quiche Lorraine, Spinach or Fresh Lump Crab Meat in a flakey homemade crust.

CRUST-LESS CHEESE, SPINACH OR BROCCOLI-CHEDDAR QUICHES

These three choices are just the beginning of your selections. Please speak with your event coordinator for a complete list of our homemade crustless quiche.

CAJUN QUICHE IN A RICE CRUST

Hot and spicy, this twist on a classic quiche with a homemade cooked crust.

BREAKFAST CASSEROLE SELECTIONS

HAM AND CHEESE BREAKFAST CASSEROLE

Rich ham-and-cheese breakfast strata.

SAUSAGE CHEDDAR BREAKFAST CASSEROLE

Breakfast Sausage And Mild Cheddar Make A Perfect Egg Dish Casserole.

SPANAKOPITA BREAKFAST CASSEROLE

Fresh Spinach chopped onions and cheese baked to perfection.

COUNTY BREAKFAST CASSEROLE

Fresh Broccoli, Minced Bacon With Three Cheeses

SPANISH INFLUENCED BREAKFAST EGGS SELECTIONS

SPANISH EGGS

Served with: Scrambled Eggs, Tomatillo Salsa, Tostada, Black Beans And Queso Fresco

SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain. Traditionally these are cooked in heaps of olive oil. Our version uses less oil, so it's lower in calories, and if you use precooked diced potatoes, it's faster too.

BREAKFAST QUESADILLA

Served with: Warm Soft Tacos, Scrambled Eggs, Bacon, Jack Cheese, Avocado And Pico De Gallo

YOUR CHOICE OF :

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

RANCH HOUSE SMOKED HAM

YOUR CHOICE OF :

ROASTED GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted

GOLDEN HASH BROWN POTATOES

HAM AND CHEESE HASH BROWNS

CHEDDAR HASH BROWN POTATOES

SOUTHERN STYLE GRITS

CHEDDAR GRITS SOUFFLÉ

YOUR CHOICE OF :

BELGIUM WAFFLES

BUTTERMILK PANCAKES

FRENCH TOAST

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

CRANBERRY FRENCH TOAST WITH MASCARPONE

French toast topped with a dollop of mascarpone and a scattering of cranberries soaked in sugar syrup.

HOMEMADE BUTTERMILK BISCUITS

Served with: Homemade Country Sausage Gravy

SERVED WITH :

AN ASSORTMENT OF FRESH BREAKFAST BREADS

Blueberry, Cherry, and Cheese Danish Banana Nut, Lemon Poppy seed, and Chocolate Chip Muffins.

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH SEASONAL FRUITS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include: Orange, pineapple, grapefruit cranberry and tomato juices.

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 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 \$18.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

THE CHEF ATTENDED STATION

Presenting choice of:

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Chef's Breakfast Action Station's

THE CHEF ATTENDED OMELETS STATION

Presenting

ALL AMERICAN OMELETS

Farm fresh eggs with your choice of the following: Bacon, Sausage, Sliced Mushrooms, Red and Green Peppers, Onions, Diced Ham, and Shredded Cheese to create your perfect Omelets.

THE CHEF ATTENDED WAFFLE | FRENCH TOAST and/or BREAKFAST BURRITOS

Presenting

FRESH BELGIUM WAFFLES

Served with the following toppings: Maple Syrup, Whipped Butter, Cherries, Chocolate Chips, Whipped Cream, and a Variety of Fresh Fruits.

STUFFED FRENCH TOAST

We start with Challah Bread, thickly sliced and split to form a pocket which is filled with Levan's own Banana's foster mixture; dipped in a Cinnamon Egg Wash and grilled to a golden brown.

BREAKFAST BURRITOS

Scrambled Eggs, Diced Ham, Green and Red Peppers, Chopped Green Onion, and Sour Cream. Wrapped in Flour Tortilla and topped with Levan's own Salsa.

Levan's Catering Classic Continental

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge.

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

SERVED WITH:

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

All Disposable Service

High quality 6" 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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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 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 \$10.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Continental USA

LIGHT AND FLUFFY EGG FAJITAS BAR

With sautéed onions, spinach, aged cheddar cheese and green onions.

PRESENTATION OF HOMEMADE BAKED GOODS

Pan Au Chocolate, Almond Brioche & Country Baguettes, Assorted Fruit, Nut And Chocolate Muffins, Freshly Baked Fruit And Cheese Danish. (Assorted bagels and condiments can be added at no additional charge)

SERVED WITH:

Country Jams, Fresh Sweet Butter and Cream Cheese

YOUR CHOICE OF ONE:

FRESH SEASONAL FRUIT SALAD

FRESHLY SLICED FRUIT PLATTER

CITRUS FRUIT SALAD

SERVED WITH:

PRESENTATION OF ASSORTED CEREAL'S, OATMEAL, FRUITS AND MILK

PRESENTATION OF ASSORTED YOGURTS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe. Assorted Tea's, With Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ASSORTED JUICE BAR

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

SERVICE STYLES:

All Disposable Service

High quality 6" 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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And 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 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 \$12.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

FOOD ITEM UPGRADES

SMOKED ATLANTIC SALMON PRESENTATION

Served w/ Whipped Cream Cheese, garnished w/ Lemons, Capers & Red Onion

AN ASSORTMENT OF SAVORY MINI QUICHES

AN ASSORTMENT OF FRESHLY-BAKED SCONES

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ♦ equal
- ♦ sugar
- ♦ half and half
- ♦ flavored creamers
- ♦ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water