

# 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.

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### ***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**

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***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**

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***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.

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## **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.

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## **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.**

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## **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.

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#### **FRESH BELGIUM WAFFLES**

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

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#### **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.

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#### **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.

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## **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 Light Staff Brunch

## **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.

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## **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.

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## **YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS**

### **SCRAMBLED EGG SELECTIONS**

#### **FARM FRESH SCRAMBLED EGGS**

#### **FRESH HERBS AND CHEESE SCRAMBLED EGGS**

Scrambled eggs, thyme, oregano, or chives.

## **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.

### **COUNTY BREAKFAST CASSEROLE**

Fresh Broccoli, Minced Bacon With Three Cheeses

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### **YOUR CHOICE OF**

**HICKORY SMOKED BACON STRIPS**

**LEAN COUNTRY SAUSAGE**

**RANCH HOUSE SMOKED HAM**

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### **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**

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## **SERVED WITH**

### **HOMEMADE BUTTERMILK BISCUITS**

Served with:

Homemade Country Sausage Gravy

### **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 decaf. Assorted Tea's  
With Flavored Creamers, Shaved Chocolate,  
Sugar and Substitutes

## **ASSORTED JUICE BAR**

To include:

Orange, pineapple, grapefruit cranberry and tomato juices.

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## **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.

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## **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.

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## **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.**

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## **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.

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#### **FRESH BELGIUM WAFFLES**

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

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#### **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.

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## **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 Corporate Brunch Planner Limited

For a complete list of options click [here](#).

## YOUR CHOICE OF ONE OF THE FOLLOWING

### 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.

### HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

## SERVED WITH YOUR CHOICE OF

### 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

## SERVED WITH YOUR CHOICE

### FARM FRESH SCRAMBLED EGGS BAR

Served With Choice of 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

### SPANISH TORTILLA

Potato-and-egg omelet found on numerous menus throughout Spain.

## 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

### 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

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

### CHOICE OF DESSERT

### ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

### FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe with Flavored Creamers, Sugar and Substitutes

### ICED TEA AND LEMON WEDGES

### ICED WATER

## STAFF

Waiters, Chefs. (Number Of Servers Dependent Upon Final Guarantee.)

## PRICE

Price range is \$22.95 per person plus 19% service charge. Actual price based on selections.