

Levan's Wedding Bliss Brunch Menu

HOT STATION

CHOICE OF TWO:

CARVED ROASTED PRIME RIB OF BEEF

Choice cut prime rib of beef served with béarnaise sauce.

CARVED HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

BABY BACK RIBS

Choice cut pork ribs brushed with teriyaki glaze and cooked in our custom smoker pit.

LEMON HERB WHITE FISH FILETS

Choice of fresh grouper or snapped filets seasoned with fresh herbs, spices and fresh lemon juice.

SERVED WITH:

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.

STEAMED VEGETABLE MEDLEY

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

BASMATI BLEND RICE

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

FARM FRESH SCRAMBLED EGGS AND CHEESE

HICKORY SMOKED BACON STRIPS

LEAN COUNTRY SAUSAGE

BISCUITS AND COUNTRY GRAVY

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

CHICKEN CREPES AND CHEESE BLINTZS

CHOICE OF TWO CHEF ATTENDED STATIONS:

SEAFOOD STATION

Iced Shrimp, Snow Crab Legs, Cocktail Sauce and Lemons.

OMELET STATION

Made in front of you with your choice of fresh ingredients.

MEXICAN STATION

Sizzling Chicken & Beef Fajitas with Fresh Cooked Tortillas, Menudo, Carne Asada, Chicken Enchiladas, & Refried Beans.

PANCAKES AND WAFFLES

Fluffy silver dollar pancakes and Belgium waffles served with choice of toppings.

PASTA STATION

Pesto, Alfredo, marinara sauce on fettuccine, penne or tortellini.

SERVED WITH:

FRESH FRUITS AND SALADS

Pasta Salad, Red Potato Salad, Seafood Salad, Waldorf Salad, Lox, Cream Cheese, Bagels and loads of Fruit.

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Shaved Chocolate, Sugar and Substitutes

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

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.

PRESENTATION STYLES

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 starts at \$22.95 per person. Actual price based on selections

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

PAYMENT TERMS AND CONDITIONS

\$1,000.00 deposit is required to confirm the date or at contract signing.

75% of your estimated MINIMUM number of guests that will be attending is required approximately 2 weeks from wedding date. Guest counts cannot be reduced from this point.

Balance is due in full 72 hours prior to the event based on your guaranteed guest count.

Levan's Catering reserves the right to bill additional charges for excessive day of guest count increases.

Florida State Sales Tax (7.00%) and 19% Service Charge will be applied to your total bill.

CANCELLATIONS

Cancellations made at least one week before the event date will be refunded at Fifty percent of the original deposit. If the event is cancelled within 7 days of the event date, Levan's Catering retains the right to the full deposit amount.

OPTIONAL ITEMS

BAR SERVICES

Customers may purchase all of their own beverages, alcoholic and non-alcoholic for their event. We will be happy to provide you with guidelines and amounts for purchasing the appropriate amount of beverages. Additionally, we can provide you with professional bartenders to serve your guests. We suggest one bartender for every 75 guests, for superlative service.

BARTENDER @ \$150.00 EACH

Appropriately Attired Bartenders

FULL BAR SET-UPS & INCIDENTALS @ \$4.00 PER PERSON

To include all glassware, mixers, garnish, ice and bar supplies

ALL DISPOSABLE BAR SERVICE @ \$3.00 PER PERSON

To include disposable glassware, mixers, garnish, ice and bar supplies

BEER AND WINE SET-UPS @ \$2.00 PER PERSON

To include pilsner glasses, wine glasses and all bar incidentals.

RENTALS

12-FICUS TREE WITH LIGHTS AND FERNS @ \$250.00

BRIDAL ACCESSORIES AND CENTERPIECE SET-UP \$50.00 TO \$100.00 BASED ON COMPLEXITY

CHOICE OF IVORY OR WHITE CHAIR COVERS WITH YOUR CHOICE OF SASH @ \$3.50 EA. CHAIR

CAFÉ TABLES @ \$20.00 EACH

DANCE FLOOR PRICES AND AVAILABILITY BASED ON VENUE

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

PRE-EVENT, DURING AND POST EVENT DESSERT PRESENTATIONS**LEVAN'S SIGNATURE DESSERT TRAY**

Chocolate Dipped Strawberries, Miniature Tarts, Éclairs, Cream Puffs, Cannolis, Brownies And Miniature

ASSORTED COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Macadamia And Oatmeal Raisin.

AMERICANA COOKIE ASSORTMENT

Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

CHOCOLATE DIPPED STRAWBERRIES

Dipped In Milk Chocolate

ICE CREAM SUNDAE BAR

Guests create their own ice cream Sundae Vanilla ice cream scoops with Toppings:

- ◆ chocolate sauce
- ◆ strawberry sauce
- ◆ caramel sauce
- ◆ crushed oreo cookies
- ◆ nut sundae topping
- ◆ m&m's
- ◆ maraschino cherries
- ◆ sprinkles
- ◆ whipped cream

THE CHOCOLATE FOUNTAIN EXPERIENCE

A dramatic 44" fountain featuring a Flowing curtain of rich, warm milk Chocolate cascading down the Fountain tiers like a chocolate Waterfall.

- ◆ fresh strawberries
- ◆ pineapples
- ◆ rice crispy treats
- ◆ marshmallows
- ◆ pretzel rods
- ◆ chopped nuts
- ◆ colorful sprinkles

Our attendant will be there to assist and interact with your guests.

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.