

# Levan's Catering Elegant Wedding Buffet

## BUTLERED HORS D'OEUVRES

### Choice of Three

**TOKYO STIXS**---Ribbons of chicken breast and green onions marinated in teriyaki sauce and grilled to perfection

**CHICKEN CORDON BLEU MINIS**---Pastry puffs stuffed with Swiss cheese, chicken and ham served with honey mustard

**SASSY SAMOSAS**---Pastry stuffed with mashed potatoes, green onions, cabbage and carrots with hint of curry

**BRUSCHETTA**---Chopped Roma tomatoes, garlic, Olive oil and chiffonade fresh basil served with toasted baguettes

**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.

**SHRIMP SHOOTERS**---Florida Shrimp served in shot glass filled with cocktail sauce.

**SMOKED SALMON SERVED ON RICE CRACKERS**-- Fresh Norwegian smoked salmon mousse served on rice cracker rounds.

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

**FETA & SUN-DRIED TOMATO PHYLLO PURSES**-- Feta cheese and sun-dried tomatoes with olive oil and garlic and wrapped in phyllo dough.

**FRESH BASIL AND TOMATO BRUSCHETTA**-- Served on a garlic toasted round.

**BRIE WITH RASPBERRIES EN CROUTE**---Imported double cream brie with raspberry preserves in a hand twisted puff pastry sachet.

**MINI BEEF KEBAB**-- Top round of beef chunks, onions and bell pepper skewered and grilled over an open flame.

**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.

## THE COLD HORS D'OEUVRES STATION

### Choice of Two

**DOMESTIC CHEESE PRESENTATION** -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, kiwi, tropical mango, papaya and fresh seasonal berries served with Levan's own strawberry and poppy seed dipping creams.

**ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, & SUN-DRIED COUSCOUS**- Served with an array of breads to include: toasted pita triangles, baguettes, flatbread.

**HOI SON GRILLED VEGETABLE DISPLAY** -Zucchini, Squash, Asparagus, Yellow, Green, and Red Bell Peppers, Portabella Mushrooms, and other seasonal vegetables grilled and topped with a hoi son sauce.  
~Served at room temperature~

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## THE DINNER BUFFET

### Choice of Two Entrees

**GRILLED SLICED STEAK AU JUS**---Seared in seasonings with Olive oil finished in the oven and topped with peppercorn drizzle

**GRILLED FLANK STEAK SANGRIA**-Choice flank steak marinated in a fruity wine sauce, hand-rubbed with coarsely ground black pepper, salt and thyme.

**GRILLED LONDON BROIL**---With Mushrooms Bordelaise

**ASIAN MARINATED GRILLED SKIRT STEAK**

**LEMON BASIL CHICKEN**---Boneless breast of chicken with lemon pepper, fresh basil drizzle

**CITRUS MARINATED CHICKEN BREAST**---On A Bed Of Baby Bok Choy, Garnished With Citrus Fruits

**CHICKEN SCALLOPINE**---With Green Peppercorn Sauce

**GRILLED LEMON PAILLARD OF CHICKEN SERVED WITH WILD SPINACH &**---a shiitake marsala sauce

**SLICED ROASTED PORK LOIN WITH SPICED APRICOT SAUCE**---A simple blend of Dijon mustard with apricot preserves with a hint of Balsamic vinegar and brown sugar.

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**CHOICE OF TWO OF THE FOLLOWING SIDES**

**GARLIC HERB WHIPPED MASHED POTATOES AND SAVORY GRAVY**

**OVEN ROASTED NEW POTATOES WITH GARLIC AND ROSEMARY**

**THREE RICE PILAF**

**SEASONAL VEGETABLE MEDLEY**

**BUTTERSCOTCH AND BLACK PEPPER BABY CARROTS**

**QUICK SAUTEED ZUCCHINI WITH SUNDRIED TOMATOES AND FRESH BASIL**

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**CHOICE OF**

**ORGANIC SPINACH SALAD**---Orange segments, red onion ringlets and toasted almonds with white zinfandel balsamic vinaigrette

**TOSSED GARDEN GREENS WITH BABY VEGETABLES**---Assorted greens including leaf, endive, bib, mache and radicchio, with assorted whole baby vegetables.

**CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS** -A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and mache bundled with thinly sliced cucumber topped with large freshly made asiago croutons served with choice of salad dressings.

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**SERVED WITH**

**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)

**WATER WITH LIMES, LEMONS, ORANGE OR CUCUMBER SLICES**

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## **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.

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## **SERVICE STYLES**

### **China & Linen**

Choice Of Colored Linen Tablecovers/Overlays And Napkins, Appropriate Tableskirting, 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.

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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**

(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.)

## **PAYMENT TERMS**

\$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.

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## **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.

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## **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

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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

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## **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.