

Levan's Catering Wedding Brunch Planner

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. 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.

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

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe 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

STAFF

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

PRICE

Price starts at \$26.95 per person. Actual price based on selections.

[To View the Complete Bruncheon Planner Click Here!](#)