

We Now Pronounce You Caterer And Bride!



Let

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

**Eat, Drink and Be
Married!**

Weddings by Levan's Catering will give your wedding day the perfect flavor and distinction as you envisioned.

With over 300 weddings per year since 1950 Levan's has the luxury of employing a team of wedding professionals like no other Central Florida Caterer who's solely dedicated to turning your vision into the day of your dreams.

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

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Levan's Wedding Brunch Planner

YOUR CHOICE OF ONE OF THE FOLLOWING CHEF ATTENDED 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.

HONEY-GLAZED HAM

Lean ham brushed with honey glaze and baked to perfection.

SERVED WITH 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.

GRILLED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI

Garden fresh vegetables brushed with olive oil and grilled over an open flame.

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.

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING SELECTIONS:

BREAKFAST EGG OPTIONS

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

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 OPTIONS

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 OPTIONS

SPANISH EGGS

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

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

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

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.

Levan's Wedding Sunrise Brunch Menu

BABY GREENS SALAD WITH A CHOICE OF DRESSING

BERKSHIRE HAM WITH WHOLE GRAIN MUSTARD

ALL NATURAL MAPLE BRINED TURKEY WITH CRANBERRY MAYO

EGGS FLORENTINE

3 CHEESE EGG STRATA

CAPPUCCINO FRENCH TOAST

MINI HOT CAKES WITH MAPLE SYRUP AND WHIPPED CREAM

SMOKED SALMON SALAD CRISPS

HOUSE CURED BACON

CRISPY POTATOES

3 CHEESE PASTA GRATIN

BAGELS, MINI MUFFINS, SCONES, STICKY BUNS, FRUIT FOCACCIA

FLAVORED BUTTERS AND CREAM CHEESES

FRESH FRUIT SALAD

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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PAYMENT TERMS AND CONDITIONS

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Balance is due in full 72 hours prior to the event based 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.

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.

Levan's Catering Regal Brunch Menu

THE COCKTAIL HOUR

BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a hand twisted puff pastry sachet.

WILD MUSHROOM TART

A blend of wild and domestic mushrooms, fresh herbs and cheeses in a scored triangular pastry shell.

THE CONTINENTAL BREAKFAST STATION

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 poppyseed dipping creams.

ASSORTED DANISH & MUFFINS

Blueberry, Cherry or Cheese Danish

Banana Nut, Lemon Poppy seed or Chocolate Chip Muffins.

THE BRUNCH

THE LUNCH BUFFET

FRUITED BAKED HAM

Fresh country Pitt ham is flavored with cherry and apricot preserves and baked to perfection.

SESAME CHICKEN

Boneless, skinless breast of chicken marinated in sesame oil and coated with sesame seeds and Japanese bread crumbs.

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

GRILLED TUSCAN VEGETABLES

Fresh zucchini, yellow squash, mushrooms, onions and carrots tossed in fresh herbs and spices.

THE BREAKFAST BUFFET

CHEF ATTENDED OMELET STATION

THE ALL AMERICAN OMELET STATION

Farm fresh eggs with your choice of bacon, sausage, sliced mushrooms, red peppers, onions, diced ham and shredded cheddar cheese to create your perfect omelet.

BELGIUM WAFFLES

WITH:

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

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WATER WITH LIMES, LEMONS, ORANGE OR CUCUMBER SLICES

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BOTTLED JUICES

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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.