

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

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

Levan's Catering Wedding Buffet Dinner Planner

COCKTAIL HOUR SELECTIONS

Choice of Two Items

ROSEMARY BEEF TENDERLOIN SKEWERS--Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi Glace

GRILLED SOUTHWEST STEAK SKEWERS--Flavored with lime, jalapeño chili peppers, shallots, garlic and cilantro.

SIRLOIN PINWHEELS--Retro combination of sliced sirloin, Baby swiss, shaved red onion and Thousand island rolled in a tortilla W rap and sliced into pinwheels

CHICKEN ENCHILADA BITES--Shredded chicken, red onions, and salsa sprinkled with green onion atop a mini tortilla toasted to perfection and topped with cilantro.

CHICKEN POT STICKERS---Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings. Served with a soy dipping sauce.

MINI CHICKEN WELLINGTON---A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

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.

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

COLD HORS D'OEUVRE OPTIONS

Choice of Two Items

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS---A lavish display of fresh seasonal melons, grapes, kiwi, tropical mango, papaya and fresh seasonal berries. Served with

ITALIAN ANTIPASTO PRESENTATION To Include:--- Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled vegetables.

ELABORATE PRESENTATION OF FRESH GARDEN CRUDITÉS--An elaborate display of fresh garden vegetables to include: Fresh broccoli, cauliflower, cucumbers, squash, cherry tomatoes, whole fresh raw green beans, mushrooms, asparagus, snow peas, brussels sprouts, red and green peppers and assorted mini vegetables. Served with ranch and bleu cheese dips.

DOMESTIC CHEESE DISPLAY---Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

INTERNATIONAL CHEESE PRESENTATION---Lavish display of international cheeses to include brie, gouda, Port Salut, Swiss and sharp cheddar cheese with assorted crackers.

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

TOMATO & FRESH MOZZARELLA SKEWERS---Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

FRESH JUMBO GULF SHRIMP ON ICE---Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

Levan's Catering Wedding Buffet Dinner Planner

SALAD SELECTIONS

Select the Salad from the list below. If you don't see what you are looking for please speak with your coordinator.

CAESAR SALAD---Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

MILD AND BITTER GREENS WITH ASIAGO CROUTONS----A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache topped with large freshly made Asiago croutons.

BABY GARDEN GREENS WITH PISTACHIOS----Red and green romaine, bib, and oak leaf lettuces topped with toasted pistachios.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE--
-Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

SPINACH SALAD WITH HONEY MUSTARD POPPY SEED----Fresh spinach leaves tossed with chopped egg, onion, bacon bits and croutons with a tangy poppy seed dressing.

TOSSED GARDEN SALAD----Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

MEDITERRANEAN SALAD---Vine-ripened tomatoes, chopped onions, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil, and oregano on a bed of radicchio with red wine vinegar.

BEEF SELECTIONS

Choice of One of The Following Entree's

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.

ROASTED FILET MIGNON---With wild Mushroom Or Béarnaise Sauce.

GRILLED LONDON BROIL---With Mushrooms Bordelaise.

BEEF MIGNONNETTES AU POIVRE---In A Brandy Cream Sauce.

PEPPERCORN CRUSTED BLACK ANGUS EYE ROUND---With A Wild Mushroom Sauce.

TOASTED SEED SEARED MEDALLIONS OF BEEF---
Topped with a scallion and red pepper compound butter.

PAN-ROASTED MEDALLIONS OF BEEF TENDERLOIN---Topped with horseradish crust and served with pan gravy.

CARVED FLANK STEAK FLORENTINE---Choice flank steak stuffed with fresh spinach and feta cheese then roasted to perfection.

GRILLED FLANK STEAK SANGRIA---Choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

CHOICE GRILLED STEAKS---Choice of New York strip of rib eye steaks seasoned and grilled over an open flame.

PREMIUM FLAT IRON STEAK---With Bleu Cheese Crumbles and a Red Wine Demi-Glace

Levan's Catering Wedding Buffet Dinner Planner

POULTRY SELECTIONS

Choice of One of Poultry

CHICKEN BREAST PALERMO---Sautéed boneless, skinless breasts of chicken seasoned with Italian bread crumbs topped with prosciutto ham, havarti cheese and finished with port wine.

M MACADAMIA CRUSTED CHICKEN BREAST---Boneless, skinless breast of chicken dipped in egg, rolled in minced macadamia nuts with flour then topped with pepper.

CHICKEN PICATTA---Seared boneless breast, lemon, caper, white wine, chicken stock,

ITALIAN PARSLEY STUFFED CHICKEN BREAST---Seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and ricotta cheese

CHICKEN VERA CRUZ---Grilled chicken, roasted tomato, caper, serrano chiles, lime juice, fresh herbs, green olive.

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

BRANDIED CHICKEN BREASTS AND MUSHROOMS---Boneless skinless breast of chicken marinated in garlic oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

CHICKEN MARSALA---Sautéed chicken scallopine in a mushroom sauce.

TERIYAKI BREAST OF CHICKEN---A boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own.

BLUE CORN FRIED CHICKEN---With Black Eyed Pea Relish and Cayenne Buttermilk Dressing.

SOY, GINGER & GARLIC MARINATED BREAST OF CHICKEN---Over lo mein noodles and summer vegetables

SEAFOOD SELECTIONS

Or Choice of Seafood

MAHI MAHI FILETS WITH TOMATO BASIL PUREE---Fresh mahi mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

ROASTED SEED DUSTED & GRILLED MAHI MAHI FILLET---Served with tomato and mango salsa.

BAKED SOLE – With a tomato, caper & olive sauce.

STUFFED SOLE FLORENTINE---Baked Fillet Of Sole Stuffed With Spinach And Cheese In A Tomato Dill Sauce.

POTATO CRUSTED SALMON---With Lemon Dill Sauce.

TORTILLA CRUSTED TILAPIA---With Cilantro Lime Sauce.

SPICY HALIBUT AND MANGO SALSA---Fresh choice of fish filet brushed with Caribbean style spices and lime juice. Baked and topped with fresh mango salsa.

BASIL & CILANTRO SEARED MAHI MAHI---Drizzled with Moroccan glaze and served with Asian cabbage slaw.

ASIAN BBQ GRILLED YELLOW FIN TUNA MEDALLIONS---On Asian-style ratatouille.

LEMON HERB WHITE FISH FILETS---Choice of fresh grouper or snapped filets seasoned with fresh herbs, spices and fresh lemon juice.

GRILLED SEAFOOD KEBABS---Scallops, shrimp, mushrooms and cherry tomatoes skewered and marinated in teriyaki and grilled to perfection.

BASIL BUTTER SALMON STEAKS---Choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade.

Levan's Catering Wedding Buffet Dinner Planner

STARCH SELECTIONS

Choice of Two

MASHED POTATO MARTINI BAR--With a Giant Martini Glasses Display Choice of toppings Include: Apple wood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives, Onion Bits, Garlic Puree, Broccoli Bits

ROSEMARY GARLIC POTATOES---Sliced new potatoes lightly seasoned and oven roasted.

ROASTED RED BLISS or YUKON GOLD POTATOES--
-Served with garlic & herbs.

YUKON GOLD POTATO ROSETTES----Rosettes Of Garlic Mashed Yukon Gold Potatoes.

BUTTERNUT SQUASH RISOTTO---Butternut squash diced and lightly sautéed seasoned and folded in with risotto.

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

POTATO MEDALLIONS ---A combination of rosemary seasoned white potatoes and parsley seasoned sweet potato medallions fanned and baked to a golden brown.

TORTELLINI MEDLEY---Tomato, egg and spinach pasta shells stuffed with ricotta cheese and served with choice of Alfredo, pesto, marinara and mushroom and herbs

VEGETABLE SELECTIONS

Choice of One

MEDLEY OF BABY VEGETABLES --A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

STEAMED FRESH ASPARAGUS --Fresh asparagus spears lightly seasoned and steamed.

STEAMED VEGETABLE MEDLEY-- Garden fresh broccoli, cauliflower and carrots, steamed and served with a cheddar cheese sauce.

VEGETABLE FAN-- Steamed baby carrots, fresh snow peas and sliced summer squash make this fresh vegetable fan.

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.

STEAMED BROCCOLI --Garden fresh broccoli florets lightly seasoned and steamed.

SAUTÉED ASPARAGUS AND SNOW PEAS-- Fresh asparagus blanched and sautéed with snow peas in butter.

BABY CARROTS WITH HONEY GLAZE --Tender baby carrots, steamed and glazed with honey.

INCLUDED ITEMS

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

ICED TEA AND LEMON WEDGES (Optional Lemon, Peach & Raspberry Flavor)

WATER WITH LIMES, LEMONS, ORANGE OR CUCUMBER SLICES

PRICE

Price starts at \$22.95 per person plus 19% Service Charge. Actual price based on selections

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

Levan's Catering Wedding Seated Dinner Planner

COCKTAIL HOUR SELECTIONS

Choice of Two Items

ROSEMARY BEEF TENDERLOIN SKEWERS--Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi Glace

GRILLED SOUTHWEST STEAK SKEWERS--Flavored with lime, jalapeño chili peppers, shallots, garlic and cilantro.

SIRLOIN PINWHEELS--Retro combination of sliced sirloin, Baby swiss, shaved red onion and Thousand island rolled in a tortilla wrap and sliced into pinwheels

CHICKEN ENCHILADA BITES--Shredded chicken, red onions, and salsa sprinkled with green onion atop a mini tortilla toasted to perfection and topped with cilantro.

CHICKEN POT STICKERS---Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings. Served with a soy dipping sauce.

MINI CHICKEN WELLINGTON---A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

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.

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

COLD HORS D'OEUVRE OPTIONS

Choice of Two Items

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS---A lavish display of fresh seasonal melons, grapes, kiwi, tropical mango, papaya and fresh seasonal berries. Served with

ITALIAN ANTIPASTO PRESENTATION To Include:--- Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled vegetables.

ELABORATE PRESENTATION OF FRESH GARDEN CRUDITÉS--An elaborate display of fresh garden vegetables to include: Fresh broccoli, cauliflower, cucumbers, squash, cherry tomatoes, whole fresh raw green beans, mushrooms, asparagus, snow peas, brussels sprouts, red and green peppers and assorted mini vegetables. Served with ranch and bleu cheese dips.

DOMESTIC CHEESE DISPLAY---Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

INTERNATIONAL CHEESE PRESENTATION---Lavish display of international cheeses to include brie, gouda, Port Salut, Swiss and sharp cheddar cheese with assorted crackers.

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

TOMATO & FRESH MOZZARELLA SKEWERS---Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

FRESH JUMBO GULF SHRIMP ON ICE---Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

Levan's Catering Wedding Seated Dinner Planner

SALAD SELECTIONS

Select the Salad from the list below. If you don't see what you are looking for please speak with your coordinator.

CAESAR SALAD---Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

MILD AND BITTER GREENS WITH ASIAGO CROUTONS----A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache topped with large freshly made Asiago croutons.

BABY GARDEN GREENS WITH PISTACHIOS----Red and green romaine, bib, and oak leaf lettuces topped with toasted pistachios.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE--
-Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

SPINACH SALAD WITH HONEY MUSTARD POPPY SEED----Fresh spinach leaves tossed with chopped egg, onion, bacon bits and croutons with a tangy poppy seed dressing.

TOSSED GARDEN SALAD----Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

MEDITERRANEAN SALAD---Vine-ripened tomatoes, chopped onions, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil, and oregano on a bed of radicchio with red wine vinegar.

BEEF SELECTIONS

Choice of One of The Following Entree's

WAYGU "KOBE" PRIME RIB OF BEEF---Served with a Red Wine Demi-Glace on the side

BACON WRAPPED PETIT FILET MIGNON ---Served with Crumbled Gorgonzola and a Béarnaise Sauce

ANGUS BEEF TENDERLOIN ---Served with Cracked Pepper and a Red Wine Demi-Glace

DRY AGED PRIME RIB EYE STEAK---Served with Au Jus and Horseradish Cream Sauce

PREMIUM FLAT IRON STEAK---Served with Bleu Cheese Crumbles and a Red Wine Demi-Glace

ROASTED FILET MIGNON---With Wild Mushroom Or Béarnaise Sauce

GRILLED LONDON BROIL---With Mushrooms Bordelaise

ASIAN MARINATED GRILLED SKIRT STEAK-----
Grilled Skirt Steaks marinated in Soy and spices

VEAL CUTLET MILANESE---Breaded Veal Cutlet Topped With Chopped Tomatoes And Mozzarella

PEPPERCORN CRUSTED BLACK ANGUS EYE ROUND---With A Wild Mushroom Sauce

TOASTED SEED SEARED MEDALLIONS OF BEEF---
Topped with a scallion and red pepper compound butter

PAN-ROASTED MEDALLIONS OF BEEF TENDERLOIN---Topped with horseradish crust and served with pan gravy

GRILLED FLANK STEAK SANGRIA---Choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

CHOICE GRILLED STEAKS---Choice of New York strip of rib eye steaks seasoned and grilled over an open flame.

ROASTED PRIME RIB OF BEEF---Choice cut prime rib of beef served with béarnaise sauce.

Levan's Catering Wedding Seated Dinner Planner

POULTRY SELECTIONS

Choice of One of Poultry

CHICKEN BREAST PALERMO---Sautéed boneless, skinless breasts of chicken seasoned with Italian bread crumbs topped with prosciutto ham, havarti cheese and finished with port wine.

M MACADAMIA CRUSTED CHICKEN BREAST---Boneless, skinless breast of chicken dipped in egg, rolled in minced macadamia nuts with flour then topped with pepper.

CHICKEN PICATTA---Seared boneless breast, lemon, caper, white wine, chicken stock,

ITALIAN PARSLEY STUFFED CHICKEN BREAST---Seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and ricotta cheese

CHICKEN VERA CRUZ---Grilled chicken, roasted tomato, caper, serrano chiles, lime juice, fresh herbs, green olive.

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

BRANDIED CHICKEN BREASTS AND MUSHROOMS---Boneless skinless breast of chicken marinated in garlic oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

CHICKEN MARSALA---Sautéed chicken scallopine in a mushroom sauce.

TERIYAKI BREAST OF CHICKEN---A boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own.

BLUE CORN FRIED CHICKEN---With Black Eyed Pea Relish and Cayenne Buttermilk Dressing.

SOY, GINGER & GARLIC MARINATED BREAST OF CHICKEN---Over lo mein noodles and summer vegetables

SEAFOOD SELECTIONS

Or Choice of Seafood

MAHI MAHI FILETS WITH TOMATO BASIL PUREE---Fresh mahi mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

ROASTED SEED DUSTED & GRILLED MAHI MAHI FILLET---Served with tomato and mango salsa.

BAKED SOLE – With a tomato, caper & olive sauce.

STUFFED SOLE FLORENTINE---Baked Fillet Of Sole Stuffed With Spinach And Cheese In A Tomato Dill Sauce.

POTATO CRUSTED SALMON---With Lemon Dill Sauce.

TORTILLA CRUSTED TILAPIA---With Cilantro Lime Sauce.

SPICY HALIBUT AND MANGO SALSA---Fresh choice of fish filet brushed with Caribbean style spices and lime juice. Baked and topped with fresh mango salsa.

BASIL & CILANTRO SEARED MAHI MAHI---Drizzled with Moroccan glaze and served with Asian cabbage slaw.

ASIAN BBQ GRILLED YELLOW FIN TUNA MEDALLIONS---On Asian-style ratatouille.

LEMON HERB WHITE FISH FILETS----Choice of fresh grouper or snapped filets seasoned with fresh herbs, spices and fresh lemon juice.

GRILLED SEAFOOD KEBABS---Scallops, shrimp, mushrooms and cherry tomatoes skewered and marinated in teriyaki and grilled to perfection.

BASIL BUTTER SALMON STEAKS---Choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade.

Levan's Catering Wedding Seated Dinner Planner

STARCH SELECTIONS

Choice of One

MASHED POTATO MARTINI BAR--With a Giant Martini Glasses Display Choice of toppings Include: Apple wood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives, Onion Bits, Garlic Puree, Broccoli Bits

ROSEMARY GARLIC POTATOES---Sliced new potatoes lightly seasoned and oven roasted.

ROASTED RED BLISS or YUKON GOLD POTATOES--
-Served with garlic & herbs.

YUKON GOLD POTATO ROSETTES----Rosettes Of Garlic Mashed Yukon Gold Potatoes.

BUTTERNUT SQUASH RISOTTO---Butternut squash diced and lightly sautéed seasoned and folded in with risotto.

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

POTATO MEDALLIONS ---A combination of rosemary seasoned white potatoes and parsley seasoned sweet potato medallions fanned and baked to a golden brown.

TORTELLINI MEDLEY---Tomato, egg and spinach pasta shells stuffed with ricotta cheese and served with choice of Alfredo, pesto, marinara and mushroom and herbs

VEGETABLE SELECTIONS

Choice of One

MEDLEY OF BABY VEGETABLES --A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

STEAMED FRESH ASPARAGUS --Fresh asparagus spears lightly seasoned and steamed.

STEAMED VEGETABLE MEDLEY-- Garden fresh broccoli, cauliflower and carrots, steamed and served with a cheddar cheese sauce.

VEGETABLE FAN-- Steamed baby carrots, fresh snow peas and sliced summer squash make this fresh vegetable fan.

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.

STEAMED BROCCOLI --Garden fresh broccoli florets lightly seasoned and steamed.

SAUTÉED ASPARAGUS AND SNOW PEAS-- Fresh asparagus blanched and sautéed with snow peas in butter.

BABY CARROTS WITH HONEY GLAZE --Tender baby carrots, steamed and glazed with honey.

INCLUDED ITEMS

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

ICED TEA AND LEMON WEDGES (Optional Lemon, Peach & Raspberry Flavor)

WATER WITH LIMES, LEMONS, ORANGE OR CUCUMBER SLICES

PRICE

Price starts at \$28.95 per person plus 19% Service Charge. Actual price based on selections

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

Levan's Wedding Cocktail Dinner Planner

COCKTAIL HOUR SELECTIONS

Choice of Two Items

ROSEMARY BEEF TENDERLOIN SKEWERS--Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi Glace

GRILLED SOUTHWEST STEAK SKEWERS--Flavored with lime, jalapeño chili peppers, shallots, garlic and cilantro.

SIRLOIN PINWHEELS--Retro combination of sliced sirloin, Baby swiss, shaved red onion and Thousand island rolled in a tortilla W rap and sliced into pinwheels

CHICKEN ENCHILADA BITES--Shredded chicken, red onions, and salsa sprinkled with green onion atop a mini tortilla toasted to perfection and topped with cilantro.

CHICKEN POT STICKERS---Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings. Served with a soy dipping sauce.

MINI CHICKEN WELLINGTON---A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

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.

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

COLD HORS D'OEUVRE OPTIONS

Choice of Two Items

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS---A lavish display of fresh seasonal melons, grapes, kiwi, tropical mango, papaya and fresh seasonal berries. Served with

ITALIAN ANTIPASTO PRESENTATION To Include:---Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled vegetables.

ELABORATE PRESENTATION OF FRESH GARDEN CRUDITÉS--An elaborate display of fresh garden vegetables to include: Fresh broccoli, cauliflower, cucumbers, squash, cherry tomatoes, whole fresh raw green beans, mushrooms, asparagus, snow peas, brussels sprouts, red and green peppers and assorted mini vegetables. Served with ranch and bleu cheese dips.

DOMESTIC CHEESE DISPLAY---Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

INTERNATIONAL CHEESE PRESENTATION---Lavish display of international cheeses to include brie, gouda, Port Salut, Swiss and sharp cheddar cheese with assorted crackers.

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

TOMATO & FRESH MOZZARELLA SKEWERS---Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

FRESH JUMBO GULF SHRIMP ON ICE---Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

Levan's Wedding Cocktail Dinner Planner

BEEF AND LAMB SELECTIONS

CARVED BEEF TENDERLOIN

Prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic, slowly roasted to perfection and carved at the buffet. Served with silver dollar rolls and appropriate sauces.

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic and slowly roasted to perfection. Carved at the buffet and served with silver dollar rolls and appropriate sauces.

CARVED STEAMSHIP ROUND OF BEEF

Prime steamship round of beef seasoned with coarsely ground black pepper and garlic. Carved at the buffet and served with silver dollar rolls and appropriate sauces.

ROSEMARY BEEF TENDERLOIN SKEWERS

Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi Glace

GRILLED SOUTHWEST STEAK SKEWERS

Flavored with lime, jalapeño chili peppers, shallots, garlic and cilantro.

SIRLOIN PINWHEELS

Retro combination of sliced sirloin, Baby swiss, shaved red onion and Thousand island rolled in a tortilla Wrap and sliced into pinwheels

SZECHWAN BEEF SATAY

Skewered beef tenderloin marinated in a ginger, garlic, teriyaki sauce.

BROCHETTE OF BEEF WITH SHITAKE MUSHROOMS AND MILD BABY PEPPER IN TAMARI SAUCE Choice beef tenderloin chunks skewered with shittake mushrooms and mild baby peppers, roasted in a tamari sauce.

MINI KOBE BEEF SLIDERS

Caramelized onions, white cheddar, green garlic aioli

MINIATURE PHILLY STEAK SANDWICHES

Thinly sliced grilled steak, peppers and onions, with our special seasoning layered on soft miniature Kaiser rolls topped with melted cheese

POULTRY SELECTIONS

CARVED PEKING DUCK WRAPPED IN FRESH TORTILLA'S

Peking duck presented with julienne chopped shallots, cabbage, and wrapped in fresh. tortilla's and finished with hoi son sauce.

SESAME CHICKEN SKEWERS

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

TERIYAKI CHICKEN SKEWERS

A boneless, skinless breast of chicken strips, skewered, seasoned with oriental herbs and spices and topped with Levan's own teriyaki cream.

THAI PEANUT CHICKEN SATAY

Skewered chicken tenderloin marinated in spicy Thai peanut sauce.

PISTACHIO CRUSTED CHICKEN BITES

Served on a Pipette with Curry Broth

CRISPY COCONUT CHICKEN BITES

Served with Costa Rican Golden Pineapple Ketchup

SMOKED CHICKEN FLATS

Smoked breast of chicken Brie and Roasted Pepper on Baguette

CHICKEN POT STICKERS

Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings.

MINI CHICKEN WELLINGTON

A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

MINI CHICKEN QUESADILLA

A spicy blend of smoked breast of chicken with peppers, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

CHICKEN FAJITAS

Tender chunks of chicken breast, peppers and onions, seasoned and rolled in a flour tortilla with cheese.

Levan's Wedding Cocktail Dinner Planner

SEAFOOD SELECTIONS

FRESH JUMBO GULF SHRIMP ON ICE

Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

PACIFIC RIM DISPLAY

Platters of assorted Sushi Rolls (Yellow Tail, Vegetables, Spicy Ahi) California Rolls with Wasabi, Pickled Ginger & Soy Sauce.

LOBSTER BISQUE SHOOTERS

Topped with Miniature Corn Bread Croutons

ESCARGOT MUSHROOM CAPS

Wine-bathed mushroom caps filled with escargot drenched in garlic butter.

BACON-WRAPPED SCALLOPS

Tender sea scallops wrapped in lean bacon and skewered.

ESCARGOT WITH ROASTED GARLIC AND SPINACH

Whole imported escargot with roasted garlic and spinach duxelle in a puff pastry chausson.

COCONUT LOBSTER TAIL

A farm-raised cold baby lobster tail marinated in a coconut batter, rolled in coconut flaked and skewered.

COCONUT SHRIMP

Large butterfly shrimp is dipped in a mild coconut batter, rolled in a mixture of coconut bread crumbs and deep-fried to perfection.

CALYPSO SHRIMP IN LIME AND COCONUT MILK
served with baguette slices.

PRESENTATION OF FRESH SALMON

Whole baked fresh Norwegian salmon lavishly garnished and presented with capers, onions, chopped eggs, sauces and wafers.

BAKED CRAB MEAT SOUFFLÉ

Cheesy crab dip with a hint of horseradish served warm with crackers.

MARYLAND CRAB CAKES

Chopped crab meat and scallions in a seasoned bread crumb mixture, hand-pattied and deep fried.

CONCH FRITTERS

Tasty bits of fresh conch lightly breaded and fried to a golden brown. Served with chili cilantro mayonnaise.

PORK SELECTIONS

SWEET ITALIAN SAUSAGE & WILD MUSHROOM RISOTTO

Arborio rice with assorted wild mushrooms and chopped Italian Sausage.

ITALIAN ANTIPASTO PRESENTATION

To include: Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled veggies

CARVED SESAME PORK LOIN

Marinated pork loin slowly roasted. Served with silver dollar rolls and appropriate sauces.

PORK TENDERLOIN STRIPS

Marinated and slow roasted pork tenderloin strips served with mango chutney, spicy apple and pineapple plum sauce

CHINESE BABY BACK RIBS

Baby back ribs slowly smoked with hickory and served with hot mustard.

PIGS IN A BLANKET

Bite-size cocktail franks wrapped in a delicate puff pastry and baked to a golden brown

BACON WRAPPED ALMONDS

Toasted almonds wrapped in bacon, skewered and baked to a golden brown.

MARGARITA KEBABS

Skewered pork loin in a margarita and spice marinade, grilled over an open flame.

ITALIAN SAUSAGE BITES

Italian sausage bites skewered with green pepper and onion. Grilled over an open flame.

PROSCIUTTO FRUIT BUNDLES IN ENDIVE

Fresh slices of seasonal melons wrapped in prosciutto and served in an endive boat.

Levan's Wedding Cocktail Dinner Planner

MISCELLANEOUS SELECTIONS

ELABORATE PRESENTATION OF FRESH GARDEN CRUDITIES

An elaborate display of fresh garden vegetables to include: Fresh broccoli, cauliflower, cucumbers, squash, cherry tomatoes, whole fresh raw green beans, mushrooms, asparagus, snow peas, brussels sprouts, red and green peppers and assorted mini vegetables. Served with traditional ranch and bleu cheese dips.

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal melons, grapes, berries, kiwi, tropical mango, papaya and fresh seasonal berries. Served with Levan's own strawberry and poppy seed dipping creams.

PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

INTERNATIONAL CHEESE PRESENTATION

Lavish display of international cheeses to include brie, gouda, Port Salut, Swiss and sharp cheddar cheese with assorted crackers.

DOMESTIC CHEESE PRESENTATION

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack, and pepperoni cheeses with assorted crackers.

WILD MUSHROOM CROSTINI

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

FRESH BASIL AND TOMATO BRUSCHETTA

Served on a garlic toasted round.

WILD MUSHROOM TART

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

BEVERAGES

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, AND ORANGE SLICES

CITRUS OR FRUIT NON- ALCOHOLIC

CHAMPAGNE WEDDING PUNCH

*WHITE SANGRIA (MELON, APPLES, PEARS)

*RED SANGRIA (STRAWBERRIES, BLUEBERRIES, RED APPLES, RASPBERRIES)

PRESENTATION AND 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.

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.

PRICE

Price starts at \$24.95 per person. Actual price based on final selections

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