

Levan's Asian Fusion Catering Menu

THE COCKTAIL HOUR

Presenting

BUTLERED HORS D'OEUVRES:

BABY PORTABELLA FRIED MUSHROOMS

Baby portabella mushrooms are dipped in Levan's own tempura batter then lightly seasoned.

THAI PEANUT CHICKEN SATAYS

Skewered chicken tenderloin marinated in spicy Thai peanut sauce.

SHRIMP AND VEGETABLE SHANOMI

A combination of shrimp and oriental vegetables blend and wrapped in a thin Chinese pastry then deep fried to a golden brown.

THE COCKTAIL DINNER BUFFET

CHEF ATTENDED CARVING STATION

Presenting:

TERIYAKI GRILLED FLANK STEAK

Choice flank steak marinated in a Levan's own teriyaki sauce, hand-rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

PEKING DUCK WRAPPED IN CREPES

Carved peking duck is presented with thinly sliced shallots and cabbage served in crepes and finished with hoi son sauce. Served medium rare

THE CHEF ATTENDED SUSHI AND SEAFOOD STATION

SUSHI

To include:

Spring rolls in rice paper, California rolls, yellowtail tuna, pacific shrimp and served with soy sauce and peanut, presented with chop sticks.

AHI TUNA WITH A CURRY CREAM SAUCE AND BLUE CHEESE CRUMBLES

Fresh seared ahi tuna topped with Levan's own curry cream sauce and blue cheese.

PRESENTED IN MARTINI GLASSES

SEARED ON-SITE

SAUCES FOR THIS STATION

PEANUT SAUCE, THAI SAUCE,

SERVED WITH FRIED RICE

THE DIM SUM STATION:

VEGETARIAN AND SEAFOOD RICE PAPER WRAPS

A combination of oriental vegetables and seafood makes for the Asian classic.

PORK DUMPLING

Fresh pork blended with oriental seasonings wrapped in a dumpling then steamed served with a spicy dipping sauce.

COCONUT SHRIMP

Gulf shrimp lightly dipped in Levan's own coconut batter and fried golden brown.

SAUCES FOR THIS STATION:

TERIYAKI, HOISON TERIYAKI GLAZE, SOY SAUCE, AND ORANGE MARMALADE

THE COLD HORS D'OEUVRES STATION

Presenting

DOMESTIC CHEESE PRESENTATION

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

ELABORATE PRESENTATION OFFRESH SEASONAL FRUITS

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

SERVED WITH:

FRESH-BREWED COFFEE
Fresh Columbian Coffee, Regular and/or Decaf
With creamers Sugar and Substitute

ICED TEA WITH LEMON WEDGES

ICED WATER

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.

STAFF

(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 range is \$26.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.