

Levan's Elegant Wedding Buffet Menu

BUTLERED HORS D'OEUVRES

Choice of Three

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.

CHICKEN POTSTICKERS

Minced breast of chicken with oriental spices dumpling wrapped and fried.

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.

ROSEMARY BEEF TENDERLOIN SKEWER

Seasoned beef tenderloin skewers with fresh rosemary

THE COLD HORS D'OEUVRES STATION

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~

THE DINNER HOUR

CHOICE OF ONE

PURE PASSION SALAD

Wild baby greens with goat cheese, mango, toasted almonds and seasonal berries.

CAESAR SALAD

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

CUCUMBER BUNDLED MILD AND BITTER GREENS WITH ASIAGO CROUTONS

A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache bundled in thinly sliced cucumber topped with large freshly made Asiago croutons.

CHOICE OF TWO ENTREES

CARVED BEEF TENDERLOIN

Choice of roasted or grilled select seasoned beef tenderloin.

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

ITALIAN STUFFED CHICKEN BREAST WITH SUNDRIED TOMATO CREAM SAUCE

Seared and roasted, stuffed with spinach, wild mushrooms, roasted garlic and mozzarella cheese finished with Levan's sun-dried tomato cream sauce

CHICKEN PICATTA

Seared boneless breast, lemon, caper, white wine, chicken stock,

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.

CARIBBEAN GRILLED CHICKEN BREAST WITH MANGO SALSA

Boneless and skinless chicken breast brushed with Caribbean style spices and lime juice. Baked and topped with fresh mango salsa.

MAHI MAHI FILETS WITH TOMATO BASIL PUREE

Fresh mahi mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

BASIL BUTTER SALMON STEAKS

Choice salmon filets in a basil and lemon marinade.

CHOICE OF TWO OF THE FOLLOWING SIDES

GARLIC HERB WHIPPED MASHED POTATOES AND SAVORY GRAVY

ROSEMARY GARLIC POTATOES

TUSCAN VEGETABLES

SEASONAL VEGETABLE MEDLEY

BUTTERSCOTCH AND BLACK PEPPER BABY CARROTS

QUICK SAUTEED ZUCCHINI WITH SUNDRIED TOMATOES AND FRESH BASIL

MARTINI POTATO BAR

SERVED WITH

ASSORTED DINNER ROLLS WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decaf

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

SERVICE STYLE

Formal 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

(Included in your per person price based on a minimum guest count of 75 guests)

Appropriately Attired Serving Personnel.

PRICE

Average price is \$34.95 per person plus 19% service and applicable Florida state sales tax. Actual price based on selections Speak with your coordinator and allow them to provide you with a custom quote

OPTIONAL ITEMS

BAR SERVICES

Customers may purchase 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.

BARTENDER @ \$150.00 EACH

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 @ \$3.00 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