

Levan's Social 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 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.

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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

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

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

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

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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.

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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

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.

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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.

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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

ICED TEA AND LEMON WEDGES

ICED WATER

SERVICE STYLES

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)
Appropriately Attired Serving Personnel. Our Skilled Staff Will Oversee All Elements of Service for the Day. We Will Provide an Event Managers, Waiters, Chefs. (Number of Servers Dependent Upon Final Guarantee.)

PRICE

Average price \$4.95 per person plus 19% service charge 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.