

Levan's Wild Game Themed Menu

Themed Menus

COCKTAIL MENU

THE BUTLER PASSED HORS D'OEUVRES

BURNING TREE SQUASH WITH MINCED CHICKEN
Presented on herb flat bread

WILD MUSHROOM TART
A blend of wild and domestic mushrooms, fresh herbs and cheeses in a pastry shell.

THE CHEF ATTENDED STATION

CARVED SMOKED DUCK BREAST WRAPPED IN FRESH TORTILLA'S
Smoked duck breast presented with julienne chopped shallots, cabbage, and wrapped in fresh tortilla's and finished with hoi son sauce.

THE HOT HORS D'OEUVRE STATION

MINI BISON BURGERS WITH SWEET POTATO FRIES
Served on fresh mini sourdough buns with our Cayenne & Chili mayonnaise sauce.

CORN CHOWDER WITH WILD RICE
Presented in Martini Glasses

SAUTEED ALLIGATOR MEDALLIONS WITH FRESH LEMON
Fresh alligator lightly seasoned, floured then sautéed and served on flat bread drizzled with fresh lemon.

THE COLD HORS D'OEUVRES STATION

DEVEILED QUAIL EGGS WITH SMOKED SALMON FILLING
A twist on an old favorite. A delicate mixture of quail eggs and smoked salmon lightly seasoned and topped with caviar.

PRESENTATION OF SMOKED RAINBOW TROUT
Whole smoke rainbow trout lavishly garnished and presented with capers, onions, chopped eggs, sauces and wafers.

GRILLED VEGETABLE PRESENTATION
Fresh seasonal vegetables grilled seasoned and brushed with olive oil.

ADDITIONAL OPTIONS

GRILLED HOISIN-MARINATED VENISON TENDERLOIN

Fresh venison tenderloin marinated in an oriental barbeque.
Served with gourmet breads.

MINI RACK OF LAMB WITH A WILD MUSHROOM GLAZE

Mini rack of lamb lightly seasoned and grilled. Finished with a mushroom sauce.

BARBECUED ROASTED QUAIL

Fresh semi-boneless Quail seasoned in Levan's Barbecue rub and finished with a sweet barbecue and pineapple glaze.

BEVERAGES

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decaf

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 \$41.95 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.

OPTIONAL ITEMS

BAR SERVICES

Customers may purchase all 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 number of beverages.

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.