

Levan's Catering Boardwalk Cocktail Menu

BAR SNACKS

PARMESAN CHEESE STRAWS

FRIED GREEN OLIVES

CARAMEL CORN

Bacon, Peanuts and Sea Salt

LOTUS CHIPS

Truffle Oil

CHOICE OF 3 OR 4 HORS D'OEUVRES

SEARED SCALLOPS

Baby Shiitake and Nori Consommé Served on a Ceramic Spoon

DECONSTRUCTED TAMALE

Homemade BBQ Braised Beef Corn Cake

TEQUILA-INFUSED SHRIMP

Guacamole and Salsa Verde Served on Blue Corn Tarts

SMOKED TROUT BRUSCHETTA

Topped with Celeriac Remoulade Sourdough Crostini

ARCTIC CHAR SUPREMO

Asian Pear, Celery, Cucumber, Chive and Shiso Leaves Wonton Crisp Yuzu Vinaigrette

BEET AND GOAT CHEESE TRUFFLE

Pistachio and Sherry Syrup

SESAME CHICKEN

Mirin, Pickled Ginger, Soy and Sesame Oil

SERVED WITH

BRUSCHETTA BAR---Tomato Basil, Smoked Salmon and Capers, Green and Black Olive Tapenade, Assorted Grilled Vegetable, Crispy Parmesan Lavosh and Crostinis

ANTIPASTO DISPLAY---Prosciutto di Parma, Sopresatta, Calabrese Salami, Cilingini Mozzarella, Balsamic-Marinated Mushrooms, Roasted Red Bell Peppers, Assorted Marinated Olives, Garlic Crostinis Baguette Chunks of Parmeggiano Reggiano

PRESENTATION OF FRESH GARDEN CRUDITÉ---Garden fresh broccoli, cauliflower, squash, Cucumbers, and other garden delicacies. Served with traditional bleu cheese and ranch 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.

CHOICE OF DESSERT

LEVAN'S SIGNATURE DESSERT TRAY

Chocolate Dipped Strawberries, Miniature Tarts, Éclairs, Cream Puffs, Cannolis, Brownies And Miniature

ASSORTED GOURMET COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Macadamia And Oatmeal Raisin.

AMERICANA COOKIE ASSORTMENT

Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

SERVICE STYLES

Formal Seated 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.

PRESENTATION STYLES

VIP Presentation

Complete Silver Service Presentation, Mirrored Display Pieces, Decorative Color Coordinated Fabrics For Table Enhancement, Multi-Level Display, Decorative Fresh Greenery, Flowers And Elevated Focal Point Display. Themed, If Desired And Appropriate.

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 \$29.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements

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

PAYMENT TERMS AND CONDITIONS

Deposits and Balances payable in accordance with your companies terms and relationship with Levan's.

Levan's Catering reserves the right to bill additional charges for excessive day of guest count increases.

Florida State Sales Tax (7.00%) and 19% Service Charge will be applied to your total bill.

OPTIONAL ITEMS

BAR SERVICES

Customers may purchase all of 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. Additionally, we can provide you with professional bartenders to serve your guests. We suggest one bartender for every 75 guests, for superlative service.

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.

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

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

PRE-EVENT, DURING AND POST EVENT DESSERT PRESENTATIONS

LEVAN'S SIGNATURE DESSERT TRAY

Chocolate Dipped Strawberries, Miniature Tarts, Éclairs, Cream Puffs, Cannolis, Brownies And Miniature

ASSORTED COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Macadamia And Oatmeal Raisin.

AMERICANA COOKIE ASSORTMENT

Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

CHOCOLATE DIPPED STRAWBERRIES

Dipped In Milk Chocolate

ICE CREAM SUNDAE BAR

Guests create their own ice cream Sundae Vanilla ice cream scoops with Toppings:

- ◆ chocolate sauce
- ◆ strawberry sauce
- ◆ caramel sauce
- ◆ crushed Oreo cookies
- ◆ nut sundae topping
- ◆ m&m's
- ◆ maraschino cherries
- ◆ sprinkles
- ◆ whipped cream

Levan's Catering Culinary Review Cocktail Menu

COCKTAIL SAMPLER BUFFET

KOBE BEEF TATAKI

Lotus Crisp, Scallion Marmalade, Su-Miso

COPPER RIVER SALMON

Buckwheat Blinis, Pimpernel, Fromage Blanc and Caviar

BLUE FIN O-TORO

Suonomono-Style Cucumber Salad

MUENSTER CROQUET

Gewürztraminer Gelée, Bayonne Ham, Cumin

NANTUCKET BAY SCALLOP

Cress, Chanterelle, Green Curry-Coconut

BRAISED SHORT RIB

Parsley Gnocchi, Carrots & Barolo

PUMPKIN AGNOLOTTI

Sage-Black Truffle Butter

TRAMA'S LEEK TERRINE

Orange-Poppy Seed Gastrique

BLACK TRUFFLE RISOTTO

Parmesan Basket, Broccoli Rabe

QUAIL EGG & CAVIAR

Briôche "Soldat"

FOIE GRAS TORCHON

Spice Bread, Litchi Gelée, Preserved Lemon

LOBSTER SHUMAI

Chestnut Purée & Chorizo

PRESENTATION OF FRESH GARDEN CRUDITÉ---Garden fresh broccoli, cauliflower, squash, Cucumbers, and other garden delicacies. Served with traditional bleu cheese and ranch 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.

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Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

SERVED WITH

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, ORANGE OR CUCUMBER SLICES

BAR SERVICES

Customers may purchase all of 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. Additionally, we can provide you with professional bartenders to serve your guests. We suggest one bartender for every 75 guests, for superlative service.

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.

SERVICE STYLES

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.

PRESENTATION STYLES

Classic Presentation

Polished Stainless Steel Chafers With Lids, Color Coordinated Fabrics For Table Enhancement, As Well As Decorative Fresh Greenery.

Elegant Presentation

Complete Ornate Pewter Chafers With Lids, Decorative Color Coordinated Fabrics For Table Enhancement, Display, Decorative Fresh Greenery.

VIP Presentation

Complete Silver Service Presentation, Mirrored Display Pieces, Decorative Color Coordinated Fabrics For Table Enhancement, Multi-Level Display, Decorative Fresh Greenery, Flowers And Elevated Focal Point Display. Themed, If Desired And Appropriate.

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 a Event Managers, Waiters, Chefs. (Number Of Servers Dependent Upon Final Guarantee.)

PRICE

Price is \$89.95 per person.

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

PAYMENT TERMS AND CONDITIONS

50% deposit is required to confirm the date or at contract signing unless prior arrangements have been made with our comptroller.

75% of your estimated MINIMUM number of guests that will be attending is required approximately 2 weeks from event date. Guest counts cannot be reduced from this point.

Balance is due in accordance with your company's terms and relationship with Levan's Catering

Levan's Catering reserves the right to bill additional charges for excessive day of guest count increases.

Florida State Sales Tax (7.00%) and 19% Service Charge will be applied to your total bill.

CANCELLATION POLICY

Cancellations made at least one week before the event date will be refunded at Fifty percent of the amount deposit. If the event is cancelled within 7 days of the event date, Levan's Catering retains the right to the full deposit amount.

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
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- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

Levan's Catering Islanders Cocktail Buffet

COCKTAIL BUFFET

SKEWERED LEMON GARLIC PRAWN---A jumbo prawn marinated in a lemon garlic soy marinade and then grilled to perfection. Served on a wooden skewer.

BACON WRAPPED SCALLOPS WRAPPED---Bacon and grilled to perfection with a teriyaki glaze

CALIFORNIA ROLL SUSHI---Rolls filled with avocado and crab. Served with soy, wasabi, and pickled ginger.

CHICKEN SATAY---Strips of tender marinated chicken, skewered and grilled with a ginger sesame sauce.

HAWAIIAN BEEF SKEWERS---Topped with a hoison dipping sauce.

ISLAND SPICE RUBBED PORK &---PINEAPPLE SKEWERS---Pork tenderloin rubbed with spices and marinated in rum and lime juice skewered with fresh pineapple chunks then grilled. Served with a mango habanero mojo.

MAUI AHI POKE CRISP---Lotus root with sashimi grade Ahi Tuna and a soy sesame glaze.

PINEAPPLE TERIYAKI GLAZED MEATBALLS---Meatballs smothered in our homemade pineapple teriyaki glaze.

VEGETARIAN ROL---Filled with cucumber, cream cheese, and avocado. This vegetarian sushi has the perfect combination of smooth and crunchy textures.

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PRICE

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