

Levan's California Dinner Buffet Menu

PASSED HORS D'OEUVRES

WILD MUSHROOM TART

A blend of wild and domestic mushrooms, fresh herbs
And cheeses in a scored triangular pastry shell.

BROCHETTE OF BEEF WITH SHITAKE MUSHROOMS AND MILD BABY PEPPERS IN A TAMARI SAUCE

Choice beef tenderloin chunks skewered with shitake mushrooms and mild baby peppers,
roasted in tamari sauce

BABY PORTABELLA WITH SPINACH AND FETA

Baby portabella mushrooms are bathed in white wine then topped with sautéed spinach and feta and
finished with herbed bread crumbs and garlic butter.

DINNER BUFFET

LOCAL ORGANIC GREENS

With Fuji Apple, Candied Pecans, and Bleu Cheese

CARVED GARLIC, SHALLOT & FRESH HERB ROASTED TOP ROUND OF BEEF

Served with natural jus.

CHOICE OF

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.

SWEET SOY GLAZED CHICKEN

Asian marinated roasted chicken.

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.

SERVED WITH

FARM STAND VEGETABLE SAUTÉ

The Chef's selection of a variety of fresh seasonal produce such as Zucchini, yellow squash, red onions, red peppers and more.

GARLIC MASHED POTATOES YUKON

Gold Mashed Potatoes With Roasted Garlic.

CHOICE OF DESSERT

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

DESSERT OPTIONS

LEVAN'S HOMEMADE CAKES

WHITE CHOCOLATE

Alternating Layers of Rum Flavored White Chocolate Mousse & White Chiffon Sponge Cake all covered in a White Chocolate Ganache & topped with White Chocolate Shavings

CHOCOLATE DEVILS FOOD

Triple Sec Flavoured Chocolate Fudge Cake with a layer of Chocolate Ganache & glazed with Dark Chocolate

HAZELNUT CHOCOLATE MOUSSE CAKE

Crisp hazelnut meringue filled with a light callebaut chocolate mousse and raspberry coulis.

WHITE SPONGE CAKE

With layers of Berried Buttercream

CARROT CAKE

Sweet Spice Cake with grated Carrots & Walnuts layered with Sponge Cake & Cream Cheese all frosted with White Cream Cheese & Walnut Garnish

CHEESE CAKE

Fruit Flavored or Swirled Cream Cheese Cake garnished with Fresh Fruits

YELLOW CAKE

Yellow cake with white, Italian butter cream.

CHOCOLATE CAKE

Rich chocolate cake layered with luscious chocolate frosting.

WHITE CAKE

Tender layers of white cake layered with Italian butter cream.

LEVAN'S SPECIALTY PIES

APPLE LATTICE

Fresh, juicy apples in a golden, flaky open-weave pie crust.

BLUEBERRY

Delicious blueberries set in a delicate open-weave pie crust.

CHERRY

A tender open-weave pie crust filled with sweet, mouthwatering cherries.

FRUITS OF THE FORREST

Apples, strawberries, blackberries, raspberries and rhubarb in a pastry crust topped with crunchy cinnamon streusel.

PEACH

Sweet, juicy peaches in a golden, flaky open-weave crust.

PECAN

Naturally sweet filling topped wall-to-wall with delicious pecan halves.

PUMPKIN

Pumpkin, nutmeg, and cinnamon a holiday favorite –perfect flavor and consistency.

SWEET POTATO

Filled with tender sweet potatoes with a hint of nutmeg

BAKED APPLE CRUMBLE

Served warm with cinnamon ice cream, and caramel sauce.

COCONUT CREAM PIE

Served with whip cream, toasted coconut and raspberry coulis

MANGO & CASSIS MOUSSE

Mango Mousse & Blackcurrant Mousse with a thin layer of White Sponge Cake all covered in a Blackcurrant Glaze

TIRAMISÙ MOUSSE

A layer of Mascarpone Cheese Mousse, White Chocolate Mousse & Coffee Soaked Sponge Cake all dusted in Cocoa Powder Stripes

TIRAMISU

Lady Fingers, espresso, amaretto and creamy mascarpone mousse

CHOCOLATE PRALINE TRUFFLE

Hazelnut Liqueur Chocolate Praline Truffle on layers of Almond Jaconde & Chocolate Sweet Dough garnished with Fresh Raspberries & Chocolate Shavings

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.

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.

PRICE

Price range is \$24.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.

Service staff ration is one server per 25 guests.

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

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

CARVERS/CHEFS @ \$100.00 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

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 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 Classic All Seasons Seated Menu

PASSED HORS D'OEUVRES

THE PERFECT FIG---Organic figs stuffed with blue cheese and wrapped in prosciutto.

SPANIKOPITA NUGGETS---Rich spinach, feta and fresh herbs in a crispy phyllo crust.

TOMATO BRUSCHETTA---With heirloom tomatoes and ricotta-goat cheese mousse.

MINI CRAB CAKES---Succulent crab, herbs and lemon served with a red pepper aioli.

DUAL ENTREE SEATED DINNER

STRAWBERRY-AVOCADO SALAD WITH MANDARIN ORANGES---With a raspberry vinaigrette.

HONEY-PEPPER SALMON---Grilled on cedar planks

GRILLED BEEF Tournedos---With gorgonzola-shallot butter

GRILLED ASPARAGUS

HUNDRED LAYER GRATIN---Creamy layers of yukon gold potatoes, thyme and gruyere cheese.

SERVED WITH

CHOICE OF DESSERT

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

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 \$31.95 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 Corporate Backyard Celebration

PASSED HORS D'OEUVRES

PETITE LAMB "LOLLIPOPS"

Small grilled lamb chops served with a fresh parsley-mint sauce

CLASSIC STUFFED MUSHROOMS

HERB ROASTED SHRIMP

Served chilled on a skewer with a lemon-herb aioli

ENTREES & ACCOMPANIMENTS

GRILLED BEEF Tournedos

Served with gorgonzola-shallot butter

HONEY-PEPPER SALMON

Grilled on an aromatic cedar plank

CAPRESE SALAD

Garden ripe tomatoes, fresh mozzarella and basil

GREEN BEANS WITH CARAMELIZED SHALLOTS AND HAZELNUTS

HUNDRED LAYER POTATO GRATIN

Creamy layers of Yukon gold potatoes, thyme and gruyere cheese

WARM PENNE PASTA

Sun-dried tomatoes, black olives, red onion, herbs and spices

SERVED WITH:

CHOICE OF DESSERT

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

DESSERT OPTIONS

LEVAN'S HOMEMADE CAKES

WHITE CHOCOLATE

Alternating Layers of Rum Flavored White Chocolate Mousse & White Chiffon Sponge Cake all covered in a White Chocolate Ganache & topped with White Chocolate Shavings

CHOCOLATE DEVILS FOOD

Triple Sec Flavoured Chocolate Fudge Cake with a layer of Chocolate Ganache & glazed with Dark Chocolate

WHITE SPONGE CAKE

With layers of Berried Buttercream

CARROT CAKE

Sweet Spice Cake with grated Carrots & Walnuts layered with Sponge Cake & Cream Cheese all frosted with White Cream Cheese & Walnut Garnish

CHEESE CAKE

Fruit Flavored or Swirled Cream Cheese Cake garnished with Fresh Fruits

YELLOW CAKE

Yellow cake with white, Italian butter cream.

CHOCOLATE CAKE

Rich chocolate cake layered with luscious chocolate frosting.

WHITE CAKE

Tender layers of white cake layered with Italian butter cream.

LEVAN'S SPECIALTY PIES

APPLE LATTICE

Fresh, juicy apples in a golden, flaky open-weave pie crust.

BLUEBERRY

Delicious blueberries set in a delicate open-weave pie crust.

CHERRY

A tender open-weave pie crust filled with sweet, mouthwatering cherries.

FRUITS OF THE FORREST

Apples, strawberries, blackberries, raspberries and rhubarb in a pastry crust topped with crunchy cinnamon streusel.

PEACH

Sweet, juicy peaches in a golden, flaky open-weave crust.

PECAN

Naturally sweet filling topped wall-to-wall with delicious pecan halves.

PUMPKIN

Pumpkin, nutmeg, and cinnamon a holiday favorite –perfect flavor and consistency.

SWEET POTATO

Filled with tender sweet potatoes with a hint of nutmeg

BAKED APPLE CRUMBLE

Served warm with cinnamon ice cream, and caramel sauce.

COCONUT CREAM PIE

Served with whip cream, toasted coconut and raspberry coulis

MANGO & CASSIS MOUSSE

Mango Mousse & Blackcurrant Mousse with a thin layer of White Sponge Cake all covered in a Blackcurrant Glaze

TIRAMISÙ MOUSSE

A layer of Mascarpone Cheese Mousse, White Chocolate Mousse & Coffee Soaked Sponge Cake all dusted in Cocoa Powder Stripes

TIRAMISU

Lady Fingers, espresso, amaretto and creamy mascarpone mousse

CHOCOLATE PRALINE TRUFFLE

Hazelnut Liqueur Chocolate Praline Truffle on layers of Almond Jaconde & Chocolate Sweet Dough garnished with Fresh Raspberries & Chocolate Shavings

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.

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 \$22.95 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

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

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 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 Corporate Chef Attended Stations

CHEF ATTENDED CARVING STATION

Roasted Turkey Breast, Honey Baked Ham, New York Strip Roast, Tri-Tip Tenderloin of Beef, or Roasted Pork Loin. Condiments include Honey Mustard Creamed Horseradish and Cranberry Relish, and fresh baked Rolls and Butter.

GOURMET PASTA STATION

Cook-To-Order Penne pasta and Smoked Chicken Ravioli with Your Choice of Marinara, Pesto Cream or Alfredo sauce. Served with Bay Shrimp, Chopped Tomatoes, Black Olives, Crushed Red Peppers, Fresh Basil, Garlic, Sun-dried Tomatoes, Diced Chicken and Parmesan.

ASIAN NOODLE BAR

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Your Guests' Choice of:
Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, a Mélange of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and Water Chestnuts Served in a Chinese Take-out Container with Disposable Chopsticks and a Side of Tamari and Sriracha Hot Sauce on to Spice it Up!!

MIN BURGER STATION

Who doesn't love burgers and best of all organic? Bite size hamburgers, cheeseburgers & turkey burgers on warm brioche buns, served with a variety of fixings. Only the real thing will do here—Coke!

CREPE STATION

The French classic made your way, savory or sweet. Made to order with your choice of beef, vegetables, tropical fruit or chocolate, topped with a variety of sauces. Nothing goes better with these than a great red or white wine.

WRAP AND ROLL STATION

A delicious & fun assortment of savory wraps, rolls and dumplings from cultures around the world. Delicious pastries from Mexico to Europe to Asia. Sangria or a green tea punch completes the Menu.

SMASHED POTATO MARTINIS

An Elegant Twist on the GREATEST Comfort Food! Enjoy Creamy Red Bliss Smashed Potatoes Customized with Your Choice of the Following Toppings: Sautéed Mushrooms, Steamed Broccoli, Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers, Caramelized Onions and Sour Cream And Topped with Marinated Grilled Steak Served in a Martini Glass

SHRIMP SCAMPI BAR

Tender Jumbo Gulf Shrimp Sautéed with Plum Tomatoes, Garlic, Butter,
Fresh Squeezed Lemon, Capers and White Wine Served Over Al Dente Linguine and Accompanied by Crispy Garlic Bread and Grated Parmesan

ITALIAN PASTA STATION

Sautéed Individually for your Guests with Freshly Prepared Tomato Basil Sauce Garnished with Roasted Red Peppers & Onions; Alfredo Cream Sauce Garnished with Broccoli Florets or Marcela Wine Sauce Garnished with Sautéed Mushrooms Served with Al Dente Ziti, Linguini or Cheese Ravioli and Grilled Chicken Breast or Sweet Italian Sausage Freshly Grated Parmesan Cheese.

RISOTTO STATION

Choose one from the following:

Garden Vegetable Risotto-Seasonal Vegetables, Select Herbs, Vegetable Nage, Parmigiano-Reggiano, Italian White Truffle Risotto-Wild Mushrooms, Pearl Onions, Sweet Basil, Proscuitto and Asparagus, Prawn Risotto- Oven Dried Tomatoes, Chives, Sweet Peas and Lemon Essence, Smoked Chicken Risotto- Arborio Rice, Asparagus Tips, Smoked Chicken, Tomato Concasse, Roasted Garlic and Saffron

TEXAS RANCH BARBEQUE

Chili Bar includes Grilled Chicken, Beef and Vegetables with Cheddar Cheese, Sour Cream, Chopped Onions and Crumbled Bacon BBQ Chicken Breast & BBQ Pork Ribs with Watermelon BBQ Sauce

QUESADILLAS STATION

Fresh Flour Tortillas, Grilled Chicken, Beef, Artichoke Hearts, Smoked Gouda, Jalapeno Jack Cheese, Wild Mushrooms and steamed Vegetables, Served with Guacamole, Sour Cream, Salsa, Grated Cheddar Cheese and Tri-Color Tortilla Chips.

SOUTHERN STATION

Grilled Medallions Of Blackened Mahi Mahi. Served On Warm Herb French Bread With Cajun Remoulade Sauce Chicken & Spicy Sausage Jambalaya. Served with Baskets of Tri-Color Chips with Salsa & Guacamole .

MESQUITE GRILL

Petite Sirloin Steaks, Filet Steaks, New Zealand Sea Bass, Marinated Boneless Chicken Breast, Beef Skewers and Baby Lamb Chops.

Levan's Corporate Fall Affair Seated Menu

APPETIZER STATION

BUILD-YOUR-OWN-BITE BAR

a selection of toppings and spreads with crackers & baguettes

ENTREE AND ACCOMPANIMENTS

ROSEMARY-ORANGE STUFFED CHICKEN

tender chicken breast filled with a savory rosemary and orange infused stuffing

or

SIGNATURE TRI-TIP

slow roasted in our own balsamic-red wine marinade

SERVED WITH

PUREE OF ROASTED SWEET POTATOES

SEASONAL ROASTED VEGETABLES

MIXED GREENS WITH BALSAMIC VINAIGRETTE

CHOICE OF DESSERT

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

ICED TEA AND LEMON WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

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

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PAYMENT TERMS AND CONDITIONS

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BAR SERVICES

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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 Corporate Seated Dinner Planner

COCKTAIL HOUR SELECTIONS

The following is just a small sample of Hors D'oeuvres available to Butler Pass during your Cocktail Hour.

BUTLERED HORS D'OEUVRE OPTIONS

Choice of Two Items

SZECHUAN BEEF SATAY---Skewered beef tenderloin marinated in a ginger, garlic teriyaki sauce.

BEEF PIROSHKI--A delightful mixture of beef, onions, peppers and spices in a flaky puff pastry.

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.

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.

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 Levan's own strawberry & poppy seed dipping creams.

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.

FRESH JUMBO GULF SHRIMP ON ICE---Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

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.

SALAD SELECTIONS

Select the Salad from the list below. If you don't see what you are looking for please speak with your coordinator.

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.

MILD AND BITTER GREENS WITH ASIAGO CROUTONS---A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache topped with large freshly made Asiago croutons.

TOSSED GARDEN GREENS WITH BABY VEGETABLES---Assorted greens including leaf, endive, bib, mache and radicchio, with assorted whole baby vegetables.

BABY GARDEN GREENS WITH PISTACHIOS----Red and green romaine, bib, and oak leaf lettuces topped with toasted pistachios.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE---Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

WILTED SPINACH SALAD----Fresh spinach and romaine lettuce topped with fresh sliced mushrooms, bacon, chopped eggs and green onions, with mandarin orange slices and sliced strawberries. Served with citrus vinaigrette.

SPINACH SALAD WITH HONEY MUSTARD POPPY SEED----Fresh spinach leaves tossed with chopped egg, onion, bacon bits and croutons with a tangy poppy seed dressing.

TOSSED GARDEN SALAD----Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

TOMATO MONTRACHET SALAD---Vine-ripened tomatoes, purple onion and black olives seasoned with fresh basil, Italian parsley and a hint of garlic.

MEDITERRANEAN SALAD---Vine-ripened tomatoes, chopped onions, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil, and oregano on a bed of radicchio with red wine vinegar.

BEEF SELECTIONS

CARVED GARLIC, SHALLOT & FRESH HERB ROASTED NEW YORK SIRLOIN---Served with natural jus.

CARVED TOP ROUND OF BEEF---Prime top round of beef hand rubbed with coarsely ground black pepper and garlic, roasted to perfection. Served with horseradish and Dijon mustard cream.

SMOKEY BBQ MARINATED & GRILLED FLANK STEAK (Also available in herb marinade)

ROASTED FILET MIGNON---With Wild Mushroom Or Béarnaise Sauce.

GRILLED LONDON BROIL---With Mushrooms Bordelaise.

ASIAN MARINATED GRILLED SKIRT STEAK

BEEF MIGNONNETTES AU POIVRE---In A Brandy Cream Sauce.

VEAL PICCATA---In A White Wine & Lemon Sauce.

VEAL CUTLET MILANESE---Breaded Veal Cutlet Topped With Chopped Tomatoes And Mozzarella.

PEPPERCORN CRUSTED BLACK ANGUS EYE ROUND---With A Wild Mushroom Sauce.

ROAST RACK OF LAMB---Dijon and herb crusted with sauce de château.

ROASTED BONELESS LEG OF LAMB---With A Port Wine Demi Glaze.

STUFFED LEG OF LAMB---With Spinach And Feta In A Sherry Cream Sauce.

BLACKENED WHOLE RIB-EYE---Served with an herb demi-glace.

TOASTED SEED SEARED MEDALLIONS OF BEEF---Topped with a scallion and red pepper compound butter.

PAN-ROASTED MEDALLIONS OF BEEF TENDERLOIN---Topped with horseradish crust and served with pan gravy.

CARVED FLANK STEAK FLORENTINE---Choice flank steak stuffed with fresh spinach and feta cheese then roasted to perfection.

GRILLED FLANK STEAK SANGRIA---Choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

GRILLED TENDERLOIN MEDALLIONS WITH COGNAC---Choice beef tenderloin hand-rubbed with coarsely ground peppercorns and garlic and grilled, flambéed and topped with Dijon mustard cream sauce.

CHOICE GRILLED STEAKS---Choice of New York strip or rib eye steaks seasoned and grilled over an open flame.

ROASTED PRIME RIB OF BEEF---Choice cut prime rib of beef served with béarnaise sauce.

GRILLED BEEF TENDERLOIN KEBABS---Tenderloin of beef chunks, mushrooms, onions and bell peppers, skewered and grilled over an open flame.

PREMIUM FLAT IRON STEAK---With Bleu Cheese Crumbles and a Red Wine Demi-Glace.

MESQUITE GRILLED TRI TIP OF BEEF---With a Cabernet Mushroom Sauce.

FORK TENDER SIRLOIN TIPS---With a Cabernet Mushroom Sauce.

BROCCOLI BEEF ---With in a Sesame Ginger Sauce.

FRAGRANT MOROCCAN BEEF---With Date, Honey, and Prune Tagine.

POULTRY SELECTIONS

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.

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.

SWEET SOY GLAZED CHICKEN---Asian marinated roasted chicken.

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.

COUSCOUS STUFFED CHICKEN BREAST---With feta, sundried tomatoes, and olives in a lemon butter sauce. Tuscan Roasted Chicken – pan roasted chicken with rosemary & herbs with a red wine & herb reduction French Chicken Breast – stuffed with smoked mozzarella, spinach, and herbs in a white wine rosemary sauce.

GRILLED DUCK BREAST---With cranberries & almonds in a sherry cream sauce.

CHICKEN MARSALA---Sautéed chicken scallopine in a mushroom sauce.

CHICKEN PICCATA---Sautéed Chicken Scallopine In A White Wine & Lemon Sauce.

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.

ASIAN BARBEQUED CHICKEN BREAST---Served on a bed of grilled baby bok choy with a creamy soy ginger sauce.

CHICKEN MILANESE---Breaded Chicken Cutlet Topped With Chopped Tomatoes And Mozzarella.

CHICKEN ALLA GRIGLIA---Grilled Chicken Breast With Broccoli Rabe & Chopped Tomatoes Topped With Melted Mozzarella.

CHICKEN CHASSEUR---Sliced Chicken Breast Sautéed With Tomatoes And Mushrooms In A Light Brown Sauce.

CITRUS MARINATED CHICKEN BREAST---On A Bed Of Baby Bok Choy, Garnished With Citrus Fruits.

CHICKEN SCALLOPINE---With Green Peppercorn Sauce.

BLUE CORN FRIED CHICKEN---With Black Eyed Pea Relish and Cayenne Buttermilk Dressing.

RED CHILI CRUSTED FLANK STEAK ON CILANTRO RISOTTO---With Southwestern Corn Relish.

SOY, GINGER & GARLIC MARINATED BREAST OF CHICKEN---Over lo mein noodles and summer vegetables.

SMOKED CHICKEN AND SWEET CORN WITH HERB CRUST---Boneless, skinless breast of chicken wrapped in a crusted puff pastry and stuffed with sweet corn, smoked chicken and peas.

CHICKEN WITH SNAP PEAS AND SHIITAKES---Marinated chicken breast in sesame oil and oyster sauce. Topped with sautéed sugar snap peas and shiitake mushrooms with white wine.

THAI GRILLED BREAST OF CHICKEN---A boneless and skinless breast of chicken seasoned with Thai herbs and spices and topped with spicy peanut sauce.

CHICKEN PICCATA---Pan seared chicken breast served With a lemon-caper sauce garnished and a julienne of fresh tomatoes.

APRICOT CHICKEN STUFFED WITH APRICOTS---With Thyme, Mozzarella, and Ricotta topped with a Sweet Apricot and Chive Glaze.

CHICKEN VERSAILLES STUFFED WITH SUN-DRIED TOMATO---With Pesto, Parmesan, and Pinenuts served with a Sun-dried Tomato Bechamel Sauce.

CHERRY STUFFED CHICKEN---Lightly breaded in Panko and served with a Cherry Gravy.

BREADED CHICKEN PICATTA---Seasoned with Capers, Lemon, Garlic and Shallots.

GRILLED CHICKEN BREAST---Served with a Light Champagne Cream Sauce.

GRILLED GARLIC CHICKEN BREAST---Served with a Light White Wine Lemon Butter Garlic Sauce.

GRILLED TARRAGON CHICKEN BREAST---Sautéed in Butter and served with a Creamy Tarragon Sauce.

CHICKEN VERDE---In a Bold Tomatillo Sauce served with Salsa, Guacamole, Sour Cream and Corn Chips.

MANDARIN CHICKEN---Seasoned with our Special Asian Rub and topped with Plum Sauce.

SESAME GINGER CHICKEN---With Scallions, Water Chestnuts and Bamboo Shoots.

SEAFOOD SELECTIONS

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.

GRILLED CHILEAN SEA BASS With---Soy Ginger Broth.

GRILLED HALIBUT OR CHILEAN SEA BASS---With Chimichurri 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 YELLOWFIN TUNA MEDALLIONS---On Asian-style ratatouille.

SAUTÉED SEAFOOD IN A TORTILLA BOAT---Scallops, shrimp, mushrooms, and cherry tomatoes sautéed in teriyaki garlic and fresh herbs presented in a deep-fried tortilla boat. Garnished with Lemon, Lime, and Rosemary.

BLACK PEPPER & ROMANO SEARED GROUPER---Served with a tomato-basil sauce.

NUT-CRUSTED GROUPER OR SNAPPER---Served with corn and tomato salsa.

POTATO & ROSEMARY CRUSTED CHILEAN SEA BASS

GRILLED OR ROASTED FILET OF SALMON---Fresh Norwegian salmon filet grilled or roasted and lightly seasoned with a dill sauce.

LEMON HERB WHITE FISH FILETS---Choice of fresh grouper or snapper 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.

FRESH FLORIDA STONE CRAB CLAWS---Florida's finest fresh stone crab claws served with drawn butter, cocktail sauce, cilantro mayonnaise and lemon wedges.

MACADAMIA NUT CRUSTED MAHI MAH---Topped with a Fresh Pineapple Salsa.

MESQUITE GRILLED FILET OF SALMON---With a Tarragon Bearnaise Sauce.

FIRECRACKER TILAPIA---With a Chipotle Relish topped with Fresh Cilantro.

GRILLED SWORDFISH WITH A LEMON DILL BUERRE BLANC

SEARED AHI TUNA---Served with a House made Wasabi Soy Sauce.

PAN SEARED SEA BASS---With a Royal Trumpet Risotto and Lemon Butter.

PAN SEARED HALIBUT---With a Lemon Dill Buerre Blanc.

ONION & HERB CRUSTED CHILEAN SEA BASS ---With potato-fennel sauce.

BUTTERMILK & PECAN CRUSTED SALMON FILLET ---Served with a natural corn and black pepper cream.

MARYLAND-STYLE CRAB CAKES ---With lemon-chili aioli (two 4 oz. cakes per order)

SHRIMP MICA---Large shrimp sautéed with shallots, scallions and garlic, splashed with white wine, chicken stock and tomato jus and finished with fresh tomato, basil and parsley, served over pasta of your choice.

SHRIMP MUMFORD ---Large shrimp sautéed with shallots and prosciutto in light lemon cream with peas, artichoke hearts and basil, served over pasta of your choice.

STUFFED SHRIMP ---With crab, Brie and scallions, splashed with a tarragon-lemon butter (5 shrimp per order)

CASHEW-CRUSTED SHRIMP ---Served with roasted onion mayonnaise and an asparagus and corn relish.

CROSS-GRILLED STEAK FISH OF CHOICE ---Brushed with Moroccan glaze.

BLACK PEPPER & ROMANO SEARED HALIBUT FILLET---Drizzled with a light tomato cream.

CHILLED FRESH WATER PRAWNS---Fresh water shrimp in excess of 1 oz. each, lightly steamed, peeled and deveined and served on ice with cocktail sauce, drawn butter and mango chutney.

PORK SELECTIONS

CROSS-GRILLED PORK LOIN MEDALLIONS ---Topped with white bean and tomato salsa.

STUFFED PORK LOIN PILLOWS---With zucchini bread croutons, pears and dried fruit, dusted with seasoned bread crumbs, then pan-fried and drizzled with natural pork jus lié.

PORK LOIN PINWHEEL---Whole pork loin twisted with Southwestern seasoned sausage, rolled, tied and baked, then sliced and served with a corn and bean pork jus.

SOY & GINGER MARINATED GRILLED PORK TENDERLOIN---Sliced over a warm Oriental vegetable and noodle stir-fry.

WHOLE ROASTED PORK LOIN---Crusted with fresh herbs, garlic and shallots, sliced and served with a natural pork jus.

ADOBO ROAST PORK LOIN---With roast carrots, onions, peppers, tomatoes, sliced and served with adobo sauce on the side.

JAMAICAN JERK PORK---Boneless pork pieces marinated in our own jerk seasoning and slowly grilled, served sliced with extra jerk sauce.

GRILLED PORK TENDERLOIN---Choice pork tenderloin marinated in teriyaki and grilled over an open flame.

CARVED SESAME PORK LOIN---Marinated pork tenderloin slowly roasted. Accompanied by roasted sesame seeds and soy sauce.

HONEY-GLAZED HAM---Lean ham brushed with honey glaze and baked to perfection.

STARCH SELECTIONS

MASHED POTATO MARTINI BAR--With a Giant Martini Glasses Display Choice of toppings Include: Apple wood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives, Onion Bits, Garlic Puree, Broccoli Bits, Chopped Scallions, Sautéed Wild Mushrooms, Caramelized Onions, Chopped Black Olives, Sundried Tomatoes In Olive Oil, Caramelized.

ROSEMARY GARLIC POTATOES---Sliced new potatoes lightly seasoned and oven roasted.

BALSAMIC ROASTED POTATO WEDGES---With Olive Oil, Salt, And Pepper.

ROASTED RED BLISS or YUKON GOLD POTATOES---Served with garlic & herbs.

POTATOES BOULANGÈRE---Sliced Potatoes With Sautéed Onions, Cheese, Herbs, And Chicken Broth.

YUKON GOLD POTATO ROSETTES---Rosettes Of Garlic Mashed Yukon Gold Potatoes.

TUSCAN ROASTED RED & YELLOW NEW POTATOES---In Olive Oil & Herbs.

GARLIC MASHED POTATOES YUKON---Gold Mashed Potatoes With Roasted Garlic.

BAKED POTATO---Served with Butter, Chives, and Sour Cream.

BASIL MASHED POTATOES ---With a Lemon Buerre Blanc.

FINGERLING POTATOES---Served with Garlic and Caramelized Onions.

POTATOES AU GRATIN---With a Creamy Cheddar Cheese Sauce.

SOUR CREAM POTATO BAKE---Diced potatoes baked in a sour cream and onion sauce seasoned with chives and parsley.

DOUBLE-STUFFED CHEDDAR POTATOES---Stuffed Idaho potato blended with garlic and cheddar cheese and oven browned.

BUTTERNUT SQUASH RISOTTO---Butternut squash diced and lightly sautéed seasoned and folded in with risotto.

BASMATI BLEND RICE---A rice native to Pakistan, basmati blend is a combination of basmati rice, wheat berry, and tomato orzo pasta.

POTATO MEDALLIONS ---A combination of rosemary seasoned white potatoes and parsley seasoned sweet potato medallions fanned and baked to a golden brown.

WHITE AND WILD RICE FLORENTINE---A mixture of seasoned whole grain white and wild rice.

GARDEN BLEND---Select wild and long grain rice with carrots, onion, celery parsley and seasoning.

PATATES DOUCES FRITES---(Fried Sweet Potatoes) Fresh cut sweet potatoes lightly fried and topped with light brown sugar and butter.

BROCCOLI AND RICE ALMANDINE---Grain white rice with select broccoli florets and California almond slivers.

TINY WHOLE PARSLEY POTATOES---Gently rolled in butter and then sprinkled with parsley.

TORTELLINI MEDLEY---Tomato, egg and spinach pasta shells stuffed with ricotta cheese and served with choice of Alfredo, pesto, marinara and mushroom and herbs.

FETTUCCHINE OR LINGUINI ALFREDO---Choice of spinach or egg fettuccine or linguini cooked al dente and tossed in our own Alfredo sauce.

VEGETABLE SELECTIONS

MEDLEY OF BABY VEGETABLES --A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

STEAMED FRESH ASPARAGUS --Fresh asparagus spears lightly seasoned and steamed.

STEAMED VEGETABLE MEDLEY-- Garden fresh broccoli, cauliflower and carrots, steamed and served with a cheddar cheese sauce.

VEGETABLE FAN-- Steamed baby carrots, fresh snow peas and sliced summer squash make this fresh vegetable fan.

WHOLE GREEN BEANS AND BABY CARROTS --Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

GRILLED TOMATOES. ONIONS, MUSHROOMS, AND ZUCCHINI --Garden fresh vegetables brushed with olive oil and grilled over an open flame.

GRATIN DE COURGETTES EPICEES ---Spicy Au Gratin Zucchini and Tomatoes) Sliced zucchini and plum tomatoes, tossed with fresh herbs, spices, mixed with a cream base and baked to perfection.

STEAMED BROCCOLI --Garden fresh broccoli florets lightly seasoned and steamed.

SAUTÉED ASPARAGUS AND SNOW PEAS-- Fresh asparagus blanched and sautéed with snow peas in butter.

BABY CARROTS WITH HONEY GLAZE --Tender baby carrots, steamed and glazed with honey.

BALSAMIC GRILLED VEGETABLES WITH ASPARAGUS, PORTOBELLO MUSHROOMS, SUMMER SQUASH, AND ZUCCHINI

BRENTWOOD CORN ON THE COB WITH BUTTER

CARAMELIZED GARLIC AND SEARED BROCCOLI

FRESH GARDEN VEGETABLE MEDLEY WITH JULIENNEED ZUCCHINI, FRESH BRENTWOOD CORN, AND GRATED CARROTS TOSSED WITH SWEET CREAM BUTTER AND FRESH THYME

GLAZED ACORN SQUASH WITH BALSAMIC REDUCTION

GRILLED ASPARAGUS WITH QUARTERED MUSHROOMS

GREEN BEAN AND CARROT BUNCHES TIED WITH A SCALLION

INCLUDED ITEMS

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decafe 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

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.

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

(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 starts at \$24.95 Per Person. Final price based on actual selections

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.

75% of your estimated MINIMUM number if 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 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.

CANCELLATION POLICY

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

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 Culinary Delight Buffet Dinner

PASSED HORS D'OEUVRES

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.

LOBSTER BISQUE SHOOTERS---Topped with Miniature Corn Bread Croutons

PISTACHIO CRUSTED CHICKEN BITES---Served on a Pipette with Curry Broth

DINNER BUFFET

CRUSTED BLACK ANGUS EYE ROUND

POTATO CRUSTED SALMON
With Lemon Dill Sauce.

JULIENNE SPRING VEGETABLES

TUSCAN ROASTED POTATOES OR WHITE & WILD RICE

ASSORTED ROLLS AND BUTTER

FRESH FRUIT PLATTER WITH RASPBERRY SAUCE

CULINARY BABY GREENS WITH ROASTED PEARS
Served with Toasted Walnuts, Endive, Cherry Tomatoes, and Gorgonzola Cheese; Served with a Balsamic Vinaigrette

CHOICE OF DESSERT

ARTISAN BREAD DISPLAY WITH WHIPPED BUTTER PATS

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

DESSERT OPTIONS

LEVAN'S HOMEMADE CAKES

WHITE CHOCOLATE

Alternating Layers of Rum Flavored White Chocolate Mousse & White Chiffon Sponge Cake all covered in a White Chocolate Ganache & topped with White Chocolate Shavings

CHOCOLATE DEVILS FOOD

Triple Sec Flavoured Chocolate Fudge Cake with a layer of Chocolate Ganache & glazed with Dark Chocolate

HAZELNUT CHOCOLATE MOUSSE CAKE

Crisp hazelnut meringue filled with a light callebaut chocolate mousse and raspberry coulis.

WHITE SPONGE CAKE

With layers of Berried Butter cream

CARROT CAKE

Sweet Spice Cake with grated Carrots & Walnuts layered with Sponge Cake & Cream Cheese all frosted with White Cream Cheese & Walnut Garnish

CHEESE CAKE

Fruit Flavored or Swirled Cream Cheese Cake garnished with Fresh Fruits

YELLOW CAKE

Yellow cake with white, Italian butter cream.

CHOCOLATE CAKE

Rich chocolate cake layered with luscious chocolate frosting.

WHITE CAKE

Tender layers of white cake layered with Italian butter cream.

LEVAN'S SPECIALTY PIES

APPLE LATTICE

Fresh, juicy apples in a golden, flaky open-weave pie crust.

BLUEBERRY

Delicious blueberries set in a delicate open-weave pie crust.

CHERRY

A tender open-weave pie crust filled with sweet, mouthwatering cherries.

FRUITS OF THE FORREST

Apples, strawberries, blackberries, raspberries and rhubarb in a pastry crust topped with crunchy cinnamon streusel.

PEACH

Sweet, juicy peaches in a golden, flaky open-weave crust.

PECAN

Naturally sweet filling topped wall-to-wall with delicious pecan halves.

PUMPKIN

Pumpkin, nutmeg, and cinnamon a holiday favorite –perfect flavor and consistency.

SWEET POTATO

Filled with tender sweet potatoes with a hint of nutmeg

BAKED APPLE CRUMBLE

Served warm with cinnamon ice cream, and caramel sauce.

COCONUT CREAM PIE

Served with whip cream, toasted coconut and raspberry coulis

MANGO & CASSIS MOUSSE

Mango Mousse & Blackcurrant Mousse with a thin layer of White Sponge Cake all covered in a Blackcurrant Glaze

TIRAMISÙ MOUSSE

A layer of Mascarpone Cheese Mousse, White Chocolate Mousse & Coffee Soaked Sponge Cake all dusted in Cocoa Powder Stripes

TIRAMISU

Lady Fingers, espresso, amaretto and creamy mascarpone mousse

CHOCOLATE PRALINE TRUFFLE

Hazelnut Liqueur Chocolate Praline Truffle on layers of Almond Jaconde & Chocolate Sweet Dough garnished with Fresh Raspberries & Chocolate Shavings

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.

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 \$26.95 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

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

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 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 California Dinner Buffet Menu

PASSED HORS D'OEUVRES

WILD MUSHROOM TART

A blend of wild and domestic mushrooms, fresh herbs
And cheeses in a scored triangular pastry shell.

BROCHETTE OF BEEF WITH SHITAKE MUSHROOMS AND MILD BABY PEPPERS IN A TAMARI SAUCE

Choice beef tenderloin chunks skewered with shitake mushrooms and mild baby peppers,
roasted in tamari sauce

BABY PORTABELLA WITH SPINACH AND FETA

Baby portabella mushrooms are bathed in white wine then topped with sautéed spinach and feta and
finished with herbed bread crumbs and garlic butter.

DINNER BUFFET

LOCAL ORGANIC GREENS

With Fuji Apple, Candied Pecans, and Bleu Cheese

CHOICE OF

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.

SWEET SOY GLAZED CHICKEN

Asian marinated roasted chicken.

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.

SERVED WITH

FARM STAND VEGETABLE SAUTÉ

The Chef's selection of a variety of fresh seasonal produce such as Zucchini, yellow squash, red onions, red peppers and more.

GARLIC MASHED POTATOES YUKON

Gold Mashed Potatoes With Roasted Garlic.

CHOICE OF DESSERT**ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS****ICED TEA AND LEMON WEDGES**

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER**FRESH-BREWED PREMIUM COFFEE**

Fresh Columbian Coffee, Regular Or Decafe

Served with Flavored Creamers, Sugar and Substitutes

DESSERT OPTIONS

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PRICE

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Service staff ration is one server per 25 guests.

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BAR SERVICES

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BARTENDER @ \$150.00 EACH

Appropriately Attired Bartenders

CARVERS/CHEFS @ \$100.00 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

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BEER AND WINE SET-UPS @ \$3.00 PER PERSON

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- ♦ whipped cream