

Levan's Corporate Buffet Dinner Planner

BUTLERED HORS D'OEUVRE OPTIONS

Choice of Two Items

ROSEMARY BEEF TENDERLOIN SKEWERS--Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi-Glace

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 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.

BACON WRAPPED ALMOND DATES--Fresh dates stuffed with almonds wrapped in bacon.

BACON WRAPPED SCALLOPS--Fresh sea scallops wrapped in bacon and skewered.

SPANAKOPITA--Fresh spinach, zesty feta cheese and spices in a flakey phyllo purse.

TOMATO AND AVOCADO BRUSCHETTA--Finished with extra virgin olive oil

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, Pepperoncini'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.

THE DINNER HOUR

SALAD SELECTIONS

Choice of One Item

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.

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.

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

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.

DUAL ENTRÉE CONCEPT

CHOICE OF TWO ENTRÉE ITEMS

BEEF SELECTIONS

CARVED BEEF TENDERLOIN--Choice of roasted or grilled select seasoned beef tenderloin.

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.

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

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

4 oz. ROASTED FILET MIGNON---With Wild Mushroom or Béarnaise Sauce.

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.

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

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.

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 SERVED WITH A SUN-DRIED TOMATO CREAM SAUCE

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.

CHICKEN MARSALA--Sautéed chicken scaloppini 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 teriyaki crème.

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

SEAFOOD SELECTIONS

MAHI MAHI FILETS WITH TOMATO BASIL PUREE--Fresh mahi mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

STUFFED SOLE FLORENTINE--Baked Fillet Of Sole Stuffed With Spinach And Cheese In A Tomato Dill Sauce.

POTATO CRUSTED SALMON--With Lemon Dill Sauce.

BASIL BUTTER SALMON STEAKS--Choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade.

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.

PORK SELECTIONS

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

LATIN INSPIRED PORK BUTT---Seasoned with MOJO, sazón, Adobo and roasted to perfection

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

CHOICE OF ONE ITEM

MARTINI POTATO BAR--Idaho potato blended with garlic and cheddar cheese and oven browned. Served with sautéed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. Presented in martini glasses., Caramelized Onions, Chopped Black Olives, Sundried Tomatoes in a martini glass.

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

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

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.

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

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

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

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

VEGETABLE SELECTIONS

CHOICE OF ONE ITEM

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.

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.

GRILLED TUSCAN VEGETABLES -- fresh zucchini, yellow squash, mushrooms, onions and carrots tossed in fresh herbs and spices

INCLUDED ITEMS

ASSORTED ROLLS WITH WHIPPED BUTTER PATS

CHOICE OF LEVAN'S HOMEMADE CAKES, PIES OR MINI DESSERT PRESENTATION

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 \$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 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. 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.

OPTIONAL RENTAL ITEMS

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

CHILVARI CHARIS @ \$4.25 EACH