

# 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.

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## DINNER BUFFET

### LOCAL ORGANIC GREENS

With Fuji Apple, Candied Pecans, and Bleu Cheese

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## CHOICE OF SINGLE OR DUAL ENTREE

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.

### 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

## 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.

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## 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.

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## PRICE

Price begins at \$22.95 per person plus 19% service charge. Actual price based on number of entrée's, final menu selections, service style and staffing requirements.

## DESSERT OPTIONS

### LEVAN'S HOMEMADE CAKES

#### 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.

#### 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

## 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. 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.

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