

# Levan's Corporate Dual Entrée Seated Dinner Menu

## THE COCKTAIL HOUR

### THE BUTLERED HORS D'OEUVRES:

#### CHOICE OF TWO:

##### SHRIMP SHOOTERS

Florida Shrimp served in shot glass filled with cocktail sauce

##### CHICKEN POT STICKERS

Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings. Served with a soy dipping sauce.

##### BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a hand, twisted puff pastry sachet.

##### FETA & SUN-DRIED TOMATO PHYLLO PURSES

Feta cheese and sun-dried tomatoes

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### THE COLD HORS D'OEUVRES STATION

#### CHOICE OF TWO:

##### 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 and poppy seed dipping creams.

##### DOMESTIC CHEESE PRESENTATION

Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey jack, and pepperoni cheeses with assorted crackers.

##### 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, Brussel sprouts, red and green peppers and assorted mini vegetables. Served with ranch and bleu cheese dips.

## THE DINNER HOUR

### Presenting

#### 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.

#### FILET MIGNON

Choice cut of beef tenderloin lightly seasoned and grilled over an open flame.

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### CHOICE OF:

#### SAUTÉED SEAFOOD IN 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

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### SERVED WITH

#### ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

#### SAUTÉED ASPARAGUS

Fresh asparagus sautéed.

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### CHOICE OF DESSERT

ASSORTED ROLLS DISPLAY WITH WHIPPED BUTTER PATS

ICED TEA AND LEMON WEDGES

ICED WATER

FRESH-BREWED PREMIUM COFFEE

Fresh Columbian Coffee, Regular or Decaf

## 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.

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## 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.)

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## PRICE

Price range is 37.95 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 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 amounts.

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.

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