

Levan's Boardwalk Corporate Cocktail Buffet

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 TAMALES

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 Crostini 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

INCLUDED ITEMS

FRESH-BREWED PREMIUM COFFE

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

PRICE

Average price \$30.95 per person. 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 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