

Levan's Corporate Hot Luncheon Planner

YOUR CHOICE OF SALAD:

TOSSED GARDEN SALAD

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

CAESAR SALAD

Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

YOUR CHOICE OF ENTREE:

BRANDIED CHICKEN BREASTS AND MUSHROOMS

Boneless, skinless breast of chicken marinated in garlic and oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

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

SWEET SOY GLAZED CHICKEN

Asian marinated roasted chicken.

BEEF STROGANOFF

Beef strips in a white sauce with sliced onions and mushrooms served over your choice of pasta noodles.

LEMON HERB WHITE FISH FILETS

Choice of fresh grouper or snapper filets seasoned with fresh herbs, spices and fresh lemon juice.

YOUR CHOICE OF STARCH:

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

DOUBLE-STUFFED CHEDDAR POTATOES

Stuffed Idaho potatoes blended with garlic and cheddar, and oven browned.

WHITE AND WILD RICE FLORENTINE

A mixture of seasoned whole grain white and wild rice.

YOUR CHOICE OF VEGETABLE:

GRILLED TUSCAN VEGETABLES

Fresh zucchini, yellow squash, mushrooms, onions and carrots tossed in fresh herbs and spices.

WHOLE GREEN BEANS AND BABY CARROTS

Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

MEDLEY OF BABY VEGETABLES

A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

SERVED WITH:

ASSORTED BREADS

FRESHLY BAKED ASSORTED COOKIES, BROWNIES OR CAKES

LEMONADE

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)

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.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And All Incidental Supplies.

PRESENTATION STYLES

Classic Presentation

Polished Stainless Steel Chafers With Lids, Color Coordinated Fabrics For Table Enhancement, As Well As Decorative Fresh Greenery.

Elegant Presentation

Complete Ornate Pewter Chafers With Lids, Decorative Color Coordinated Fabrics For Table Enhancement, Display, Decorative Fresh Greenery.

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 ranges from \$14.95 Per Person, actual price based on actual 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.

FOOD ITEM UPGRADES

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
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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