

Levan's New England Style Clam Bake

NEW ENGLAND STYLE CLAM BAKE

CLAM CHOWDER

Bowls of rich New England clam chowder served with oyster crackers

BOILED LOBSTER

1-1½ pound lobster per person boiled, split and served with drawn butter.

JUMBO SHRIMP COCKTAIL

Served with cocktail sauce

SEAFOOD BOIL

Cherrystone clams and green-lip mussels all steamed and served with drawn butter.

HORSERADISH MASHED POTATOES

Creamy mashed potatoes with a horseradish accent

CORN ON THE COB

Served with sweet and spicy butters

GRILLED VEGETABLES

Asparagus, baby squash, balsamic red onion, portabella mushrooms and baby zucchini

SALAD

Butter lettuce tossed with candied walnuts, pear tomatoes, shaved apples, roasted peppers and balsamic vinaigrette

CORN BREAD AND HAWAIIAN BREAD

Served with sweet butter

APPLE COBBLER

Served with vanilla ice cream

MIXED BERRY COBBLER

FRESH-BREWED PREMIUM COFFEE AND TEA'S

Fresh Columbian Coffee, Regular Or Decaf

ICED TEA AND LEMON WEDGES

ICED WATER

SERVED WITH CHOICE OF CAKES, COOKIES,

BROWNIES OR PIES:

Carrot Cake

Our secret recipe carrot cake, the best you will ever have,
layered with Italian butter cream.

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.

Big Bad Brownies

Homemade chocolate fudge brownies. Rich, creamy and decadent,
just the way homemade brownies should be.

Assorted Cookies

Oatmeal Raisin, Chocolate Chip and Sugar Cookies

Apple Lattice

Fresh, juicy apples in a golden,
flaky open-weave pie crust.

Blueberry

Delicious blueberries set
in a delicate 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.

SERVED WITH CHOICE OF BEVERAGES

ICED TEA WITH LEMON WEDGES

LEMONADE, FRUIT PUNCH

ASSORTED SODAS

FRESHLY BREWED COLUMBIAN COFFEE

~REGULAR AND DECAFFEINATED~

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 \$22.95 per person plus 19% service charge 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.

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.