

Levan's Sample Wedding Buffet Planner

COCKTAIL HOUR SELECTIONS

Choice of Two Items

ROSEMARY BEEF TENDERLOIN SKEWERS--Beef Tenderloin threaded on a Fresh Rosemary Skewer with Roasted Peppers and a Porcini Demi Glace

GRILLED SOUTHWEST STEAK SKEWERS--Flavored with lime, jalapeño chili peppers, shallots, garlic and cilantro.

SIRLOIN PINWHEELS--Retro combination of sliced sirloin, Baby swiss, shaved red onion and Thousand island rolled in a tortilla wrap and sliced into pinwheels

CHICKEN ENCHILADA BITES--Shredded chicken, red onions, and salsa sprinkled with green onion atop a mini tortilla toasted to perfection and topped with cilantro.

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

MINI CHICKEN WELLINGTON--A delicate marriage of tender chicken breast enrobed with a mushroom duxelle encased in a French style puff pastry.

SCALLOP "LOLLIPOPS"--Fresh sea scallops on bamboo skewers marinated in a Darjeeling vodka marinade then grilled until succulent and tender, and topped with a butter and chive sauce.

SHRIMP SHOOTERS--Florida Shrimp served in shot glass filled with cocktail sauce.

WILD MUSHROOM CROSTINI--A mix of wild mushrooms sautéed in white wine and fresh garlic and herbs, finely chopped and presented on toasted baguettes

COLD HORS D'OEUVRE OPTIONS

Choice of Two Items

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS--A lavish display of fresh seasonal melons, grapes, kiwi, tropical mango, papaya and fresh seasonal berries. Served with

ITALIAN ANTIPASTO PRESENTATION To Include:--Mozzarella Cheese, Pepperchini's, Garbanzo, Tomatoes, marinated mushrooms, roasted red peppers, artichoke hearts, pepperoni, Salami, ham, and other various grilled vegetables.

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

DOMESTIC CHEESE DISPLAY--Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey Jack and pepperoni cheeses with assorted crackers.

INTERNATIONAL CHEESE PRESENTATION--Lavish display of international cheeses to include brie, gouda, Port Salut, Swiss and sharp cheddar cheese with assorted crackers.

ROASTED RED PEPPER HUMMUS, TABBOULEH SALAD, and SUN-DRIED COUSCOUS--Served with an array of breads to include: toasted pita triangles, baguettes, flatbread.

TOMATO & FRESH MOZZARELLA SKEWERS--Cherry tomatoes skewered with fresh mozzarella and seasoned with fresh basil.

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SALAD SELECTIONS

Select the Salad from the list below. If you don't see what you are looking for please speak with your coordinator.

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

MILD AND BITTER GREENS WITH ASIAGO CROUTONS---A fresh garden delicacy with arugula, escarole, watercress, butter lettuce and Mache topped with large freshly made Asiago croutons.

BABY GARDEN GREENS WITH PISTACHIOS---Red and green romaine, bib, and oak leaf lettuces topped with toasted pistachios.

SPINACH SALAD WITH RASPBERRY VINAIGRETTE---Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

SPINACH SALAD WITH HONEY MUSTARD POPPY SEED---Fresh spinach leaves tossed with chopped egg, onion, bacon bits and croutons with a tangy poppy seed dressing.

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

MEDITERRANEAN SALAD---Vine-ripened tomatoes, chopped onions, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil, and oregano on a bed of radicchio with red wine vinegar.

BEEF SELECTIONS

Choice of One of The Following Entree's

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.

ROASTED FILET MIGNON---With wild Mushroom Or Béarnaise Sauce.

GRILLED LONDON BROIL---With Mushrooms Bordelaise.

BEEF MIGNONNETTES AU POIVRE---In A Brandy Cream Sauce.

PEPPERCORN CRUSTED BLACK ANGUS EYE ROUND--With A Wild Mushroom Sauce.

TOASTED SEED SEARED MEDALLIONS OF BEEF---Topped with a scallion and red pepper compound butter.

PAN-ROASTED MEDALLIONS OF BEEF TENDERLOIN---Topped with horseradish crust and served with pan gravy.

CARVED FLANK STEAK FLORENTINE---Choice flank steak stuffed with fresh spinach and feta cheese then roasted to perfection.

GRILLED FLANK STEAK SANGRIA---Choice flank steaks marinated in a fruity wine sauce, hand rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

CHOICE GRILLED STEAKS---Choice of New York strip of rib eye steaks seasoned and grilled over an open flame.

PREMIUM FLAT IRON STEAK---With Bleu Cheese Crumbles and a Red Wine Demi-Glace

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VEGETABLE SELECTIONS

Choice of One

MEDLEY OF BABY VEGETABLES --A medley of baby squash, carrots and snow pea pods steamed and lightly seasoned.

STEAMED FRESH ASPARAGUS --Fresh asparagus spears lightly seasoned and steamed.

STEAMED VEGETABLE MEDLEY-- Garden fresh broccoli, cauliflower and carrots, steamed and served with a cheddar cheese sauce.

VEGETABLE FAN-- Steamed baby carrots, fresh snow peas and sliced summer squash make this fresh vegetable fan.

WHOLE GREEN BEANS AND BABY CARROTS --Garden fresh whole green beans and baby carrots steamed and lightly seasoned.

GRILLED TOMATOES, ONIONS, MUSHROOMS, AND ZUCCHINI --Garden fresh vegetables brushed with olive oil and grilled over an open flame.

STEAMED BROCCOLI --Garden fresh broccoli florets lightly seasoned and steamed.

SAUTÉED ASPARAGUS AND SNOW PEAS-- Fresh asparagus blanched and sautéed with snow peas in butter.

BABY CARROTS WITH HONEY GLAZE --Tender baby carrots, steamed and glazed with honey.

INCLUDED ITEMS

DINNER ROLLS DISPLAY WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

FRESH-BREWED PREMIUM COFFEE AND TEA'S
Fresh Columbian Coffee, Regular or Decafe

ICED TEA AND LEMON WEDGES CED WATER

PRICE

Price starts at 34.95 per person plus 19% Service Charge. Actual price based on selection