

# Sample Seated Wedding Dinner 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

**FETA & SUN-DRIED TOMATO PHYLLO PURSES**--Feta cheese and sun-dried tomatoes

## 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, Pepperoncini'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.

**FRESH JUMBO GULF SHRIMP ON ICE**--Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

## **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

**WAYGU "KOBE" PRIME RIB OF BEEF**---Served with a Red Wine Demi-Glace on the side

**BACON WRAPPED PETIT FILET MIGNON** ---Served with Crumbled Gorgonzola and a Béarnaise Sauce

**ANGUS BEEF TENDERLOIN** ---Served with Cracked Pepper and a Red Wine Demi-Glace

**DRY AGED PRIME RIB EYE STEAK**---Served with Au Jus and Horseradish Cream Sauce

**PREMIUM FLAT IRON STEAK**---Served with Bleu Cheese Crumbles and a Red Wine Demi-Glace

**ROASTED FILET MIGNON**---With Wild Mushroom or Béarnaise Sauce

**GRILLED LONDON BROIL**---With Mushrooms Bordelaise

**ASIAN MARINATED GRILLED SKIRT STEAK**----Grilled Skirt Steaks marinated in Soy and spices

**VEAL CUTLET MILANESE**---Breaded Veal Cutlet Topped with Chopped Tomatoes and Mozzarella

**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

**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

## **POULTRY SELECTIONS**

**Choice of One of Poultry**

**CHICKEN BREAST PALERMO**---Sautéed boneless, skinless breasts of chicken seasoned with Italian bread crumbs topped with prosciutto ham, Havarti cheese and finished with port wine.

**MACADAMIA CRUSTED CHICKEN BREAST**--- Boneless, skinless breast of chicken dipped in egg, rolled in minced macadamia nuts with flour then topped with pepper.

**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 chilies, lime juice, fresh herbs, green olive.

**SESAME CHICKEN**---Boneless, skinless breast of chicken marinated in sesame oil and coated with sesame seeds and Japanese bread crumbs.

**BRANDIED CHICKEN BREASTS AND MUSHROOMS**---Boneless skinless breast of chicken marinated in garlic oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

**CHICKEN MARSALA**---Sautéed chicken scallopine in a mushroom sauce.

**TERIYAKI BREAST OF CHICKEN**---A boneless and skinless breast of chicken seasoned with oriental herbs and spices and topped with Levan's own.

**BLUE CORN FRIED CHICKEN**---With Black Eyed Pea Relish and Cayenne Buttermilk Dressing.

**SOY, GINGER & GARLIC MARINATED BREAST OF CHICKEN**---Over lo mein noodles and summer vegetables

## **SEAFOOD SELECTIONS**

**Or Choice of Seafood**

**MAHI MAHI FILETS WITH TOMATO BASIL PUREE**-- -Fresh Mahi Mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

**ROASTED SEED DUSTED & GRILLED MAHI MAHI FILLET**---Served with tomato and mango salsa.

**BAKED SOLE** – With a tomato, caper & olive sauce.

**STUFFED SOLE FLORENTINE**---Baked Fillet Of Sole Stuffed With Spinach And Cheese In A Tomato Dill Sauce.

**POTATO CRUSTED SALMON**---With Lemon Dill Sauce.

**TORTILLA CRUSTED TILAPIA**---With Cilantro Lime Sauce.

**SPICY HALIBUT AND MANGO SALSA**---Fresh choice of fish filet brushed with Caribbean style spices and lime juice. Baked and topped with fresh mango salsa.

**BASIL & CILANTRO SEARED MAHI MAHI**---Drizzled with Moroccan glaze and served with Asian cabbage slaw.

**ASIAN BBQ GRILLED YELLOW FIN TUNA MEDALLIONS**---On Asian-style ratatouille.

**LEMON HERB WHITE FISH FILETS**---Choice of fresh grouper or snapped filets seasoned with fresh herbs, spices and fresh lemon juice.

**GRILLED SEAFOOD KEBABS**---Scallops, shrimp, mushrooms and cherry tomatoes skewered and marinated in teriyaki and grilled to perfection.

**BASIL BUTTER SALMON STEAKS**---Choice of salmon, halibut or sea bass steaks broiled in a basil and lemon marinade.

## STARCH SELECTIONS

### Choice of One

**MASHED POTATO MARTINI BAR**--With a Giant Martini Glasses Display Choice of toppings Include: Apple wood Smoked Bacon, Cheddar Cheese, Sour Cream, Chives, Onion Bits, Garlic Puree, Broccoli Bits

**ROSEMARY GARLIC POTATOES**---Sliced new potatoes lightly seasoned and oven roasted.

**ROASTED RED BLISS or YUKON GOLD POTATOES**--- Served with garlic & herbs.

**YUKON GOLD POTATO ROSETTES**---Rosettes of Garlic Mashed Yukon Gold Potatoes.

**BUTTERNUT SQUASH RISOTTO**---Butternut squash diced and lightly sautéed seasoned and folded in with risotto.

**BASMATI BLEND RICE**---A rice native to Pakistan, basmati blend is a combination of basmati rice, wheat berry, and tomato orzo pasta.

**POTATO MEDALLIONS** ---A combination of rosemary seasoned white potatoes and parsley seasoned sweet potato medallions fanned and baked to a golden brown.

**TORTELLINI MEDLEY**---Tomato, egg and spinach pasta shells stuffed with ricotta cheese and served with choice of Alfredo, pesto, marinara and mushroom and herbs

## INCLUDED ITEMS

ASSORTED DINNER ROLLS WITH WHIPPED BUTTER PATS

WEDDING CAKE SERVICE

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

ICED TEA AND LEMON & ICED WATER

## 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.

## **SERVICE STYLES**

(Inclusive)

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**

(Non-inclusive)

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 is \$36.95 per person plus 19% service 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 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.

BARTENDER @ \$150.00 EACH

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