

Levan's Wedding Cocktail Dinner Planner

BEEF AND LAMB SELECTIONS

CARVED BEEF TENDERLOIN

Prime aged beef tenderloin fillet seasoned with crushed peppercorn and garlic, slowly roasted to perfection and carved at the buffet. Served with silver dollar rolls and appropriate sauces.

CARVED TOP ROUND OF BEEF

Prime top round of beef hand rubbed with coarsely ground black pepper and garlic and slowly roasted to perfection. Carved at the buffet and served with silver dollar rolls and appropriate sauces.

CARVED STEAMSHIP ROUND OF BEEF

Prime steamship round of beef seasoned with coarsely ground black pepper and garlic. Carved at the buffet and served with silver dollar rolls and appropriate sauces.

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

PEPPERED BEEF SATAY

Brandied mustard sauce

SZECHWAN BEEF SATAY

Skewered beef tenderloin marinated in a ginger, garlic, teriyaki sauce.

BROCHETTE OF BEEF WITH SHITAKE MUSHROOMS AND MILD BABY PEPPER IN TAMARI SAUCE

Choice beef tenderloin chunks skewered with shittake mushrooms and mild baby peppers, roasted in a tamari sauce.

FILET OF BEEF ON GARLIC CROUTON

with Chimichurri Sauce

BEEF PIROSHKI

A delightful mixture of beef, onions, peppers and spices in a flaky puff pastry.

ROAST BEEF GRISSINI

Roast beef with the strong flavors of the arugula and the remoulade and grissini centers

Levan's Catering 910 Belle Ave Winter Springs Florida 32708 Ph: 407-699-9900 Fax 407-699-9905

MINI KOBE BEEF SLIDERS

Caramelized onions, white cheddar, green garlic aioli

MINIATURE PHILLY STEAK SANDWICHES

Thinly sliced grilled steak, peppers and onions, with our special seasoning layered on soft miniature Kaiser rolls topped with melted cheese

LAMB BROCHETTES WITH PANCETTA AND MINT PESTO

Tender chunks of lamb marinated with assorted spices and mint in olive oil, skewered with pancetta slices and roasted. Served with mint pesto dipping sauce.

SHAVED LAMB LOIN ON CRISPY WONTON

Truffle aioli, oven roasted tomato

MINI BEEF WELLINGTON WITH TARRAGON MUSTARD SAUCE

Choice beef tenderloin chunks with mushrooms and onions, wrapped in a flaky puff pastry.

POULTRY SELECTIONS

CARVED PEKING DUCK WRAPPED IN FRESH TORTILLA'S

Peking duck presented with julienne chopped shallots, cabbage, and wrapped in fresh. tortilla's and finished with hoi son sauce.

SESAME CHICKEN SKEWERS

Boneless skinless, breast of chicken strips, skewered, marinated in sesame oil and coated with sesame seeds and Japanese bread crumbs.

TERIYAKI CHICKEN SKEWERS

A boneless, skinless breast of chicken strips, skewered, seasoned with oriental herbs and spices and topped with Levan's own teriyaki cream.

PROSCIUTTO SESAME CHICKEN SATAY

Boneless breast of chicken strips, skewered and marinated in sesame oil; wrapped in prosciutto ham and topped with sesame seeds and rum Japanese breadcrumbs.

THAI PEANUT CHICKEN SATAY

Skewered chicken tenderloin marinated in spicy Thai peanut sauce.

PISTACHIO CRUSTED CHICKEN BITES

Served on a Pipette with Curry Broth

CRISPY COCONUT CHICKEN BITES

Served with Costa Rican Golden Pineapple Ketchup

CRISPY CHICKEN AND ANDOUILLE ROLLS

with Mustard Dipping Sauce

SMOKED CHICKEN FLATS

Smoked breast of chicken Brie and Roasted Pepper on Baguette

CHICKEN POT STICKERS

Steamed oriental dough filled with pure white chicken meat and blended with oriental seasonings.

MINI CHICKEN WELLINGTON

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

MINI CHICKEN ENCHILADA BITES

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

MINI CHICKEN QUESADILLA

A spicy blend of smoked breast of chicken with peppers, Monterey Jack cheese, peppers and fresh cilantro rolled in a flour tortilla trumpet.

CHIPOTLE CHILI CHICKEN SALAD

With blue and yellow corn tortilla chips

CURRIED CHICKEN SALAD

With Flame Red Grapes on a Crispy Pita Chip

SOUTHWESTERN CHICKEN EGG ROLLS

Mesquite chicken, Monterey Jack cheese, jalapenos and onions in a flour tortilla.

CHICKEN FAJITAS

Tender chunks of chicken breast, peppers and onions, seasoned and rolled in a flour tortilla with cheese.

SEAFOOD SELECTIONS

FRESH JUMBO GULF SHRIMP ON ICE

Jumbo peeled and deveined shrimp served on cracked ice with cocktail sauce and lemon wedges.

PACIFIC RIM DISPLAY

Platters of assorted Sushi Rolls (Yellow Tail, Vegetables, Spicy Ahi)
California Rolls with Wasabi, Pickled Ginger & Soy Sauce.

PANANG SHRIMP

With Sambal Paste

SEAFOOD BASTILLA PHYLLO TRIANGLES

Shrimp, crab and mushrooms combined with saffron and mideastern spices in a buttery phyllo pastry

LOBSTER BISQUE SHOOTERS

Topped with Miniature Corn Bread Croutons

ESCARGOT MUSHROOM CAPS

Wine-bathed mushroom caps filled with escargot drenched in garlic butter.

BACON-WRAPPED SCALLOPS

Tender sea scallops wrapped in lean bacon and skewered.

HOISIN SHRIMP

Succulent shrimp marinated in hoisin sesame sauce coated with black and white sesame seeds

ESCARGOT WITH ROASTED GARLIC AND SPINACH

Whole imported escargot with roasted garlic and spinach duxelle in a puff pastry chausson.

COCONUT SHRIMP

Large butterfly shrimp is dipped in a mild coconut batter, rolled in a mixture of coconut bread crumbs and deep-fried to perfection.

PRESENTATION OF FRESH SALMON

Whole baked fresh Norwegian salmon lavishly garnished and presented with capers, onions, chopped eggs, sauces and wafers.

BAKED CRAB MEAT SOUFFLÉ

Cheesy crab dip with a hint of horseradish served warm with crackers.

MARYLAND CRAB CAKES

Chopped crab meat and scallions in a seasoned bread crumb mixture, hand-pattied and deep fried.

CONCH FRITTERS

Tasty bits of fresh conch lightly breaded and fried to a golden brown. Served with chili cilantro mayonnaise.

PORK SELECTIONS

SWEET ITALIAN SAUSAGE & WILD MUSHROOM RISOTTO

Arborio rice with assorted wild mushrooms and chopped Italian Sausage.

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 veggies

ANDOUILLE SAUSAGE PUFF PASTRY

With Pommery Mustard

CARVED SESAME PORK LOIN

Marinated pork loin slowly roasted. Served with silver dollar rolls and appropriate sauces.

PORK TENDERLOIN STRIPS

Marinated and slow roasted pork tenderloin strips served with mango chutney, spicy apple and pineapple plum sauce

CHINESE BABY BACK RIBS

Baby back ribs slowly smoked with hickory and served with hot mustard.

PIGS IN A BLANKET

Bite-size cocktail franks wrapped in a delicate puff pastry and baked to a golden brown

BACON WRAPPED ALMONDS

Toasted almonds wrapped in bacon, skewered and baked to a golden brown.

MARGARITA KEBABS

Skewered pork loin in a margarita and spice marinade, grilled over an open flame.

ITALIAN SAUSAGE BITES

Italian sausage bites skewered with green pepper and onion. Grilled over an open flame.

PROSCIUTTO FRUIT BUNDLES IN ENDIVE

Fresh slices of seasonal melons wrapped in prosciutto and served in an endive boat.

MISCELLANEOUS SELECTIONS

ELABORATE PRESENTATION OF FRESH GARDEN CRUDITIES

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 traditional ranch and bleu cheese dips.

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.

PRESENTATION OF FRESH SEASONAL FRUITS

A lavish display of fresh seasonal fruits and berries accompanied by our garde mange's strawberry dipping cream.

INTERNATIONAL CHEESE PRESENTATION

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

DOMESTIC CHEESE PRESENTATION

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

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 with olive oil and garlic and wrapped in phyllo dough.

FRESH BASIL AND TOMATO BRUSCHETTA

Served on a garlic toasted round.

ZUCCHINI ENVY

Zucchini ribbon, painted with goat cheese and fresh herbs, then rolled up with fresh mint, secured with a chive and accented with a red pepper slice

WILD MUSHROOM TART

A blend of wild and domestic mushrooms, fresh herbs and cheeses in a scored triangular pastry shell.

BRIE WITH RASPBERRIES EN CROUTE

Imported double cream brie with raspberry preserves in a hand twisted puff pastry sachet.

BEVERAGES

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)

WATER WITH LIMES, LEMONS, AND ORANGE SLICES

CITRUS OR FRUIT NON- ALCOHOLIC CHAMPAGNE WEDDING PUNCH

*WHITE SANGRIA (MELON, APPLES, PEARS)

*RED SANGRIA (STRAWBERRIES, BLUEBERRIES, RED APPLES, RASPBERRIES)

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 \$31.95 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