

Levan's Wedding Cocktail Buffet Sample Menu 2

THE COCKTAIL HOUR

Presenting

THE TRAY PASSED HORS D'OEUVRES

DEVILED EGG TARTS — Levan's own deviled egg recipe, garnished with a bit of caviar).

MARYLAND CRABCAKES — Chopped crabmeat and scallions in a seasoned bread crumb mixture, hand-pattied and deep fried.

CHICKEN FRIED BEEF SATAY — Skewered beef tenderloin seasoned and deep fried.

THE COLD HORS D'OEUVRES STATION

DOMESTIC CHEESE PRESENTATION — Lavish display of domestic cheeses to include: Swiss, cheddar, Monterey jack, and pepperoni cheeses with assorted crackers.

SPINACH DIP IN A BREAD BOWL Creamy spinach dip served with bread cubes.

ELABORATE PRESENTATION OF FRESH SEASONAL FRUITS — A lavish display of fresh seasonal melons, grapes, kiwi, tropical mango, papaya and fresh seasonal berries served with Levan's own strawberry and poppy seed dipping creams.

THE SEAFOOD STATION

THE SHRIMP AND GRITS — Fresh Gulf shrimp sautéed in butter garlic and old bay seasoning served over grits. Served in Martini glasses.

THE CHEF ATTENDED SLIDER STATION

MEATLOAF AND FRIED CATFISH SLIDERS — Two southern classics served with curly fries. Sauces to include Tarter and Rémoulade. Presented in new paper cones.

MARTINI POTATO BAR

Idaho potato blended with garlic and gruyere cheese and oven browned. Served with sautéed mushrooms, hickory smoked bacon bits, sour cream, whipped butter and chives. Presented in martini glasses.

FRIED CHICKEN TULIPS — Seasoned chicken drumettes French cut and deep fried.

SERVED WITH

DEEP FRIED MAC AND CHEESE BALLS

AND COLLARD GREENS

HOT APPLE PIE SERVED OVER ICE CREAM

Served in saucer champagne glasses

ASSORTED DESSERT SHOOTERS

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 WEDGES

(Optional Lemon, Peach & Raspberry Flavor)

ICED WATER

SERVICE STYLE

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

(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 is \$32.95 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. 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

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