

Levan's Catering Southern Bell Cocktail Buffet

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 Romoulade.
Presented in new paper cones.

MARTINI POTATO BAR

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

THE HORS D'OEUVRE STATION

FRIED CHICKEN TULIPS

Seasoned chicken drumettes French cut and deep fried.

Served with

DEEP FRIED MAC AND CHEESE BALLS

AND COLLARD GREENS

THE DESERT STATION

HOT APPLE PIE SERVED OVER ICE CREAM

Served in saucer champagne glasses

ASSORTED DESSERT SHOOTERS

WEDDING CAKE SERVICE

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, ORANGE OR CUCUMBER SLICES

BAR SERVICES

Customers may purchase all of 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

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.

SERVICE STYLES

China & Linen

Choice Of Colored Linen Tablecovers/Overlays And Napkins, Appropriate Tableskirting, Choice Of China Dinner Service, Stainless Flatware, Stemmed Glassware, Appropriate Serving Trays And Equipment, All Incidental Supplies.

Cocktail China & Linen

Choice Of Colored Linen Table Covers And Linen Napkins, Appropriate Table Skirting, Choice Of 7" Glass Or China Plates, Stainless Flatware As Required, Appropriate Serving Trays And Equipment, And All Incidental Supplies.

PRESENTATION STYLES

Classic Presentation

Polished Stainless Steel Chafers With Lids, Color Coordinated Fabrics For Table Enhancement, As Well As Decorative Fresh Greenery.

Elegant Presentation

Complete Ornate Pewter Chafers With Lids, Decorative Color Coordinated Fabrics For Table Enhancement, Display, Decorative Fresh Greenery.

Vip Presentation

Complete Silver Service Presentation, Mirrored Display Pieces, Decorative Color Coordinated Fabrics For Table Enhancement, Multi-Level Display, Decorative Fresh Greenery, Flowers And Elevated Focal Point Display. Themed, If Desired And Appropriate

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 a Event Managers, Waiters, Chefs. (Number Of Servers Dependent Upon Final Guarantee.)

PRICE

Price ranges is \$25.95 per person. Final price based on actual selections
Speak with your coordinator and allow them to provide you with a custom quote.

PAYMENT TERMS

\$1,000.00 deposit is required to confirm the date or at contract signing.

75% of your estimated MINIMUM number if guests that will be attending is required approximately 2 weeks from wedding date. Guest counts cannot be reduced from this point.

Balance is due in full 72 hours prior to the event based your guaranteed guest count.

Levan's Catering reserves the right to bill additional charges for excessive day of guest count increases.

Florida State Sales Tax (7.00%) and 19% Service Charge will be applied to your total bill.

CANCELLATIONS

Cancellations made at least one week before the event date will be refunded at Fifty percent of the original deposit.

If the event is cancelled within 7 days of the event date, Levan's Catering retains the right to the full deposit amount.

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

BEVERAGE UPGRADES

UPGRADE FRESH-BREWED COFFEE

Hawaiian Kona coffee, regular or Decaf, served with the following:

- ◆ equal
- ◆ sugar
- ◆ half and half
- ◆ flavored creamers
- ◆ splenda

CANNED SODAS

Coke, sprite, diet coke, Pepsi, diet Pepsi, diet Pepsi one, diet dr. Pepper, ice tea and lemonade

BOTTLED JUICES

Tropicana, orange, apple, cranberry and ruby red grapefruit

BOTTLED WATERS

Bottled spring flat water bottled spring sparkling water

PRE-EVENT, DURING AND POST EVENT DESSERT PRESENTATIONS

LEVAN'S SIGNATURE DESSERT TRAY

Chocolate Dipped Strawberries, Miniature Tarts, Éclairs, Cream Puffs, Cannolis, Brownies And Miniature

ASSORTED COOKIES

Chocolate Chip, Peanut Butter, White Chocolate Macadamia And Oatmeal Raisin.

AMERICANA COOKIE ASSORTMENT

Bite Sized Favorites Including Double, Chocolate Chip, Classic Sugar, Chocolate Chip And Chocolate Dipped Peanut Butter.

MINI DESSERT BARS

Caramel Apple, Lemon Berry Jazz, Marble Truffle Brownie, Oreo Dream And Chocolate Frosted Brownie

CHOCOLATE DIPPED STRAWBERRIES

Dipped In Milk Chocolate

ICE CREAM SUNDAE BAR

Guests create their own ice cream Sundae Vanilla ice cream scoops with

Toppings:

- ◆ chocolate sauce
- ◆ strawberry sauce
- ◆ caramel sauce
- ◆ crushed oreo cookies
- ◆ nut sundae topping
- ◆ m&m's
- ◆ maraschino cherries
- ◆ sprinkles
- ◆ whipped cream

THE CHOCOLATE FOUNTAIN EXPERIENCE

A dramatic 44" fountain featuring a Flowing curtain of rich, warm milk Chocolate cascading down the Fountain tiers like a chocolate Waterfall.

◆ fresh strawberries

◆ pineapples

◆ rice crispy treats

◆ marshmallows

◆ pretzel rods

◆ chopped nuts

◆ colorful sprinkles

our attendant will be there to assist
and interact with your guests.