

# CATERING MENU

## BREAKFAST

### BREAKFAST AND BRUNCH CHEF'S TABLES

- THE BASIC
- THE CONTINENTAL
- THE SCRAMBLE
- EXECUTIVE STARTER
- THE ULTIMATE BRUNCH

### BREAKFAST TABLE ENHANCEMENTS

## APPETIZERS

### HOT APPETIZERS

### COLD APPETIZERS

### CHEF TABLE APPETIZERS

- SHRIMP COCKTAIL PLATTER
- DOMESTIC CHEESE TRAY
- CRISP VEGETABLE TRAY
- SALSA SAMPLER
- DIPS AND CRACKERS
- SEASONAL FRUIT TRAY
- OLD WORLD PIZZA
- BRUSCHETTA SAMPLER
- SOUTHWESTERN NACHO BAR

## SPECIALTY

### SPECIALTY THEME CHEF'S TABLES

- SANDWICH BASKET
- THE CORNER DELI
- ALL AMERICAN
- BACKYARD BBQ
- TASTE OF TUSCANY
- MARDI GRAS

## BREAKS

### BREAK MENUS

- SNACK ATTACK
- HONEY ROASTED PEANUTS
- FRESHLY POPPED POPCORN
- COOKIE SAMPLER
- GOURMET DESSERT BAR ASSORTMENT
- COFFEE SERVICE

## BEVERAGES

### WHITE WINE

- BUBBLY
- LIGHT AND CRISP
- CREAMY AND ELEGANT
- SWEET AND SMOOTH

### RED WINE

- RIPE AND RICH
- SPICY AND SASSY
- BIG AND BOLD

### BAR SELECTIONS

- HOSTED PREMIUM BAR
- HOSTED DELUXE BAR

### CASH BAR

- ADDITIONAL BEVERAGE SERVICES

### PACKAGE BARS

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# BREAKFAST



Levy Restaurants

## BREAKFAST AND BRUNCH CHEF TABLES

*All listed prices are per person unless otherwise stated  
Minimum of 35 guests*

### THE BASIC

Bakery fresh pastries, orange juice,  
coffee and tea 10.95

### THE CONTINENTAL

Bakery fresh pastries, bagels with cream cheese,  
fresh seasonal fruit, assorted juices, coffee  
and tea 15.95

### THE SCRAMBLE

Fresh sliced fruit, scrambled eggs, bacon,  
skillet potatoes, breakfast pastries, assorted juices,  
coffee and tea 19.95

### EXECUTIVE STARTER

Fresh sliced fruit, French toast with warm syrup,  
scrambled eggs, bacon, sausage, skillet potatoes,  
breakfast pastries, assorted juices, coffee  
and tea 24.95

### THE ULTIMATE BRUNCH

Fresh sliced fruit, artisan cheese display,  
vegetable crudite with dip, mixed salad  
with two dressings, chopped vegetable salad,  
Caesar salad, French toast with warm syrup,  
scrambled eggs, bacon, sausage, skillet potatoes,  
lemon basil chicken, herb roasted potatoes,  
seasonal vegetables, breakfast pastries, bagels  
with cream cheese, juices, coffee and tea 32.95

## BREAKFAST CHEF TABLE ENHANCEMENTS

HOT OATMEAL AND TOPPINGS 3.25

PANCAKES OR WAFFLES AND MAPLE SYRUP 4.95

ASSORTED YOGURTS 3.95

CANADIAN BACON OR HAM SLICES 5.95

EGG STRATA WITH CHEDDAR AND SCALLIONS 6.95

SMOKED SALMON WITH BAGELS,  
CREAM CHEESE AND  
CONDIMENTS 10.95 (minimum of 20 guests)

CHEF ATTENDED  
OMELET STATION 10.95 (minimum of 20 guests)

All listed prices are subject to a 12% sales tax and 18% service charge.

# APPETIZERS



Levy Restaurants

## HOT APPETIZERS

*Priced per dozen*

*Minimum order of 2 dozen for each item*

### FRIED MOZZARELLA STICKS

Marinara sauce 20.00

### COCKTAIL FRANKS EN CROUTE

Mini hot dogs baked in pastry, served with mustard and ketchup 20.00

### CRISPY VEGETABLE SPRING ROLLS

Sweet and sour sauce 28.00

### SPINACH PARMESAN STUFFED MUSHROOMS

Baked cremini mushroom caps with a creamy spinach 26.00

### SPICY BONELESS CHICKEN WINGS

Buffalo sauce 22.00

### CRISPY PORK POT STICKERS

Sweet chili barbeque sauce 36.00

### SPANIKOPITA

Spinach and feta cheese filled fillo triangles 28.00

### MINI LUMP CRAB CAKES

Lemon aioli 47.00

## COLD APPETIZERS

*Priced per dozen*

*Minimum order of 2 dozen for each item*

### CAPRESE CROSTINI SKEWER

Tomato, basil and fresh mozzarella skewer 24.00

### ASSORTED COCKTAIL SANDWICHES

Assortment of chicken salad, tuna salad, egg salad and cucumber mini sandwiches 20.00

### COCKTAIL SHRIMP

Wrapped in a snow pea and served with cocktail sauce 42.00

### PROSCIUTTO WRAPPED ASPARAGUS

Herb grilled then wrapped with shaved prosciutto ham 42.00

### PARMESAN FRICO

With ratatouille and aged balsamic 36.00

### TOMATO BASIL BRUSCHETTA

Served on mini garlic crostini 22.00

### VEGETABLE MAKI ROLLS

Vegetable sushi rolls served with pickled ginger, wasabi and soy sauce 36.00

### SMOKED SALMON CANAPE

Presented on a crostini with sour cream, capers and chives 42.00

All listed prices are subject to a 12% sales tax and 18% service charge.

# APPETIZERS



Levy Restaurants

## CHEF TABLE APPETIZERS

### SHRIMP COCKTAIL PLATTER

Jumbo shrimp served with zesty horseradish cocktail sauce and fresh lemon wedges 90.00 per platter (30 pieces)

### DOMESTIC CHEESE TRAY

With an assortment of fresh seasonal fruit and flat breads 140.00 per display (Serves 40)

### CRISP VEGETABLE TRAY

Fresh vegetables served with buttermilk ranch dip 120.00 per display (Serves 40)

### SALSA SAMPLER

Salsa roja, salsa verde and smoky salsa fresca with crisp tortilla chips 64.00 per display (Serves 12)

### DIPS AND CRACKERS

Roasted garlic artichoke spread and spinach dip with flat bread crackers 70.00 per display (Serves 40)

### SEASONAL FRUIT TRAY

Fresh, sliced seasonal fruits with strawberry yogurt sauce 130.00 per display (Serves 40)

### OLD WORLD PIZZA

Cheese, pepperoni or sausage pizza served sliced on a chop block 34.00 per pizza (Serves 6-8)

### BRUSCHETTA SAMPLER

Tomato basil salad, Kalamata olive tapenade and roasted mushroom topping served with garlic crostini 100.00 per display (Serves 40)

### SOUTHWESTERN NACHO BAR

Crisp tortilla chips, zesty beef chili, cheddar cheese sauce, pico de gallo, jalapeños and sour cream 125.00 per display (Serves 40)

All listed prices are subject to a 12% sales tax and 18% service charge.

# SPECIALTY



Levy Restaurants

## SPECIALTY THEME CHEF TABLES

*Prices based upon a minimum of 35 guests*

*If a Chef attendant is requested then a 100 fee per Chef applies (for every 100 guests)*

### SANDWICH BASKET

Roast turkey and provolone on whole wheat with apricot chutney, roast beef and cheddar on a brioche bun with creamy horseradish, smoked ham and Swiss on rye with grainy honey mustard, tossed salad, potato salad, seasonal fruit, potato chips, accompaniments and chocolate chunk cookies 26.95

### THE CORNER DELI

Assortment of deli meats and cheeses including turkey, honey cured ham and roast beef with cheddar, American and Swiss cheeses. Bakery fresh breads, condiments, garden fresh vegetables with buttermilk ranch dip, BLT salad, potato chips, gourmet brownies and cookies 33.95

### ALL AMERICAN

All beef hot dogs served Chicago-style with onions, tomatoes and relish, char grilled hamburgers served with cheese, lettuce, tomato and your favorite condiments, buttermilk ranch potato salad, coleslaw, seasonal fruit, brownies and cookies 33.95

### BACKYARD BBQ

Pulled barbeque pork, smoked bone-in barbeque chicken, herb roasted red potatoes, coleslaw, cornbread, brownies and cookies 36.95

### TASTE OF TUSCANY

Chicken breast Marsala, rigatoni ala Norma, herb roasted seasonal vegetables, lemon rosemary roasted potatoes, Caesar salad, grilled baby artichokes, tomato basil salad with fresh mozzarella, fresh garlic bread sticks, gourmet dessert bars and brownies 37.95

### MARDI GRAS

Crab hush puppies, Andouille sausage jambalaya, blackened chicken and artichokes over Cajun rice, ratatouille, mixed green salad, country potato salad, Cajun coleslaw, biscuits, cornbread, honey butter, pecan pie and banana foster bread pudding 38.95

All listed prices are subject to a 12% sales tax and 18% service charge.

# BREAKS



*Levy Restaurants*

## **BREAKS**

### **SNACK ATTACK**

An assortment of great snacks including our snack mix, dry-roasted peanuts, mustard pretzels, honey-roasted peanuts and kettle-style potato chips 52.50 (Serves 10 guests)

**HONEY ROASTED PEANUTS** 33.50 (Serves 10)

**FRESHLY POPPED POPCORN** 25.00 (Serves 10)

### **COOKIE SAMPLER**

An assortment of gourmet cookies 26.00 per tray (Serves 10)

### **GOURMET DESSERT BAR ASSORTMENT**

A combination of our dessert bars 38.00 per tray (Serves 10)

**COFFEE SERVICE** 26.00 per gallon (Serves 10-15)

All listed prices are subject to a 12% sales tax and 18% service charge.



# BEVERAGES

Levy Restaurants

## WHITE WINE

### BUBBLY

DOM PÉRIGNON, EPERNAY, FRANCE 250.00

CHANDON BLANC DE NOIRS, CARNEROS 45.00

KORBEL BRUT, CALIFORNIA 34.00

### LIGHT AND CRISP

KUNDE SAUVIGNON BLANC, SONOMA 39.00

LITTLE BLACK DRESS PINOT GRIGIO,  
CALIFORNIA 34.00

RUFFINO 'LUMINA' PINOT GRIGIO, ITALY 32.00

### CREAMY AND ELEGANT

SONOMA-CUTRER 'RUSSIAN RIVER RANCHES'  
CHARDONNAY, SONOMA 45.00

CHALONE 'ESTATE' CHARDONNAY,  
MONTEREY COUNTY 55.00

KENDALL-JACKSON 'SPECIAL SELECT'  
CHARDONNAY, CALIFORNIA 36.00

NAPA CELLARS CHARDONNAY, NAPA 49.00

FLEMING JENKINS CHARDONNAY,  
JENKINS VINEYARD, SANTA CRUZ MTN. 62.00

### SWEET AND SMOOTH

BERINGER WHITE ZINFANDEL, CALIFORNIA 25.00

WENTE RIVER BANK RIESLING, MONTEREY 31.00

Prices are subject to change.



# BEVERAGES

Levy Restaurants

## RED WINE

### RIPE AND RICH

FLEMING JENKINS VICTORIES ROSÉ,  
N. CALIFORNIA 35.00

RUTHERFORD HILL MERLOT, NAPA 65.00

COPPOLA 'DIAMOND SERIES' MERLOT,  
CALIFORNIA 40.00

RODNEY STRONG 'RUSSIAN RIVER' PINOT NOIR,  
SONOMA 44.00

FLEMING JENKINS SYRAH, MADDEN RANCH,  
LIVERMORE VALLEY 65.00

### SPICY AND SASSY

JACOB'S CREEK 'RESERVE' SHIRAZ, AUSTRALIA 35.00

BONTERRA ZINFANDEL, MENDOCINO  
COUNTY 35.00

### BIG AND BOLD

PROVENANCE CABERNET SAUVIGNON, NAPA 88.00

COLUMBIA CREST 'GRAND ESTATES'  
CABERNET SAUVIGNON, COLUMBIA VALLEY,  
WASHINGTON 44.00

B.R. COHN 'SILVER LABEL' CABERNET SAUVIGNON,  
SONOMA 55.00

Wine list and prices are subject to change.



# BEVERAGES

Levy Restaurants

## BAR SELECTIONS

### HOSTED DELUXE BAR

#### COCKTAILS 12.00

Featuring Ketel One, Bombay Sapphire, J. Walker Black, Bacardi, Crown Royal, Sauza Gold, Martini & Rossi Dry and Sweet Vermouth

#### WINE 10.00

Napa Cellars Chardonnay, Columbia Crest 'Grand Estates' Cabernet Sauvignon, Coppola 'Diamond Series' Merlot, Wente River Bank Riesling

#### IMPORTED BEER 4.50

#### DOMESTIC BEER 4.00

#### BOTTLED WATER 3.00

#### SOFT DRINK 2.50

#### JUICE 2.50

### HOSTED PREMIUM BAR

#### COCKTAILS 11.00

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam Black, Canadian Club, Jose Cuervo Gold, Cruzan, Martini & Rossi Dry and Sweet Vermouth

#### WINE 9.00

Woodbridge by Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

#### IMPORTED BEER 4.50

#### DOMESTIC BEER 4.00

#### BOTTLED WATER 3.00

#### SOFT DRINK 2.50

#### JUICE 2.50

100.00 per bartender for four hours of service.  
Please add 18% service charge and 12% sales taxes to all bars,  
unless otherwise noted.

Bar lists and prices are subject to change.



# BEVERAGES

*Levy Restaurants*

## CASH BAR

- DELUXE COCKTAIL 12.00
- PREMIUM COCKTAIL 11.00
- IMPORTED BEER 4.50
- DOMESTIC BEER 4.00
- BOTTLED WATER 3.00
- SOFT DRINK 2.50
- JUICE 2.50

100.00 per bartender for four hours of service.  
Please add 18% service charge and 12% sales taxes to all bars,  
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# BEVERAGES

*Levy Restaurants*

## PACKAGE BARS

*Package bars are available for Plated or Chef's Table functions only.*

	TWO HOUR PACKAGE	THREE HOUR PACKAGE	FOUR HOUR PACKAGE
DELUXE BRANDS	20.00	27.00	32.00
PREMIUM BRANDS	17.00	25.00	30.00
BEER AND WINE	12.00	18.00	21.00
NON-ALCOHOLIC	5.00	7.00	9.00

*(1.00 additional per hour after four hours)*

100.00 per bartender for four hours of service.  
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unless otherwise noted.

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