

Invite Levy

To cater your next event



A signature of Levy Restaurants

Catering Menu

Invite **Levy**

BREAKFAST

Breakfast	B1	Latin Barbacoa
Breakfast Tables	B2	Latin Bienvenido
Breakfast Table Enhancements	B3	Steakhouse Classic
Plated Breakfasts	B4	Steakhouse Royale
Plated Breakfast Enhancements	B4	Asian Sizzle
Beverage Enhancements	B4	Asian Celebration

BRUNCH

Signature Brunch	BR1
Gourmet Salads	BR1

LUNCH

Lunch Chef's Tables	L1
Carvery Bar	L1
Pressed Sandwich Bar	L1
Macaroni and Cheese Bar	L1
Mediterranean	L2
Grilled Cheese Sandwich Bar	L2
Chopchop Salad Table	L3
Lighter Side of Levy	L3
Soup, Salad, Sandwich	L4
Plated Lunch	L5
Plated Soup, Salad, Sandwich	L8
Build Your Own Box Lunch	L9

DINNER

Dinner Chef's Table	D1
Mangia Mangia	D1
Tuscany	D1
Southern-style Barbecue	D2
Backyard Barbecue	D2

Farm to Fork Table
Organic Farm Stand
Catch
Dessert Tables
Plated Dinners

BREAKS

Break Menus	BK1
Country Kitchen Break	BK1
Latin Break	BK1
Take Me Out to the Ballgame	BK1
Energy Break	BK1
The Cheese Board	BK1
Dessert Breaks	BK2
Cool Shakes and Floats	BK2
Apple Fondue	BK2
Cookies and Cold Milk	BK2
Levy Restaurants Signature Breaks	BK3
Minibites	BK3
Tini Paninis	BK3
Gourmet Pretzel Table	BK3

RECEPTION

Passed Hors d'oeuvres	R1
Reception Station	R3
Cold Hors d'oeuvres	R3
Hot Hors d'oeuvres	R4
The Carving Board	R5
Table Enhancements	R5

BEVERAGES

White Wine	BV1
Bubbly	BV1
Light and Crisp	BV1
Creamy and Elegant	BV1
Sweet and Smooth	BV1
Red Wine	BV2
Ripe and Rich	BV2
Spicy and Sassy	BV2
Big and Bold	BV2
Bar Selections	BV3
Hosted Premium Bar	BV3
Hosted Deluxe Bar	BV3
Cash Bar	BV4
Additional Beverage Services	BV4
Package Bars	BV5

Breakfast Menu



Invite **Levy**

BREAKFAST

Traditional Continental

Fresh-baked muffin tops, Danish pastries, cinnamon rolls, petite flaky croissants, bagels with flavored cream cheeses, mini breakfast breads with whipped butter and fruit preserves.

Ultimate Continental

A selection of whole and sliced fresh fruit, in-season berries, assorted muffins, bagels and flavored cream cheeses, cinnamon rolls, Danish pastries and scones, dry cereals with whole and skim milk and flavored yogurt.

The Lighter Side of Levy

Fresh fruit bar with an array of toppings, flavored yogurts, granola, dried fruits and nuts. Freshly squeezed citrus juices, whole grain bagels, bran and low fat blueberry muffins with low fat cream cheese and an oatmeal bar including raisins, brown sugar and dried fruits.

Fruit and Bagel Bar

Assorted chilled juices, fresh seasonal sliced and whole fruit display. Freshly baked assortment of bagels: plain, onion, sesame and cinnamon raisin with flavored cream cheeses, whipped butter and fruit preserves.

BREAKFAST BEVERAGES

Fresh-brewed coffees and teas and a selection of assorted fresh-squeezed juices.

Breakfast Menu



Invite **Levy**

BREAKFAST TABLES

All breakfast tables are served with fresh-squeezed juices, coffee, decaffeinated coffee and assorted hot teas.

Country Breakfast Table

Seasonal fresh fruits, farm fresh scrambled eggs, crisp Applewood-smoked bacon, breakfast sausages, skillet hash browns and French toast casserole. Served with warm maple syrup, fresh fruit and whipped butter.

Energize with the Lighter Side of Levy

Seasonal fresh fruit display, cold cereals with whole and skim milk, fat free yogurt parfaits, bakery fresh bran and low-fat blueberry muffins and sliced breakfast breads. Fluffy scrambled Eggbeaters®, turkey sausage links and oven-roasted plum tomatoes. Served with whipped butter and fruit preserves.

Ultimate Breakfast Table

Fresh seasonal fruit, fresh-baked egg strata with spinach and provolone, French toast casserole, cheese blintzes, skillet hash browns, chef-carved country ham, Applewood-smoked bacon, breakfast sausages and skillet corned beef hash. Sliced smoked salmon display with whole and low fat cream cheese, diced red onions, diced tomatoes, chopped egg, cucumbers, capers and lemon wedges. Assorted fresh-baked muffins, breakfast pastries, artisan bread and bagels served with whipped butter and fruit preserves.

Breakfast Hash

All breakfast hash is served with poached eggs.

Los Cabos hash with free range chicken, diced tomatoes, sweet onions, roasted potatoes, jalapeño peppers and sharp Cheddar cheese.

Slow smoked brisket hash with pulled smoked brisket, caramelized onions, roasted potatoes and fresh summer herbs.

Smoked salmon and sweet potato hash with dill mouseline.

Breakfast Menu



Invite **Levy**

BREAKFAST TABLE ENHANCEMENTS

Omelets

An array of fresh vegetables including peppers, onions, tomatoes, spinach and mushrooms, assorted meats including ham, bacon and sausage and assorted cheeses prepared by a uniformed chef.

Hot Iron Waffles

Blueberry, banana or chocolate chip waffles made by a uniformed chef served with warm maple syrup, whipped butter and Chantilly cream.

Chef-prepared Griddled Pancakes

Blueberry, banana, chocolate chip and buttermilk pancakes prepared by a uniformed chef served with warm maple syrup and whipped butter.

Breakfast Sandwich

English muffin with scrambled egg, Applewood-smoked bacon and Cheddar cheese or buttermilk biscuit topped with scrambled egg, breakfast sausage and Cheddar cheese.

Breakfast Quesadillas

Scrambled eggs, chorizo, cilantro and Chihuahua cheese with salsa fresca on the side.

Breakfast Burrito

Soft tortilla filled with scrambled eggs, pico de gallo, sausage and Chihuahua cheese.

French Toast

New Orleans French toast with Granny Smith green apple-pecan praline.

Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches.

Bananas Foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar.

Breakfast Menu



Invite **Levy**

PLATED BREAKFASTS

All of the following are served with assorted breakfast pastries, butter, preserves, freshly brewed coffee, decaffeinated coffee, tea, and choice of fresh-squeezed fruit juices.

Sunrise

Farm fresh eggs scrambled with two strips of Applewood-smoked bacon, breakfast sausage and skillet hash browns.

Healthy Start

Scrambled Eggbeaters®, oven-roasted Roma tomato, turkey sausage and skillet vegetable hash with fresh seasonal fruit.

Steak and Eggs

A three egg omelet loaded with longhorn cheese served with a grilled New York strip steak, herb-roasted Roma tomato and skillet hash browns.

Seven Layer Egg Torta

Eggs layered with herbed potatoes, onions, mushrooms, Italian sausage and provolone cheese.

PLATED BREAKFAST ENHANCEMENTS

Eggs Benedict

Two poached eggs on Canadian bacon and English muffins then topped with hollandaise with a fresh fruit garnish.

Smoked Salmon Benedict

Two poached eggs on sliced smoked salmon and toasted brioche topped with hollandaise and chives.

Honey Crunch French Toast

Thick slices of cinnamon raisin bread dipped in a vanilla egg batter and coated in honey and Corn Flakes® and griddled to golden brown. Served with pure maple syrup.

French Toast à la Brasserie

Slices of French baguettes filled with orange marmalade and sweet cream cheese dipped in an orange cinnamon batter and griddled to a golden brown. Served with raspberry syrup and Vermont maple syrup.

BEVERAGE ENHANCEMENTS

Smoothie Blends

Banana strawberry, melon, blueberry and mixed berry smoothies prepared to order with additional protein powders, wheat germ and natural honeys available.

Executive Beverages

Gourmet coffees, decaffeinated coffee, Forte Teas, flavored syrups, rock candy stir sticks, shaved chocolate, whipped cream, assorted sweeteners, raw sugar, fresh-squeezed fruit juices, bottled water and assorted soft drinks.

Brunch Menu



Invite **Levy**

SIGNATURE BRUNCH

All of the following are served with freshly brewed coffee, decaffeinated coffee, tea and choice of fresh-squeezed fruit juices.

Chef-carved Sirloin of Beef

Served with a classic horseradish sauce, mushroom demi-glace and au jus.

Applewood-smoked Breast of Turkey

With sweet apple butter and cranberry apricot chutney.

Pan-roasted Honey-Thyme Chicken

Accompanied by grilled vegetables.

Classic Eggs Benedict

With Canadian bacon and hollandaise sauce.

Vermont White Cheddar

Au Gratin Potatoes

Served with tasso ham and chives.

Applewood-smoked Bacon and Country Sausage

Chef-prepared Omelets

Bacon, asparagus, tomatoes, ham, spinach, onions, peppers, mushrooms and assorted cheeses.

Italian Egg Strata

Spinach, tomatoes, fresh basil and provolone cheese.

Buttermilk Pancake Station

Assorted berries, whipped cream, candied walnuts, maple syrup and strawberry sauce.

Pastry Table

Assorted breakfast pastries, dessert bars, cheesecakes, cookies, brownies, chocolate banana bread pudding and warm mixed berry cobbler.

GOURMET SALADS

Spiced Red and Golden Sugar Beets with Mint Dressing

Multi-grain Salad with Sun-dried Fruits and Orange Cinnamon Dressing

Dilled Cucumbers and Vidalia Onions

Baby Spinach with Apples, Pears, Walnuts, Goat Cheese and Plum Vinaigrette

Classic Caesar with Garlic Croutons

Seasonal Fresh Fruit

BR1

Lunch Menu



Invite **Levy**

LUNCH CHEF'S TABLES

CARVERY BAR

Choice meats are rotisserie-roasted and carved to order on hand-crafted artisan rolls and breads.

Spit-roasted Breast of Turkey

Peppercorn-crusted Roast Sirloin of Beef

Goucho-roasted Pork Shoulder

Cheeses

Aged Cheddar, Swiss, Gouda and Manchego.

Toppings

Roasted garlic aioli, Dijonnaise®, crushed olive tapenade, chimichurri sauce, herb mayonnaise and red onion marmalade.

CARVERY SIDES

Kettle-style Potato Chips

Oven-roasted Vegetable Salad

Marinated Tomato and Red Onion Salad with a Red Wine Vinaigrette

Arugula, Fennel, Red Onion and Goat Cheese Salad With a Sun-dried Tomato Vinaigrette

American Potato Salad

Crisp Coleslaw

PRESSED SANDWICH BAR

Caprese Press

Topped with Roma tomatoes, fresh mozzarella and chopped basil.

Prosciutto and Roasted Pepper with Provolone Veduri

Goat Cheese, Grilled Eggplant, Charred Red Onion and Olivetta

Grilled Breast of Chicken

Served with provolone and tomato-basil concasse.

ACCOMPANIMENTS

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Cavatappi Pasta Salad

With tomatoes, mozzarella, toasted pine nuts and a basil pesto vinaigrette.

Seasonal Fresh Fruit

Homemade Potato Chips

MACARONI AND CHEESE BAR

Choice of cavatappi or penne pasta tossed in a sharp Cheddar and American cheese sauce, topped with toasted bread crumbs and your choice of fresh ingredients.

FRESH INGREDIENTS

Pulled Chicken

Crisp Bacon

Oven-dried Tomatoes

Roasted Garlic

Broccoli Florets

Asparagus

Mushrooms

Caramelized Onions

Lunch Menu



Invite **Levy**

LUNCH CHEF'S TABLES

MEDITERRANEAN

Oregano Chicken

Roasted chicken marinated in oregano, lemon and garlic.

Chicken Gyros and Traditional Gyros

Presented on sizzle platters with tzatziki sauce, vine ripe tomatoes, sweet onion and fresh lemon.

Lemon Roasted Potato Wedges

Greek Salad

Crisp Romaine, tomato, red onions, kalamata olives and feta cheese in a zesty red wine vinaigrette.

Tabbouleh

Cracked wheat, celery, mint, parsley, cucumber, tomatoes and fresh lemon juice.

Dips and Spreads

Hummus, eggplant and white bean and basil served with flat breads, pitas and vegetables.

Falafel

Pureed chick peas breaded with seasoned bread crumbs and pan fried.

GRILLED CHEESE SANDWICH BAR

Create your own specialty grilled cheese sandwiches or try one of our tempting selections that include:

Granny Smith Apples, Sharp Cheddar Cheese and Applewood Smoked Bacon on Pumpernickel Bread

Fresh Buffalo Mozzarella, Basil, Monterey Jack Cheese and Vine Ripe Tomatoes on Sunflower Nine-grain Bread

Texas Toast and American Cheese

Fresh ingredients are on hand to allow you to create your own grilled cheese favorites with the assistance of our chefs.

Select a savory soup of your choice from our specialty soup selection:

Tomato and Basil

Split Pea

Chicken and Rice

Barley and Mushroom

White Bean

Cheddar and Ale

NIMAN RANCH SAUSAGE SAMPLER

Featuring apple Gouda, chipotle Cheddar and spicy Italian sausages served with fresh rolls and all the traditional condiments.

Lunch Menu



Invite **Levy**

CHOPCHOP SALAD TABLE

Chef-prepared Grilled Meats

Choose from an array of sumptuous ingredients including grilled chicken, grilled turkey or grilled steak.

Chopped Fresh Ingredients

Tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, romaine, feta cheese, Cheddar, olives and avocados.

Signature Dressings

Select from creamy blue cheese, red wine vinaigrette and buttermilk ranch dressing.

ACCOMPANIMENTS

Fresh-baked flat breads

LIGHTER SIDE OF LEVY

A healthful spa-style menu featuring low fat preparations and a healthy dose of “good for you” ingredients.

Chef-carved Herb-roasted Breast of Turkey

With dried cranberry chutney and apricot conserve.

Pan-seared Wild Salmon

ACCOMPANIMENTS

Braised Spinach and Tomato Concasse

Steamed Broccoli with Toasted Garlic and Chilies

Whole Grain Flat Breads

Chef-prepared Chopped Salad

Featuring in-season vegetables and low fat vinaigrettes. Tossed by a uniformed chef.

Moroccan Couscous Salad

With cumin vinaigrette.

Tabbouleh Salad

With mint, parsley, tomatoes and cucumbers.

Radicchio, Arugula and Frisée Salad

Topped with ricotta salata and pomegranate vinaigrette.

Lunch Menu



Invite **Levy**

SOUP, SALAD, SANDWICH

CHOOSE TWO SOUPS

Blistered Corn Soup

With chilled chive cream.

Butternut Squash Bisque

With nutmeg cream.

Tomato Basil Soup

Topped with Parmesan croutons and basil oil.

New England Clam Chowder

Wild Mushroom Soup

With roasted garlic cream and tomato confit.

CHOOSE THREE SALADS

Iceberg Wedge

With grape tomatoes, red onions, blue cheese, crisp bacon, and creamy blue cheese dressing.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Field Greens

With grape tomatoes, red onion, cucumber and aged balsamic vinaigrette.

Southern Salad

Baby field greens, fresh strawberries and blackberries, spiced pecans and blue cheese with a herbed white balsamic vinaigrette.

Limestone Bibb Lettuce Salad

With aged goat cheese, poached pears, grape tomatoes, walnuts and lemon Chardonnay dressing.

CHOOSE TWO SANDWICHES

Tuscan-style Sirloin on Focaccia

With caramelized onion jam, tomatoes and provolone.

Chicken Pesto on Ciabatta

Topped with basil aioli, tomatoes, spinach and mozzarella.

Turkey BLT

Smoked turkey, bacon, lettuce, tomatoes and herb aioli on a wheat baguette.

Braised Short Rib Sandwich

With horseradish sauce, arugula and red onions on a ciabatta roll.

Barbecue Pulled Pork Sandwich

With coleslaw and Cheddar cheese on an onion roll.

Grilled Vegetable Wrap

In-season grilled vegetables with Boursin cheese in a spinach wrap.

Lunch Menu



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PLATED LUNCH

APPETIZERS

Shrimp Cocktail

With classic cocktail sauce, horseradish and fresh lemon.

Jumbo Lump Crab Cake

Served with jicama slaw and lemon aioli.

Sesame-seared Tuna

Accompanied by seaweed salad, wasabi crème fraîche and spicy wonton crisps.

Goat Cheese Crostini

Accompanied by mixed field greens in a honey curry vinaigrette.

Jerk Chicken Shots

Sugar cane skewer chicken with a cool riata sauce.

Antipasti

Bocconcini in pesto with roasted sweet bell peppers and Parmesan frico.

SOUPS

Blistered Corn Soup

With chilled chive cream.

Butternut Squash Bisque

Topped with nutmeg cream.

Tomato Basil Soup

With basil oil.

Clam Chowder

Yellow Tomato Gazpacho

Topped with croutons and cilantro oil.

Wild Mushroom Soup

With roasted garlic cream and tomato confit.

Lobster Bisque

With sherry cream and chives.

SALADS

Iceberg Wedge

With grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Field Greens

Tossed with grape tomatoes, sliced red onion and cucumber and served with an aged balsamic vinaigrette.

Southern Salad

Baby field greens with fresh strawberries and blackberries tossed with spiced pecans, blue cheese and herbed white balsamic vinaigrette.

Limestone Bibb Lettuce Salad

With aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette.

Asian Pear and Frisée Salad

Tossed in a honey ginger vinaigrette.

Caprese Salad

Mozzarella, vine-ripened tomatoes, fresh basil and baby frisée with pesto vinaigrette.

Arugula, Fennel and Endive Salad

With goat cheese in a citrus vinaigrette.

Spinach and Apple Salad

Topped with toasted walnuts, Gala apples, Chèvre cheese and red onions with a cider vinaigrette.

Lunch Menu



Invite **Levy**

ENTRÉES

CHICKEN

Honey-Thyme Breast of Chicken

Served with grilled in-season vegetables and roasted red bliss potatoes.

Herb-roasted Bistro-style Chicken

Accompanied by Provençal green beans and roasted Yukon gold potatoes.

Lemon Garlic Breast of Chicken

Served with vesuvio-style wedge cut potatoes and broccoli rabe.

Chicken Marsala

Wild mushrooms and shallots in a classic Marsala sauce with roasted red potatoes and Chef's seasonal vegetables.

Rosemary Garlic Roasted Free-range Chicken

With artichokes, wild mushrooms, asparagus and natural jus.

Southern Grilled Breast of Chicken

Applewood-smoked and grilled with tasso Cheddar grits, grilled zucchini and yellow squash.

Honey Dijon Mustard Chicken

Served with wild harvest rice and Chef's seasonal vegetables.

Blackened Chicken

Accompanied by andouille rice with tasso and Vidalia onions and roasted Yukon gold potatoes.

STEAK

Roast Tenderloin of Beef

Served with three cheese au gratin potatoes, red onion marmalade, rosemary garlic demi-glace and Chef's seasonal vegetables.

Cabernet-grilled New York Strip

With garlic Parmesan whipped potatoes and grilled asparagus.

Filet Mignon

Served with a steak house baked potato and wild mushrooms.

Braised Short Ribs

Accompanied by wild mushroom ragout and creamy Parmesan polenta.

Herb-roasted Rack of Lamb

With grilled vegetable ratatouille, rustic mashed potatoes and natural jus.

Smoked and Grilled Pork Chop

With a cider mustard glaze accompanied by braised red cabbage and whipped sweet potatoes.

SEAFOOD

Skewered Sugar Cane Shrimp

With sofrito sauce, saffron rice, smothered calabaza, yucca, green beans and black beans.

Sweet Chili Glazed Salmon

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas.

Pan-roasted Halibut

With lemon, capers, tomatoes and roasted shallots.

Seared Scallops

With Midwestern corn sauce and tomato and leek confit.

Grilled Salmon

Herb-marinated and grilled with roasted leeks, basil orzo pasta and seasonal vegetables.

Lunch Menu



Invite **Levy**

VEGETABLE

Wild Mushroom and Spinach Strudel

Phyllo-wrapped with wild mushrooms and spinach.

Eggplant Parmesan

Grilled eggplant with tomato basil sauce, provolone and mozzarella.

Falafel Plate

Tomato and red onion salad with riata sauce.

DESSERTS

Blueberry Cobbler

Topped with vanilla bean ice cream.

Cheesecake

With strawberry compote.

Chocolate Paradis'

A Levy Restaurants signature cake with warm caramel sauce.

Six Layer Carrot Cake

Always a fan favorite — with sweet cream cheese frosting, pecans and toasted coconut.

Chocolate Banana Bread Pudding

With crème anglaise.

Lemon Angel Food Cake

With mixed berry compote.

Lunch Menu



Invite **Levy**

PLATED SOUP, SALAD, SANDWICH

Choose from our selection of fresh-made soups, salads and sandwiches served together for a great combination. Choose one of each.

SOUPS

Blistered Corn Soup

Served with chilled chive cream.

Butternut Squash Bisque

With nutmeg cream.

Tomato Basil Soup

Topped with basil oil.

New England Clam Chowder

Yellow Tomato Gazpacho

Topped with croutons and cilantro oil.

Wild Mushroom Soup

With roasted garlic cream and tomato confit.

Lobster Bisque

With sherry cream and chives.

SALADS

Iceberg Wedge

With grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Field greens

Topped with grape tomatoes, sliced red onion and cucumber and served with aged balsamic vinaigrette.

Southern Salad

Baby field greens with fresh strawberries and blackberries tossed with spiced pecans, blue cheese and herbed white balsamic vinaigrette.

Limestone Bibb Lettuce Salad

With aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette.

Asian Pear and Frisée Salad

With a honey ginger vinaigrette.

Caprese Salad

Mozzarella, vine-ripened tomatoes, fresh basil and baby frisée with a pesto vinaigrette.

Arugula, Fennel and Endive Salad

With goat cheese and a citrus vinaigrette.

Spinach and Apple Salad

Topped with toasted walnuts, Gala apples, Chèvre cheese and red onions with cider vinaigrette.

SANDWICHES

Grilled Pesto Chicken on Ciabatta

Topped with braised spinach, tomatoes and provolone cheese.

Wild Mushroom and Brie Panini

Italian harvest bread and Boursin cheese.

Southwestern Chipotle Grilled Steak Sandwich

Onion egg roll topped with romaine, manchego and cilantro aioli.

Chicken Caesar Sandwich

Garlic grilled chicken with romaine and Parmesan on a toasted brioche.

Smoked Turkey BLT

On whole grain wheat with herb aioli.

Griddled Ham and Swiss

With mustard butter on a toasted pretzel roll.

Pear, Apple and Humbolt Fog Cheese Panini

Topped with caramelized onion jam on sourdough bread.

L8

Lunch Menu



Invite **Levy**

BUILD YOUR OWN BOX LUNCH

Guests can build their own lunches to go from a selection of three sandwiches, two salads, four sides and dessert options. All lunches come with warm cookies and fresh seasonal whole fruit, iced teas, soda and water. Utensils and paper bag provided or ask about other more creative options.

SANDWICHES

Sirloin, Roasted Tomatoes, Sweet Onion Jam and Boursin Cheese on Focaccia

Grilled Chicken, Sautéed Spinach, Roasted Spinach Herb Aioli and Provolone Cheese on Focaccia

Grilled Vegetables, Chèvre Spread on Ciabatta

Smoked Turkey, Tomato, Onion and Cheddar Cheese on Whole Wheat Baguette

Ham and Swiss on Pretzel Bread

SALADS

Dill Potato Salad

Pommery and Bacon Potato Salad

Southern Coleslaw

Creamy Coleslaw

Pasta Salad

Artichoke Salad

Caprese Salad

SIDES

Marinated Olives

Chips

Parmesan Dip

Salsa Roja

DESSERT ENHANCEMENTS

Bars and Brownies

Fresh Fruit

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

MANGIA MANGIA

ENTRÉES

Garlic-roasted Chicken

With rosemary, garlic and lemon jus accompanied by Parmesan roasted potatoes.

Porchetta

Herb-roasted pork loin served with creamy polenta and roasted squash.

PASTA

Linguine Gamberi fra Diavolo (Spicy Shrimp Pasta)

Linguine arrabiatta, a spicy tomato garlic sauce with pancetta and basil.

ANTIPASTI

Italian Chopped Salad

Grilled chicken, bacon, romaine, radicchio, tomatoes, red onions, ditalini and Gorgonzola in a honey mustard vinaigrette.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Arugula, Fennel and Endive Salad

With goat cheese in a citrus vinaigrette.

Marinated Olives with Garlic, Lemon and Chiles

Grilled Artichokes

Caprese Salad

Tomatoes, basil, mozzarella and pesto oil.

Cannellini Beans, Tomatoes, Basil and Mozzarella

TUSCANY

ENTRÉES

Tagliatta

Chef-carved grilled sirloin with rosemary, garlic, lemon and cracked pepper.

Pan-seared Wild Salmon

With lemon oil, braised spinach and artichokes.

PASTA

Farfalle with Scallops, Asparagus, Tomatoes and Pancetta

With pesto cream.

Rigatoni alla Vodka

With tomato cream sauce.

ANTIPASTI

Frisée, Fennel and Endive Salad

With a creamy Gorgonzola dressing.

Insalata Misti

Field greens, tomatoes, red onions and cucumbers in a balsamic vinaigrette.

Arugula, Spinach and Beet Salad

With pickled red onions and a red wine vinaigrette.

Roasted Sweet Bell Peppers

With anchovy dressing.

Bocconcini con Pesto

Roasted Wild Mushrooms

With goat cheese, roasted carrots, mint, parsley and extra virgin olive oil.

Italian Cheeses

Taleggio, Bel Paese, Gorgonzola and mozzarella di bufala accompanied by flat bread.

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

SOUTHERN-STYLE BARBECUE

ENTRÉES

12-hour Smoked Beef Brisket

With barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces.

Smoked Breast of Turkey

Served with cranberry-apricot chutney and country giblet gravy.

ACCOMPANIMENTS

White Cheddar Au Gratin Potatoes

Crispy Corn Fritters

With cayenne citrus mayonnaise.

Hoppin' John

Black-eyed peas smothered with spicy sausage and vegetables.

SALADS AND SIDES

Pickled Cucumbers and Vidalia Onions

Grilled Asparagus and Smithfield Ham

With caramelized shallot vinaigrette.

Tomatoes, red onions and Maytag blue cheese

Country Coleslaw

Homemade Cornbread with Maple Butter

BACKYARD BARBECUE

ENTRÉES

Barbecue Spiced Rack of Pork

With three barbecue sauces: Kansas City-style, Memphis-style and Carolina-style.

Applewood-smoked Turkey Breast

With cranberry-apricot chutney and bourbon barbecue sauce.

ACCOMPANIMENTS

Sharp Cheddar Grits with Scallions and Tasso

Fire-charred Corn on the Cob

With barbecue spice butter.

Mustard Baked Beans

Parker House Pull Apart Rolls

With sweet honey butter.

Cheddar Scallion Biscuits

With red pepper jam.

SALADS AND SIDES

American Potato Salad

Potatoes, eggs, Vidalia onions, pimento and sweet relish.

Southern Salad

Bacon, ham, red onion and arugula with honey mustard dressing.

Classic Southern Slaw

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

LATIN BARBACOA

A Latin inspired carvery featuring chef-prepared meats and seafood over a char-grill accompanied by warm flour tortillas.

ENTRÉES

Grilled Red Chile Turkey

Served with jalapeño cilantro salsa and avocado crema.

Carved Ancho-grilled Sirloin

With ancho chili pepper relish and lime crema.

Fire-grilled Mahi Mahi

With pico de gallo.

ACCOMPANIMENTS

Charro Baked Beans

Chorizo Potatoes

With queso fresco and chili-lime crema.

Achiote-roasted Vegetables

SALADS

Black Bean and Corn Salad

With chipotle vinaigrette.

Jicama Slaw

With cilantro lime vinaigrette.

Crispy Tortilla Salad

With honey chipotle dressing.

LATIN BIENVENIDO

ENTRÉES

Carne Asada

Sizzling sirloin with charred onions and salsa ranchero.

Pescado Veracruz

Pan-seared snapper simmered in a spicy tomato sauce with onions, peppers and garlic.

Chili Rellenos Ahogados

Roasted poblano peppers stuffed with queso fresco.

ACCOMPANIMENTS

Mushroom and Spinach Quesadillas

With fire-roasted tomato and chili salsa.

Papas Jalisco

Red potatoes baked with chorizo sausage and Chihuahua cheese.

SALADS

Ceviche Insalada

Marinated scallops and calamari in fresh lime with cilantro and jalapeños.

Grilled Chicken Posole Salad

Field greens with grilled corn, hominy, vegetables and chili-lime vinaigrette.

Fire-roasted Root Vegetable

With ancho honey dressing.

Salsa Bar

Salsa fresca, tomatillo and pico de gallo accompanied by crispy tortillas.

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

STEAKHOUSE CLASSIC

ENTRÉES

Char-fired Peppered Strip Loin

With horseradish sauce, homemade steak sauce and wild mushroom jus.

Roasted Garlic Braised Chicken

Served with whipped potatoes and red wine glaze.

Grilled Salmon

With braised spinach and leek confit.

ACCOMPANIMENTS

Sweet Potato and Yukon Gold Potato Hash

Sautéed Green Beans with Tomatoes

Grilled Peppers with Fresh Herbs

Grilled Asparagus

With lemon aioli.

Red Wine Braised Wild Mushrooms and Shallots

Artisan Rolls and Flavored Butters

SALADS AND SIDES

Field Greens

Tossed with grape tomatoes, sliced red onion and cucumber. Served with an aged balsamic vinaigrette.

Iceberg Wedge

With blue cheese, red onions, tomatoes and creamy blue cheese dressing.

Tomato and Onion Salad

With red wine vinaigrette.

STEAKHOUSE ROYALE

ENTRÉES

Carved Porterhouse Steak

Including our steakhouse sauce bar featuring: horseradish cream, caramelized onion jam, béarnaise, wild mushroom demi glace and smoked tomato chutney.

Shrimp a la Plancha

With basil garlic butter and tomato confit.

Herb-roasted Chicken

With rosemary aioli and dried cherry chutney.

ACCOMPANIMENTS

Mashed Potato Bar

With various toppings including Parmesan, garlic, bacon, Cheddar and chives with crème fraîche.

Classic Creamed Spinach

With crisp pancetta and Parmesan cheese.

Artisan Rolls and Flavored Butters

SALADS AND SIDES

Chopped Tomato and Onion Salad

With blue cheese vinaigrette.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing.

Arugula, Fennel and Endive Salad

With goat cheese in a citrus vinaigrette.

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

ASIAN SIZZLE

ENTRÉES

Kung Pao Noodles

Stir-fried udon noodles in a garlic sauce with cilantro, chicken, chiles and peanuts.

Wok-seared Shrimp

Ginger soy glazed and served with jasmine rice.

Szechwan Beef Satay

Spicy beef skewers with spicy chili glaze and peanut dipping sauce.

Dim Sum

Pork pot stickers, hargow and shumai with spicy Asian chili sauce and sweet soy.

SALADS

Peking Duck Salad

Shredded Peking duck tossed with tatsoi and bok choy in hoisin dressing.

Chinois Salad

Mixed greens with crisp wontons and spicy ginger dressing.

Glass Noodle Salad

Julienne vegetables, glass noodles and toasted sesame seed dressing.

ASIAN CELEBRATION

ENTRÉES

Braised Short Ribs with Noodles

Beef short ribs wok-seared with a ginger-soy sauce reduction and udon noodles.

Wok-fried Shrimp with Ginger and Lemon Grass

Gulf shrimp, lightly fried with ginger, chili paste and fermented black beans.

Chinese Barbecued Spareribs

Served with hot mustard sauce, sweet and sour sauce and hoisin glaze.

Dim Sum

Pork pot stickers, hargow and shumai with spicy Asian chili sauce and sweet soy.

SALADS

Thai Calamari Salad

Tatsoi, pickled red onion, carrot, cilantro and cucumbers in a Thai basil vinaigrette.

Long Bean Salad with Chinese Cucumber and Tofu

Tossed with chinois vinaigrette.

Vietnamese Noodle Salad

With char sui pork and nuoc cham dressing.

Dinner Menu



Invite **Levy**

FARM TO FORK

From produce to poultry, choosing selections from the Farm to Fork menu guarantees that it's fresh, organic, local, responsibly grown and good for you. It's about fresh, singular goodness.

ORGANIC FARM STAND

Berkridge Roast Rack of Pork

With a balsamic Dijon glaze.

Fieldale Farms Amish Chicken

Accompanied by toasted couscous with dried fruits and natural jus.

Cannellini Bean and Chorizo Cassoulet

With organic vegetables and fresh thyme.

Smashed Yams with Wildflower Honey

With yam fries and cinnamon butter.

Field Green Salad

With a white balsamic vinaigrette.

Roasted Golden Beet Salad

With ricotta salata.

Cracked Wheat Salad

With mint, parsley, tomatoes and cucumbers.

Black Beluga Lentil and Carrot Salad

With vanilla molasses dressing.

Barley Citrus Corn Salad

With tarragon pesto.

CATCH

Sustainable Seafood and Farming Pan-seared Wild Salmon

With grape tomatoes, basil, chives and lemon relish.

Diver Scallops

Served with creamy polenta, midwestern corn and Wisconsin Parmesan.

Grilled Farm Stand Vegetables

With fresh herbs, grilled artisan bread and extra virgin olive oil.

Frisée, Fuji Apple and Endive Salad

With a citrus vinaigrette.

Caramelized Cauliflower

With organic honey and chiles.

Wood-roasted Mushrooms

With red wine, baby arugula and Parmesan.

Red Bliss Potato Salad

Tossed with dill dressing.

Whole Wheat Penne Pasta Salad

With grape tomatoes, broccoli, red onions and maple bacon dressing.

Field Green Salad

With a white balsamic vinaigrette.

Dinner Dessert Table Menu



Invite **Levy**

DESSERT TABLES

Ultimate Dessert Table

Pick two, three or all of our signature dessert tables.

Dessert Crêpes

Chef-prepared crêpes suzette, bananas and caramel and chocolate strawberry.

Sweet Shots

Our mini dessert shots including banana cream pie, chocolate mousse, key lime pie, tiramisu, carrot cake and red velvet.

Warm Cobblers

A combination of mixed berry, peach and apple cobblers accompanied by vanilla ice cream.

Warm Cookies and Brownies

Comforting warm chocolate chip, oatmeal raisin and peanut butter as well as triple chocolate and blonde brownies all served warm.

Bread Pudding Trio

Chocolate banana, peaches and cream and strawberries and cream bread puddings accompanied by crème anglaise, chocolate sauce and caramel sauce.

Drinkable Desserts

Tiramisu floats, cheesecake shakes, root beer floats, orange creamsicles and berry smoothies.

LEVY RESTAURANTS SIGNATURE DESSERT CART TABLE

Our own signature — a spectacular array of our famous desserts including the six layer carrot cake, chocolate paradisi, taffy apples, M&M® taffy apples, assorted gourmet dessert bars, cookies and our giant chocolate turtles.

Dinner Menu



Invite **Levy**

PLATED DINNERS

APPETIZERS

Shrimp Cocktail

Served with classic cocktail sauce, horseradish and fresh lemon.

Jumbo Lump Crab Cake

With jicama slaw and lemon aioli.

Sesame-seared Tuna

With seaweed salad, wasabi crème fraîche and spicy wonton crisps.

Goat Cheese Crostini

Served with mixed field greens and a honey curry vinaigrette.

Jerk Chicken Shots

Sugar cane skewer chicken and cool riata sauce.

Antipasti

Bocconcini in pesto, salametti, roasted sweet bell peppers and Parmesan frico.

SOUPS

Blistered Corn Soup

With chilled chive cream.

Butternut Squash Bisque

With nutmeg cream.

Tomato Basil Soup

With basil oil and Parmesan croutons.

New England Clam Chowder

Yellow Tomato Gazpacho

Topped with croutons and cilantro oil.

Wild Mushroom Soup

With roasted garlic cream and tomato confit.

Lobster Bisque

With sherry cream and chives.

SALADS

Iceberg Wedge

Tossed with grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing.

Caesar Salad

Crisp romaine, Parmesan and garlic croutons and creamy Parmesan dressing.

Field Greens

With grape tomatoes, red onion, cucumber and aged balsamic vinaigrette.

Southern Salad

Baby field greens with fresh strawberries, blackberries, spiced pecans and blue cheese with herbed white balsamic vinaigrette.

Limestone Bibb Lettuce Salad

Topped with aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette.

Asian Pear and Frisée Salad

With a honey ginger vinaigrette.

Caprese Salad

Mozzarella, vine-ripened tomatoes and fresh basil with baby frisée and a pesto vinaigrette.

Arugula, Fennel and Endive Salad

With goat cheese and citrus vinaigrette.

Spinach and Apple Salad

Topped with toasted walnuts, Gala apples, Chèvre cheese and red onions with cider vinaigrette.

Dinner Menu



Invite **Levy**

PLATED DINNERS

ENTRÉES

POULTRY

Pan-roasted Garlic and Rosemary Breast of Chicken

Served with Yukon gold potato puree, braised Swiss chard and natural jus.

Chicken Provençal

Accompanied by ratatouille and chive whipped potatoes.

Lemon Garlic Chicken

With vesuvio-style wedge cut potatoes and broccoli rabe and lemon scented jus.

Pan-seared Amish Chicken

Served with a risotto cake, oven dried grape tomatoes, Parmesan cheese and white truffle oil.

Rosemary Garlic Roasted Free-range Chicken

With artichokes, wild mushrooms, asparagus and natural jus.

Grilled Indiana Farm-raised Duck Breast

Harvest wild rice, grilled asparagus and shallots.

Peruvian Chicken

Chile lime and garlic-grilled chicken, oven-roasted yucca and sweet onion salsa.

Braised Duck Confit

With pan-roasted wild mushrooms and pearl couscous.

STEAK

Roast Tenderloin of Beef

Accompanied by Chef's seasonal vegetables, three cheese au gratin potatoes, red onion marmalade and rosemary garlic demi-glace.

Cabernet-grilled New York Strip

Served with garlic Parmesan whipped potatoes, grilled asparagus and roasted shallot Cabernet jus.

Filet Mignon

Accompanied by a steakhouse baked potato and wild mushrooms with a red wine demi-glace.

Braised Short Ribs

With wild mushroom ragout and creamy Parmesan polenta.

Herb-roasted Rack of Lamb

With grilled vegetable ratatouille, rustic mashed potatoes and natural jus.

Red Wine Braised Short Ribs

With creamy blue cheese polenta and grilled in-season vegetables.

Churrascaria-style Skirt Steak

With chimichurri sauce, roasted Vidalia onions and sweet potato puree.

Osso Buco

Gremoulata, root vegetable braise, thyme and rosemary potato puree.

Bone-in Rib Eye Steak

With maître d' butter, wild mushrooms and garlic whipped potatoes.

Dinner Menu



Invite **Levy**

PLATED DINNERS

ENTRÉES

PORK

Smoked and Grilled Pork Loin Chops

With apple cabbage braise and whole grain mustard sauce.

Cider Mustard Glazed Pork Osso Buco

With sweet potato puree, sweet and sour red cabbage and mustard glaze.

Berkshire Maple-roasted Pork Chop

Accompanied by cannellini bean, chorizo and corn cassoulet.

SEAFOOD

Skewered Sugar Cane Shrimp

With sofrito sauce, saffron rice, calabazas, yucca, green beans and black beans.

Sweet Chili Glaze

Wild-caught Salmon

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas.

Pan-seared Mahi Mahi

Served with herb-scented jasmine rice and ginger mango papaya salsa.

Halibut a la Plancha

Accompanied by Yukon gold potatoes, pancetta, green beans, tomatoes and leeks.

Shrimp a la Plancha

Served with cannellini beans, tomatoes and basil.

COMBINATION

Steak and Lobster

Center-cut filet mignon and grilled lobster tail.

Steak and Prawns

Center-cut filet mignon and grilled prawns.

Steak and Chicken

Center-cut filet mignon and pan-roasted breast of chicken, herb-seared with oven-dried tomatoes and braised spinach.

VEGETABLE

Wild Mushroom and Spinach Strudel

Phyllo-wrapped with wild mushrooms.

Eggplant Parmesan

Grilled eggplant with tomato basil sauce, provolone and mozzarella.

Falafel Plate

Accompanied by tomato and red onion salad with riata sauce.

Dinner Dessert Menu



Invite **Levy**

PLATED DINNERS

DESSERTS

Blueberry Cobbler

With vanilla bean ice cream.

Cheesecake

With strawberry compote.

Chocolate Paradis'

A Levy Restaurants signature cake.

Served with warm caramel sauce.

Six Layer Carrot Cake

Always a fan favorite — with sweet cream cheese frosting, pecans and toasted coconut.

Chocolate Banana Bread Pudding

With crème anglaise.

Lemon Angel Food Cake

With mixed berry compote.

Mixed Berry Crisp

With vanilla and citrus whipped cream.

Breaks Menu



Invite **Levy**

BREAK MENUS

Refresh and refuel with these tasty snacks. All selections come with mineral water, soft drinks, freshly brewed coffees and teas.

COUNTRY KITCHEN BREAK

Mini Biscuits

With assorted jams and preserves.

Warm Peach Turnovers

Pecan Sticky Buns

All-American Parfaits

With blueberries, strawberries, custard and granola topping.

LATIN BREAK

Churros and Sopaipillas

Fruit skewers with lime, chili powder and salt.

Fruit Waters

With pineapple, cantaloupe and watermelon juices.

Mexican coffee and syrups

TOUCHDOWN

Cracker Jacks

Peanuts

Popcorn

Nachos

ENERGY BREAK

Make-your-own Trail Mix

Sunflower seeds, almonds, assorted dried fruits and granola.

Smooth Blends

(Fresh Fruit Smoothies)

In-season fresh fruit smoothie bar.

THE CHEESE BOARD

A Sampling of Imported and Domestic Gourmet Cheeses

Served with lavosh cracker.

Breaks Menu



Invite **Levy**

DESSERT BREAKS

COOL SHAKES AND FLOATS

Root Beer Floats

Vanilla ice cream and root beer in mini shot glasses.

Cheesecake Shakes

Garnished with vanilla wafers and strawberries.

Tiramisu Floats

Mocha ice cream, espresso and marsala syrup with shaved chocolate and lady fingers.

Orange Creamsicle Floats

White chocolate ice cream and orange soda.

CARAMEL APPLE FONDUE

Granny Smith apples dipped in caramel sauce with assorted toppings including mini M&M's®, peanuts and coconut.

WARM COOKIES AND COLD MILK

Mini chocolate chip, oatmeal raisin and peanut butter cookies served warm with ice cold milk.

Breaks Menu



Invite **Levy**

LEVY RESTAURANTS SIGNATURE BREAKS

MINIBITES

Mini Burgers

Topped with Cheddar cheese, lettuce, tomatoes, red onions and our own secret sauce.

Mini Tuna Burgers

Fresh Ahi tuna with wasabi mayonnaise, pickled ginger-cucumber slaw on a sesame seed bun.

Mini Crab Cake Sandwiches

With lemon aioli, shredded romaine and tomatoes, on a sesame seed bun.

Mini Caesar Salads

In Parmesan garlic crouton bowls.

TINI PANINIS

Grilled Pesto Chicken, Mozzarella and Plum Tomato

Prosciutto and Scamorza

With truffle aioli.

Grilled Vegetable and Chèvre Cheese

With basil aioli.

Wild Mushroom and Brie

GOURMET PRETZEL TABLE

An assortment of warm pretzels featuring:

Herb and Cream Cheese Pretzels

Parmesan Cheese Pretzels

Salted Pretzels

Accompanied by gourmet mustards and cheese sauce.

Giant Carved Pretzel

Two pound pretzel carved to order with beer cheese spread and chipotle and yellow mustards.

Reception Menu



Invite **Levy**

PASSED HORS D'OEUVRES

SEAFOOD

Shrimp Shooters

Served with horseradish cocktail sauce.

Crab Shooters

With remoulade sauce.

Scallops with Tomato Concasse

Lemon Grass Shrimp Skewers

With almond pesto.

Crab Cakes

With lemon aioli.

Asian Inspired Tuna Tartare

Served with wonton crackers and lime crème fraîche.

Smoked Salmon on Crostini

With pickled red onion.

Voodoo Shrimp

With spicy mango salsa.

Mini Tuna Burger

Topped with wasabi and pickled ginger aioli.

Mini Baja Shrimp Burger

With avocado mayonnaise and pico de gallo.

California Rolls

With wasabi soy sauce.

MEAT

Carpaccio on Focaccia Crostini

Szechwan Steak Skewers

Hoisin Lamb Chops

With cilantro pesto.

Mini Hamburgers

With onion, tomato, and secret sauce.

Braised Short Ribs

Accompanied by Yukon gold potato and horseradish mayonnaise.

Thai Chicken Skewers

Chicken Pot Stickers

With sweet soy sauce.

Mini Chicken Burger

With basil aioli.

Tenderloin Crostini

Served with garlic croutons and arugula and red onion salad.

Prosciutto-wrapped Asparagus

Coppa-wrapped Parmesan Breadsticks

VEGETABLE

Asparagus Spears

With lemon aioli.

Grilled Vegetable Skewers

Crisp Vegetable Spring Rolls

With sweet chili sauce and cilantro oil.

Parmesan Frico

With ratatouille and aged balsamic.

Caprese Skewers

Tomatoes, mozzarella and basil.

R1

Reception Menu



Invite **Levy**

PASSED HORS D'OEUVRES

SINGLE SIPS

Butternut Squash Soup

With nutmeg cream.

Roasted Corn Soup

With chive cream.

Sweet Pea Shooter

With candied bacon.

Cool Gazpacho Shooters

SPOONFULS

Tuna Carpaccio

Brioche, extra virgin olive oil, Parmesan and micro arugula.

Steak Tartare

Served with a Parmesan crisps and micro celery salad.

Spoon Toss

Red and green endive, toasted almonds and goat cheese croquettes.

Tuna Tartare

With white truffle, crème fraîche and osetra caviar.

Scallop Ceviche

Diver scallops, lime juice and avocado.

Polenta Chorizo Cakes

With duck confit and honey cumin sauce.

Truffled Lentils

French black lentils, bacon confit with shaved truffle.

Reception Menu



Invite **Levy**

RECEPTION STATION

COLD HORS D'OEUVRES

Bruschetta d'Italia

Select four

- Tomato basil with Parmesan and virgin olive oil
- Kalamata olive tapenade with Chèvre
- Roasted wild mushrooms with Gorgonzola
- Oven-dried tomatoes with aromatic herbs and romano
- Caramelized onion with Taleggio
- Prosciutto and mascarpone

Antipasti Assortiti with Prosciutto-wrapped Asparagus

Pecan Raisin Crostini with Poached Pear and Gorgonzola

Goat Cheese and Caramelized Onion Tart

Braised Leek and Walnut Tart with Cabrales

Shaken Ceviche

Prepare to order by a uniformed chef. All ceviches are shaken in martini shakers and served in martini glasses. Choose from Yucatan shrimp, baja scallops and island seafood ceviche shots.

Farmers Market Vegetables, Dips and Spreads

An array of in-season vegetables, sun-dried tomato mascarpone dip, roasted garlic dip, red pepper hummus and classic spinach dip.

Reception Menu



Invite **Levy**

HOT HORS D'OEUVRES TABLES

DESIGNER FLAT BREADS

Please choose two from the following assortment:

Tomatoes, Basil and Provolone

Wild Mushrooms, Prosciutto and Parmesan

Caramelized Onions, Fennel and Gorgonzola

Al Quattro Formaggi
Four cheeses.

Duck Sausage and Chèvre

Grilled In-season Vegetables with Mozzarella

PASTA

Farfalle with Rock Shrimp
With basil crème.

Tagliatelle con Fungi
Wild mushrooms in an asiago sauce.

Penne con Puttanesca or Bucatini al Arrabiatta

Artisan Breadsticks and Toasted Garlic Crostini

DIM SUM

Dim Sum

Pot stickers, shrimp shumai, pork buns and chicken dumplings, steamed by our chefs.

SEAFOOD

SHRIMP AND SCALLOPS

Barbecue Prawns
With a pepper butter sauce.

Butter Braised Sea Scallops
Served with a butternut squash risotto.

WOK

Szechwan Beef with Green Onions
Served with jasmine rice, sweet chili garlic sauce and wok-seared udon noodles.

Seared Sizzling Ginger Shrimp and Kung Pao Chicken

SIZZLE

THE ULTIMATE SATAY BAR

Szechwan Beef Skewers
With a spicy chili shoya glaze.

Sizzling Shrimp Skewers
With a cilantro almond sauce.

Char Sui Pork Skewers
With an Asian barbecue sauce.

MASHED POTATO BAR

Braised Short Rib and Sweet Potato Mashed
With port jus.

Lobster Mashed Potatoes
With chive crème fraîche.

Roasted Garlic and Parmesan

Reception Menu



Invite **Levy**

THE CARVING BOARD

Carved items accompanied by artisan breads and petite handcrafted rolls.

Brazilian Churrasqueirias

Spit-roasted Garlic and Chili Sirloin

Spit-roasted Pork Shoulder

ACCOMPANIMENTS

Chimichurri Sauce Bar

Red chili chimichurri, roasted poblano chimichurri, sun-dried tomato chimichurri and roasted garlic aioli.

House-smoked Turkey Breast

With herb aioli, cranberry chutney and sweet barbecue sauce.

Roast Tenderloin of Beef

Served with horseradish sauce, caramelized onion jam and tomato chutney.

Rotisserie Lamb

With mint ver jus and rosemary garlic aioli.

Roast Whole Porchetta

With caramelized onion marmalade and rosemary aioli.

TABLE ENHANCEMENTS

Sushi Station

A variety of maki mono and nigiri sushi, made to order.

The Ultimate Raw Bar

Fresh seasonal oysters on the half shell, spot prawns, crab claws, mussels, clams, smoked salmon, halibut and sturgeon. Served with fresh lemon wedges, cocktail sauce, mustard sauce, Chardonnay mignonette spicy tomato relish, citrus vinaigrette and assorted artisan breads.

Seafood Cocktails

Shaken to order by a our chef and presented in martini glasses. Poached shrimp with cocktail sauce, lump or dungeness crab with remoulade sauce and crazy lobster diablo martini.

Artisan Cheese Table

Local specialty and imported cheeses served with assorted honeys and chutneys accompanied by crackers and flat breads.

LATE NIGHT HOT DOG STATION

Classic Kosher Hot Dogs

Including an array of toppings including mustard, ketchup, relish, onions and tomatoes

Beverages



Invite **Levy**

WHITE WINE

Bubbly

Perrier-Jouet Fleur de Champagne,
Epernay, France

Schramsberg Blanc de Noirs,
North Coast

Piper Sonoma Blanc de Blanc,
Sonoma

Korbel Brut, California

Light and Crisp

Brancott 'Reserve' Sauvignon Blanc,
New Zealand

Sterling 'Napa' Sauvignon Blanc,
Napa

Joel Gott Sauvignon Blanc,
California

Provenance Sauvignon Blanc,
Napa

Little Black Dress Pinot Grigio,
California

Santa Cristina Pinot Grigio, Italy

Estancia Pinot Grigio, Monterey

Creamy and Elegant

Cuvaison Chardonnay, Napa

Clos du Bois Chardonnay,
North Coast

Chalone 'Estate' Chardonnay,
Monterey

Chateau St. Jean Chardonnay,
Sonoma

Kendall-Jackson 'Vintner's Reserve'
Chardonnay, California

Sonoma-Cutrer 'Russian River Ranches'
Chardonnay, Sonoma

Napa Cellars Chardonnay, Napa

Sweet and Smooth

Hogue 'Genesis' Riesling,
Washington

Wine lists are subject to change.

BV1

EVERBANK FIELD

A signature of Levy Restaurants

Beverages



Invite **Levy**

RED WINE

Ripe and Rich

Coppola 'Diamond Series' Merlot,
California

Rutherford Hill Merlot, Napa

Red Rock Merlot, California

Rodney Strong 'Russian River Valley'
Pinot Noir, Sonoma

LaCrema Pinot Noir,
Sonoma Coast

Mark West Pinot Noir, California

Spicy and Sassy

Rosenblum 'Vintner's Cuvee XXXI'
Zinfandel, California

Jacob's Creek 'Reserve' Shiraz,
Australia

Gascon Malbec, Argentina

Big and Bold

Beaulieu Vineyards 'Geo. de LaTour
Private Reserve' Cabernet Sauvignon,
Napa

Hayman & Hill Cabernet Sauvignon,
Napa

Louis Martini Cabernet Sauvignon,
Sonoma

Mount Veeder Cabernet Sauvignon,
Napa

Simi Cabernet Sauvignon,
Alexander Valley

Sebastiani Cabernet Sauvignon,
Sonoma

Geyser Peak Cabernet Sauvignon,
Alexander Valley

Wine lists are subject to change.

BV2

EVERBANK FIELD

A signature of Levy Restaurants

Beverages



Invite **Levy**

BAR SELECTIONS

HOSTED DELUXE BAR

Cocktails

Featuring Ketel One, Bombay Sapphire, J. Walker Black, Makers Mark, Bacardi 8, Crown Royal, Sauza Hornitos Reposado, Remy Martin VS, Martini & Rossi Dry and Sweet Vermouth

Wine

Napa Cellars Chardonnay, Geyser Peak Cabernet Sauvignon, Red Rock Merlot and Beringer White Zinfandel

Sparkling

Kenwood 'Yulupa' Brut

Imported Beer

Domestic Beer

Bottled Water

San Pelligrino, Panna, Perrier, Aquafina

Soft Drink

Juice

HOSTED PREMIUM BAR

Cocktails

Featuring Smirnoff, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Martini & Rossi Dry and Sweet Vermouth

Wine

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

Sparkling

Kenwood 'Yulupa' Brut

Imported Beer

Domestic Beer

Bottled Water

San Pelligrino, Panna, Perrier, Aquafina

Soft Drink

Juice

PACKAGE BARS

Deluxe Brands, Premium Brands Beer and Wine and Non-alcoholic Package bars are available for Plated or Chef's Table functions only.

Bar lists are subject to change.

BV3