



Levan's Catering is a full service off premise catering company that handles events in all sizes, whether your next event is for 25 or 2,000. We cater any & all types of events; from breakfast buffets, to formal plated dinners, to an evening cocktail reception, we can be of service to you!

Since 1950, Levan's has been a top choice for catering in the greater Orlando area as well as Statewide. At Levan's, we truly believe that catering is a whole lot more than simply providing food. We take pride in our professional event staff that handles on-site food service as well as on-site cooking stations. These services coupled with our personalized attention dedicated to each & every client can make any event that much more special.

Levan's Catering Corporate Menu Options Packet

Available at the UCF Student Union

Guaranteed Guest Counts:

For all events (including both deliveries & full service catering), we require a final guaranteed guest count to be submitted no later than seven (7) business days prior to the event date.

All menus are based on a 25 Guest Count Minimum, should you require catering for groups smaller than 25 guests, there will be a \$2.00 Per Person Premium Charge applied.

Staffing & Serving Time:

All catered events include the appropriate staff necessary to service you with a standard two (2) hour serve time. Should you require service for longer than two (2) hours, there is a \$25.00 Overtime charge per staff member per hour needed.

Linen Options:

Should you require Guest Table Linen, you may select from the following color options: White, Ivory, Black, Tan, Burgundy, Red, Green, Burnt Orange, or Periwinkle.

~Levan's Catering Wedding Program~

The below menus are designed to better suit the corporate business market. For all Wedding Reception catering needs, please contact the Levan's staff directly to find out more information about our Wedding Program and to schedule your 1st Consultation & Taste Test Appointment.



Eye-Opening Breakfast Buffet Menu's to get your morning started...

Continental Breakfast Menu Options:

All Continental Breakfast Menus are setup and served with our high quality disposable service. To Include: Disposable Serving Platters, Disposable Plates, Cutlery, Napkins, and Disposable Cups.

CONTINENTAL BREAKFAST MENU #1 - \$8.95 Per Person

ASSORTED MUFFINS, DANISHES, AND FRESH CROISSANTS
FRESH SEASONAL SLICED FRUITS

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE

CONTINENTAL BREAKFAST MENU #2 - \$9.75 Per Person

ASSORTED BAGELS with Cream Cheese
ASSORTMENT OF YOGURTS
WHOLE FRUIT BASKET

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE

CONTINENTAL BREAKFAST MENU #3- \$12.95 Per Person

STUFFED CROISSANTS –

To Include: Ham & Swiss, Brown Sugar & Cinnamon, and Spinach.

ASSORTMENT OF YOGURTS
BREAKFAST BARS

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE

Hot Breakfast Buffet Options

All Hot Breakfast Menus are setup and served with our high quality disposable service. To Include: Disposable Plates, Cutlery, Napkins, Disposable Cups, and appropriate Chafing Dishes for all hot food items.

There is a two (2) hour serve time allowed for the Hot Breakfast Meals.

Should Full China Service be preferred, there will be a \$3.00 Per Person Additional Fee applied.

HOT BREAKFAST MENU #1 - \$11.95 Per Person

CHICKEN BISCUITS – served with gravy on the side
HASH BROWN POTATO PATTIES
FRESH SEASONAL FRUIT SALAD

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE

HOT BREAKFAST MENU #2 - \$12.95 Per Person

FARM FRESH SCRAMBLED EGGS
HICKORY SMOKED BACON STRIPS
SOUTHERN STYLE GRITS
CHEDDAR HASH BROWN POTATOES
FRESH SEASONAL FRUIT SALAD

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE

HOT BREAKFAST MENU #3 - \$13.25 Per Person

ASSORTED QUICHE PIES –

To Include: Three Cheese, Spinach, and Bacon.

FRUIT KEBABS
ASSORTMENT OF YOGURTS
ASSORTED MUFFINS

Served with:

FRESH ORANGE JUICE
REGULAR FRESHLY BREWED COLUMBIAN COFFEE



Chilled Lunches

Our Chilled Lunch Menus are served with our high quality disposable service. To Include: Disposable Plates, Cutlery, and Napkins.

Classic Boxed Lunches at \$9.95 Per Person

All Boxed Lunches served with bag of potato chips, pickle, chef's choice of freshly baked cookie, and appropriate condiments.

An Assortment of the following:

Thinly sliced Smoked Turkey Breast, Honey Roasted Ham, and Roast Beef. Served on Marble, Whole Wheat, and/or Rye Breads.

Deluxe Boxed Lunches at \$11.95 Per Person

All Boxed Lunches served with chef's choice of freshly baked cookie, and appropriate condiments.

Choice of Sandwich:

TURKEY SANDWICHES – Young and tender sliced breast of turkey, lettuce and tomato served on the side.

HAM SANDWICHES – Thinly sliced honey baked ham, lettuce and tomato served on the side.

ROAST BEEF SANDWICHES – Lean Roast Beef sliced thin, lettuce and tomato served on the side.

CLUB SANDWICH – sliced turkey breast stacked with hickory smoked bacon slices, and American Cheese; lettuce and tomato on the side.

PASTRAMI SANDWICH – thinly sliced lean pastrami served on Rye Bread.

CORNERED BEEF SANDWICH – thinly sliced Corned Beef served on Rye Bread.

TUNA SALAD SANDWICH – Levan's famous Tuna Salad served with lettuce on whole wheat bread.

SMOKED TURKEY WRAP – with provolone cheese, lettuce, tomatoes, & mayonnaise wrapped in a flour tortilla.

SMOKED HAM WRAP – with Swiss cheese, lettuce, & honey mustard wrapped in a flour tortilla.

AVOCADO WRAP – Vine-Ripened sliced Avocado with cabbage, sliced tomatoes, cucumbers and bean sprouts with Italian Balsamic Vinaigrette wrapped in a Flour Tortilla.

VEGGIE WRAP – A mixture of fresh veggies, to include zucchini, squash, mushrooms, onions, tomatoes & peppers, drizzled in Italian balsamic vinaigrette wrapped in a flour tortilla.

CHICKEN CAESAR WRAP – Grilled Chicken strips with Romaine lettuce and Caesar dressing wrapped in a flour tortilla.

All sandwiches served with Two Sides:

MACARONI SALAD

RED-SKINNED POTATO SALAD

PINEAPPLE COLESLAW

GARDEN TORTELLINI SALAD

SEASONAL FRUIT SALAD

INDIVIDUAL BAGS OF POTATO CHIPS

GRANOLA BAR

Stacked Sandwich Lunch Platters at \$12.95 Per Person

Not interested in a Boxed Lunch? Levan's will provide an assortment of your choice of three of the above sandwiches along with your choice of two side selections. Also served with chef's choice of freshly baked cookies and appropriate condiments.

The following Beverages are available at an additional charge:

BOTTLED WATERS @ \$1.00 PER PERSON

ASSORTED CANNED SODA'S @ \$1.00 PER PERSON

CANNED ICED TEA @ \$1.00 PER PERSON

CANNED LEMONADE @ \$1.00 PER PERSON

FRESHLY BREWED COLUMBIAN COFFEE @ \$1.00 PER PERSON



Hot Luncheon Buffet Planner

All Hot Lunch Buffet Menus are setup and served with our high quality disposable service. To Include: Disposable Plates, Cutlery, Napkins, Disposable Cups, and appropriate Chafing Dishes for all hot food items.

There is a two (2) hour serve time allowed for the Hot Luncheon Menus
Should Full China Service be preferred, there will be a \$3.00 Per Person Additional Fee applied.

One Entrée Meals at \$16.50 Per Person or Two Entrée Meals at \$17.25 Per Person

Entrée Selections:

- BRANDIED CHICKEN WITH MUSHROOMS** – Boneless breast of chicken baked and topped with mushrooms in a brandy cream sauce.
- VENETIAN GRILLED CHICKEN** – Breast of chicken marinated in Levan's own Venetian sauce and grilled over an open flame.
- SESAME CHICKEN** – Breast of chicken marinated in sesame oil and coated with sesame seeds and Japanese breadcrumbs.
- TERIYAKI GRILLED CHICKEN** – Breast of chicken seasoned with Oriental herbs and spices and topped with Levan's teriyaki crème sauce.
- CHICKEN ALFREDO FETTUCCINE** – Tender strips of chicken tossed with our rich and creamy Alfredo sauce and egg noodles cooked al dente.
- BEEF STROGANOFF** – Beef strips in a white sauce with sliced onions and mushrooms served over pasta noodles.
- ITALIAN LASAGNA** – Fresh lasagna noodles layered with authentic Italian Meat sauce, ricotta and mozzarella cheese.
- LEMON HERB WHITE FISH FILETS** – Choice of fresh grouper or snapper seasoned with fresh herbs, spices and fresh lemon juice.

Also consider the following vegetarian options:

- BAKED ZITI** – Fresh Mozzarella cheese and marinara sauce layered between penne pasta and baked to perfection.
- VEGETARIAN LASAGNA** – layers of lasagna noodles, assorted chopped veggies, mozzarella & parmesan cheese and tomato sauce.
- STUFFED PORTABELLA MUSHROOM** – stuffed with fresh grilled veggies.

All Meals include Choice of Two Sides:

- GRILLED TUSCAN VEGETABLES** - Fresh zucchini, yellow squash, mushrooms, onions and carrots tossed in fresh herbs and spices.
- WHOLE GREEN BEANS AND BABY CARROTS** - Garden fresh whole green beans and baby carrots steamed and lightly seasoned.
- BABY CARROTS WITH HONEY GLAZE** - Tender baby carrots steamed and glazed with honey.
- STEAMED BROCCOLI** - Garden fresh broccoli florets lightly seasoned and steamed.
- ROSEMARY GARLIC POTATOES** - Sliced new potatoes lightly seasoned and oven roasted.
- SOUR CREAM POTATO BAKE** - Diced potatoes baked in a sour cream and onion sauce seasoned with chives and parsley.

Meals also include:

- FRESH GARDEN GREENS SALAD**
- ASSORTED ROLLS WITH BUTTER**
- ASSORTMENT OF CHEF'S HOMEMADE CAKES**

And the following Beverages:

- ICED TEA WITH LEMON WEDGES**
- FRESHLY BREWED COLUMBIAN COFFEE**

The following Beverages are available at an additional charge:

- BOTTLED WATERS @ \$1.00 PER PERSON**
- ASSORTED CANNED SODA'S @ \$1.00 PER PERSON**



Levan's Catering Entrée Salad Buffet Selections:

All Hot Lunch Buffet Menus are setup and served with our high quality disposable service. To Include: Disposable Plates, Cutlery, Napkins, and Disposable Cups.

There is a two (2) hour serve time allowed for the Luncheon Menus.
Should Full China Service be preferred, there will be a \$3.00 Per Person Additional Fee applied.

Two Salad Selections at \$13.95 Per Person
Add a Third Salad for only \$3.00 Per Person.

Choice of Two (2) Salads:

THAI NOODLE SALAD

An Asian salad consisting of fusilli pasta, matchstick strips of carrot and red pepper tossed in a soy and honey glaze then finished with a mild asian sauce.

LEVAN'S CHUNKY CHICKEN SALAD

Chunks of moist white chicken breast, grapes, walnuts, mayonnaise and lightly seasoned. Presented on a bed of bib lettuce.

GRILLED CHICKEN STRIPS SERVED ON A CAESAR SALAD

Grilled breast of chicken, sliced into strips and served over a bed of romaine lettuce with Caesar dressing and asiago croutons.

CARIBBEAN SALAD

Marinated breast of chicken strips with fresh pineapple, snow pea pods, sliced red peppers and almond slivers served over mixed garden greens with a lemon vinaigrette.

CRISPY BLT SALAD

Breaded chicken breast fried to a golden brown cut into strips. Served over mixed salad greens, crumbled bacon, cheeses, diced tomatoes, and ranch dressing.

VEGETABLE CHICKEN SALAD

Grilled breast of chicken strips, asparagus, Chinese cabbage, corn and artichoke hearts tossed and served over a bed of lettuce and topped with tomato slices and served with garlic mustard vinaigrette.

TARRAGON CHICKEN SALAD

A combination of diced chicken, fresh tarragon, roasted cashews, and other fresh herbs tossed in a lemon pepper dressing served over a bed of mixed greens.

BALSAMIC STEAK SALAD

Grilled USDA Beef strips served over mixed greens with corn, tomato wedges, sprinkled Romano Cheese and Balsamic Vinaigrette dressing.

LEVAN'S SEAFOOD HOUSE SALAD

Salami, poached shrimp, pepperoncini, provolone and egg with red bell peppers, and Bermuda onions tossed with our creamy pecorino Romano dressing

Meals also include:

ASSORTED ROLLS WITH BUTTER
ASSORTMENT OF CHEF'S HOMEMADE CAKES

And the following Beverages:

ICED TEA WITH LEMON WEDGES
FRESHLY BREWED COLUMBIAN COFFEE

The following Beverages are available at an additional charge:

BOTTLED WATERS @ \$1.00 PER PERSON
ASSORTED CANNED SODA'S @ \$1.00 PER PERSON



Hot Dinner Buffet Menu Options

*All Dinner Buffet Menus are served with Full China, Flatware, & Linen Service; to include: dinner linen napkins and all Guest Table Linen.
There is a two (2) hour serve time for all Dinner Services.
Menus include Choice of Salad, Choice of Starch & Veggie Side, and Choice of Dessert. (Refer to Page 8)*

One Entrée Meal at \$20.95 Per Person
Add an additional Entrée for only \$3.00 Per Person.

Entrée Selections:

BRANDIED CHICKEN BREASTS AND MUSHROOMS

Boneless, skinless breast of chicken marinated in garlic and oil and roasted. Topped with mushrooms in a brandy and parsley cream sauce.

TERIYAKI BREAST OF CHICKEN

A boneless, skinless breast of chicken seasoned with Oriental herbs and spices and topped with Levan's own teriyaki crème sauce.

VENETIAN GRILLED BREAST OF CHICKEN

Boneless, skinless breast marinated in Levan's own Venetian sauce, and grilled over an open flame.

CHICKEN BREAST FLORENTINE

Boneless, skinless breast of chicken stuffed with fresh spinach and garlic, and baked.

CARVED TOP ROUND OF BEEF

Prime top round of beef hand-rubbed with coarsely ground black pepper, garlic, & slowly roasted to perfection, served with silver dollar rolls & appropriate sauces.

CARVED GRILLED FLANK STEAK SANGRIA

Choice flank steak marinated in a fruity wine sauce, hand-rubbed with coarsely ground black pepper, salt and thyme. Grilled over an open flame.

CARVED SESAME PORK LOIN

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

LEMON HERB WHITE FISH FILETS

Choice of fresh grouper or snapper filets seasoned with fresh herbs, spices and fresh lemon juice.

GROUPEL WITH MANGO CHUTNEY

Fresh filet of grouper seasoned and topped with mango chutney and baked to perfection.

VEGETARIAN LASAGNA

Layers of lasagna noodles, assorted chopped veggies, mozzarella & parmesan cheese and tomato sauce.

STUFFED PORTABELLA MUSHROOM

Stuffed with fresh grilled veggies.

TOFU STIR-FRY

Brazed tofu with stir-fried veggies served over pasta.

Meals also include:

**ASSORTED ROLLS WITH BUTTER
PITCHERS OF WATER ON ALL GUEST TABLES**

**The Beverage Stations(s):
ICED TEA WITH LEMON WEDGES
FRESHLY BREWED COLUMBIAN COFFEE**



Plated Dinner Menu Options

All Plated Dinner Menus are served with Full China, Flatware, & Linen Service; to include: dinner linen napkins and all Guest Table Linen.

There is a two (2) hour serve time for all Dinner Services.

Menus include Choice of Salad, Choice of Starch & Veggies Side, and Choice of Dessert. (Refer to Page 8)

One Entrée Meal at \$22.95 Per Person

Add an additional Entrée for only \$3.00 Per Person.

Entrée Selections:

STUFFED BREAST OF CHICKEN PROVOLONE

A boneless, skinless breast of chicken stuffed with sautéed mushrooms, green peppers, and provolone cheese, topped with parmesan cheese and roasted to perfection.

TERIYAKI BREAST OF CHICKEN

A boneless, skinless breast of chicken seasoned with Oriental herbs and spices and topped with Levan's own teriyaki crème sauce.

POLLO GUISADO

Boneless breast of chicken and boneless thighs are simmered in a tomato base and seasoned with a combination cilantro, garlic, diced potatoes, pepper and fresh herbs.

CHICKEN BREAST FLORENTINE

Boneless, skinless breast of chicken stuffed with fresh spinach and garlic, and baked.

CHICKEN BREASTS ROULADE

Herbed stuffed boneless breast of chicken lightly seasoned and baked.

FILET MIGNON

Choice cut of beef tenderloin lightly seasoned and grilled over an open flame.

MAHI MAHI FILETS WITH TOMATO BASIL PUREE

Fresh mahi mahi lightly seasoned and baked to perfection then topped with tomato basil puree.

GROUPEL WITH MANGO CHUTNEY

Fresh filet of grouper seasoned and topped with mango chutney and baked to perfection.

Meals also include:

**ASSORTED ROLLS WITH BUTTER
PITCHERS OF WATER ON ALL GUEST TABLES**

The Beverage Stations(s):

**ICED TEA WITH LEMON WEDGES
FRESHLY BREWED COLUMBIAN COFFEE**



Dinner Choices:

Choice of One (1) Salad:

TOSSED GARDEN SALAD

Romaine and iceberg lettuce, grated carrots, red cabbage, radishes and green pepper strips served with choice of dressings.

CAESAR SALAD

Romaine lettuce, chopped egg, thinly sliced rings of onion and croutons tossed with traditional Caesar salad dressing and grated parmesan cheese.

The following Salads are available at an additional \$1.50 Per Person:

SPINACH SALAD WITH RASPBERRY VINAIGRETTE

Fresh spinach leaves tossed with mandarin oranges and chopped walnuts served with creamy raspberry vinaigrette dressing.

MEDITERRANEAN SALAD

Vine ripened tomatoes, chopped onion, green peppers, cucumbers, mushrooms, black olives and crumbled feta cheese tossed with basil and oregano on a bed of radicchio with red wine vinegar.

Choice of One (1) Starch Side:

ROSEMARY GARLIC POTATOES

Sliced new potatoes lightly seasoned and oven roasted.

DOUBLE-STUFFED CHEDDAR POTATOES

Stuffed Idaho potatoes blended with garlic and cheddar, and oven browned.

WHITE AND WILD RICE FLORENTINE

A mixture of seasoned whole grain white and wild rice.

Choice of One (1) Veggie Side:

GRILLED TUSCAN VEGETABLES

Fresh zucchini, yellow squash, mushrooms, onions, and carrots tossed in fresh herbs and spices.

WHOLE GREEN BEANS ALMANDINE

Fresh whole green beans steamed and topped with toasted almonds and red pepper garnish.

MEDLEY OF BABY VEGETABLES

A medley of baby squash, carrots, and snow pea pods steamed and lightly seasoned.

Choice of One (1) Dessert:

CARROT CAKE

CHOCOLATE CAKE

KEY LIME PIE

WHITE CHOCOLATE MOUSSE PARFAIT Served in Wine Glasses.

The following Desserts are available at an additional \$3.25 Per Person:

CHEESECAKE

Apples and cinnamon are equal conspirators in this unique cheesecake. Topped with caramel and gourmet streusel, it's definitely the best in the barrel.

CHOCOLATE CRUNCH BAR

Wonderfully crunchy bottom made of wafers and praline topped with a silky chocolate mousse. Fresh raspberries sprinkled on plate to garnish.

CHOCOLATE CORRUPTION

Rich, moist chocolate cake teams up with fudge icing and white and dark chocolate chips to fulfill your most decadent chocolate desires.