



DINNER

DINNER CHEF'S TABLES

All Chef's Tables include ice teas, coffees, rolls and butter

THE STEAKHOUSE

ROAST NEW YORK STRIP

House made steak sauce, smoked tomato chutney and horseradish sauce

SMOKED PORK LOIN

Granny Smith apple slaw

ASPARAGUS

Marjoram, thyme, buttered

STEAKHOUSE POTATO WEDGE

SAUTÉED MUSHROOMS

Garlic wine butter

SPINACH SALAD

Applewood bacon, red onion and citrus vinaigrette

CAESAR SALAD

Romaine hearts, parmesan, crouton and creamy Caesar dressing

STEAKHOUSE TOMATO SALAD

Red and golden tomato, bleu cheese, sweet onions with balsamic vinaigrette

ARTISAN BREAD

NEW YORK STYLE CHEESECAKE

RED VELVET CAKE

CARROT CAKE

48.00 per person (minimum of 50 guests)

Chef's available at 150.00 per chef for first four (4) hours

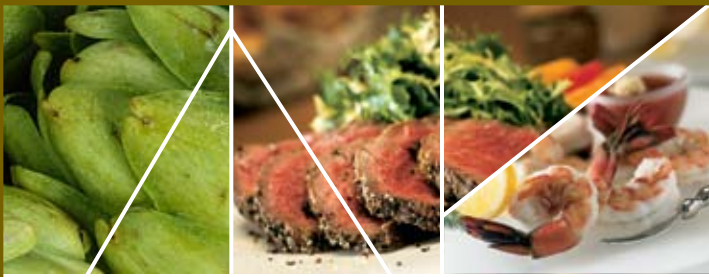
AVAILABLE ADDITIONS

LEMON-PEPPERCORN ROASTED CHICKEN

With roasted red potatoes, seasonal vegetables and Dijon mustard sauce 5.75

GRILLED SALMON

Herb marinated salmon with roasted leeks, basil orzo pasta and seasonal vegetable tian 9.75



DINNER

NEW ORLEANS

DEEP FRIED TURKEY

Spiced with chili pepper marinade

SMOKED PORK SHANK

SHRIMP AND CHICKEN JAMBALAYA

Andouille, onions and peppers, simmered in a spicy tomato sauce

CHEESE MASHED POTATOES

Cheddar cheese, sour cream, and scallions

PEPPER SALAD

Roasted sweet peppers and frisée with chili pepper vinaigrette

TOMATO AND ROASTED CORN

Mixed field greens with ancho chili buttermilk dressing

CAJUN SLAW

Cabbage, carrot and scallion with jalapeño mayonnaise

HERB ROASTED SEASONAL SQUASH

Seasonal varieties

SWEET POTATO-PARSNIP PIE

SKILLET CORNBREAD AND BUTTERMILK BISCUITS

MINI BANANA FOSTERS

PECAN PIE

PRALINES

49.00 per person (minimum of 50 guests)

AVAILABLE ADDITIONS

BARBECUE SPICY SHRIMP AND SCALLION GRIT CAKES

Tasso and Cheddar 8.75

MEATLOAF WITH TOMATO GLAZE

Mushroom gravy 4.75



DINNER

TASTE OF SAN FRANCISCO

SMOKED CHINESE BARBECUE SPARERIBS

Pomegranate barbecue sauce

KUNG PAO CHICKEN

Udon noodles in spicy garlic sauce with cilantro, chilies and peanuts

CIOPPINO

Aromatic seafood stew with lobster, shrimp, and fish

GARLIC NOODLES

Bean thread noodles, toasted garlic, scallions and sesame oil

WILD MUSHROOM VEGETABLE STRUDEL

HOISIN DUCK SALAD

Tatsoi, bok choy, Napa cabbage, pickled red onion, pea pods and carrots with plum dressing

HEIRLOOM TOMATO CAPRESE SALAD

Fresh mozzarella and basil with balsamic reduction

ARTICHOKE SALAD

Red onion, garlic and ripe olives

SOURDOUGH AND ARTISAN BREADS

PETITE CHERRY-ALMOND, SAN FRANCISCO APPLE PIE AND GHIRARDELLI™ BROWNIE BITES

58.00 per person (minimum of 50 guests)

AVAILABLE ADDITIONS

PEKING DUCK

Chinese pancake, green onion and hoisin 8.50

SONOMA LAMB SHANKS

With sage spaetzle 12.50

NEW YORK NEW YORK

BRAISED SHORT RIBS

Yankee-Style with hearty vegetables

SALMON FILET

Citrus butter and seasonal vegetables

SUGAR SNAP PEAS AND GLAZED CARROTS

LOBSTER TWICE BAKED POTATO

Black diamond white Cheddar

CHOOSE TWO FAVORITE SOUPS

MATZO BALL SOUP

Chicken broth with matzo dumpling

YANKEE PEPPER POT

Beef broth, carrots, celery and potatoes

MANHATTAN CHOWDER

Spicy tomato based clam chowder

PEAR-APPLE WALDORF SALAD

Golden raisins and nutmeg

NEW YORK CHEESECAKE

With strawberry sauce

48.50 per person (minimum of 50 guests)

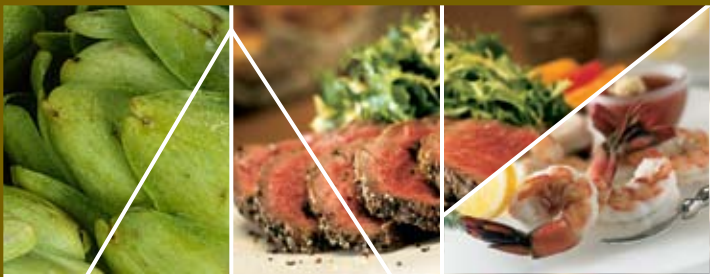
AVAILABLE ADDITIONS

CARVED CORNED BEEF

Napa cabbage slaw with cider vinaigrette 6.00

SUSHI AND SASHIMI

Daikon, wasabi, radish, gingerroot, and soy 12.00



DINNER

SOUTHERN COMFORT

ROAST PORK LOIN

Grilled apples and Levy signature barbecue sauce

SOUTHERN STYLE FRIED CHICKEN

Crispy cornmeal breading

BARBECUE COUNTRY RIBS

BLACKENED SPICE SHRIMP WITH SCALLION CREAMY COLESLAW

Cabbage and carrots with sweet and sour cream dressing

CUCUMBER SALAD

Apple cider vinaigrette

COUNTRY POTATO SALAD

Buttermilk dressing

BABY MUSTARD GREENS

Peppercorn bacon

SPINACH SALAD

Applewood bacon, red onion and citrus vinaigrette

WEDGE SALAD

Red and yellow tomato, radishes, cucumber
and croutons with bleu cheese dressing

ROASTED SWEET POTATOES

Baby sweets with maple syrup

CORN ON THE COB

Drawn butter

CORN BREAD

BISCUITS AND PARKER HOUSE ROLLS

Flavored butters

CHOCOLATE PECAN PIE AND PEACH PIE

38.00 per person (minimum of 50 guests)

ADDITIONS

FRIED GREEN TOMATOES AND LUMP CRAB

Remoulade sauce 7.50

SHRIMP AND GRITS

Barbecue spiced shrimp and country grits 9.00

STRAWBERRY SHORTCAKE

Strawberries, whipped cream and sweet biscuits 5.00



DINNER

LITTLE ITALY

GARLIC GRILLED SIRLOIN

Mustard balsamic jus

BRAISED LEG OF LAMB ABRUZZI

Tomato, onion, garlic and rosemary in lamb jus

CHICKEN PARMESAN

Marinara and mozzarella cheese

PENNE ALFREDO

Parmesan cheese

HAND-ROLLED LASAGNA

Pomodoro sauce

FUSSILI CON VONGOLE

Garlic and white wine sauce

CAESAR SALAD

Romaine hearts, parmesan, crouton and creamy Caesar dressing

ANTIPASTI

Marinated olives, plum tomatoes, roasted garlic, grilled asparagus, baby portobello mushrooms, charred peppers with seasonal field greens and anchovy vinaigrette

ESCAROLE AND CANNELLONI BEANS

With roasted garlic oil

TOMATO-OLIVE FOCACCIA

ARTISAN BREAD STICKS

Garlic and cheese

TIRAMISU

SEASONAL BERRIES WITH AMARETTO CREAM

CHOCOLATE HAZELNUT TORTE

54.00 per person (minimum of 50 guests)

ADDITIONS

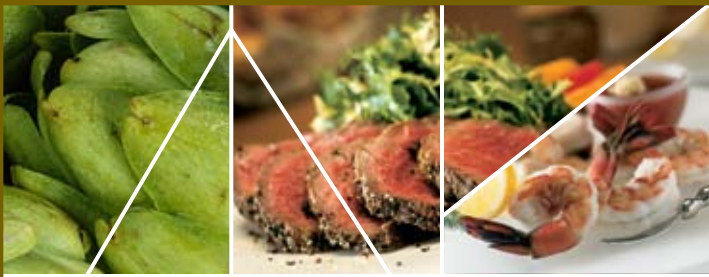
PASTA ACTION STATION

PENNE PASTA

Roasted tomato sauce with pesto, parmesan, chili pepper and toasted pine nuts 12.95

LOBSTER RAVIOLI

Sage parmesan sauce 15.50



DINNER

DESSERTS

How sweet it is to have endless treats

THE SWEET TOOTH

Gourmet cookies, fudge brownies,
gourmet dessert bars, seasonal fruits and berries 8.00

FLAMBÉ STATION

Caramelized apples or bananas foster with
vanilla bean ice cream 12.00

CHOCOLATE FOUNTAIN

Chocolate sauce with angel food cake, biscotti,
marshmallows, seasonal fruit and miniature cookies 15.00

FRESH FRUIT COBBLER STATION

Summer Berry Cobbler, Peaches and Brown Sugar Cobbler
and Cinnamon Apple Cobbler accompanied by
vanilla bean ice cream 9.50

GELATERIA BAR

Cappuccino, triple chocolate, caramel, hazelnut and
vanilla bean gelato with mini cones and cups 9.25

LEVY RESTAURANTS SIGNATURE DESSERT TABLE

Taffy apples, mini cookies, chocolate covered strawberries,
chocolate chunk brownie bites, rocky road bars and
lemon squares 18.00

S'MORES SWIRL

Chocolate fondue, marshmallows, graham crackers
and seasonal berries 9.50



DINNER

PLATED DINNERS

All plated dinners include ice teas, coffees, rolls and butter

APPETIZERS

SMOKED SALMON AND WATERCRESS

Balsamic glaze 16.00

JUMBO SHRIMP COCKTAIL

Cocktail sauce with horseradish 14.50

LOBSTER SPRING ROLLS

Sesame soy glaze and sweet chili sauce 11.00

SMOKED SHRIMP

Granny Smith apple chutney 15.00

SIGNATURE CRAB CAKE

Jicama slaw and lemon aioli 13.00

BEEF CARPACCIO

Seasonal greens, pesto oil and garlic toast 14.25

SALADS

HOUSE SALAD

Grape tomatoes, red onions and cucumbers
with balsamic vinaigrette 4.50

MEDITERRANEAN SALAD

Feta cheese, kalamata olives and
lemon oregano vinaigrette 4.75

BIBB AND RADICCHIO SALAD

Spiced walnuts, bleu cheese,
and white balsamic vinaigrette 6.50

SPINACH SALAD

Applewood bacon with honey mustard vinaigrette 4.75

CLASSIC CAESAR SALAD

Romaine hearts, parmesan, crouton and
creamy Caesar dressing 6.00

ASIAN PEAR AND BABY FRISÉE SALAD

Honey ginger vinaigrette 5.25

CLASSIC WEDGE SALAD

Iceberg, bacon, tomatoes and bleu cheese dressing 5.00

GINGER-SHRIMP CHOP CHOP SALAD

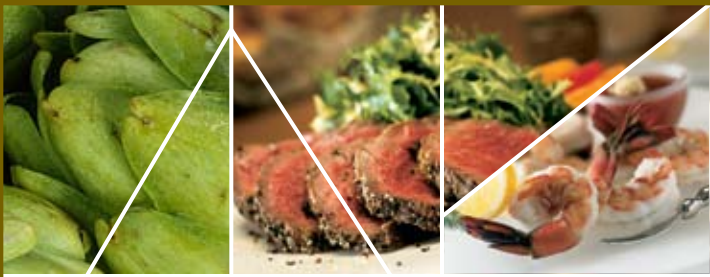
Asian vegetables and wasabi vinaigrette 8.00

SOUTHERN COMFORT SALAD

Sundried cherries, spiced pecans and goat cheese with
white balsamic vinaigrette 6.50

CAPRESE SALAD

Tomato, fresh mozzarella cheese, olive oil
and balsamic reduction 5.25



DINNER

ENTRÉES

SUGAR CANE SHRIMP

Saffron rice, seasonal vegetable with sofrito sauce 32.00

FILET MIGNON

Au gratin potatoes, and vegetable with rosemary garlic jus 50.00

SALMON FILET TAMARI

Basmati rice and seasonal vegetable with ginger glaze 31.50

APPLE CIDER PORK CHOP

Sweet potato and seasonal vegetable with kumquat cranberry chutney 30.00

ROSEMARY GARLIC CHICKEN

Seasonal vegetable with natural jus 25.50

PAN SEARED SCALLOPS

Corn risotto cake and seasonal vegetable with lemon herb butter 31.00

HONEY THYME CHICKEN

Roast sweet and new potatoes, seasonal vegetable and honey thyme glaze 27.00

RACK OF LAMB

Rustic mashed potatoes and grilled vegetable ratatouille with natural jus 39.50

CLASSIC COMBINATIONS

All served with roasted vegetables and baby red potatoes

FILET AND SALMON

Pinot sauce and braised leek sauce 58.00

TENDERLOIN FILET AND PRAWNS

Cabernet sauce and pommery mustard sauce 55.00

FILET AND CHICKEN

Port sauce and mushroom ragout 52.00



DINNER

DESSERTS

SWEET ENDINGS

CHOCOLATE MARQUIS

Layers of mocha and espresso with raspberry sauce and seasonal berries 8.25

KEY LIME PIE

Graham cracker crust, key lime filling and whipped cream 4.75

STRAWBERRY CREAM TART

Glazed fresh berry and custard 9.50

LEMON ANGEL FOOD CAKE

Mixed berry compote 8.75

ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

Raspberry coulis 9.75

CARAMEL APPLE TART

Caramelized apples and cinnamon whipped cream 5.75

APPLE AND PEAR COBBLER

Streusel topping 6.25

CHOCOLATE BREAD PUDDING

Vanilla rum sauce 6.50

NEW YORK STYLE CHEESECAKE

Seasonal berries 9.25

WHITE AND DARK CHOCOLATE MOUSSE

Raspberry sauce and seasonal berries 7.50

DESSERT SHOTS

Key lime pie, chocolate mousse, tiramisu, carrot cake, red velvet cake and banana cream pie 8.25

MINI ICE CREAM DRINKS

Grasshopper, pink squirrel, chocolate malt, Bailey's Irish Cream™, strawberry malt and chocolate egg cream 7.00