



LUNCH

PLATED LUNCH – COMBO MEALS

All plated lunches include a house salad and dessert, rolls and butter, coffee, decaffeinated coffee, hot and iced tea. Upgrade salad selections at an additional charge to the entrée price. Prices based on rounds of 10

SALADS

ICEBERG WEDGE - HOUSE (INCLUDED)

Grape tomatoes, bleu cheese, crumbled bacon and bleu cheese dressing

MESCLUN GREENS

Grape tomatoes, sliced red onion, cucumber with an aged balsamic vinaigrette 1.00

CAESAR SALAD

Romaine, parmesan, garlic croutons and creamy Caesar dressing 1.75

SOUTHERN COMFORT SALAD

Fresh strawberries, blackberries, spiced pecans and goat cheese over mixed baby greens with herbed white balsamic vinaigrette 2.50

BIBB LETTUCE SALAD

Bibb lettuce leaves, bleu cheese, plum tomatoes, toasted pecans and golden raisins with Chardonnay vinaigrette 2.25

ENTRÉES

HERB CRUSTED GRILLED CHICKEN

With peppercorn roasted potatoes, seasonal vegetables and herbed demi-glace 31.00

LEMON-GARLIC BREAST OF CHICKEN

With roasted Yukon gold potatoes, chef's selection of seasonal vegetable and lemon infused demi-glace 32.50

FILET OF BEEF TENDERLOIN

With garlic mashed potatoes, chef's selection of seasonal vegetable and mushroom ragout 55.00

ASIAN CHICKEN BREAST

With citrus ginger rice, baby bok choy, charred shiitake mushrooms, carrot, celery and red bell peppers 35.50

LEMON PEPPERCORN CRUSTED CHICKEN

With herb roasted red potatoes, chef's selection of seasonal vegetable and Dijon mustard sauce 33.00

CHICKEN WELLINGTON

Breast of chicken and mushroom duxelle, wrapped in puff pastry, with wild rice pilaf, chef's selection of seasonal vegetable and Madeira sauce 38.50

BRAISED BEEF SHORT RIBS

With mustard demi-glace, celeriac remoulade, roasted garlic mashed potatoes, roast turnips, parsnips, carrots and rutabagas 37.00

GRILLED SALMON

Herb marinated salmon fillet with roasted leeks, basil orzo pasta and seasonal vegetable tian 36.50

PEPPERCORN ROASTED BEEF TENDERLOIN

Grilled portobello mushrooms, asparagus, peppers and fennel, with roast garlic, shallots and sun-dried tomato basil aioli 57.00



LUNCH

DESSERTS – COMBO MEALS

Upgrade dessert selections at an additional charge to the entrée price

KEY LIME PIE - HOUSE (INCLUDED)

Graham cracker crust, key lime filling and whipped cream

APPLE AND PEAR COBBLER

Streusel topping 1.00

CHOCOLATE MARQUIS

Layers of mocha and espresso with raspberry sauce and seasonal berries 3.75

STRAWBERRY CREAM TART

Glazed fresh berry and custard 3.75

CARAMEL APPLE TART

Caramelized apples and cinnamon whipped cream 1.25

CHOCOLATE BREAD PUDDING

Vanilla rum sauce 1.50

NEW YORK STYLE CHEESECAKE

Seasonal berries 4.25

WHITE AND DARK CHOCOLATE MOUSSE

Raspberry sauce and seasonal berries 2.00

DESSERT SHOTS

Key lime pie, chocolate mousse, tiramisu, carrot cake, red velvet cake and banana cream pie (based on 3 shots per guest) 7.00

MINI ICE CREAM DRINKS

Grasshopper, pink squirrel, chocolate malt, Bailey's Irish Cream™, strawberry malt and chocolate egg cream 2.25



LUNCH

LUNCHEON CHEF'S TABLES

All entrées include ice teas, coffees, rolls and butter

DELICATESSEN TABLE

Black Forest ham, roast turkey, sirloin of beef, Genoa salami with Cheddar, Swiss, provolone cheese, spicy brown mustard, Hellmann's® mayonnaise, horseradish, multi-grain, artisan, and home style breads and rolls

RELISHES

Garlic kosher dill, sweet pickles, spiced pickles, banana peppers, lettuce and tomatoes

MIXED FIELD GREEN SALAD

Grape tomatoes, red onions, cucumbers, and carrots in a red wine vinaigrette

CLASSIC CREAMY COLE SLAW

YUKON GOLD POTATO SALAD

Applewood bacon and whole grain mustard

KETTLE CHIPS

SEASONAL FRUIT

GOURMET DESSERT BARS AND COOKIES

*29.75 per person (minimum of 50 guests)
Chefs available at 150.00 per chef*

SOUTHWESTERN DELICATESSEN

CHILI SMOKED TURKEY BREAST

Cumin aioli

ANCHO HONEY PORK LOIN

Tequila lime barbecue sauce

SOUTHWESTERN CAESAR SALAD

Roasted corn, chili croutons, manchego cheese and chipotle ranch dressing

ROSEMARY SAGE POTATO SALAD

ARIZONA CITRUS SALAD

Orange, grapefruit and jicama with cilantro dressing

ASSORTED CHEESES

Monterey Jack, queso blanco and pepper jack

ACCOMPANIMENTS

Lettuce, roma tomatoes, sliced onions, jalapeños, habaneros pickles and sweet hot pepper relish

SEASONAL AND TROPICAL FRUIT

GOURMET BARS AND COOKIES

*28.75 per person (minimum of 50 guests)
Chefs available at 150.00 per chef*



LUNCH

THE BUTCHER BLOCK

ROAST SIRLOIN

Horseradish sauce

CITRUS ROAST TURKEY BREAST

Cranberry apricot chutney

ITALIAN SUB ROSA

Capicola, salami, ham, provolone with red wine vinaigrette

GARLIC SHRIMP AND ORZO PASTA SALAD

Yellow tomato with lemon tarragon vinaigrette

TOMATO MOZZARELLA SALAD

Basil vinaigrette

BABY FIELD GREENS WITH GRILLED VEGETABLES

Herb vinaigrette

FOCACCIA WITH GOAT CHEESE AND IN SEASON VEGETABLES

ACCOMPANIMENTS

Pickled vegetables, garlic kosher dill

WHOLE AND SEASONAL FRUIT

GOURMET BARS AND COOKIES

35.00 per person (minimum of 50 guests)
Chef's available at 150.00 per chef

TUSCAN MARKET

GRILLED BREAST OF CHICKEN

Provolone, tomato-basil relish and seasonal vegetable

FUSILLI CON VONGOLE

Garlic and white wine sauce

MINI PANINI *

- Roma tomatoes, mozzarella, basil, sweet pepper
- Prosciutto, goat cheese, grilled eggplant, scamorza, and olivada

ITALIAN CHOPPED SALAD

Bacon, pasta, tomatoes, red onions and Gorgonzola cheese with honey mustard vinaigrette

CAESAR SALAD

Parmesan garlic croutons, reggiano and creamy Caesar dressing

CAVATAPPI PASTA SALAD

Roasted vegetables and lemon vinaigrette

GRILLED VEGETARIAN CIABATTA

Beefsteak tomatoes, grilled yellow squash and zucchini with lemon vinaigrette

SEASONAL FRUIT

CANNOLI AND CHOCOLATE DIPPED BUTTER COOKIES

*For parties up to 900
32.50 per person (minimum of 50 guests)
Chef's available at 150.00 per chef



LUNCH

TASTE OF LATIN AMERICA

PAELLA DE PESCADO

Classic seafood paella

FAJITAS

Grilled steak and chicken, roasted sweet peppers, onions, warm flour tortillas, sour cream, guacamole with tomatillo salsa, salsa fresca and pico de gallo

ENCHILADAS CON QUESO

Pinto beans and Spanish rice

PAPAS JALISCO

Chorizo sausage and Chihuahua cheese

MIXED SEASONAL GREENS

Cilantro vinaigrette

ROASTED CORN AND BLACK BEAN SALAD

Toasted cumin vinaigrette

JICAMA AND CUCUMBER SLAW

Cilantro cayenne dressing

SEASONAL FRUIT

CHURROS

Chocolate and caramel sauce

38.00 per person (minimum of 50 guests)

Chef's available at 150.00 per chef

TASTE OF ITALY

PAN SEARED SALMON

Braised chard and parmesan cream sauce

EGGPLANT PARMESAN

Lightly breaded eggplant with marinara and provolone

ROSEMARY GARLIC GRILLED SIRLOIN

Mustard balsamic jus

PENNETTE PUTANESCA

Tomatoes, capers, onions, basil and kalamata olives

ANTIPASTI

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

CAPRESE SALAD

Tomato, fresh mozzarella cheese, olive oil and balsamic reduction

GRILLED CHICKEN MILAN

Toasted orzo, red onions, olives, tomatoes, garlic and basil

GARLIC CROSTINI AND HERB FOCACCIA

TIRAMISU

BISCOTTI AND SEASONAL FRUIT

45.00 per person (minimum of 50 guests)

Chef's available at 150.00 per chef



LUNCH

TASTE OF ASIA

SZECHWAN GARLIC CHICKEN

Daikon, baby bok choy, snow peas, sweet hot peppers and broccoli

CHINESE BRAISED SHORT RIBS

Soy and garlic sauce

STEAMED PORK POT STICKERS

Thai peanut dipping sauce

VEGETABLE SPRING ROLLS

Chili garlic dipping sauce

DRAGON NOODLE SALAD

Pea pod, radish, green onion and sesame seed with ginger chili vinaigrette

ASIAN VEGETABLE SLAW

Chinese cabbage, baby bok choy, sugar snap peas and honey tamarind vinegar

THAI CUCUMBER SALAD

Rice wine vinegar

STEAMED CILANTRO RICE

SESAME CHINESE LONG BEANS

Tofu and tahini

ALMOND, LYCHEE AND FORTUNE COOKIES

CHILLED FRUIT SOUP

44.50 per person (minimum of 50 guests)
Chef's available at 150.00 per chef

SOUTHERN CELEBRATION

MEAT LOAF WITH TOMATO GLAZE

Mushroom gravy

SOUTHERN STYLE FRIED CHICKEN

Crispy cornmeal breading

BARBECUE SPICE SHRIMP WITH SCALLION GRIT CAKE

Tasso and Cheddar cheese

MACARONI AND CHEESE

Three cheese sauce

WEDGE SALAD

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

CUCUMBER SALAD

Apple cider vinaigrette

COUNTRY POTATO SALAD

Buttermilk dressing

GREEN BEANS

Shallots and toasted almonds

CORN BREAD AND BISCUITS

Whipped and honey butter

WATERMELON

BANANA PUDDING

SWEET POTATO PECAN PIE

30.50 per person (minimum of 50 guests)
Chef's available at 150.00 per chef



LUNCH

THE ALL AMERICAN

SLOW ROAST BEEF BRISKET

Texas style barbecue sauce

SMOKED PORK RIBS

Brown sugar and black pepper rub

BARBECUED CHICKEN BREAST

Levy Signature barbecue sauce

WHITE CHEDDAR AU GRATIN POTATOES

SMOKEHOUSE SLAW

Cabbage, carrots and chili mayonnaise

CHOPPED SALAD

Artichoke, chick peas, red onion and tomato,
with red wine vinaigrette

TOMATO AND RED ONION SALAD

Bleu cheese and red wine vinaigrette

SPICED ROASTED CORN

Chili pepper dusted wedges of corn

BISCUITS AND PARKER HOUSE ROLLS

Flavored butters

CHOCOLATE CAKE

Caramel sauce

APPLE COBBLER

Granny Smith apples, cinnamon and whipped cream

44.00 per person (minimum of 50 guests)

Chef's available at 150.00 per chef

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

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 our 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

36.00 per person (minimum of 50 guests)

Chef's available at 150.00 per chef



LUNCH

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.

SALADS

ITALIAN CHOP SHAKER SALAD

CHINESE CHICKEN

SPINACH AND ARUGULA WITH ROASTED FENNEL

SANDWICHES

TENDERLOIN, ROASTED TOMATOES, SWEET ONION JAM AND BOURSIN CHEESE ON FOCACCIA

GRILLED CHICKEN, SAUTÉED SPINACH, ROASTED SPINACH HERB AÏOLI 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

44.00 per person (minimum of 50 guests)

SIDES

DILL POTATO SALAD

POMMERY AND BACON POTATO SALAD

SOUTHERN COLE SLAW

CREAMY COLE SLAW

PASTA SALAD

ARTICHOKE SALAD

CAPRESE SALAD

MARINATED OLIVES

CHIPS

PARMESAN DIP

SALSA ROJA

DESSERT ENHANCEMENTS

BARS AND BROWNIES

FRESH FRUIT TRIFLE

BEVERAGE ENHANCEMENTS

ENERGY DRINKS

FRUIT DRINKS