

# CATERING MENU

## BREAKFAST

BREAKFAST  
 BREAKFAST TABLES  
 BREAKFAST TABLE ENHANCEMENTS  
 BEVERAGE ENHANCEMENTS  
 PLATED BREAKFASTS

## BRUNCH

SIGNATURE BRUNCH

## LUNCH

LUNCH CHEF'S TABLES  
 CARVERY BAR  
 PANINI BAR  
 CHOPCHOP SALAD BAR  
 WRAPS AROUND THE WORLD  
 LIGHTER SIDE OF LEVY  
 TAILGATE MENU I  
 TAILGATE MENU II  
 SOUP, SALAD, SANDWICH  
 PLATED LUNCH  
 BUILD YOUR OWN BOX LUNCH

## DINNER

DINNER CHEF'S TABLE  
 MANGIA MANGIA TABLE  
 TUSCANY TABLE  
 SOUTHERN-STYLE BARBECUE TABLE  
 BACKYARD BARBECUE TABLE  
 LATIN BARBACOA TABLE  
 ASIAN SIZZLE TABLE  
 STEAKHOUSE CLASSIC TABLE  
 STEAKHOUSE ROYALE TABLE  
 CHEF'S HARVEST TABLE  
 ORGANIC FARM STAND  
 CATCH  
 DESSERT TABLES  
 PLATED DINNERS

B1  
 B2  
 B2  
 B2  
 B3  
  
 B1  
  
 L1  
 L1  
 L1  
 L2  
 L2  
 L2  
 L2  
 L4  
 L4  
 L5  
 L6  
 L9  
  
 D1  
 D1  
 D1  
 D2  
 D2  
 D3  
 D3  
 D4  
 D4  
 D6  
 D6  
 D6  
 D7  
 D8

## BREAKS

BREAK MENUS  
 COUNTRY KITCHEN BREAK  
 TAILGATE TREATS  
 ENERGY BREAK  
 DESSERT BREAKS  
 XANGOS  
 MINI DONUTS  
 CARAMEL APPLE FONDUE  
 WARM COOKIES AND COLD MILK  
 STUFFED PRETZEL TABLE

BK1  
 BK1  
 BK1  
 BK1  
 BK1  
 BK1  
 BK1  
 BK1  
 BK1

## RECEPTION

PASSED HORS D'OEUVRES  
 RECEPTION STATION  
 COLD HORS D'OEUVRES  
 HOT HORS D'OEUVRES

R1  
 R2  
 R2  
 R3

## BEVERAGES

WINE LIST  
 BUBBLY  
 LIGHT AND CRISP  
 CREAMY AND ELEGANT  
 SWEET AND SMOOTH  
 RIPE AND RICH  
 SPICY AND SASSY  
 BIG AND BOLD

BV1  
 BV1  
 BV1  
 BV1  
 BV1  
 BV2  
 BV2

## BAR PACKAGES

HOSTED DELUXE BAR PACKAGE  
 HOSTED PREMIUM BAR PACKAGE  
 BEER AND WINE PACKAGE  
 HOSTED DRINK TICKETS/CASH BAR PACKAGE  
 CASH BAR

BV3  
 BV3  
 BV4  
 BV4  
 BV4

# DINNER



Levy Restaurants

## DINNER CHEF'S TABLES

### MANGIA MANGIA TABLE

#### 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 ARTICHOKE

##### CAPRESE SALAD

Tomatoes, basil, mozzarella and pesto oil.

##### CANNELLINI BEANS, TOMATOES, BASIL AND MOZZARELLA

44.00 per person

## TUSCANY TABLE

#### ENTRÉES

##### TAGLIATTA

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

##### PAN-SEARED SEA BASS

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

In 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.

50.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## SOUTHERN-STYLE BARBECUE TABLE

### 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

38.00 per person

100.00 Chef Carvery Fee

## BACKYARD BARBECUE TABLE

### 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

38.00 per person

100.00 Chef Carvery Fee

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## LATIN BARBACOA TABLE

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 WHOLE RED SNAPPER

With coriander lime sauce.

### 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.

50.00 per person

100.00 Chef Carvery Fee

## ASIAN SIZZLE TABLE

### 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 potstickers, 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.

39.00 per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## STEAKHOUSE CLASSIC TABLE

### ENTRÉES

#### CARVED 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.

55.00 per person

100.00 Chef Carvery Fee

## STEAKHOUSE ROYALE TABLE

### 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.

65.00 per person

100.00 Chef Carvery Fee

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## CHEF'S HARVEST TABLE

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

### ORGANIC FARM STAND

#### ALL NATURAL ROAST RACK OF PORK

With a balsamic Dijon glaze.

#### HERB ROASTED 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 frites and cinnamon butter.

#### FIELD GREEN SALAD

With a white balsamic vinaigrette.

#### ROASTED GOLDEN BEET SALAD

With ricotta salata.

#### CRACKED WHEAT SALAD

Tossed with pomegranate, almond, cumin and sweet onion dressing.

#### BLACK BELUGA LENTIL AND CARROT SALAD

With vanilla molasses dressing.

#### BARLEY CITRUS CORN SALAD

With tarragon pesto.

46.00 per person

100.00 Chef Carvery Fee

## CATCH

Available July through November only.

### SUSTAINABLE SEAFOOD AND FARMING

#### PAN-SEARED WILD-STRIPED BASS

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

In a citrus vinaigrette.

#### CARAMELIZED CAULIFLOWER

With organic honey and chilis.

#### 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.

Market Price per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## DESSERT TABLES

### DESSERT CRÊPES

Chef-prepared crêpes suzette, bananas and caramel and chocolate strawberry. 7.50  
100.00 Chef Attendant Fee.

### WARM COBBLERS

A combination of mixed berry, peach and apple cobblers accompanied by vanilla ice cream. 6.00  
100.00 Chef Attendant Fee.

### WARM COOKIES AND BROWNIES

Comforting warm chocolate chip, oatmeal raisin and peanut butter cookies as well as brownies all served warm. 6.00

### BREAD PUDDING TRIO

Chocolate banana, peaches and cream and strawberries and cream bread puddings accompanied by crème anglaise, chocolate sauce and caramel sauce. 8.00

### CHEESECAKE TRIO

Triple Chocolate Cheesecake  
Orange Dream Cheesecake  
Classic New York Cheesecake served with berry compote, chocolate and caramel sauces. 9.00

### ASSORTED MINIATURE PASTRIES AND DESSERTS 8.00

Prices per person  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## PLATED DINNERS

### APPETIZERS

#### SHRIMP COCKTAIL

Served with classic cocktail sauce, horseradish and fresh lemon. 13.00

#### JUMBO LUMP CRAB CAKE

With jicama slaw and lemon aioli. 13.00

#### SESAME-SEARED TUNA

With seaweed salad, wasabi crème fraîche and spicy wonton crisps. 13.00

#### GOAT CHEESE CROSTINI

Served with mixed field greens and a honey curry vinaigrette. 7.00

### ANTIPASTI

Bocconcini in pesto, salametti, roasted sweet bell peppers and Parmesan frico. 11.00

### SOUPS

#### BLISTERED CORN SOUP

With chilled chive cream. 6.00

#### BUTTERNUT SQUASH BISQUE

With nutmeg cream. 6.00

#### TOMATO BASIL SOUP

With basil oil and Parmesan croutons. 6.00

#### NEW ENGLAND CLAM CHOWDER 8.00

#### WILD MUSHROOM SOUP

With roasted garlic cream and tomato confit. 6.00

#### LOBSTER BISQUE

With sherry cream and chives. 9.00

## SALADS

### ICEBERG WEDGE

Tossed with grape tomatoes, red onions, blue cheese, crisp bacon and creamy blue cheese dressing. 6.00

### CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons and creamy Parmesan dressing. 6.00

### FIELD GREENS

With grape tomatoes, red onion, cucumber and aged balsamic vinaigrette. 6.00

### SOUTHERN SALAD

Baby field greens with fresh strawberries, blackberries, spiced pecans and blue cheese with herbed white balsamic vinaigrette. 7.00

### LIMESTONE BIBB LETTUCE SALAD

Topped with aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette. 7.00

### ASIAN PEAR AND FRISÉE SALAD

With a honey ginger vinaigrette. 7.00

### CAPRESE SALAD

Mozzarella, vine-ripened tomatoes and fresh basil with baby frisée and a pesto vinaigrette. 7.00

### ARUGULA, FENNEL AND ENDIVE SALAD

With goat cheese and citrus vinaigrette. 7.00

### SPINACH AND APPLE SALAD

Topped with toasted walnuts, Gala apples, chèvre cheese and red onions with cider vinaigrette. 7.00

Prices per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## ENTRÉES

### POULTRY

#### PAN-ROASTED GARLIC AND ROSEMARY BREAST OF CHICKEN

Served with Yukon gold potato puree, braised Swiss chard and natural jus. 24.00

#### CHICKEN PROVENÇAL

Accompanied by ratatouille and chive whipped potatoes. 24.00

#### LEMON GARLIC CHICKEN

With vesuvio-style wedge cut potatoes and broccoli rabe and lemon scented jus. 26.00

#### PAN-SEARED AMISH CHICKEN

Served with a risotto cake, oven dried grape tomatoes, Parmesan cheese and white truffle oil. 29.00

#### ROSEMARY GARLIC ROASTED FREE-RANGE CHICKEN

With artichokes, wild mushrooms, asparagus and natural jus. 29.00

#### GRILLED INDIANA FARM-RAISED DUCK BREAST

Harvest wild rice, grilled asparagus and shallots. 32.00

## STEAK

#### ROAST TENDERLOIN OF BEEF

Accompanied by Chef's seasonal vegetables, three cheese au gratin potatoes, red onion marmalade and rosemary garlic demi-glace. 34.00

#### CABERNET-GRILLED NEW YORK STRIP

Served with garlic Parmesan whipped potatoes, grilled asparagus and roasted shallot Cabernet jus. 35.00

#### FILET MIGNON

Accompanied by a steakhouse baked potato and wild mushrooms with a red wine demi-glace. 36.00

#### BRAISED SHORT RIBS

With wild mushroom ragout and creamy Parmesan polenta. 29.00

#### HERB-ROASTED RACK OF LAMB

With grilled vegetable ratatouille, rustic mashed potatoes and natural jus. 48.00

#### BONE-IN RIB EYE STEAK

With maître d' butter, wild mushrooms and garlic whipped potatoes. 42.00

Prices per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



Levy Restaurants

## PORK

### SMOKED AND GRILLED BONE-IN PORK LOIN CHOPS

With apple cabbage braise and whole grain mustard sauce. 28.00

### ALL NATURAL MAPLE-ROASTED PORK CHOP

Accompanied by cannellini bean, chorizo and corn cassoulet. 30.00

## SEAFOOD

### SKEWERED SUGAR CANE SHRIMP

With sofrito sauce, saffron rice, calabazas, yucca, green beans and black beans. 34.00

### SWEET CHILI GLAZE WILD-CAUGHT SALMON

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas. 28.00

### GRILLED STRIPED BASS

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

### PAN-SEARED AMERICAN RED SNAPPER

Served with herb-scented jasmine rice and ginger mango papaya salsa. 26.00

### HALIBUT A LA PLANCHA

Accompanied by Yukon gold potatoes, pancetta, green beans, tomatoes and leeks. 32.00

### HERB-CRUSTED GROUPER

With rustic ratatouille and citrus oil. 29.00

### GINGER-SCENTED SEA BASS

With soy, lemongrass and mirin glaze, bok choy, onions, ginger and cilantro. Market Price

## COMBINATION

### STEAK AND LOBSTER

Center-cut filet mignon and grilled lobster tail. Market Price

### STEAK AND PRAWNS

Center-cut filet mignon and grilled prawns. Market Price

### STEAK AND CHICKEN

Center-cut filet mignon and pan-roasted breast of chicken, herb-seared with oven-dried tomatoes and braised spinach. 38.00

## VEGETABLE

### WILD MUSHROOM AND SPINACH STRUDEL

Phyllo-wrapped with wild mushrooms. 17.00

### EGGPLANT PARMESAN

Grilled eggplant with tomato basil sauce, provolone and mozzarella. 14.00

### LENTILS AND BROWN RICE

With oven dried Roma tomatoes, roasted cauliflower and grilled seasonal vegetables. 16.00

### CAVATAPPI ALLA PESTO

Fresh grape tomatoes, asparagus and zucchini sautéed with white wine and fresh pesto. 16.00

Prices per person

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# DINNER



*Levy Restaurants*

## DESSERTS

### ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

With raspberry coulis. 8.00

### BLUEBERRY COBBLER

With vanilla bean ice cream. 6.00

### CHEESECAKE

With strawberry compote. 7.00

### CHOCOLATE PARADIS

A Levy Restaurants signature cake.  
Served with warm caramel sauce. 7.00

### SIX LAYER CARROT CAKE

Always a fan favorite – with sweet cream cheese  
frosting, pecans and toasted coconut. 9.00

### CHOCOLATE BANANA BREAD PUDDING

With crème anglaise. 6.00

### LEMON ANGEL FOOD CAKE

With mixed berry compote. 6.00

### MIXED BERRY CRISP

With vanilla and citrus whipped cream. 6.00

Prices per person  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# RECEPTION



Levy Restaurants

## PASSED HORS D'OEUVRES

### SEAFOOD

SCALLOPS WITH TOMATO CONCASSE 3.60

LEMON GRASS SHRIMP SKEWERS

With almond pesto. 3.60

CRAB CAKES

With lemon aioli. 3.60

ASIAN INSPIRED TUNA TARTARE

Served with wonton crackers and  
lime crème fraîche. 3.00

SMOKED SALMON ON CROSTINI

With pickled red onion. 3.00

VOODOO SHRIMP

With spicy mango salsa. 3.60

CALIFORNIA ROLLS

With wasabi soy sauce. 3.60

### MEAT

CARPACCIO ON FOCACCIA CROSTINI 3.40

SZECHWAN STEAK SKEWERS 3.00

HOISIN LAMB CHOPS

With cilantro pesto. 4.00

MINI HAMBURGERS

With onion, tomato, and secret sauce. 2.60

THAI CHICKEN SKEWERS 3.00

CHICKEN POTSTICKERS

With sweet soy sauce. 3.00

TENDERLOIN CROSTINI

Served with garlic croutons and arugula  
and red onion salad. 3.40

PROSCIUTTO-WRAPPED ASPARAGUS 3.00

COPPA WRAPPED PARMESAN BREAD STICKS 2.60

### VEGETABLE

ASPARAGUS SPEARS

With lemon aioli. 2.60

GRILLED VEGETABLE SKEWERS 2.60

CRISP VEGETABLE SPRING ROLLS

With sweet chili sauce and cilantro oil. 2.60

PARMESAN FRICO

With ratatouille and aged balsamic. 2.60

CAPRESE SKEWERS

Tomatoes, mozzarella and basil. 2.60

Price per piece (minimum of 25 pieces)  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# RECEPTION



*Levy Restaurants*

## RECEPTION STATION

### COLD HORS D'OEUVRES

#### 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. 7.00 per person

### SUSHI STATION

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

### 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. 32.00 per person

### ARTISAN CHEESE TABLE

Local specialty and imported cheeses served with assorted honeys and chutneys accompanied by crackers and flat breads. 6.00 per person

All prices reflect a one hour reception.  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# RECEPTION



Levy Restaurants

## 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.

GRILLED IN-SEASON VEGETABLES  
WITH MOZZARELLA

12.00 per person

### PASTA TABLE

FARFALLE WITH ROCK SHRIMP

With basil crème.

TAGLIATELLE CON FUNGI

Wild mushrooms in an asiago sauce.

PENNE CON PUTTANESCA

CHICKEN BUCCATINI AI ARRABIATTA

ARTISAN BREAD STICKS AND TOASTED  
GARLIC CROSTINI

16.00 per person

## 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

DIM SUM

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

16.00 per person

## 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.

14.00 per person

### MASHED POTATO BAR

BRAISED SHORT RIB AND SWEET POTATO MASHED

With port jus.

LOBSTER MASHED POTATOES

With chive crème fraîche.

ROASTED GARLIC AND PARMESAN

12.00 per person

All prices reflect a one hour reception.

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax



# BEVERAGES

Levy Restaurants

## WINE LIST

### BUBBLY

- DOM PERIGNON, EPERNAY, FRANCE 185.00
- VEUVE CLICQUOT, REIMS, FRANCE 75.00
- CHANDON BLANC DE NOIRS, CARNEROS 45.00
- KORBEL BRUT, CALIFORNIA 30.00

### LIGHT AND CRISP

- HOGUE FUME BLANC, COLUMBIA VALLEY, WASHINGTON 30.00
- KUNDE SAUVIGNON BLANC, SONOMA 38.00
- LITTLE BLACK DRESS PINOT GRIGIO, CALIFORNIA 34.00
- RUFFINO 'LUMINA' PINOT GRIGIO, ITALY 34.00
- SANTI PINOT GRIGIO, ITALY 40.00

### CREAMY AND ELEGANT

- SONOMA-CUTRER 'RUSSIAN RIVER RANCHES' CHARDONNAY, SONOMA 48.00
- BONTERRA 'ORGANIC' CHARDONNAY, MENDOCINO COUNTY 30.00
- TOASTED HEAD CHARDONNAY, CALIFORNIA 40.00
- CHALONE 'ESTATE' CHARDONNAY, MONTEREY COUNTY 55.00
- MERRYVALE 'STARMONT' CHARDONNAY, NAPA 42.00
- KENDALL-JACKSON 'SPECIAL SELECT' CHARDONNAY, CALIFORNIA 42.00

- FRANCISCAN 'CUVEE SAUVAGE' CHARDONNAY, NAPA 65.00

- NAPA CELLARS CHARDONNAY, NAPA 48.00

### SWEET AND SMOOTH

- PINE RIDGE CHENIN BLANC-VIOGNIER, CLARKSBURG 30.00
- KENWOOD ROSE OF PINOT NOIR, SONOMA 34.00
- BERINGER WHITE ZINFANDEL, CALIFORNIA 24.00
- CHATEAU STE. MICHELLE RIESLING, COLUMBIA VALLEY, WASHINGTON 28.00

### RIPE AND RICH

- BLACKSTONE WINERY MERLOT, CALIFORNIA 30.00
- RUTHERFORD HILL MERLOT, NAPA 55.00
- COPPOLA 'DIAMOND SERIES' MERLOT, CALIFORNIA 42.00
- GREG NORMAN CABERNET MERLOT, AUSTRALIA 54.00
- CARMEL ROAD PINOT NOIR, MONTEREY 42.00
- RODNEY STRONG 'RUSSIAN RIVER' PINOT NOIR, SONOMA 44.00
- ETUDE PINOT NOIR, CARNEROS 65.00

Wine list and prices are subject to change.

All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax



# BEVERAGES

*Levy Restaurants*

## SPICY AND SASSY

JACOB'S CREEK 'RESERVE' SHIRAZ, AUSTRALIA 42.00

GUENOC PETITE SIRAH, LAKE COUNTY 41.00

## BIG AND BOLD

RUBICON, NAPA 155.00

NEWTON CLARET, NAPA 45.00

PROVENANCE CABERNET SAUVIGNON, NAPA 85.00

COLUMBIA CREST 'GRAND ESTATES'  
CABERNET SAUVIGNON, COLUMBIA VALLEY,  
WASHINGTON 34.00

SEQUOIA GROVE  
CABERNET SAUVIGNON, NAPA 78.00

J. LOHR 'SEVEN OAKS'  
CABERNET SAUVIGNON, PASO ROBLES 36.00

B.R. COHN 'SILVER LABEL'  
CABERNET SAUVIGNON, SONOMA 45.00

ROBERT MONDAVI 'NAPA'  
CABERNET SAUVIGNON, NAPA 75.00

Wine list and prices are subject to change.  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

# BEVERAGES



Levy Restaurants

## BAR PACKAGES

Four hour bar packages.

### HOSTED DELUXE BAR PACKAGE

#### COCKTAILS

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

#### WINE

Toasted Head Chardonnay, Columbia Crest 'Grand Estates' Cabernet Sauvignon, Blackstone Merlot and Beringer White Zinfandel

#### IMPORTED BEER

#### DOMESTIC BEER

#### BOTTLED WATER

#### SOFT DRINK

26.00 per person

### HOSTED PREMIUM BAR PACKAGE

#### 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

#### IMPORTED BEER

#### DOMESTIC BEER

#### BOTTLED WATER

#### SOFT DRINK

22.00 per person

100.00 per bartender for four hours of service.  
Bartender fees will be waived with above bar packages.  
Bartender fees not waived with cash bar service.

Please add 20% service charge and applicable sales taxes to all bars, unless otherwise noted.  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

Bar lists and prices are subject to change.



# BEVERAGES

*Levy Restaurants*

## BEER AND WINE BAR PACKAGE

### WINE

Toasted Head Chardonnay, Columbia Crest 'Grand Estates' Cabernet Sauvignon, Blackstone Merlot and Beringer White Zinfandel

### IMPORTED BEER

### DOMESTIC BEER

### BOTTLED WATER

### SOFT DRINK

19.00 per person

## CASH BAR

DELUXE COCKTAIL 8.00

PREMIUM COCKTAIL 7.00

WINE 6.00

IMPORTED BEER 5.00

DOMESTIC BEER 4.00

BOTTLED WATER 3.75

SOFT DRINK 3.50

## HOSTED DRINK TICKETS/CASH BAR PACKAGE

### COCKTAILS

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

### WINE

Toasted Head Chardonnay, Columbia Crest 'Grand Estates' Cabernet Sauvignon, Blackstone Merlot and Beringer White Zinfandel

### IMPORTED BEER

### DOMESTIC BEER

### BOTTLED WATER

### SOFT DRINK

15.00 per person

100.00 per bartender for four hours of service.  
Bartender fees will be waived with above bar packages.  
Bartender fees not waived with cash bar service.

Please add 20% service charge and applicable sales taxes to all bars, unless otherwise noted.  
All food and beverage is subject to a 20% service charge and 7.75% state of Ohio tax

Bar lists and prices are subject to change.

*Levy Restaurants*