

MENU



A legendary event. That's what you want - what you expect - from the Green Bay Packers and Lambeau Field.

The fare you present to your guests is a pinnacle part of that experience. That's why the Green Bay Packers, and our food service partner, Levy Restaurants Sports and Entertainment Group, is proud to offer you unique and tantalizing dishes - extraordinarily distinctive dishes.

Traditional favorites, as timeless as Lambeau Field itself, are the core of our menu. Some of the staples include Rosemary Garlic Prime Rib and Beer Boiled Brats.

But the non-traditional cuisine makes its mark as well - those with seafaring flare such as Voodoo Shrimp; international influences like Moroccan Couscous Salad, Sushi and Duck Satay; even thematic inspirations such as Latin Barbacoa and Asian Celebrations. You'll be pleasantly surprised by selections you may have never before experienced.

No matter what type of function you have, or what type of catering you need, our chefs will create a menu as unique and legendary as Lambeau Field itself.

CATERING MENU

BREAKFAST

BREAKFAST
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B2

B2

B3

B1

B1

L1

L1

L1

L2

L2

L3

L4

L7

L7

D1

D1

D1

D2

D2

D3

D3

D4

D4

D5

D6

BREAKS

BREAK MENUS

COUNTRY KITCHEN BREAK
 TAKE ME OUT TO THE BALLGAME
 ENERGY BREAK

DESSERT BREAKS

CHEESEHEADS
 MINI DONUTS
 CARAMEL APPLE FONDUE
 COOKIES AND COLD MILK

LEVY RESTAURANTS SIGNATURE BREAKS

MINIBITES
 TINI PANINIS
 GOURMET PRETZEL TABLE
 WISCONSIN TABLE

BK1

BK1

BK1

BK1

BK1

BK1

BK1

BK1

BK1

BK2

BK2

BK2

BK2

BK2

RECEPTION

PASSED HORS D'OEUVRES

R1

RECEPTION STATION

R3

COLD HORS D'OEUVRES

R3

HOT HORS D'OEUVRES

R4

THE CARVING BOARD

R5

COLD HORS D'OEUVRES TABLE

R5

BEVERAGES

BAR SELECTIONS

PACKAGE BARS
 HOSTED BAR
 CASH BAR

BV1

BV1

BV1

BV1



Levy Restaurants

BREAKFAST



Levy Restaurants

BREAKFAST

All of the following are served with fresh-squeezed juices, freshly brewed coffee, decaffeinated coffee and assorted hot teas.

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. 11.95

ULTIMATE CONTINENTAL

A selection of whole and sliced fresh fruit, in-season berries, assorted muffins, bagels and flavored cream cheeses, cinnamon rolls, fresh scrambled eggs and applewood-smoked bacon, flavored yogurt, dry cereals with whole and skim milk. 16.95

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. 8.95

FRUIT AND BAGEL BAR

Assorted chilled juices, fresh seasonal sliced and whole fruit display. Freshly baked assortment of bagels, with flavored cream cheeses, whipped butter and fruit preserves. 10.95

Prices per person. Please add 18% service charge and applicable sales tax.

BREAKFAST



Levy Restaurants

BREAKFAST TABLES

All breakfast tables are served with fresh-squeezed juices, freshly brewed 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 Wisconsin maple syrup, fresh fruit and whipped butter. 11.95

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. 13.95

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. 24.95

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. Slowly smoked brisket hash with pulled smoked brisket, caramelized onions, roasted potatoes and fresh summer herbs. Smoked salmon and sweet potato hash with dill mousseline. 21.95

BREAKFAST TABLE ENHANCEMENTS

Select any of the below as an enhancement to your breakfast table.

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. 7.00

HOT IRON WAFFLES

Blueberry, banana or chocolate chip waffles made by a uniformed chef, served with warm Wisconsin maple syrup, whipped butter and Chantilly cream. 7.50

CHEF-PREPARED GRIDDLED PANCAKES

Blueberry, banana, chocolate chip and buttermilk pancakes prepared by a uniformed chef, served with warm maple syrup and whipped butter. 5.00

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. 2.50

BREAKFAST QUESADILLAS

Scrambled eggs, chorizo, cilantro and Chihuahua cheese with salsa fresca on the side. 2.75

BREAKFAST BURRITO

Soft tortilla filled with scrambled eggs, pico de gallo, sausage and Chihuahua cheese. 2.50

FRENCH TOAST

New Orleans French toast with Granny Smith green apple-pecan praline. Peachy Keen French toast with vanilla-cinnamon custard dipped sourdough and sautéed Georgia peaches. Bananas Foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar. 7.50

Prices per person (minimum of 25 guests) or there is a 50.00 service charge.
Please add 18% service charge and applicable sales tax.

BREAKFAST



Levy Restaurants

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. 12.95

HEALTHY START

Scrambled Eggbeaters®, oven-roasted Roma tomato, turkey sausage and skillet vegetable hash with fresh seasonal fruit. 13.95

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. 21.95

SEVEN LAYER EGG TORTA

Eggs layered with herbed potatoes, onions, mushrooms, Italian sausage and Provolone cheese. 9.95

EGGS BENEDICT

Two poached eggs on Canadian bacon and English muffins, then topped with hollandaise with a fresh fruit garnish and skillet hashbrowns. 9.95

SMOKED SALMON BENEDICT

Two poached eggs on sliced smoked salmon and toasted brioche topped with hollandaise and chives, with skillet hashbrowns. 13.95

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 Wisconsin maple syrup and applewood-smoked bacon. 9.95

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, Wisconsin maple syrup and applewood-smoked bacon. 12.95

Prices per person. Please add 18% service charge and applicable sales tax.

BRUNCH



Levy Restaurants

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 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.

WISCONSIN 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, Wisconsin 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

40.95 (minimum of 50 guests)
or there is a 100.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

LUNCH CHEF'S TABLES

All of the following are served with freshly brewed coffee, decaffeinated coffee, milk, iced and hot teas.

CARVERY BAR

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

SPLIT-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

ASSORTED GOURMET COOKIES

23.95 (minimum of 25 guests)
or there is a 50.00 service charge.

PANINI BAR

CAPRESE PANINI

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

ASSORTED GOURMET COOKIES

22.95 (minimum of 25 guests)
or there is a 50.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

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

ASSORTED GOURMET COOKIES

15.95 (minimum of 25 guests)
or there is a 50.00 service charge

TAILGATE MENU

This is a great menu to offer your guests for a Lambeau Field game day experience.

BEER BOILED BRATS

Assorted brat mustards and sauerkraut

APPLEWOOD SMOKED BARBECUE CHICKEN

Molasses-cider barbecue sauce

RANCH STYLE BAKED BEANS

CREAMY VEGETABLE LEMON SLAW

RED BLISS POTATO SALAD

Applewood-smoked bacon, scallions, and mustard dressing

PICKLED CUCUMBERS AND VIDALIA ONIONS

ACCOMPANIMENTS

Brat buns, chips and an array of condiments

ASSORTED GOURMET COOKIES

18.95 (minimum 25 guests) or
there is a 50.00 service charge.

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.

ASSORTED GOURMET COOKIES

30.95 (minimum of 25 guests)
or there is a 50.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

SOUP, SALAD, SANDWICH TABLE

CHOOSE ONE SOUP

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 TWO 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 an 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.

DESSERT

ASSORTED GOURMET COOKIES

24.95 (minimum of 25 guests)
or there is a 50.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

PLATED LUNCH

SOUPS

BLISTERED CORN SOUP

With chilled chive cream. 3.95

BUTTERNUT SQUASH BISQUE

Topped with nutmeg cream. 3.95

TOMATO BASIL SOUP

With basil oil. 4.95

CLAM CHOWDER 4.95

WILD MUSHROOM SOUP

With roasted garlic cream and tomato confit. 4.95

SALADS

ICEBERG WEDGE

With grape tomatoes, red onions, Blue cheese, crisp bacon and creamy Blue cheese dressing. 2.00

CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons with creamy Parmesan dressing. 2.00

SOUTHERN SALAD

Baby field greens with fresh strawberries and blackberries tossed with spiced pecans, Blue cheese and herbed white balsamic vinaigrette. 2.00

ENTRÉES

All of the following are accompanied by a field greens salad, two dressing choices, rolls and butter. Also included are freshly brewed coffee, decaffeinated coffee, iced and hot teas.

CHICKEN

HONEY-THYME BREAST OF CHICKEN

Served with grilled in-season vegetables and roasted red bliss potatoes. 13.95

HERB-ROASTED BISTRO-STYLE CHICKEN

Accompanied by Provençal green beans and roasted Yukon gold potatoes. 13.95

LEMON GARLIC BREAST OF CHICKEN

Served with vesuvio-style wedge cut potatoes and broccoli rabe. 13.95

CHICKEN MARSALA

Wild mushrooms and shallots in a classic Marsala sauce with roasted red potatoes and Chef's seasonal vegetables. 15.95

STEAK

ROAST TENDERLOIN OF BEEF

Served with three cheese au gratin potatoes, red onion marmalade, rosemary garlic demi-glace and Chef's seasonal vegetables. 23.95

CABERNET-GRILLED NEW YORK STRIP

With garlic Parmesan whipped potatoes and grilled asparagus. 23.95

Please select one item from each category. You may select up to two entrees if you are providing your guests with place cards. Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

SEAFOOD

SEARED SCALLOPS

With Midwestern corn sauce and tomato and leek confit. 21.95

GRILLED SALMON

Herb-marinated and grilled with roasted leeks, basil orzo pasta and seasonal vegetables. 20.95

VEGETABLE

FALAFEL PLATE

Tomato and red onion salad with riata sauce. 13.95

PORTABELLO MUSHROOM NAPOLEON

Marinated and grilled vegetable stack with Provolone cheese and roasted red pepper coulis served with rice pilaf. 13.95

SANDWICHES

All of the following are accompanied by kettle chips. Also included are freshly brewed coffee, decaffeinated coffee, iced and hot teas.

GRILLED PESTO CHICKEN ON CIABATTA

Topped with braised spinach, tomatoes and Provolone cheese. 11.95

WILD MUSHROOM AND BRIE PANINI

Italian harvest bread and Boursin cheese. 11.95

SOUTHWESTERN CHIPOTLE GRILLED STEAK SANDWICH

Onion egg roll topped with romaine, Manchego and cilantro aioli. 12.95

CHICKEN CAESAR SANDWICH

Garlic grilled chicken with romaine and Parmesan on a toasted brioche. 11.95

SMOKED TURKEY BLT

On whole grain wheat with herb aioli. 8.95

GRIDDLED HAM AND SWISS

With mustard butter on a toasted pretzel roll. 8.95

PEAR, APPLE AND HUMBOLT FOG CHEESE PANINI

Topped with caramelized onion jam on sourdough bread. 10.95

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

DESSERTS

ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

Served with raspberry coulis. 7.95

BLUEBERRY COBBLER

Topped with vanilla bean ice cream. 6.95

CHEESECAKE

With strawberry compote. 6.95

CHOCOLATE PARADIS

A Levy Restaurants signature cake
with warm caramel sauce. 6.95

SIX LAYER CARROT CAKE

Always a fan favorite—with sweet cream cheese
frosting, pecans and toasted coconut. 8.95

CHOCOLATE BANANA BREAD PUDDING

With crème anglaise. 5.95

LEMON ANGEL FOOD CAKE

With mixed berry compote. 4.95

Prices per person. Please add 18% service charge and applicable sales tax.

LUNCH



Levy Restaurants

All box lunches come with chips, a piece of fresh seasonal whole fruit and a cookie, iced teas, soda and water. Utensils and napkins provided.

BOX LUNCHES

- TURKEY AND CHEDDAR ON KAISER ROLL 12.95
- HAM AND SWISS ON KAISER ROLL 13.95
- CITRUS ROAST TURKEY ON CIABATTA ROLL 15.95
- HONEY-GLAZED HAM ON PRETZEL BREAD 14.95

EXECUTIVE BOX LUNCHES

- TENDERLOIN, ROASTED TOMATOES, SWEET ONION JAM AND BOURSIN CHEESE ON FOCACCIA 18.95
- GRILLED CHICKEN, SAUTÉED SPINACH, ROASTED SPINACH HERB AÏOLI AND PROVOLONE CHEESE ON FOCACCIA 15.95
- GRILLED VEGETABLES AND CHÈVRE SPREAD ON CIABATTA 15.95
- SMOKED TURKEY, TOMATO, ONION AND CHEDDAR CHEESE ON WHOLE WHEAT BAGUETTE 15.25
- HAM AND SWISS ON PRETZEL BREAD 16.95

CHOOSE ONE SIDE

- DILL POTATO SALAD
- POMMERY AND BACON POTATO SALAD
- CREAMY COLE SLAW
- PASTA SALAD

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

DINNER CHEF'S TABLES

THE ALL-AMERICAN

All of the following are served with freshly brewed coffee, decaffeinated coffee, milk, iced and hot teas.

ROSEMARY GARLIC PRIME RIB

Horseradish sauce and natural jus.

CITRUS MARINATED ROAST TURKEY BREAST

Cranberry-apricot chutney.

GRILLED WHOLE SIDE OF SALMON

Extra virgin olive oil and fresh herbs.

SAUTEED VEGETABLES

Asparagus, zucchini, yellow squash, carrots and bell peppers.

WHIPPED POTATOES

Roasted corn, fresh sage and Cheddar cheese.

PASTA SALAD

Penne with tomatoes, basil and fresh vegetables in lemon-herb vinaigrette.

CAESAR SALAD

Romaine lettuce with Parmesan cheese and garlic croutons.

CHOPPED SALAD

Loaded with grilled chicken, salami, Provolone cheese, artichokes, olives, cucumbers, tomatoes, red onions, carrots, garbanzo beans and crumbled Blue cheese in a tangy vinaigrette.

ASSORTED GOURMET COOKIES

34.95 (minimum of 50 guests) or there is a 100.00 service charge.

TAILGATE MENU

This is a great menu to offer your guests for a Lambeau Field game day experience.

BEER BOILED BRATS

Assorted brat mustards and sauerkraut.

MESQUITE GRILLED BURGERS

Charred onions and wild mushrooms.

APPLEWOOD-SMOKED BARBECUE CHICKEN

Molasses-cider barbecue sauce.

RANCH STYLE BAKED BEANS

SWEET & SOUR YUKON GOLD POTATOES

COUNTRY STYLE GREEN BEANS

CREAMY VEGETABLE LEMON SLAW

RED BLISS POTATO SALAD

Applewood-smoked bacon, scallions, and mustard dressing.

PICKLED CUCUMBERS AND VIDALIA ONIONS

ACCOMPANIMENTS

Brat buns, Kaiser and sourdough rolls, lettuce, tomato, red onion, pickle, Swiss and Cheddar cheeses, with an array of condiments.

ASSORTED GOURMET COOKIES

24.95 (minimum of 50 guests) or there is a 100.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

BACKYARD BARBECUE TABLE

ENTRÉES

12-HOUR SMOKED BEEF BRISKET

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

APPLEWOOD-SMOKED TURKEY BREAST

With cranberry-apricot chutney and bourbon barbecue sauce.

ACCOMPANIMENTS

WISCONSIN WHITE CHEDDAR AU GRATIN POTATOES

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.

COUNTRY SALAD

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

CLASSIC SOUTHERN SLAW

ASSORTED GOURMET COOKIES

29.95 (minimum of 50 guests)
or there is a 100.00 service charge.

STEAKHOUSE CLASSIC TABLE

ENTRÉES

CHAR-FIRED PEPPERED STRIP LOIN

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

ROASTED GARLIC BRAISED CHICKEN

With 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.

ASSORTED GOURMET COOKIES

43.95 (minimum of 50 guests)
or there is a 100.00 service charge.

Prices per person. Please add 18% service charge and applicable sales 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.

ASSORTED GOURMET COOKIES

31.95 (minimum of 50 guests)
or there is a 100.00 service charge.

ASIAN CELEBRATION TABLE

ENTRÉES

ASPARAGUS WITH CHICKEN STIR FRY

Sautéed black beans, asparagus, and chicken in a Thai pepper and oyster-cilantro glaze.

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 potstickers, hargow and shumai with spicy Asian chili sauce and sweet soy.

ACCOMPANIMENTS

GINGER STIR FRIED VEGETABLES

FRIED RICE

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.

ASSORTED GOURMET COOKIES

35.95 (minimum of 50 guests)
or there is a 100.00 service charge.

Prices per person. Please add 18% service charge and applicable sales 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

WISCONSIN 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 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.

FRESH SLICED FRUIT

34.95 (minimum of 50 guests)
or there is a 100.00 service charge.

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

DESSERT TABLES

DESSERT CRÊPES

Chef prepared crepes suzette, caramel bananas and chocolate strawberries. 14.95

SWEET SHOTS

Our mini dessert shots including banana cream pie, chocolate mousse, key lime pie, tiramisu, carrot cake and red velvet. 8.95

WARM COBBLERS

A combination of mixed berry, peach and apple cobblers accompanied by vanilla ice cream. 8.95

WARM COOKIES AND BROWNIES

Comforting warm chocolate chip, oatmeal raisin and peanut butter as well as triple chocolate and blonde brownies, all served warm. 5.95

BREAD PUDDING TRIO

Peaches and cream, strawberries and cream, chocolate banana bread puddings accompanied by crème anglaise, chocolate sauce and caramel sauce. 9.95

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. 16.95

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

PLATED DINNERS

APPETIZERS

SHRIMP COCKTAIL

Served with classic cocktail sauce, horseradish and fresh lemon. 12.95

JUMBO LUMP CRAB CAKE

With jicama slaw and lemon aioli. 11.95

SESAME-SEARED TUNA

With seaweed salad, wasabi crème fraîche and spicy wonton crisps. 13.95

GOAT CHEESE CROSTINI

Served with mixed field greens and a honey curry vinaigrette. 4.95

JERK CHICKEN SHOTS

Sugar cane skewer chicken and cool riata sauce. 5.95

ANTIPASTI

Bocconcini in pesto, salametti, roasted sweet bell peppers and Parmesan frico. 8.95

SOUPS

BLISTERED CORN SOUP

With chilled chive cream. 3.95

BUTTERNUT SQUASH BISQUE

With nutmeg cream. 3.95

TOMATO BASIL SOUP

With basil oil and Parmesan croutons. 4.95

NEW ENGLAND CLAM CHOWDER 4.95

YELLOW TOMATO GAZPACHO (seasonal)

Topped with croutons and cilantro oil. 4.95

WILD MUSHROOM SOUP

With roasted garlic cream and tomato confit. 4.95

LOBSTER BISQUE

With sherry cream and chives. 11.50

SALADS

ICEBERG WEDGE

Tossed with grape tomatoes, red onions, Blue cheese, crisp bacon and creamy Blue cheese dressing. 2.50

CAESAR SALAD

Crisp romaine, Parmesan and garlic croutons and creamy Parmesan dressing. 2.50

SPINACH AND APPLE SALAD

Topped with toasted walnuts, Gala apples, Chèvre cheese and red onions with cider vinaigrette. 2.50

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

ENTRÉES

All of the following are accompanied by a field greens salad, two dressing choices, rolls and butter. Also included are freshly brewed coffee, decaffeinated coffee, milk, iced and hot teas.

POULTRY

PAN-ROASTED GARLIC AND ROSEMARY BREAST OF CHICKEN

Served with Yukon gold potato puree, braised Swiss chard and natural jus. 24.95

CHICKEN PROVENÇAL

Accompanied by ratatouille and chive whipped potatoes. 19.95

LEMON GARLIC CHICKEN

With vesuvio-style wedge cut potatoes, broccoli rabe and lemon scented jus. 22.95

PAN-SEARED AMISH CHICKEN

Served with a risotto cake, oven dried grape tomatoes, Parmesan cheese and white truffle oil. 26.95

GRILLED INDIANA FARM-RAISED DUCK BREAST

Harvest wild rice, grilled asparagus and shallots. 42.95

PERUVIAN CHICKEN

Chile lime and garlic-grilled chicken, oven-roasted yucca and sweet onion salsa. 19.95

BRAISED DUCK CONFIT

With pan-roasted wild mushrooms and pearl couscous. 30.95

STEAK

CABERNET-GRILLED NEW YORK STRIP

Served with garlic Parmesan whipped potatoes, grilled asparagus and roasted shallot Cabernet jus. 29.95

FILET MIGNON

Accompanied by a steakhouse baked potato and wild mushrooms with a red wine demi-glace. 35.95

BRAISED SHORT RIBS

With wild mushroom ragout and creamy Parmesan polenta. 31.95

CHURRASCARIA-STYLE SKIRT STEAK

With chimichurri sauce, roasted Vidalia onions and sweet potato puree. 23.95

16 OZ. BONE-IN RIB EYE STEAK

With maître d' butter, wild mushrooms and garlic whipped potatoes. 49.95

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

PORK

SMOKED AND GRILLED PORK LOIN CHOPS

With apple cabbage braise and whole grain mustard sauce. 27.95

MAPLE-ROASTED PORK CHOP

Accompanied by cannellini bean, chorizo and corn cassoulet. 27.95

SEAFOOD

HERB GRILLED SALMON

Accompanied by wild rice and grilled bistro vegetables. 26.95

SWEET CHILI GLAZE WILD-CAUGHT SALMON

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas. 30.95

HERB GRILLED WALLEYE

With wild rice pilaf and grilled vegetables. 23.95

SHRIMP A LA PLANCHA

Served with cannellini beans, tomatoes and basil. 36.95

HALIBUT A LA PLANCHA

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

PAN-SEARED AMERICAN RED SNAPPER

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

HERB-CRUSTED GROUPER

With rustic ratatouille and citrus oil. 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. 38.95

STEAK AND CHICKEN

Center-cut filet mignon and pan-roasted breast of chicken, herb-seared with oven-dried tomatoes and braised spinach. 37.95

STEAK AND CHICKEN

Flank steak and pan-roasted breast of chicken, herb seared with garlic roasted mashed potatoes and roasted bistro vegetables. 27.95

VEGETABLE

WILD MUSHROOM AND SPINACH STRUDEL

Phyllo-wrapped with wild mushrooms. 25.95

EGGPLANT PARMESAN

Grilled eggplant with tomato basil sauce, Provolone and Mozzarella. 15.95

FALAFEL PLATE

Accompanied by tomato and red onion salad with riata sauce. 16.95

PORTOBELLO MUSHROOM NAPOLEAN

Marinated and grilled vegetable stack with Provolone cheese and roasted red pepper coulis served with rice pilaf. 19.95

Prices per person. Please add 18% service charge and applicable sales tax.

DINNER



Levy Restaurants

DESSERTS

ULTIMATE TRIPLE CHOCOLATE CHEESECAKE

With raspberry coulis. 7.95

BLUEBERRY COBBLER

With vanilla bean ice cream. 6.95

CHEESECAKE

With strawberry compote. 6.95

CHOCOLATE PARADIS

A Levy Restaurants signature cake.

Served with warm caramel sauce. 6.95

SIX LAYER CARROT CAKE

Always a fan favorite – with sweet cream cheese frosting, pecans and toasted coconut. 8.95

CHOCOLATE BANANA BREAD PUDDING

With crème anglaise. 5.95

LEMON ANGEL FOOD CAKE

With mixed berry compote. 4.95

MIXED BERRY CRISP

With vanilla and citrus whipped cream. 4.95

Prices per person. Please add 18% service charge and applicable sales tax.

BREAKS



Levy Restaurants

BREAK MENUS

Refresh and refuel with these tasty snacks. All selections come with bottled 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. 11.95

TAKE ME OUT TO THE BALLGAME

CRACKER JACKS

MINI BRAT

Mini Lambeau Field brat with sauerkraut and beer brat mustard.

POPCORN

NACHOS 11.95

ENERGY BREAK

MAKE-YOUR-OWN TRAIL MIX

Sunflower seeds, almonds, assorted dried fruits and granola.

ASSORTED GOURMET COOKIES 9.95

DESSERT BREAKS

All selections come with freshly brewed coffee and teas.

CHEESEHEADS

Crispy cream cheese pastries served with raspberry, chocolate and caramel sauce. 6.95

MINI DONUTS

Freshly made donut holes tossed in cinnamon sugar and powdered sugar. 4.95

CARAMEL APPLE FONDUE

Granny Smith apples dipped in caramel sauce with assorted toppings including mini M&M's®, peanuts and coconut. 6.95

WARM COOKIES AND COLD MILK

Mini chocolate chip, oatmeal raisin and peanut butter cookies served warm with ice cold milk. 6.95

Prices per person. Please add 18% service charge and applicable sales tax.

BREAKS



Levy Restaurants

LEVY RESTAURANTS SIGNATURE BREAKS

MINIBITES

MINI BURGERS

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

MINI BRATS

A Green Bay cocktail party favorite... Mini Lambeau Field brat with sauerkraut and beer brat mustard.

MINI CRAB CAKE SANDWICHES

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

MINI CAESAR SALADS

In Parmesan garlic crouton bowls.

15.95. One of each per person.

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

6.95. One of each per person.

GOURMET PRETZEL TABLE

An assortment of warm pretzels featuring:

HERB AND CREAM CHEESE PRETZEL

PARMESAN CHEESE PRETZELS

SALTED PRETZELS

Accompanied by gourmet mustards and cheese sauce.

5.95. One of each per person.

WISCONSIN TABLE

SMOKED SALMON ON CROSTINI

With pickled red onion.

WISCONSIN ARTISAN CHEESE AND VENISON PLATTER

With fresh fruit garnish and assorted crackers.

MINI BRATS

A Green Bay cocktail party favorite... Mini Lambeau Field brat with sauerkraut and beer brat mustard.

11.95. One of each per person.

Prices per person. Please add 18% service charge and applicable sales tax.

RECEPTION



Levy Restaurants

PASSED HORS D'OEUVRES

SEAFOOD

SHRIMP SHOOTERS

Served with horseradish cocktail sauce. 4.95

CRAB SHOOTERS

With remoulade sauce. 5.50

SCALLOPS WITH TOMATO CONCASSE 3.75

LEMON GRASS SHRIMP SKEWERS

With almond pesto. 3.50

CRAB CAKES

With lemon aioli. 4.95

ASIAN INSPIRED TUNA TARTARE

Served with wonton crackers
and lime crème fraîche. 3.25

SMOKED SALMON ON CROSTINI

With pickled red onion. 3.00

VOODOO SHRIMP

With spicy mango salsa. 4.75

MINI TUNA BURGER

Topped with wasabi and pickled ginger aioli. 7.95

MINI BAJA SHRIMP BURGER

With avocado mayonnaise and pico de gallo. 5.95

CALIFORNIA ROLLS

With wasabi soy sauce. 3.50

MEAT

CARPACCIO ON FOCACCIA CROSTINI 5.25

SZECHWAN STEAK SKEWERS 4.95

HOISIN LAMB CHOPS

With cilantro pesto. 5.95

MINI HAMBURGERS

With onion, tomato, and secret sauce. 3.00

BRAISED SHORT RIBS

Accompanied by Yukon gold potato salad
and horseradish mayonnaise. 3.00

THAI CHICKEN SKEWERS 3.25

CHICKEN POTSTICKERS

With sweet soy sauce. 2.25

MINI CHICKEN BURGER

With basil aioli. 3.25

TENDERLOIN CROSTINI

Served with garlic croutons and arugula
and red onion salad. 4.00

DUCK SATAY

Hoisin glaze. 8.00

PROSCIUTTO-WRAPPED ASPARAGUS 3.00

COPPA WRAPPED PARMESAN BREAD STICKS 2.00

MINI BRAT

A Green Bay cocktail party favorite... Mini Lambeau
Field brat with sauerkraut and beer brat mustard. 2.75

Prices per piece. Please add 18% service charge and applicable sales tax.

RECEPTION



Levy Restaurants

VEGETABLE

ASPARAGUS SPEARS

With lemon aioli. 1.50

GRILLED VEGETABLE SKEWERS 2.25

CRISP VEGETABLE SPRING ROLLS

With sweet chili sauce and cilantro oil. 3.00

PARMESAN FRICO

With ratatouille and aged balsamic. 2.25

CAPRESE SKEWERS

Tomatoes, Mozzarella and basil. 3.00

SINGLE SIPS

Served in a 2 oz. tall shot glass.

BUTTERNUT SQUASH SOUP

With nutmeg cream. 1.50

ROASTED CORN SOUP

With chive cream. 1.50

SWEET PEA SHOOTER

With candied bacon. 1.50

COOL GAZPACHO SHOOTERS 2.00

SPOONFULS

TUNA CARPACCIO

Brioche, extra virgin olive oil, Parmesan and micro arugula. 3.50

STEAK TARTARE

Served with a Parmesan crisp and a micro celery salad. 3.95

SPOON TOSS

Red and green endive, toasted almonds and Goat cheese croquettes. 2.00

TUNA TARTARE

With white truffle, crème fraîche and osetra caviar. 3.00

SCALLOP CEVICHE

Diver scallops, lime juice and avocado. 3.75

POLENTA CHORIZO CAKES

With duck confit and honey cumin sauce. 3.25

TRUFFLED LENTILS

French black lentils, bacon confit with shaved truffle. 3.00

MINI MARYLAND CRAB CAKES

With marinated toy box tomatoes and basil aioli. 4.95

Prices per piece. Please add 18% service charge and applicable sales tax.

RECEPTION



Levy Restaurants

RECEPTION STATION

COLD HORS D'OEUVRES TABLES

BRUSCHETTA D'ITALIA

Please choose four from the following assortment.

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 TALEGGIA

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

6.50 (minimum of 25 guests)
or there is a 50.00 service charge.

SHAKEN CEVICHE

Prepared 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 snapper ceviche shots.

11.00 (minimum of 25 guests) or there is a 50.00 service charge.

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. 4.50

Prices per person. Please add 18% service charge and applicable sales tax.

RECEPTION



Levy Restaurants

HOT HORS D'OEUVRES TABLES

DESIGNER FLAT BREADS 6.95

Please choose two from the following flatbreads.

TOMATOES, BASIL AND PROVOLONE

WILD MUSHROOMS, PROSCIUTTO AND PARMESAN

CARAMELIZED ONIONS, FENNEL
AND GORGONZOLA

AL QUATTRO FORMAGGIO

Four cheeses.

DUCK SAUSAGE AND CHÈVRE

GRILLED IN-SEASON VEGETABLES
WITH MOZZARELLA

DIM SUM 10.95

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

PASTA TABLE 13.95

FARFALLE WITH ROCK SHRIMP

With basil crème.

TAGLIATELLE CON FUNGI

Wild mushrooms in an Asiago sauce.

PENNE CON PUTTANESCA

With tomatoes, kalamata olives, capers and fresh basil in extra virgin olive oil.

ARTISAN BREADSTICKS AND TOASTED
GARLIC CROSTINI

SEAFOOD TABLE 12.95

BARBECUE PRAWNS

With a pepper butter sauce.

BUTTER BRAISED SEA SCALLOPS

Served with a butternut squash risotto.

WOK 18.95

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

THE ULTIMATE SATAY BAR 10.95

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 8.95

BRAISED SHORT RIB AND MASHED SWEET POTATOES

With port jus.

LOBSTER MASHED POTATOES

With chive crème fraîche.

ROASTED GARLIC AND PARMESAN
MASHED POTATOES

Prices per person. Please add 18% service charge and applicable sales tax.

RECEPTION



Levy Restaurants

THE CARVING BOARD

Carved meats accompanied by artisan breads and petite handcrafted rolls.

CHURRASQUEIRIAS

BRAZILIAN STYLE ROASTED MEATS

Choose one or both

ROASTED GARLIC AND CHILI SIRLOIN 10.95

ROASTED PORK SHOULDER 8.95

ACCOMPANIMENTS

CHIMICHURRI SAUCE BAR

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

MORE CARVING BOARDS

HOUSE-SMOKED TURKEY BREAST

With herb aioli, cranberry chutney and sweet barbecue sauce. 6.95

ROAST TENDERLOIN OF BEEF

Served with horseradish sauce, caramelized onion jam and tomato chutney. 11.95

ROTISSERIE LAMB

With mint ver jus and rosemary garlic aioli. 12.25

ROAST WHOLE PORCHETTA

With caramelized onion marmalade and rosemary aioli. 10.95

COLD HORS D'OEUVRES TABLE

SUSHI STATION

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

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. market price

SEAFOOD COCKTAILS

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

ARTISAN CHEESE TABLE

Local specialty and imported cheeses served with assorted honeys, chutneys, crackers and flat breads. 6.95

Prices per person. Please add 18% service charge and applicable sales tax.



BEVERAGES

Levy Restaurants

PACKAGE BARS

	1ST HOUR	2ND HOUR	ADDITIONAL HOUR
DELUXE BRANDS	14.50	8.00	6.50
PREMIUM BRANDS	13.00	7.50	6.00
BEER AND WINE	10.25	6.00	5.00
NON-ALCOHOLIC	9.00	5.25	4.50

Package Bars are inclusive of bartender fees.

HOSTED BARS

- DELUXE BRANDS OF MIXED BEVERAGES 5.25
- PREMIUM BRANDS OF MIXED BEVERAGES 4.75
- PREMIUM BEER 4.25
- IMPORTED BEER 4.50
- DOMESTIC BEER 4.00
- HOUSE WINES 5.00
- BOTTLED WATER 2.00
- SOFT DRINKS 2.00
- 100.00 per bartender required.

CASH BARS

- DELUXE BRANDS OF MIXED BEVERAGES 5.75
- PREMIUM BRANDS OF MIXED BEVERAGES 5.25
- PREMIUM BEER 4.75
- IMPORTED BEER 5.00
- DOMESTIC BEER 4.50
- HOUSE WINES 5.50
- BOTTLED WATER 2.00
- SOFT DRINKS 2.00
- 100.00 per bartender required.

Please add 18% service charge and applicable sales tax.