

Reception Menu



Invite **Levy**

HORS D' OUVRES

Mini Tavern Burger

Tavern style classic with American cheese and our secret sauce
3.00 per piece

Smoked Salmon Cracker

Crème fraiche, capers and red onion
4.50 per piece

Tomato and Basil Crostini

Tomato, basil with artisan olive oil
2.00 per piece

Duck Breast Tostada

Duck breast seared with pasilla peppers and tropical mango salsa
3.50 per piece

Chicken Tostada

Hand pulled chicken with black bean puree, queso fresco and pickled red onion 3.00 per piece

Crab Cakes

Jumbo lump crab with celery and onions breaded and pan fried with lemon aioli 5.00 per piece

Risotto Milanese Bites

Creamy risotto, saffron, fresh basil and mascarpone cheese rolled in polenta and pan fried with oven roasted Roma tomato and basil sauce 3.50 per piece

Smoked Shiitake Mushroom and Brie

Julienne shiitake mushrooms with fresh thyme on a melted Brie crostini
3.00 per piece

Mini Pork Egg Rolls

With a sweet chili dipping sauce 3.00 per piece

Swedish Meatballs

Served in a creamy beef sauce 2.00 per piece

Kung Pao Chicken Skewers

Spicy Kung Pao chicken breast skewered and grilled with sweet chili sauce 3.00 per piece

Mini Caprese Crisps

Fresh Mozzarella cheese, basil jelly and a grape tomato on a focaccia crisp 2.50 per piece

Sausage Flatbread

Fennel sausage, wild mushrooms and asiago cheese
3.50 per piece

Tomato Basil Flatbread

Roma tomatoes, basil and fresh mozzarella 3.00 per piece

Wild Mushroom Bruschetta

Roasted wild mushroom with Gorgonzola cheese 3.00 per piece

Spinach & Parmesan Risotto Stuffed Mushrooms 3.00 per piece

All prices subject to applicable tax and service charge

W1

Dinner Menu



Invite Levy

PLATED CELEBRATIONS

The Proposal

Starter Options *(Select One)*

Classic Caesar Salad

Chopped romaine tossed with garlic Parmesan croutons in our house-made Caesar dressing

Field Greens Salad

Crisp field greens with cucumbers, red onions, grape tomatoes in an aged balsamic vinaigrette

Entree Options

Honey Thyme Chicken

Marinated with roasted garlic and fresh thyme and served with bistro roasted vegetables and herb roasted potatoes

Cinnamon Dusted Chicken

Bone-in chicken breast dusted lightly with cinnamon, brown sugar and spices accompanied by mashed red potatoes and bistro roasted vegetables

Coffee Service

24.95 per guest

**Vegetarian Options Available
Upon Request**

The Engagement

Starter Options *(Select One)*

Southern Salad

Baby field greens with assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette

Classic Caesar Salad

Chopped romaine tossed with garlic Parmesan croutons in our house-made Caesar dressing

Field Greens Salad

Crisp field greens with cucumbers, red onions, grape tomatoes in an aged balsamic vinaigrette

Entree Options

Grilled Bone-in Chicken

Marinated with fresh herbs, seared golden brown with herb Yukon potatoes, green beans and garlic rosemary sauce

Herb Roasted Pork Chop

Roasted and topped with a cider cream sauce accompanied by herb roasted potatoes and green beans

Coffee Service

26.95 per guest

The Reception

Starter Options *(Select One)*

Southern Salad

Baby field greens with assorted berries, spiced pecans, blue cheese and a white balsamic vinaigrette

Classic Caesar Salad

Chopped romaine tossed with garlic Parmesan croutons in our house-made Caesar dressing

Field Greens Salad

Crisp field greens with cucumbers, red onions, grape tomatoes in an aged balsamic vinaigrette

Entree Options

Rustic Chicken

Roasted bone-in chicken with asparagus, herbed Yukon potatoes in a chardonnay mushroom cream sauce

Pan Seared Salmon

Seared and covered in a lemon butter glaze. Served with asparagus and spinach risotto

Flat Iron Steak

Pepper-crusted and grilled to perfection. Served with a cabernet reduction, truffle mac n cheese and asparagus

Coffee Service

28.95 per guest

Cake Cutting Fee-75.00

**All prices subject to applicable tax and service charge
Events of (75) guests or less are subject to a small group fee per meal function**

W2

Dinner Menu



Included in all Chef's Dinner Tables
Displayed Reception Table
Domestic Cheese Selection with Assorted Crackers and Flatbreads

Invite Levy

CHEF'S DINNER TABLES

The Tuxedo Package

Dinner Service

Classic Caesar Salad

Chopped romaine tossed with garlic Parmesan croutons in our house-made Caesar dressing

Field Greens Salad

Field greens with tomato, cucumber, carrot, matchstick red onion with aged balsamic vinaigrette

Roasted Red Skin Potatoes

Bistro Roasted Vegetables

Pasta Primavera

Fresh vegetables and roasted garlic in a white wine sauce

Lemon Garlic Chicken

Bone-in roasted chicken in a tangy house-made lemon garlic sauce

Cake Cutting Fee Included

Your cake will be cut, plated and displayed at no additional charge

Coffee Service

28.95 per guest

Celebration

Dinner Service

Spinach Salad

Red Onion, Diced Hard Boiled Egg, Red Onions with a Maple Bacon Dressing

Field Greens Salad

Field greens with tomato, cucumber, carrot, matchstick red onion with aged balsamic vinaigrette

Roasted Yukon Gold Potatoes

Green Beans

Herb Roasted Chicken

Bone-in roasted chicken crusted in fine herbs and natural jus

Roasted Sirloin of Beef

Oven roasted tri-tip sirloin of beef with horseradish cream and a cabernet reduction

Cake Cutting Fee Included

Your cake will be cut, plated and displayed at no additional charge

Coffee Service

32.95 per guest

A Touch of Elegance

Dinner Service

Southern Salad

Baby field greens with fresh berries, spiced pecans, blue cheese and white balsamic vinaigrette

Classic Caesar Salad

Chopped romaine tossed with garlic Parmesan croutons in our house-made Caesar dressing

Loaded Yukon Mashed Potatoes

Bacon, sour cream, scallions, cheddar cheese and chives

Country Green Beans

Red onions, tomatoes, bacon and fresh herbs

Herb Roasted Chicken

Bone-in roasted chicken with blistered tomatoes and natural jus

Pan Seared Salmon

Topped with Concasse Tomatoes with saffron and onion

Cake Cutting Fee Included

Your cake will be cut, plated and displayed at no additional charge

Coffee Service

36.95 per guest

*All prices subject to applicable tax and service charge
Events of (75) guests or less are subject to a small group fee per meal function*

W3

Beverages



Invite **Levy**

BAR SELECTIONS

HOSTED PREMIUM BAR

Cocktails

Featuring Tito's, Bombay, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Martini & Rossi Dry and Sweet Vermouth

Wine

Copperidge Chardonnay, Cabernet, Merlot and White Zinfandel

Imported and Domestic Beers

Soft Drinks

4 hour service – 26.50 per guest

HOSTED DELUXE BAR

Cocktails

Featuring Ketel One, Bombay Sapphire, J. Walker Black, Makers Mark, Captain Morgan Rum, Crown Royal, Patron Silver, Martini & Rossi Dry and Sweet Vermouth

Wine

Greystone Chardonnay, Columbia Crest Cabernet Sauvignon, 14 Hands Merlot and Beringer White Zinfandel

Imported Beer and Domestic Beer

Soft Drinks

4 hour service – 30.00 per guest

CONSUMPTION AND CASH BARS

Cocktails

Featuring Tito's, Bombay, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Martini & Rossi Dry and Sweet Vermouth 6.00 per drink

Wine

Copperidge Chardonnay, Cabernet, Merlot and White Zinfandel 5.00 per drink

Imported Beer 7.00 each

Domestic Beer 4.00 each

Soft Drinks 2.00 each

Bottled Water 4.00 each

Domestic Kegs 275.00

Import Kegs 300.00-350.00

Subject to Availability

House Wine 24.95

Merlot, Cabernet

Chardonnay, White Zinfandel

Champagne 26.95

Canister of Pepsi Brand Soda 75.00

Ask about our Reserve Wine List!

All prices subject to applicable tax and service charge

*\$100 Bartender Fee
\$50 for additional Bar Set Up*