

Invite Levy

To cater your next event



A signature of Levy Restaurants

Catering Menu

Invite **Levy**

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Catering Menu



Invite **Levy**

GENERAL INFORMATION

Please take a moment to review our policies and procedures.

THE LEVY DIFFERENCE

For Levy Restaurants, the exclusive food and beverage provider for the Georgia World Congress Center, it is all about the food and the thousand details that surround it.

In keeping with our attention to all the thousand details, we offer the following information to facilitate your event planning. Your dedicated Catering Sales Manager will partner with you in planning your activities. Together, we look forward to delivering “The Levy Difference”.

EXCLUSIVITY

Levy Restaurants is the exclusive provider of all food and beverage for the Georgia World Congress Center.

LOCAL SUSTAINABLE PRODUCTS

Levy Restaurants uses local sustainable products when possible in all food preparations.

GUARANTEES

In order to provide the highest quality and service, a guaranteed number of attendees / quantities of food is required. This minimum guarantee must be submitted to your Catering Sales Manager no less than five (5) business days prior to the event (excluding holidays). Guarantee deadlines are subject to change. Please contact your Catering Sales Manager for additional information.

If the guarantee is not received by the date stated on the contract, Levy Restaurants will assume the number of persons / quantities specified on the original contracted event order is the minimum guarantee. Attendance or consumption higher than the minimum guarantee will be charged as the actual event attendance / consumption. Levy Restaurants will prepare (5%) above the minimum guaranteed attendance, up to a maximum of thirty (30) meals.

PRICING

Prices quoted are in US Dollars and do not include a 21% service charge or applicable sales tax unless otherwise noted. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

LABOR CHARGE

Additional attendants or service staff may be requested over and above our normal staffing level for your event. The charge is \$60.00 per hour, per attendant, with a four hour minimum. Charges for specialized services, such as carvers, chefs, bartenders and cashiers are noted in the menu. There will be an additional \$75.00 service charge on all events with a guarantee of less than fifty (50) people. Any unusual service requirements, late night events, or minimal revenue events may incur additional charges, please contact your Catering Sales Manager for additional information.

Catering Menu



Invite **Levy**

BAR SERVICE

We offer a complete selection of beverages to complement your event. Please note that alcoholic beverages and service are regulated by the State Liquor Control Board. Levy Restaurants as licensee is responsible for the administration of these regulations.

For all events with alcohol service, a Certified Levy Restaurants Bartender is required. We reserve the right to refuse service to intoxicated or underage persons. Proper proof of age will be required before service of alcoholic beverages. Alcohol can not be brought into or removed from the Georgia World Congress Center.

LEFT OVER FOOD

Levy Restaurants is responsible for the quality and freshness of its food. Due to current health regulations, food may not be served for more than 2 hours and may not be removed from the Georgia World Congress Center. However, as a participant with the Atlanta Community Food Bank, excess, prepared food (not served) may be donated to Atlanta's Table under regulated conditions and distributed to agencies feeding the needy.

LINEN / DÉCOR

Levy Restaurants provides linen for most food and beverage events. For additional décor, we are pleased to assist you with centerpieces or arrangements. Additional fees will apply for any specialty items. Please contact your Catering Sales Manager for additional information and suggestions on color and style to enhance your event.

SPECIALTY EQUIPMENT

Specialty equipment is available such as popcorn machines, water coolers and coffee kits. Please contact your Catering Sales Manager for additional information.

CONCESSION FOOD SERVICE

Your Catering Sales Manager will assist you in contacting the appropriate Concession Food Service Manager for any concession food service needs.

CHINA SERVICE

China service is a Levy Restaurants standard for all Meeting Rooms and Ballrooms, unless disposable ware is requested. All food and beverage events located in the Exhibit Halls or Outside Events (with the exception of plated meals) are accompanied by disposable ware.

Catering Menu



Invite **Levy**

DISPOSABLES

Levy Restaurants uses all Earth-Friendly Biodegradable Disposable Ware. High-grade plastic ware can be requested, additional fees may apply.

SAMPLING

Levy Restaurants has exclusive food and beverage distribution rights within the Georgia World Congress Center. Contracted organizations and/or their exhibitors may distribute sample food and/or beverage products only upon written approval. Sample sizes are considered to be a maximum of 4 ounces for beverages and no more than 2 ounces for food.

PAYMENT

Levy Restaurants requires 100% payment at least 7 days prior to the event. A major credit card is also required to be on file to guarantee payment of any replenishments or new orders requested during the show. These charges will be billed to the credit card unless payment is received at the end of the show.

CATERING CONTRACTS

A signed copy of the Contract outlining all catering services must be returned to your Catering Sales Manager at least 7 days prior to the event before services will be confirmed or performed. The signed contract, terms, addendums, and specified function sheets constitute the entire agreement between the client and Levy Restaurants. For larger events, your Catering Sales Manager will outline the payment and contract process.

Breakfast Menu



Invite **Levy**

CONTINENTAL BREAKFAST

Each selection includes fresh brewed coffee, decaffeinated coffee and flavored teas

Traditional Continental

Muffin tops, Danish pastries and croissants with whipped butter and fruit preserves 15.00 per guest

Ultimate Continental

Market fresh fruit and in-season berries, low and fat free flavored fruit yogurts, bakery fresh bagels with flavored cream cheeses, fruit, low-fat and whole grain muffins and pecan cinnamon rolls 17.00 per guest

Atlanta Continental

Market fresh fruit and in-season berries, freshly baked cranberry-orange, blueberry, spiced apple and vanilla scented scones, cinnamon-swirl, lemon poppy seed and banana-nut breakfast breads with whipped butters, local preserves and honey 20.00 per guest

CONTINENTAL BREAKFAST ENHANCEMENTS

(May be added to any continental or Chef's Table)

Bacon, Egg And Cheese Biscuit

Buttermilk biscuits with scrambled eggs, Applewood-smoked bacon and cheddar cheese 4.50 each

Breakfast Burrito

Grilled flour tortilla filled with scrambled eggs, pico de gallo, chorizo and Chihuahua cheese 6.50 each

Pressed Italian Egg Sandwich

Griddle-pressed foccacia bread, scrambled eggs, roasted peppers, pancetta and cheese 6.00 each

French Toast

French toast with Granny Smith green apple-pecan praline. Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches 4.25 per guest

Bananas Foster

Bananas Foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar 5.50 each

BEVERAGE ENHANCEMENTS

Smoothie Blends

Banana strawberry, melon, blueberry and mixed berry smoothies attendant prepared with protein powders, wheat germ and natural honey; includes attendant 9.00 per guest (35 guest minimum)

Executive Coffee Service

Gourmet coffees, decaffeinated coffee, executive teas, flavored syrups, rock candy stir sticks, shaved chocolate, whipped cream, assorted sweeteners, raw sugar, fruit juices and bottled water 9.50 per guest

Georgia Refresher

Natural spring water infused with fresh seasonal fruit 6.00 per guest

Assorted Juices

3.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

B1

Breakfast Menu



Invite **Levy**

BREAKFAST CHEF'S TABLE

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and assorted juices

The Breakfast Table

Seasonal fresh fruits, farm fresh scrambled eggs, crisp Applewood-smoked bacon, breakfast sausages, skillet potato hash and French toast casserole. Served with warm maple syrup, fresh fruit and whipped butter 23.50 per guest

The Mid Town

Seasonal fresh fruits, fruit flavored yogurts, scrambled eggs with assorted toppings: roasted mushrooms, fresh salsa, roasted peppers and cheddar cheese. Crisp Applewood-smoked bacon, breakfast sausages, skillet potato hash and French toast served with warm maple syrup, berry compote and whipped butter 25.50 per guest

Enhancements

Assorted pastries and bagels. 4.95 per guest

CHEF INTERACTIVE ENHANCEMENTS

Chef-prepared to order (May be added to any Continental or Chef's Table)

Omelets

Char-fired peppers, onions, tomatoes, spinach, roasted mushrooms, cured ham, smokey bacon and sausage. Top your omelet with shredded cheddar and Swiss cheeses; includes chef attendant 11.00 per guest (35 guest minimum)

Hot Iron Waffles

Blueberry, banana and chocolate chip waffles served with warm maple syrup, mixed berry compote, whipped butter and chantilly cream; includes chef attendant 9.00 per guest (35 guest minimum)

Chef-Prepared Griddled Pancakes

Blueberry, banana, chocolate chip and buttermilk pancakes served with warm maple syrup, mixed berry compote, whipped butter and chantilly cream; includes chef attendant 9.00 per guest (35 guest minimum)

Griddled Corn Cakes

Chef-prepared nutmeg scented griddle cakes with maple syrup and whipped honey butter; includes chef attendant 12.00 per guest (35 guest minimum)

PLATED BREAKFAST

Each selection includes fresh brewed coffee, decaffeinated coffee and flavored teas, breakfast breads, pastries and seasonal fruit

Country Breakfast

Scrambled farm fresh eggs with breakfast hash, bacon, grilled ham or maple glazed sausage 21.00 per guest

Steak And Eggs

A three egg omelet loaded with longhorn cheese served with a grilled New York strip steak and herb-roasted roma tomatoes 32.00 per guest

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 maple syrup and whipped butter 25.00 per guest

Egg Torte

Eggs layered with onions, roasted mushrooms, spinach Italian sausage and provolone cheese with oregano potatoes and grilled vegetable relish 23.00 per guest

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B2

Breaks Menu



Invite **Levy**

BEVERAGES

Coffee

Fresh brewed coffee, decaffeinated coffee and flavored teas
45.00 per gallon

Premium Coffee

Fresh brewed Starbucks coffee, decaffeinated coffee and flavored teas
49.00 per gallon

Hotlanta Chocolate

Mini marshmallows, cocoa and whipped cream 38.00 per gallon

Freshly Squeezed Orange Juice

44.00 per gallon

Lemonade 40.00 per gallon

Juice Bar

Orange, cranberry, pineapple or grapefruit juice 40.00 per gallon

Fresh Brewed Iced Tea

45.00 per gallon

Soft Drinks (Coca – Cola Products)

3.00 each

Dasani Bottled Water 10 oz. 3.00 each

Sparkling Water 10 oz. 3.25 each

Milk

Whole, 1%, 2%, Skim 2.25 each

SNACKS

Scones

Cranberry-orange, blueberry, spiced apple and vanilla scented with whipped butter and preserves 38.00 per dozen

Muffin Tops

Fruit, low-fat and whole grain muffin
38.00 per dozen

Danish Pastries

Fruit and cheese filled 38.00 per dozen

Bagel Shop

Bakery fresh bagels with flavored, plain and low fat cream cheeses
38.00 per dozen

Mini Breakfast Pastries

Assorted muffins, Danish and croissants with whipped butter and preserves
34.00 per dozen

Levy Bakery

Fruit-Filled Granola Bars

3.00 each

Whole Fresh Fruit

15 piece bowl. 25.00

25 piece bowl. 38.00

Market Fresh Fruit Platter

Honeydew, cantaloupe, pineapple and kiwi with seasonal berries and strawberry-lime chantilly cream
40.00 per platter Serves 10 guests

Baked Cookies

Chocolate chunk, oatmeal raisin and peanut butter 34.00 per dozen

Rice Krispy Treats

Classic, chocolate and peanut butter
30.00 per dozen

Tortilla Chips

Served with salsa cruda and guacamole
50.00 per pound

Potato Chips And Gourmet Dips

Kettle-style potato chips with roasted garlic Parmesan, French onion and blue cheese dips 46.00 per pound

Snack Mix 18.00 per pound

Assorted Candy Bars 2.75 each

Pretzel Twists 12.00 per pound

Deluxe Mixed Nuts 20.00 per pound

Individual Bags Of Chips And Snacks

2.50 per bag

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BR1

Lunch Menu



Invite **Levy**

LUNCH CHEF'S TABLES

THE DELI MARKET

Includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

DELI SELECTIONS

(Select three of the following)

- Roast Beef
- Smoked Turkey
- Honey Cured Ham
- Salami
- Corned Beef
- Chicken Salad
- Egg Salad
- Pastrami

CHEESE SELECTIONS

(Select three of the following)

- Cheddar
- American
- Provolone
- Pepper Jack
- Swiss

BREAD

(select three of the following)

- White
- Wheat
- Pita
- Light Rye
- Kaiser Rolls
- Sour Dough
- Focaccia
- Tomato/Spinach Wraps

SIDE SELECTIONS

(Select three of the following)

- Tuscan Tomato Soup
- New England Clam Chowder
- Wild Mushroom Soup
- Classic Caesar Salad
- Baby Spinach Salad
- Dill Potato Salad
- Southern Coleslaw
- Potato Chips

The Deli Market Lunch is served with Lettuce, Tomatoes, Pickles, Onions, Mayonnaise and Mustard.

32.00 per guest

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L1

Lunch Menu



Invite **Levy**

THEMED CHEF'S TABLES

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

CHOP CHOP SALAD BAR

(Select Three Of The Following)

- Rosemary Chicken
- Oven Roasted Turkey
- Herb Grilled Steak
- Apricot Glazed Pork Loin
- Grilled Cilantro Shrimp

Includes:

Chopped Fresh Ingredients

Mixed greens, tomatoes, red onions, broccoli, cauliflower, carrots, cucumbers, spinach, romaine, feta cheese, cheddar and kalamata olives

Signature Dressings

Creamy blue cheese, red wine vinaigrette and buttermilk ranch dressing

Fresh Baked Flat Breads And Crostini

25.00 per guest

HOT PRESS SANDWICHES

(Select Three Of The Following)

Roma Tomatoes And Portobello

Mushroom

With a Gorgonzola cheese and basil pesto

Prosciutto

With roasted red pepper, arugula and provolone

Grilled Eggplant

With charred red onion and goat cheese

Grilled Chicken

With sundried tomato pesto, Swiss cheese and baby spinach

Roast Sirloin

With caramelized onion, gruyere cheese and horseradish cream

Herb Roasted Turkey Breast

With Granny Smith apples, Brie cheese and caviar mustard

Includes:

Caesar Salad

With signature crouton.

Cavatappi Pasta Salad

With tomatoes, mozzarella, toasted pine nuts, and basil vinaigrette.

Potato Chips

26.00 per guest

THE INTERCONTINENTAL

Soups (Select Two Of The Following)

Blistered Corn Soup

With chilled chive cream

Butternut Squash Bisque

Topped with nutmeg cream

Tuscan Tomato Soup

Cannellini beans, roasted tomatoes and basil oil

New England Clam Chowder

Wild Mushroom Soup

With roasted garlic cream and tomato confit

Salads (Select Three Of The Following)

Iceberg Wedge

Grape tomatoes, red onions, blue cheese, blue cheese dressing

Caesar Salad

With signature crouton

Field Green Salad

Grape tomatoes, red onions, cucumber and aged balsamic vinaigrette

Harvest Salad

Fresh strawberries, spiced pecans, goat cheese and red wine vinaigrette

Limestone Bibb Salad

Goat cheese, poached pear, tomatoes, walnuts, Chardonnay dressing

Includes Fresh Baked Bread

With butter

21.00 per guest

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L2

Lunch Menu



Invite **Levy**

THEMED CHEF'S TABLES

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

THE ORIENT EXPRESS

Sweet And Sour Soup

Thin cut mushrooms, bean threads, rice noodles and green onions in a rich Asian spiced broth

Vegetable Spring Rolls

Soy glaze

Gingered Coleslaw

Sesame dressing

Dragon Noodle Salad

Thai peanut Vinaigrette

Pork Pot Stickers

Sweet chili glaze

Chicken And Snow Peas

Black bean garlic sauce, lo mein noodles

Wok Seared Szechuan Beef And Broccoli

Over jasmine rice

Shrimp Fried Rice

Teriyaki glaze

Fortune Cookies and Seasonal Sliced Fruit

34.00 per guest

MEXICALI FIESTA

Tortilla Soup

Corn Chips With Salsa Fresca

Guacamole

Field Greens

Vegetable salad with honey chipotle dressing

Spicy Beef Fajitas

Roasted peppers, charred onion, red salsa, sour cream, jack cheese and jalapeño peppers

Baja Fish And Chicken Tacos

Corn and flour tortillas, onions, napa slaw, pico de gallo, queso fresco, lime crema

Charro Beans

Slow-cooked beans with chorizo, roasted garlic and Chihuahua cheese

Mexican Red Rice

Jalapeño-Cheddar Corn Bread

Griddled golden brown with honey butter

Churros with Chocolate and Caramel sauce

36.00 per guest

SOUTHERN CELEBRATION

12-Hour Smoked Beef Brisket

Barbecue bourbon glaze, mustard barbecue and sweet vinegar barbecue sauces

Chili Spiced Breast Of Turkey

Served with cranberry-apricot chutney and country gilet gravy

White Cheddar Au Gratin Potatoes

Fried Green Tomatoes

With spicy remoulade

Hoppin' John

Black-eyed peas smothered with spicy sausage and vegetables

Pickled Cucumbers And Vidalia Onions

Tomatoes, Red Onions And Maytag Blue Cheese

Country Coleslaw

Homemade Cornbread

Maple butter

GWCC Chocolate Bread Pudding

35.00 Per guest

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L3

Lunch Menu



Invite **Levy**

THEMED CHEF'S TABLES

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

TASTE OF ITALY

Tuscan White Bean Soup

Caesar Salad

With signature crouton

Roma Tomato And Fresh Mozzarella Ovallini

Basil pesto, balsamic reduction

Orange And Fennel Salad

With red onion and virgin olive oil drizzle

Chicken And Penne Pasta

With portobello, sundried tomato, Asiago basil cream

Baked Eggplant Rollatini

With three cheese pesto and tomato herb sauce

Rosemary Roasted Pork Tenderloin

Over creamy polenta and natural jus

Seasonal Vegetables

Over creamy polenta and natural jus

Assorted Rolls, Focaccia, Flat Breads

Tiramisu And Biscotti

36.00 Per Guest

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L4

Lunch Menu



Invite **Levy**

PLATED LUNCH

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas, iced tea, fresh baked rolls and butter

APPETIZERS

Shrimp Cocktail

With classic cocktail sauce, horseradish and fresh lemon 5.00 per guest

Jumbo Lump Crab Cakes

Served with jicama slaw and lemon aioli 5.00 per guest

Sesame-Seared Tuna

Seaweed salad, wasabi Crème Fraiche and spicy wonton crisps 6.00 per guest

Jerk Chicken Martini

4.00 per guest

Skewer Chicken

Cool Riata sauce 4.00 per guest

Miso Roasted Sea Scallop

With Maryland crab and sriracha aioli 6.00 per guest

SOUP

Blistered Corn Soup

With chilled chive cream 3.00 per guest

Butternut Squash Bisque

Topped with nutmeg cream 3.00 per guest

Tuscan Tomato Soup

Cannellini beans, roasted tomatoes and basil oil 3.00 per guest

New England Clam Chowder

4.00 per guest

Yellow Tomato Gazpacho

Topped with croutons and cilantro 3.00 per guest

Wild Mushroom Soup

With roasted garlic cream and tomato confit 3.00 per guest

Lobster Bisque

With sherry cream and chives 6.00 per guest

SALADS

Caesar Salad

With signature crouton 2.00 per guest

Field Green Salad

Grape tomatoes, red onions, cucumber and aged balsamic vinaigrette 2.00 per guest

Harvest Salad

Fresh strawberries, spiced pecans, goat cheese and red wine vinaigrette 2.50 per guest

Asian Pear and Frisée Salad

Tossed in a honey ginger vinaigrette 3.00 per guest

Arugula, Fennel And Endive Salad

With goat cheese in a citrus vinaigrette 3.00 per guest

Spinach And Apple Salad

Toasted walnuts, chèvre cheese, red onion, cider vinaigrette 3.00 per guest

ENTRÉES - SALADS

Asian Chicken Salad

On a bed of snow peas, bean sprouts, bell peppers, green onions and carrots topped with cashews and crispy wonton strips 29.00 per guest

Nicoise Salad

With ginger, marinated tuna, fingerling potatoes, French beans, roasted pepper, kalamata olives and herb Dijon dressing 33.00 per guest

Traditional Cobb Salad

With blue cheese dressing 24.00 per guest

Caesar Salad

With Signature Crouton 23.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

L5

Lunch Menu



Invite **Levy**

PLATED LUNCH

ENTRÉES – CHICKEN

Honey Thyme Roasted Breast Of Chicken

With provençal green beans and roasted Yukon Gold Potatoes
26.00 per guest

Lemon Garlic Breast Of Chicken

With wedge cut potatoes and broccoli
29.00 per guest

Rosemary Garlic Roasted Chicken

Artichokes, wild mushrooms, asparagus and natural jus 28.00 per guest

Applewood Smoked Chicken Breast

Tasso cheddar grits, zucchini and yellow squash 28.00 per guest

Pecan Crusted Chicken

With wild harvest rice and seasonal vegetables 29.00 per guest

Blackened Chicken

Andouille rice, Vidalia onions and roasted Yukon gold potatoes
29.00 per guest

ENTRÉES – STEAK

Roast Tenderloin Of Beef

With three cheese au gratin potatoes, red onion marmalade, rosemary garlic demi-glace and seasonal vegetables
38.00 per guest

Cabernet Grilled New York Strip

With garlic parmesan whipped potatoes and grilled asparagus 36.00 per guest

Filet Mignon

With a baked potato and wild mushrooms 39.00 per guest

Braised Short Ribs

With wild mushroom ragou and creamy parmesan palenta 35.00 per guest

Herb Roasted Rack Of Lamb

With grilled vegetable ratatouille, rustic mashed potatoes and natural jus
37.00 per guest

Grilled Pork Chop

With a cider mustard glaze, braised red cabbage and whipped sweet potatoes
30.00 per guest

ENTRÉES – SEAFOOD

Sweet Chili Glazed Salmon

With baby carrots, peppers and snow peas
36.00 per guest

Pan-Roasted Halibut

With lemon, capers, tomatoes and roasted shallots 38.00 per guest

Seared Scallops

With midwestern corn pudding, tomato and leek confit 37.00 per guest

Herb Marinated Grilled Salmon

With roasted leeks, basil orzo pasta and seasonal vegetables 36.00 per guest

ENTRÉES – VEGETABLE

Wild Mushroom And Spinach Strudel

With roasted bell pepper coulis 22.00 per guest

Eggplant Parmesan

With tomato basil sauce, provolone and mozzarella 22.00 per guest

Falafel Plate

Tomato and red onion salad with riata sauce 23.00 per guest

Grilled Vegetable Ravioli

Gorgonzola sauce and sautéed wild mushrooms 24.00 per guest

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L6

Lunch Menu



Invite **Levy**

PLATED LUNCH

LEVY DESSERTS

Ultimate Triple Chocolate Cheesecake

With raspberry coulis 4.00 per guest

Blueberry Cobbler

Topped with vanilla bean ice cream
3.00 per guest

Cheesecake

With strawberry compote
2.00 per guest

Sweet Potato Cheesecake

With vanilla cream and caramel sauce
3.00 per guest

Chocolate Mousse Torte

With minted cream and cookie crisp
3.00 per guest

Carrot And Raisin Cake Bar

With sweet cream cheese frosting,
pecans and toasted coconut
3.25 per guest

Chocolate Banana Bread Pudding

With crème anglaise 2.00 per guest

Key Lime Martini

With graham cracker crumb
3.00 per guest

Praline Pecan Tart

With Vanilla Cream 2.00 per guest

Tiramisu

With cappuccino cream and chocolate
cigar 3.00 per guest

Seasonal Fruit Tart

With crème anglaise 3.00 per guest

Lemon Angel Food Cake

With Mixed Berry Compote
1.00 per guest

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L7

Lunch Menu



Invite **Levy**

BOX LUNCHES

BUILD YOUR OWN LUNCH

Each lunch includes condiments and plastic ware

SALADS

Italian Chop Shaker Salad

10.00 per guest

Chinese Chicken

10.00 per guest

Spinach And Arugula With Roasted

Fennel 8.00 per guest

SANDWICHES

Herb Roasted Sirloin of Beef, Roasted Tomatoes, Sweet Onion Jam and Boursin Cheese on Focaccia.

11.00 per guest

Grilled Chicken, Sautéed Spinach, Roasted Spinach Herb Aioli and Provolone Cheese on Focaccia.

10.00 per guest

Grilled Vegetables, Chèvre Spread on Ciabatta.

9.00 per guest

Smoked Turkey, Tomato, Onion and Cheddar Cheese on Whole Wheat Baguette.

10.00 per guest

Ham and Swiss on Pretzel Bread.

10.00 per guest

SIDES

Pommery and Bacon Potato Salad

Dill Potato Salad

Southern Coleslaw

Pasta Salad

Caprese Salad

Marinated Olives

Artichoke Salad

Potato Chips

2.50 per guest

DESSERT

Fresh Baked Cookie

2.00 per guest

Bars or Brownies

2.50 per guest

BEVERAGES

Coca-Cola Products

Dasani Bottled Water

Iced Tea

Lemonade

2.50 per guest

Energy drinks

3.25 per guest

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L8

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

MANGIA MANGIA

Garlic-Roasted Chicken

Rosemary, garlic and lemon jus
Parmesan Roasted Potatoes

Herb-Roasted Pork Loin

Creamy polenta and roasted squash

Linguine Gamberi Fra Diavolo

Spicy tomato garlic sauce, pancetta and basil

Italian Chopped Salad

Grilled chicken, bacon, romaine, radicchio, tomatoes, red onions, ditalini and Gorgonzola in a honey mustard vinaigrette

Caesar Salad

Crisp romaine, shaved parmesan and garlic croutons with traditional dressing

Arugula, Fennel And Endive Salad

Goat cheese in citrus vinaigrette

Marinated Olives

Garlic, lemon and bird chiles

Tiramisu and Chocolate Hazelnut Torte

40.00 per guest

SOUTHERN BARBECUE TABLE

Barbecue Spiced Pork Loin

Kansas City Style Sauce, Memphis Style Sauce, Carolina Style Sauce

Applewood-Smoked Turkey Breast

Cranberry-apricot chutney, Bourbon barbecue sauce

Sharp Cheddar Grits

Scallions and tasso

Fire-Charred Corn On The Cob

Barbecue spiced butter

Mustard Baked Beans

Cheddar Scallion Biscuits

Red Pepper Jam

Tomatoes, Red Onions And Maytag Blue Cheese

Classic Southern Slaw

Chocolate Bread Pudding and Peach Pie

41.00 per guest

LATIN TABLE

Roasted Corn And Black Bean Salad

Cumin vinaigrette

Roasted Mojo Pork

Chipotle sauce

Chili Spiced Chicken

Herb chipotle sauce

Beef Enchiladas

Yellow Rice And Peas With Poblano Peppers

Mixed Green Salad

Red wine vinaigrette

Flan and Fresh Fruit Tart

42.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

D1

Dinner Menu



Invite **Levy**

DINNER CHEF'S TABLES

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea

ASIAN SIZZLE TABLE

Kung Pao Noodles

Stir-fried udon noodles in a garlic sauce, cilantro, chicken, chiles and peanuts

Wok-Fried Shrimp With Ginger And Lemon Grass

Gulf shrimp, lightly fried with ginger, chili paste and salted black beans

Szechwan Beef Satay

Spicy beef skewers, spicy chili glaze, peanut dipping sauce

Dim Sum

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

Chinois Salad

Mixed greens, crispy wontons, ginger dressing

Glass Noodle Salad

Julienne vegetables, glass noodles and toasted sesame seed dressing

Coconut Rice Pudding And Chinese Almond Cookies

44.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

Dinner Menu



Invite **Levy**

PLATED DINNERS

Each selection includes fresh brewed coffee, decaffeinated coffee, flavored teas and iced tea and fresh baked rolls and butter

APPETIZERS

Shrimp Cocktail

Classic cocktail sauce, horseradish and fresh lemon 5.00 per guest

Jumbo Lump Crab Cake

Jicama slaw and lemon aioli 6.00 per guest

Sesame-Seared Tuna

Seaweed salad, wasabi crème fraîche and spicy wonton crisps 7.00 per guest

Portabello Mushroom And Chicken Ravioli

Basil asiago cream 6.00 per guest

Roasted Beet And Vegetable Martini

Micro greens, Chèvre cheese, grape tomatoes, toasted pecans 5.00 per guest

Roasted Sirloin Brushetta

Sun-dried tomato pesto 6.00 per guest

SOUPS

Blistered Corn Soup

Chilled chive cream 3.00 per guest

Butternut Squash Bisque

Nutmeg cream 3.00 per guest

Tuscan Tomato Soup

Cannellini beans, roasted tomatoes and basil oil 3.00 per guest

New England Clam Chowder

5.00 per guest

Yellow Tomato Gazpacho

Croutons and cilantro oil 3.00 per guest

Wild Mushroom Soup

Roasted garlic cream and tomato confit 3.00 per guest

Lobster Bisque

With sherry cream and chives 6.00 per guest

SALADS

Southern Salad

Baby field greens with fresh strawberries, blackberries, spiced pecans and blue cheese with herbed white balsamic vinaigrette 3.00 per guest

Caesar Salad

Crisp romaine, Parmesan and garlic croutons and creamy Parmesan dressing 2.00 per guest

Limestone Bibb Lettuce Salad

Aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon chardonnay vinaigrette 3.00 per guest

Field Greens

Grape tomatoes, red onion, cucumber and aged balsamic vinaigrette 2.00 per guest

Asian Pear And Frisée Salad

Honey Ginger Vinaigrette 3.00 per guest

Caprese Salad

Mozzarella, vine-ripened tomatoes, fresh basil Baby frisée and a pesto vinaigrette 3.00 per guest

Arugula, Fennel And Endive Salad

Goat cheese and citrus vinaigrette 3.00 per guest

Spinach And Apple Salad

Toasted walnuts, Chèvre cheese and red onions, cider vinaigrette 3.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

D3

Dinner Menu



Invite **Levy**

PLATED DINNERS

POULTRY

Pan-Roasted Garlic And Rosemary

Breast Of Chicken

Yukon gold potato puree, braised Swiss chard and natural jus 36.00 per guest

Chicken Provençal

Ratatouille and chive whipped potatoes 37.00 per guest

Lemon Garlic Chicken

Vesuvio-style wedge cut potatoes and broccoli rabe with lemon scented jus 37.00 per guest

Pan-Seared Amish Chicken

Risotta, asparagus, oven dried grape tomatoes, parmesan cheese and white truffle oil 39.00 per guest

Herb Roasted Free-Range Chicken

Artichokes, wild mushrooms, asparagus and natural jus 38.00 per guest

STEAK

Roast Tenderloin Of Beef

Chef's seasonal vegetables, three cheese au gratin potatoes, red onion marmalade and rosemary garlic demi-glace 45.00 per guest

Cabernet-Grilled New York Strip

Served with garlic Parmesan whipped potatoes, grilled asparagus and roasted shallot Cabernet jus 43.00 per guest

Filet Mignon

Steakhouse baked potato and wild mushrooms with a red wine demi-glace 45.00 per guest

Braised Short Ribs

Wild mushroom ragout and creamy Parmesan polenta 42.00 per guest

PORK

Smoked And Grilled Pork Loin Chops

Apple cabbage braise and whole grain mustard sauce 33.00 per guest

Maple-Roasted Pork Chop

Cannellini bean, chorizo and corn cassoulet 34.00 per guest

SEAFOOD

Sweet Chili Glaze Wild-Caught Salmon

Ginger-steamed baby bok choy, carrots, peppers and snow peas 41.00 per guest

Oven Roasted Striped Bass

Herb-marinated and grilled with roasted leeks, basil, orzo pasta and seasonal vegetables 42.00 per guest

Pan-Seared American Red Snapper

Herb-scented jasmine rice and ginger mango papaya salsa 44.00 per guest

Herb-Crusted Grouper

Rustic ratatouille and citrus oil 45.00 per guest

Ginger-Scented Sea Bass

Soy, lemongrass and mirin glaze, bok choy, onions, ginger and cilantro 45.00 per guest

Garlic Ginger Roasted Shrimp

Wok-fried vegetables and brown rice stir-fry 35.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

D4

Dinner Menu



Invite **Levy**

PLATED DINNERS

LEVY DESSERTS

Ultimate Triple Chocolate Cheesecake

Raspberry coulis 4.00 per guest

Blueberry Cobbler

Vanilla bean ice cream 3.00 per guest

Cheesecake

Strawberry compote 3.00 per guest

Sweet Potato Cheesecake

Vanilla cream and caramel sauce
3.00 per guest

Chocolate Mousse Torte With Minted Cream And Cookie Crisp

2.00 per guest

Carrot And Raisin Cake Bar

Sweet cream cheese frosting, pecans and toasted coconut 3.25 per guest

Chocolate Banana Bread Pudding

Crème anglaise 2.00 per guest

Key Lime Martini

Graham cracker crumb 3.00 per guest

Pecan Praline Tart With Vanilla Cream

2.00 per guest

Tiramisu With Cappuccino Cream And Chocolate Cigar

3.00 per guest

Seasonal Fruit Tart With Crème Anglaise

3.00 per guest

Lemon Angel Food Cake

Mixed berry compote 1.00 per guest

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

Reception Menu



Invite **Levy**

FROM THE CARVERY

All carveries include fresh baked rolls and appropriate condiments. A chef attendant is included with the menu price.

In-House Smoked Brisket Of Beef

Gourmet mustard, horseradish and aioli
550.00 (Serves 40)

Roast Tenderloin Of Beef

Served with horseradish sauce, caramelized onion jam and tomato chutney 575.00 (Serves 20)

Honey Mustard Baked Ham

Savory apple chutney and mayonnaise with pineapple and hot pepper salsa
475.00 (Serves 50)

Cider-Brined Roast Turkey Breast

Cranberry-apple chutney, sweet potato gravy and tarragon grain mustard
475.00 (Serves 40)

Jerk Seasoned Pork Loin

Smothered onions, roasted garlic and tropical fruit salsa 525.00 (Serves 40)

ACTION STATIONS

All Action Stations are served for a minimum of 40 guests. A chef attendant is included with the menu price.

Pasta, Pasta, Pasta

Tri-colored tortellini, grilled chicken and creamy garlic sauce, bowtie pasta, Italian sausage and roasted tomato sauce, whole grain rotini pasta, grilled vegetables with basil pesto sauce and garlic parmesan crostini
600.00 (Serves 40)

Fiesta Chicken Fajitas

Sautéed peppers and onions, Chihuahua cheese, shaved lettuce, salsa bar and guacamole with warm flour tortillas 600.00 (Serves 40)

Fiesta Steak Fajitas

Sautéed peppers and onions, queso fresco, shaved lettuce, salsa bar and guacamole with warm flour tortillas
625.00 (Serves 40)

A Taste Of The Orient

Beef, chicken, and pork satay with stir-fry vegetables, green tea steamed basmati rice and Asian dipping sauces
700.00 (Serves 40)

RECEPTION TABLES

Vegetable Crudite

Assorted seasonal vegetables and freshly made dips
5.25 per guest (50 guest minimum)

Fresh Seasonal Sliced Fruit

Seasonal fruit and berries
5.25 per guest (50 guest minimum)

Domestic and Imported

Cheese Display

Selected imported and domestic cheeses, flatbreads and lavosh with honey
8.00 per guest (50 guest minimum)

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

R1

Reception Menu



Invite **Levy**

PASSED HORS D'OEUVRES

SEAFOOD

Shrimp Shooters

Served with horseradish cocktail sauce
5.00 per piece

Grilled Scallop Shooters

With cilantro lime crema and roasted
tomato concasse 5.00 per piece

Smoked Salmon Crostini

With pickled red onion and scallion
cream 5.00 per piece

Voodoo Shrimp

With spicy mango salsa 5.00 per piece

Mini Baja Shrimp Burger

With avocado mayonnaise and pico de
gallo 5.00 per piece

Conch Fritters

With Vidalia onion cocktail sauce
5.00 per piece

Roasted Scallop

On the half shell with Maryland
crabmeat and sriracha aioli
5.00 per piece

Potato Crusted Shrimp

With lime crema 5.00 per piece

Crab Cakes

With lemon aioli 6.00 per piece

Panko Crusted Shrimp

With garlic ginger aioli 5.00 per piece

Apple-Wood Bacon Wrapped Shrimp

5.00 per piece

LAMB, BEEF, PORK & POULTRY

Hoisin Glazed Lamb Chops

With cilantro and ginger pesto
6.00 per piece

Mini Cheeseburgers

On a Brioche bun 5.00 per piece

Andouille Sausage En Croute

With pommery mustard 4.00 per piece

Thai Chicken Skewers

With peanut sauce 5.00 per piece

Chicken Potstickers

With sweet chili soy sauce
3.50 per piece

Mini Turkey Burger

With pepper jack cheese
5.00 per piece

Mini Pork Dumplings

With ponzu sauce 3.50 per piece

Beef Burgundy En-Croute

4.50 per piece

Beef Satay

With Thai Chili Glaze 5.00 per piece

Chicken Cordon Bleu Croquettes

4.00 per piece

Buffalo Chicken Croquettes

4.00 per piece

Individual Shepherds' Pie Tartletts

5.00 per piece

VEGETABLE

Grilled Jumbo Asparagus

With lemon aioli 4.00 per piece

Grilled Vegetable Skewers

4.00 per piece

Crisp Vegetable Spring Rolls

With sweet chili sauce and cilantro oil
3.50 per piece

Caprese Skewers

Tomatoes, mozzarella and basil
4.50 per piece

California Rolls

With sesame soy and ginger glaze
4.00 per piece

Vegetable Pot Stickers

With chili glaze 4.00 per piece

Please ask your Catering Sales Manager how our Executive Chef and Culinary Team can create customized menus for your event. Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

R2

Beverages



Invite **Levy**

WINE LIST

CHAMPAGNE/SPARKLING

PERRIER-JOUET FLEUR DE
CHAMPAGNE, EPERNAY, FRANCE
215.00

SCHRAMSBERG BLANC DE NOIRS,
NORTH COAST 70.00

PIPER SONOMA BLANC DE BLANC,
SONOMA 40.00

KORBEL BRUT, CALIFORNIA 33.00

WHITES

SONOMA-CUTRER CHARDONNAY,
SONOMA 48.00

KENDALL JACKSON VINTNERS RESERVE
CHARDONNAY, CALIFORNIA 37.00

CHATEAU ST. JEAN CHARDONNAY,
SONOMA 34.00

CLOS DU BOIS CHARDONNAY, NORTH
COAST 28.00

PROVENANCE SAUVIGNON BLANC,
NAPA 44.00

STERLING 'NAPA' SAUVIGNON BLANC,
NAPA 34.00

SANTA CRISTINA PINOT GRIGIO, ITALY
34.00

ESTANCIA PINOT GRIGIO, MONTEREY
33.00

HOGUE 'GENESIS' RIESLING,
WASHINGTON 34.00

BLUSH

BERINGER WHITE ZINFANDEL,
CALIFORNIA 30.00

REDS

BV 'GEORGES DE LATOUR PRIVATE
RESERVE' CABERNET SAUVIGNON,
NAPA 185.00

MOUNT VEEDER CABERNET
SAUVIGNON, NAPA 72.00

SIMI CABERNET SAUVIGNON,
ALEXANDER VALLEY 52.00

GEYSER PEAK CABERNET SAUVIGNON,
ALEXANDER VALLEY 32.00

RUTHERFORD HILL MERLOT, NAPA
56.00

COPPOLA 'DIAMOND SERIES' MERLOT,
CALIFORNIA 42.00

RED ROCK MERLOT, CALIFORNIA 29.00

LA CREMA PINOT NOIR, SONOMA
COAST 52.00

RODNEY STRONG 'RUSSIAN RIVER
VALLEY' PINOT NOIR, SONOMA 44.00

MARK WEST PINOT NOIR, CALIFORNIA
32.00

ROSENBLUM 'VINTNER'S CUVÉE XXXI'
ZINFANDEL, CALIFORNIA 34.00

JACOB'S CREEK 'RESERVE' SHIRAZ,
AUSTRALIA 33.00

GASCON MALBEC, ARGENTINA 35.00

Wine list and prices are subject to change.
Don't see your favorite wine? Just ask your
Catering Sales Manager!

Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

BV1

Beverages



Invite **Levy**

BAR SELECTIONS

HOSTED DELUXE BAR

COCKTAILS 7.00

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

WINE 6.00

Sonoma-Cutrer Chardonnay, Geyser Peak Cabernet Sauvignon, Red Rock Merlot, and Beringer White Zinfandel

IMPORTED BEER 6.00

DOMESTIC BEER 5.00

BOTTLED WATER 2.75

SOFT DRINK 2.75

JUICE 2.75

HOSTED PREMIUM BAR

COCKTAILS 6.00

Featuring Smirnoff, Beefeater, Dewars, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Martini and Rossi Dry and Sweet Vermouth

WINE 5.00

Woodbridge By Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

IMPORTED BEER 6.00

DOMESTIC BEER 5.00

BOTTLED WATER 2.75

SOFT DRINK 2.75

JUICE 2.75

ENHANCEMENTS

SPECIALTY DRINK STATION 9.00

Ask your Catering Sales Manager for suggestions on creating a specialized drink to WOW at your event.

MARTINI STATION 9.00

Not your average Martini ... let us create a custom Martini just for your event. Ask your Catering Sales Manager for more information.

BAR MINIMUMS

A \$750 minimum per bar is required. Please review with your Catering Sales Manager.

Minimum 200.00 per bartender for four hours of service. 60.00 per hour per bartender after 4 hours. Please add 21% service charge and applicable sales tax to all bars, unless otherwise noted. Per bar minimums are required, ask your Catering Sales Manager for details. Bar lists and prices are subject to change.

Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

BV2

Beverages



Invite **Levy**

PACKAGE BARS

Package Bars are available for Plated or Chef's Table Functions Only. Prices do not include bartender fees, service charge or taxes.

DELUXE BRANDS

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

Wine: Sonoma-Cutrer Chardonnay, Geyser Peak Cabernet Sauvignon, Red Rock Merlot, and Beringer White Zinfandel

Imported and Domestic Beers

Soft Drinks, Juice, Bottled Water

TWO HOURS

22.00 per person

THREE HOURS

26.00 per person

FOUR HOURS

32.00 per person

PREMIUM BRANDS

Featuring: Smirnoff, Beefeater, Dewars, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Martini and Rossi Dry and Sweet Vermouth

Wine: Woodbridge By Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

Imported and Domestic Beers

Soft Drinks, Juice, Bottled Water

20.00 per person

24.00 per person

28.00 per person

BEER AND WINE

Imported and Domestic Beers

Wine: Woodbridge By Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

Soft Drinks, Juice, Bottled Water

16.00 per person

20.00 per person

24.00 per person

NON-ALCOHOLIC

Soft Drinks, Juice, Bottled Water

12.00 per person

15.00 per person

18.00 per person

Minimum 200.00 per bartender for four hours of service. 60.00 per hour per bartender after 4 hours.

Please add 21% service charge and applicable sales tax to all bars, unless otherwise noted.

Per bar minimums are required, ask your Catering Sales Manager for details.

Bar lists and prices are subject to change.

Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

BV3

Beverages



Invite **Levy**

CASH BARS

DELUXE CASH BAR

COCKTAILS 8.00

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

WINE 7.00

Featuring: Sonoma-Cutrer Chardonnay, Geyser Peak Cabernet Sauvignon, Red Rock Merlot, and Beringer White Zinfandel

IMPORTED BEER 7.00

DOMESTIC BEER 6.00

SOFT DRINKS (COCA COLA PRODUCTS) 4.00

JUICE 4.00

BOTTLED WATER 4.00

BAR MINIMUMS

A \$750 minimum per bar is required.

Please review with your Catering Sales Manager.

PREMIUM CASH BAR

COCKTAILS 7.00

Featuring: Smirnoff, Beefeater, Dewars, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Korbel Brandy, Martini and Rossi Dry and Sweet Vermouth

WINE 6.00

Featuring: Woodbridge By Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel

IMPORTED BEER 7.00

DOMESTIC BEER 6.00

SOFT DRINKS (COCA COLA PRODUCTS) 4.00

JUICE 4.00

BOTTLED WATER 4.00

Minimum 200.00 per bartender for four hours of service. 60.00 per hour per bartender after 4 hours.

Please add 21% service charge and applicable sales tax to all bars, unless otherwise noted.

Per bar minimums are required, ask your Catering Sales Manager for details.

Bar lists and prices are subject to change.

Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

BV4

Beverages



Invite **Levy**

COFFEE AND BEVERAGES

Coffee

Fresh brewed coffee, decaffeinated coffee and flavored teas
45.00 per gallon

Premium Coffee

Fresh brewed Starbucks coffee, decaffeinated coffee and flavored teas
49.00 per gallon

Hotlanta Chocolate

Mini marshmallows, cocoa powder and whipped cream 38.00 per gallon

Freshly Squeezed Orange Juice

44.00 per gallon

Lemonade 40.00 per gallon

Juice Bar

Orange, cranberry, pineapple or grapefruit juice 40.00 per gallon

Fresh Brewed Iced Tea

45.00 per gallon

Milk

Whole, 1%, 2%, Skim 2.25 each

Soft Drinks (Coca – Cola Products)

3.00 each

Dasani Bottled Water 10 oz. 3.00 each

Sparkling Water 10 oz. 3.25 each

Assorted Juices 2.75 each

Energy Drinks 3.25 each

Executive Coffee Service

Gourmet coffees, decaffeinated coffee, executive teas, flavored syrups, rock candy stir sticks, shaved chocolate, whipped cream, assorted sweeteners, raw sugar, fruit juices and bottled water
9.50 per guest

Smoothie Blends

Banana strawberry, melon, blueberry and mixed berry smoothies attendant prepared with protein powders, wheat germ and natural honey; includes attendant 9.00 per guest
(35 guest minimum)

Georgia Refresher

Natural spring water infused with fresh seasonal fruit 6.00 per guest

Refer to pages G1-G3 for General Information including minimum order requirements, guarantees, service charge, taxes and other fees.

BV5