

Invite Levy

To cater your next event



A signature of Levy Restaurants

Catering Menu

Invite **Levy**

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Breakfast Menu



Invite **Levy**

BREAKFAST

Fresh-brewed coffees and teas and a selection of assorted chilled juices are included.

Traditional Continental

Fresh-baked muffins, bagels with flavored cream cheeses, whipped butter and fruit preserves. 15.00 per person

Derby Continental

A selection of whole and sliced fresh fruit, in-season berries, assorted muffins and bagels with flavored cream cheeses, and flaky croissants. 16.00 per person

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. 14.00 per person

BREAKFAST TABLES

Country Breakfast Table

Seasonal fresh fruits, farm fresh scrambled eggs, crisp applewood smoked bacon, breakfast sausages, skillet hash browns, buttermilk biscuits, assorted muffins and country gravy. 25.00 per person

BREAKFAST TABLE ENHANCEMENTS

A chef attendant fee of 125.00 will be added to all chef prepared action stations.

Chef-Prepared 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. 9.00 per person additional

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 per person additional

Chef-prepared French Toast

Enhance your breakfast by choosing one from the following selection:

New Orleans French toast with Granny Smith green apple-pecan praline.

Peachy keen sourdough French toast with vanilla-cinnamon custard dipped sourdough with sautéed Georgia peaches.

Bananas Foster French toast with lightly grilled sourdough baguette topped with sautéed bananas and caramelized brown sugar. 5.00 per person additional

Events extending beyond 4 hours could incur additional fees. All pricing subject to 19% service charge and 6% sales tax.
A small group fee of 50.00 will apply to all groups of less than thirty guests

Breakfast Menu



Invite **Levy**

BUILD A BREAKFAST

Fresh Sliced Fruit Platter

(serves 12) 84.00 per platter

Country Style Ham Biscuits

48.00 per dozen

Breakfast Quesadillas

Scrambled eggs, chorizo sausage and jack cheese. 60.00 per dozen

Bagels with Cream Cheese

32.00 per dozen

Bakery Muffins

26.00 per dozen

Assorted Bakery Donuts

28.00 per dozen

Coffee and Decaffeinated Coffee

30.00 per gallon

Non-Alcoholic Punch

36.00 per gallon

Chilled Juices

3.00 each

Bottled Water

3.00 each

Canned Soft Drinks

2.50 each

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Breakfast Menu



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SERVED BREAKFASTS

All of the following are served with assorted breakfast pastries, butter, preserves, freshly brewed coffee, decaffeinated coffee, tea, and chilled fruit juices.

Sunrise

Farm fresh eggs scrambled with two strips of smoked bacon, breakfast sausage and skillet hash browns. 24.00 per person

Steak and Eggs

A three egg omelet loaded with cheese served with a 4 oz filet, herb-roasted Roma tomato and skillet hash browns. 30.00 per person

Eggs Benedict

Two poached eggs on Canadian bacon and English muffins then topped with hollandaise with a fresh fruit garnish. 19.00 per person

Smoked Salmon Benedict

Two poached eggs on sliced smoked salmon and toasted brioche topped with hollandaise and chives. 27.00 per person

BEVERAGE PACKAGES

Executive Beverages

Gourmet coffees, decaffeinated coffee, Forte Teas, flavored syrups, rock candy stir sticks, shaved chocolate, whipped cream, assorted sweeteners, raw sugar, chilled fruit juices, bottled water and assorted soft drinks. 8.00 per person

Soft Beverages

Add bottled water and assorted soft drinks. 5.00 per person

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Lunch Menu



Invite **Levy**

CHEF'S TABLES

All luncheon and dinner selections are offered with coffee, decaffeinated coffee, iced tea, rolls and creamery butter.

CARVERY BAR

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

Roasted Breast of Turkey

Peppercorn-cruste d Roast Sirloin of Beef

Bourbon Glazed Pork Shoulder

Cheeses

Aged Cheddar, Swiss, Gouda and Manchego.

Accompaniments

Roasted garlic aioli, Dijonnaise®, olive tapenade, chimichurri sauce, herb mayonnaise and red onion marmalade.

CARVERY SIDES

Kettle 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

Potato Salad with Pommeray Mustard

Crisp Coleslaw

27.00 per person - Lunch
32.00 per person - Dinner

MY OLD KENTUCKY HOME SALADS

BLT Salad

Romaine lettuce, bacon, Cheddar and tomatoes in buttermilk dressing.

Macaroni Salad

Bacon, egg, onion and tomato.

ENTRÉES

Smoked Barbecue Chicken

With Levy Restaurants' signature barbecue sauce.

Smoked Pork Sandwich

Barbecued pork in our own sauce, served with cole slaw and onion rolls.

Giant Hot Brown

Thick, sliced turkey breast with bacon, seared tomatoes and Mornay sauce over toast.

SNACKS

Kettle Potato Chips and Gourmet Dips

Roasted garlic Parmesan, French onion and blue cheese dips.

DESSERTS

Assortment of Cookies and Brownies

28.00 per person - Lunch
34.00 per person - Dinner

IN GENERAL LUNCH SERVICE BEGINS AT 12:00 PM AND DINNER SERVICE WILL BEGIN AT 5:00 PM

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All Day Meeting Package



Invite Levy

ALL DAY MEETING PACKAGES

Our All Day Meeting Packages are tailored to our business minded groups looking for an affordable food and beverage experience. Menu price is subject to applicable service charge and tax. For additional enhancements, contact your Sales Catering Manager.

ALL DAY MEETING PACKAGE 1

BREAKFAST

Assorted Breakfast Pastries

with whipped butter and fruit preserves.

Seasonal Fresh Fruit

With strawberry yogurt dipping sauce.

Chilled Orange Juice

Fresh Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Morning Refresh

Refresh of breakfast beverages

LUNCH

Traditional Caesar

Crisp romaine, house made croutons, shaved Parmesan in our own Caesar dressing.

Italian Pasta Salad

Cavatappi pasta tossed in pesto-based vinaigrette with fresh mozzarella, grape tomatoes and shaved Parmesan.

Tuscan-Style Sirloin on Focaccia

With caramelized onion jam, tomatoes and provolone.

Chicken Pesto on Ciabatta

Topped with basil aioli, tomatoes, spinach and mozzarella

Kettle Chips

Fresh Brewed Iced Tea and Coffee

AFTERNOON REFRESH

Popcorn

Pretzel Twists

Assorted Candies

Freshly Brewed Iced Tea and Coffee

45.00 per person

MEETING PACKAGE ENHANCEMENTS

Beverages

Assorted Soft Drinks 2.50 each

Bottled Water 3.00 each

Munch & Crunch

Toffee Coated Almonds, Kettle Chips, French Onion Dip, Tortilla Chips, Salsa, Mustard Flavored Pretzels.
9.00 per person additional

Energy Break

Make your own trail mix with sunflower seeds, almonds, assorted dried fruits and granola.

Fresh Fruit Smoothies - In-season fresh fruit smoothie bar.

14.00 per person additional

Vegetarian Option

Grilled vegetable wraps may be pre-ordered and added to any of the above menus.

7.00 per person additional

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All Day Meeting Package



Invite Levy

ALL DAY MEETING PACKAGE 2

BREAKFAST

Assorted Breakfast Pastries

With whipped butter and fruit preserves.

Seasonal Fresh Fruit

With strawberry yogurt dipping sauce.

Chilled Orange Juice

Fresh Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Morning Refresh

Refresh of breakfast beverages

LUNCH

Field Greens

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

Country Potato Salad

With Pommeray mustard and bacon.

American Deli Platter

Roast beef, smoked ham and roasted turkey breast, Cheddar, Swiss, lettuce, tomato, sliced onion, mustard & mayonnaise with bread and rolls on the side.

Kettle Chips

Fresh Brewed Iced Tea and Coffee

AFTERNOON REFRESH

Popcorn

Pretzel Twists

Assorted Candies

Freshly Brewed Iced Tea and Coffee

40.00 per person

MEETING PACKAGE ENHANCEMENTS

Beverages

Assorted Soft Drinks 2.50 each

Bottled Water 3.00 each

Munch & Crunch

Toffee Coated Almonds, Kettle Chips, French Onion Dip, Tortilla Chips, Salsa, Mustard Flavored Pretzels.
9.00 per person additional

Energy Break

Make your own trail mix with sunflower seeds, almonds, assorted dried fruits and granola.

Fresh Fruit Smoothies - In-season fresh fruit smoothie bar.

14.00 per person additional

Vegetarian Option

Grilled vegetable wraps may be pre-ordered and added to any of the above menus.

7.00 per person additional

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All Day Meeting Package



Invite Levy

ALL DAY MEETING PACKAGE 3

BREAKFAST

Assorted Breakfast Pastries

With whipped butter and fruit preserves.

Seasonal Fresh Fruit

With strawberry yogurt dipping sauce.

Chilled Orange Juice

Fresh Brewed Regular and Decaffeinated Coffee

Selection of Hot Teas

Morning Refresh

Refresh of breakfast beverages

LUNCH

Field Greens

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

Smoked Pulled Pork Sandwiches

Onion rolls and coleslaw

Grilled Pesto Chicken on Ciabatta

Topped with braised spinach, tomatoes and provolone cheese

Kettle Chips

Fresh Brewed Iced Tea and Coffee

AFTERNOON REFRESH

Popcorn

Pretzel Twists

Assorted Candies

Freshly Brewed Iced Tea and Coffee

37.00 per person

MEETING PACKAGE ENHANCEMENTS

Beverages

Assorted Soft Drinks 2.50 each

Bottled Water 3.00 each

Munch & Crunch

Toffee Coated Almonds, Kettle Chips, French Onion Dip, Tortilla Chips, Salsa, Mustard Flavored Pretzels.
9.00 per person additional

Energy Break

Make your own trail mix with sunflower seeds, almonds, assorted dried fruits and granola.

Fresh Fruit Smoothies - In-season fresh fruit smoothie bar.

14.00 per person additional

Vegetarian Option

Grilled vegetable wraps may be pre-ordered and added to any of the above menus.

7.00 per person additional

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Dinner Menu



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DINNER CHEF'S TABLES

All luncheon and dinner selections are offered with coffee, decaffeinated coffee, iced tea, rolls and creamery butter.

BACKYARD BARBECUE

ENTRÉES

Mini Buffalo Chicken Sandwiches

Pulled chicken tossed in buffalo sauces accompanied by mini-soft rolls.

Smoked Pork Sandwich

Barbecued pork in our own sauce, served with coleslaw and onion rolls.

Best Bet Burger

Lettuce, sliced tomato, onions, ketchup, mustard and mayonnaise.

ACCOMPANIMENTS

Macaroni and Cheese

Cavatappi pasta tossed in sharp Cheddar and American cheese sauce topped with bread crumbs.

Country Baked Beans

Kettle Potato Chips and Dip

SALADS AND SIDES

Country Potato Salad

Bacon and shredded cheddar in a creamy dressing.

29.00 per person - Lunch
38.00 per person - Dinner

STEAKHOUSE CLASSIC

CARVERY

Char-fired Strip Loin

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

Roasted Breast of Turkey

With herb aioli.

ENTRÉE

Roasted Garlic Braised Chicken

Served with grilled asparagus and red wine glaze.

OR

Grilled Salmon

With wilted spinach.

ACCOMPANIMENTS

Red Roasted Potatoes

Sautéed Green Beans with Bacon

SALADS AND SIDES

Field Greens

Tossed with grape tomatoes, sliced red onion and cucumber. Served with an aged balsamic vinaigrette.

Cobb

Ham, turkey, egg, onion, bacon and blue cheese crumbles.

Traditional Caesar

Crisp romaine, house made croutons, shaved Parmesan in our own Caesar dressing.

35.00 per person - Lunch
38.00 per person - Dinner

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WILL BEGIN AT 5:00 PM

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Dinner Dessert Table Menu



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DESSERT TABLES

A great addition to any of our chef tables.

Ultimate Dessert Table

Pick two of our signature dessert tables. 13.00 per person

Pick three of our signature dessert tables. 17.00 per person

Pick them all. 25.00 per person

Dessert Crêpes

Chef-prepared crêpes Suzette, bananas and caramel and chocolate strawberry. 7.00 per person

Sweet Shots

Our mini dessert shots including banana cream pie, chocolate mousse, key lime pie, tiramisu, carrot cake and red velvet. 7.00 per person

Warm Cobblers

A combination of mixed berry, peach and apple cobblers accompanied by vanilla ice cream. 7.00 per person

Warm Cookies and Brownies

Comforting warm chocolate chip, oatmeal raisin and peanut butter as well as triple chocolate and blonde brownies all served warm. 7.00 per person

Bread Pudding Trio

Chocolate banana, peaches and cream and strawberries and cream bread puddings accompanied by crème anglaise, chocolate sauce and caramel sauce. 7.00 per person

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Dinner Menu



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SERVED DINNERS

All luncheon and dinner selections are offered with coffee, decaffeinated coffee, iced tea, rolls and creamery butter.

FIRST COURSE

Crab Cakes

Lemon aioli. 5.00 per person

Shrimp Shooters

Horseradish cocktail sauce. 5.00 per person

Caprese Skewers

Tomatoes, mozzarella, basil.
4.00 per person

Mini Hot Browns

Turkey, bacon, roasted tomato and Mornay sauce on toast points.
5.00 per person

Mint Julep Lamb Chops

Julep sauce. 7.00 per person

SALADS

Caesar Salad

Crisp romaine, garlic croutons and creamy Parmesan dressing.
5.00 per person

Field Greens

With grape tomatoes, red onion, cucumber and aged balsamic vinaigrette. 5.00 per person

Limestone Bibb Lettuce Salad

Topped with aged chèvre cheese, poached pears, grape tomatoes and candied walnuts with a lemon Chardonnay vinaigrette. 8.00 per person

Caprese Salad

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

Arugula, Fennel and Endive Salad

With chèvre cheese and citrus vinaigrette. 5.00 per person

Spinach and Apple Salad

Topped with toasted walnuts, Gala apples, Chèvre cheese and red onions with cider vinaigrette. 6.00 per person

ENTRÉES

POULTRY

Pan-roasted Garlic and Rosemary Breast of Chicken

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

Smoked Barbecue Chicken

With vesuvio-style wedge cut potatoes and broccoli rabe. 24.00 per person

Grilled Duck Breast

Harvest wild rice, grilled asparagus and shallots. 36.00 per person

Peruvian Chicken

Chile lime and garlic-grilled chicken, oven-roasted yucca and sweet onion salsa. 24.00 per person

BEEF

Roast Tenderloin of Beef

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

Cabernet-grilled New York Strip

Served with garlic Parmesan whipped potatoes, grilled asparagus and roasted shallot Cabernet jus. 36.00 per person

Braised Short Ribs

With wild mushroom ragout and creamy Parmesan polenta. 29.00 per person

Bone-in Rib Eye Steak

With butter, wild mushrooms and garlic whipped potatoes. 44.00 per person

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Dinner Menu



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SERVED DINNERS

All luncheon and dinner selections are offered with coffee, decaffeinated coffee, iced tea, rolls and creamery butter.

ENTRÉES

PORK

Smoked and Grilled Pork Loin Chops

With apple cabbage braise and whole grain mustard sauce. 27.00 per person

SEAFOOD

Sweet Chili Glaze

Wild-caught Salmon

Served with ginger-steamed baby bok choy, carrots, peppers and snow peas. 26.00 per person

Pan-seared Mahi Mahi

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

COMBINATION

Steak and Lobster

Center-cut filet mignon and grilled lobster tail with red roasted potatoes and grilled vegetables. Market Price

Steak and Prawns

Center-cut filet mignon and grilled prawns with grilled vegetables and rice. 46.00 per person

Steak and Chicken

Center-cut filet mignon and pan-roasted breast of chicken, herb-seared with oven-dried tomatoes and braised spinach. 43.00 per person

VEGETARIAN

Wild Mushroom and Spinach Strudel

Phyllo-wrapped with wild mushrooms. 20.00 per person

Eggplant Parmesan

Grilled eggplant with tomato basil sauce, provolone and mozzarella. 15.00 per person

Falafel Plate

Accompanied by tomato and red onion salad with riata sauce. 15.00 per person

DESSERTS

Derby Pie™

Fresh whipped cream
6.00 per person

Cheesecake

With strawberry compote.
7.00 per person

Chocolate Paradis'

A Levy Restaurants signature cake. Served with warm caramel sauce.
8.00 per person

Six Layer Carrot Cake

Always a fan favorite — with sweet cream cheese frosting, pecans and toasted coconut. 10.00 per person

Chocolate Banana Bread Pudding

With crème anglaise. 6.00 per person

Lemon Angel Food Cake

With mixed berry compote.
6.00 per person

Mixed Berry Crisp

With vanilla and citrus whipped cream. 6.00 per person

Bourbon Caramel Bread Pudding

A Kentucky Favorite! 6.00 per person

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Breaks Menu



Invite **Levy**

BREAK MENUS

Refresh and refuel with these tasty snacks. All selections come with freshly brewed coffees and teas.

MORNING BREAK

Mini Biscuits

With assorted jams and preserves.

Warm Peach Turnovers

Pecan Sticky Buns

All-American Parfaits

With blueberries, strawberries, custard and granola topping.

15.00 per person

ENERGY BREAK

Make-your-own Trail Mix

Sunflower seeds, almonds, assorted dried fruits and granola.

Smooth Blends

(Fresh Fruit Smoothies)

In-season fresh fruit smoothie bar.

14.00 per person

THE CHEESE BOARD

A Sampling of Imported and Domestic Gourmet Cheeses

Served with lavosh cracker.

8.00 per person

MUNCH & CRUNCH

Toffee Coated Almonds, Kettle Chips, French Onion Dip, Tortilla Chips, Salsa, Mustard-Flavored Pretzels

8.00 per person

SWEET SNACKS

M&Ms™, Gummy Bears™, Chocolate-Dipped Pretzels, Jolly Ranchers™ Milk Duds™, Smarties™

10.00 per person

WARM COOKIES AND COLD MILK

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

8.00 per person

BY THE DOZEN

Bakery Cookies

28.00

Brownies

30.00

Bagels

32.00

Bakery Muffins

26.00

LEVY RESTAURANTS SIGNATURE BREAKS

GOURMET PRETZEL TABLE

An assortment of warm pretzels featuring:

Herb and Cream Cheese Pretzels

Parmesan Cheese Pretzels

Salted Pretzels

Accompanied by gourmet mustards and cheese sauce.

14.00 per person

Giant Carved Pretzel

Two pound pretzel carved to order with beer cheese spread and chipotle and yellow mustards.

16.00 per person

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Reception Menu



Invite **Levy**

PASSED HORS D'OEUVRES

Priced per 50 pieces

SEAFOOD

Shrimp Shooters

Served with horseradish cocktail sauce. 195.00

Crab Shooters

With remoulade sauce. 225.00

Crab Cakes

With lemon aioli. 250.00

Asian Inspired Tuna Tartare

Served with wonton crackers and lime crème fraîche. 245.00

Smoked Salmon on Crêpe

Dill crème fraîche. 150.00

Spicy Barbecue Shrimp Shooters

With lemon aioli. 195.00

MEAT

Carpaccio on Focaccia Crostini

195.00

Szechwan Steak Skewers

 195.00

Mint Julep Lamb Chops

With mint julep sauce. 350.00

Bourbon Glazed Meatballs

48.00

Thai Chicken Skewers

 150.00

Chicken Pot Stickers

With sweet soy sauce. 150.00

Mini Hot Browns

Turkey, bacon and tomato on a crostini with Mornay sauce. 225.00

Tenderloin Crostini

Served with garlic croutons and arugula and red onion salad. 160.00

Steak and Potato Bites

150.00

VEGETABLE

Kentucky Spreads

Bourbon Cheese and Benedictine on flat bread crackers. 250.00

Grilled Vegetable Skewers

150.00

Crisp Vegetable Spring Rolls

With sweet chili sauce and cilantro oil. 150.00

Wild Mushrooms and Brie Crostini

145.00

Caprese Skewers

Tomatoes, mozzarella and basil. 165.00

California Rolls

With wasabi soy sauce. 200.00

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Reception Menu



Invite **Levy**

RECEPTION STATION

A great addition to any reception

COLD HORS D'OEUVRES

Farmers Market Vegetables, Dips and Spreads

An array of in-season vegetables, sun-dried tomato mascarpone dip, roasted garlic dip, red pepper hummus and classic spinach dip.

7.00 per person

HOT HORS D'OEUVRES TABLES

DESIGNER FLAT BREADS

Please choose two from the following assortment:

Tomatoes, Basil and Provolone

**Wild Mushrooms, Prosciutto
and Parmesan**

**Caramelized Onions, Fennel
and Gorgonzola**

Al Quattro Formaggi

Four cheeses.

Niman Ranch Sausage and Chèvre

**Grilled In-season Vegetables
with Mozzarella**

14.00 per person

MACARONI & CHEESE BAR

Choice of Cavatappi or Penne Pasta tossed in a sharp cheddar cheese and American cheese sauce, topped with bread crumbs and your choice of:

Pulled Chicken

Bacon

Oven-Dried Tomatoes

Roasted Garlic

Broccoli

Asparagus

Mushrooms

Caramelized Onions

11.00 per person

SIZZLE

THE ULTIMATE SATAY BAR

Szechwan Beef Skewers

With a spicy chili shoya glaze.

Sizzling Shrimp Skewers

With a cilantro almond sauce.

Char Sui Pork Skewers

With an Asian barbecue sauce.

17.00 per person

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Reception Menu



Invite **Levy**

THE CARVING BOARD

A 125.00 chef attendant fee applies to all carving board selections and table enhancements.

Carved items accompanied by artisan breads and petite handcrafted rolls.

Roasted Garlic and Chili Sirloin

15.00 per person

House-smoked Turkey Breast

With herb aioli, cranberry chutney and sweet barbecue sauce. 10.00 per person

Roast Tenderloin of Beef

Served with horseradish sauce, caramelized onion jam and tomato chutney. 17.00 per person

TABLE ENHANCEMENTS

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. 23.00 per person

Artisan Cheese Table

Local specialty and imported cheeses served with assorted honeys and chutneys accompanied by crackers and flat breads. 11.00 per person

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Beverages



Invite **Levy**

BAR SELECTIONS

HOSTED BAR

Cocktails

Featuring Finlandia, Beefeater, Dewar's, Jim Beam, Bacardi Silver, Canadian Club, Jose Cuervo Gold, Martini & Rossi Dry and Sweet Vermouth 6.50

Wine

House Chardonnay, Cabernet, Merlot and White Zinfandel 6.00

Sparkling

Kenwood 'Yulupa' Brut 9.50
Korbel Brut 11.00

Imported Beer 4.00

Domestic Beer 3.50

Bottled Water

San Pelligrino 5.00
Aquafina 3.00

Soft Drink 2.50

Juice 3.00

CASH BAR

Deluxe Cocktail 8.00

Premium Cocktail 7.00

Wine 6.50

Imported Beer 4.50

Domestic Beer 4.00

Bottled Water 3.50

Soft Drink 3.00

Juice 3.50

ADDITIONAL BEVERAGE SERVICES

All stations are pre-ordered and are not included in general bar set up.

Margarita Station 7.00 per drink

Martini Station 8.00 per drink

Mint Juleps 8.00 per drink with glass

Oaks Lilies 8.00 per drink with glass

BEVERAGE ENHANCEMENTS

Champagne Toast (House Pour)

5.50 per person

WINE SERVICE

Wine placed on tables for self service. 30.00 per bottle of house red and white

Plated Meals

Wine selected for service with dinner is priced at the retail price of the wine selected. Bottles are charged based on consumption.

Chef Table Meals

Wine selected for service with dinner is priced at the retail price of the wine selected, plus 2.00 per person.

WINES BY THE BOTTLE

Please ask your sales representative for our current selection of wines by the bottle.

125.00 per bartender for four hours of service.

Bartender fees will be waived with 600.00 revenue per bartender.

Please add 19% service charge and applicable sales taxes to all bars, unless otherwise noted.

Bar lists and prices are subject to change.

Beverages



Invite **Levy**

PACKAGE BARS

	TWO-HOUR PACKAGE	THREE-HOUR PACKAGE	FOUR-HOUR PACKAGE
The Bar Package	22.00	24.00	28.00
Beer and Wine	16.00	18.00	24.00
Non-alcoholic	12.00	13.00	15.00

Prices are per person for the time frame selected.
Please add 19% service charge and applicable sales taxes to all bars, unless otherwise noted.
Bar lists and prices are subject to change.