



# Levanzo

Event Centre & Eatery

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# HORS D'OEUVRES

SELECTION OF HOT & COLD GOURMET HORS D'OEUVRES  
SERVED WITH ASSORTMENT OF DIPPING SAUCES & GARNISHES

## **ARANCINI MARGHERITA**

INDIVIDUAL ARANCINI RICE & CHEESE BALLS BREADED  
AND DEEP FRIED WITH FRESH TOMATO & BASIL SAUCE

## **ITALIAN MEATBALLS MILANO**

GROUND BEEF MEATBALLS SERVED IN CLASSIC TOMATO SAUCE

## **CRISPY BREADED CALAMARI RINGS**

HAND CUT CALAMARI RINGS BREADED AND FRIED TO PERFECTION  
SERVED WITH COCKTAIL SAUCE

## **VEGETARIAN SPRING ROLLS**

CLASSIC VEGETARIAN DEEP-FRIED SPRING ROLLS WITH PLUM SAUCE

## **BAHAMIAN COCONUT SHRIMPS**

FRESHLY BREADED SHRIMPS SERVED WITH COCKTAIL SAUCE

## **SPINACH & FETA PUFFS**

LIGHT PUFF PASTRIES STUFFED WITH SPINACH & FETA

## **BOUREKAS**

LIGHT PUFF PASTRIES STUFFED WITH POTATO FILLING

## **SAMOSAS**

SEASONED POTATO & PEAS OR BEEF FILLED IN SAMOSA

## **CHICKEN MALAI BOTI (MURGH MALAI TIKKA)**

CHICKEN SATAYS COOKED IN CREAMY GINGER & GREEN CHILLI MARINADE

## **COCKTAIL BEEF KEBABS**

CHARCOAL GRILLED BEEF SEEKH KEBABS

## **LAHORI FRIED FISH**

WHITE FISH FILETS FRIED IN A SECRET FLOUR & SPICE MIXTURE

## **PIZZA TRIANGLES**

INDIVIDUAL SLICES OF CHEESE PIZZA

## **FRESH MOZZARELLA STICKS**

DEEP FRIED BREADED MOZZARELLA STICKS SERVED WITH MARINARA SAUCE



# APPETIZER PLATES

## **MEDITERRANEAN ANTIPASTO**

GRILLED RED & YELLOW PEPPERS, GREEN & YELLOW ZUCCHINI,  
GRILLED EGGPLANT 2 SLICES OF PROSCIUTTO, OLIVES, BOCCONCINI,  
MELON & PICKLED MUSHROOMS

## **JUMBO SHRIMP COCKTAIL**

3 GRILLED SHRIMPS WITH SEAFOOD SAUCE & LEMON

## **CHAAT PAPRI**

POTATO & CHICKPEA SALAD IN SPICED YOGURT, TAMARIND  
CHUTNEY & TOPPED WITH CRISPY PAPAR

## **CAPRESE**

BOCCONCINI CHEESE ON VINE RIPENED HOTHOUSE TOMATOES  
DRIZZLED WITH EXTRA VIRGIN OLIVE OIL & FRESH HERBS

## **APPETIZER CENTRE PLATTERS**

### **CALAMARI & SHRIMP**

FRESHLY CUT BREADED FRIED CALAMARI & SHRIMP PLATTER  
WITH FRESH LEMON WEDGES & HERBS

### **MEZES PLATTER**

HUMMUS, BABA GANOUSH, TZATZIKI, TABOULEH, PICKLES,  
OLIVES & PITA CHIPS

### **BBQ HOT PLATE**

COCKTAIL BEEF & CHICKEN KEBABS ON A SIZZLING PLATTER TOPPED WITH ONIONS & CILANTRO

### **LAHORI FRIED FISH PLATTER**

WHITE FISH FILETS FRIED IN A SECRET FLOUR & SPICE  
MIXTURE WITH FRESH LEMON WEDGES & HERBS



# COCKTAIL HOUR STATIONS

## DELUXE ANTIPASTO STATION

ASSORTED ARTISAN BREADS, FLATBREADS & GRILLED PITA BREAD,  
PICKLED GIARDINIERA VEGETABLES, GRILLED EGGPLANT,  
GRILLED GREEN & YELLOW ZUCCHINI & GRILLED COLOURFUL PEPPERS,  
HERBED ARTICHOKEs, OVEN ROASTED TOMATOES GRATIN,  
KALAMATA & JUMBO GREEN OLIVES, CURED PROSCIUTTO, ITALIAN SALAMI,  
CURED ITALIAN SAUSAGE, INTERNATIONAL CHEESE BOARD  
WITH OVER 5 VARIETY OF SOFT & HARD CHEESES, PICKLED MUSHROOM SALAD,  
CAPRESE SALAD (TOMATO, BASIL & BOCCONCINI), TUSCAN BEAN SALAD,  
CRISPY FRIED CALAMARI WITH LEMON AIOLI DIP,  
PICKLED "FRUTTI DI MARE" FISH SALAD (SERVED COLD),  
SMOKED SALMON WITH CAPERS & GARNISHES,  
"ZUPPA DI PESCE" ASSORTED SHELLFISH (SERVED HOT)

## ANTIPASTO STATION

ASSORTED ARTISAN BREADS, FLATBREADS & GRILLED PITA BREAD,  
PICKLED GIARDINIERA VEGETABLES, GRILLED EGGPLANT,  
GRILLED GREEN & YELLOW ZUCCHINI & GRILLED COLOURFUL PEPPERS,  
HERBED ARTICHOKEs, OVEN ROASTED TOMATOES GRATIN,  
KALAMATA & JUMBO GREEN OLIVES, CURED PROSCIUTTO, ITALIAN SALAMI,  
CURED ITALIAN SAUSAGE, INTERNATIONAL CHEESE BOARD  
WITH OVER 10 VARIETY OF SOFT & HARD CHEESES, PICKLED MUSHROOM SALAD,  
CAPRESE SALAD (TOMATO, BASIL & BOCCONCINI), TUSCAN BEAN SALAD

## COCKTAIL HOUR ADD ONS:

### MIDDLE EASTERN BAR

GRILLED VEGETABLES, HUMMUS, TZAKIKI, EGGPLANT SALAD, TABOULEH, OLIVES,  
& GARLIC BRUSHED PITA

### Black Tiger Cocktail Shrimp

SPIRAL ICE SCULPTURE WITH SHRIMP, LEMON WEDGES & COCKTAIL SAUCE

### WINE & CHEESE BAR

VARIETY OF SOFT & HARD CHEESES, FRESH GRAPES, OLIVES, CRACKERS, PRETZELS, NUTS ACCOMPANIED WITH RED & WHITE WINES



# SOUPS

## **BUTTERNUT SQUASH**

ROASTED BUTTERNUT SQUASH, CREAMY PUREED & GARNISHED WITH CHIVES

## **POTATO & LEEK**

YUKON GOLD POTATOS WITH ROASTED LEEKS, GARLIC BUTTER & SHALLOTS

## **RUSTIC TUSCAN**

VEGETABLE & BEAN SOUP

## **MUSHROOM BISQUE**

WILD FOREST MUSHROOM BLENDED WITH SHALLOTS, CREAM & TRUFFLE OIL

## **LENTIL SOUP**

VEGETABLE MEDLEY WITH LENTILS, SPICES & HERBS

## **CALDO VERDE**

BAKED CHORIZO SAUSAGE & YUKON GOLD POTATOES WITH CHOPPED KALE

# SALADS

## **GARDEN**

A COLOURFUL VEGETABLE JULIENNE

## **CLASSIC CAESAR**

FRESH ROMAINE WITH GARLIC CROUTONS & PARMIGIANO  
(BACON IS OPTIONAL)

## **SPRING**

MIXED GREENS WITH DRIED CRANBERRIES, MANDARIN ORANGE & TOASTED ALMONDS  
DRIZZLED WITH A POPPY SEED DRESSING

## **GREEK**

OLIVES, FETA CHEESE, CUCUMBER, TOMATO & ONION TOSSED IN  
GREEK DRESSING

## **SPINACH & ARUGALA**

BABY SPINACH & ARUGULA WITH ASIAGO CHEESE, WALNUT PIECES & APPLE SLICES



# SPECIALTY PASTA

## **PENNE RIGATE**

CLASSIC PENNE TOSSED IN TOMATO, BASIL & SAUTÉED CHERRY TOMATOES SAUCE

## **PENNE A LA VODKA**

SERVED IN CREAMY ROSÉ SAUCE

## **FETTUCCINI**

FRESH LONG PASTA WITH BOLOGNESE MEAT SAUCE

**OR**

CLASSIC ALFREDO SAUCE

## **TORTELLINI**

CHEESE OR MEAT FILLED TORTELLINI TOSSED IN ROSÉ

**OR**

WHITE CREAM SAUCE

## **MUSHROOM RISOTTO**

WOODLANDS WILD MUSHROOM, ARBORIO RICE & WHITE TRUFFLE OIL

## **BOWTIE**

ASPARAGUS TIPS, SUNDRIED TOMATO PESTO, & SAUTÉED CHERRY TOMATOES,  
EXTRA VIRGIN OLIVE OIL & ROASTED GARLIC

## **AGNOLOTTI**

BUTTERNUT SQUASH AGNOLOTTI WITH CRUSHED WALNUTS AND BROWN BUTTER SAGE SAUCE

## **ORRECHIETTE**

FRESH MINI PASTA WITH SPICY SAUSAGE, SAUTÉED GARLIC RAPINI  
& OVEN ROASTED TOMATOES

## **ROTOLO DI RICOTTA**

BAKED RICOTTA & SPINACH PASTA ROLL IN CREAM SAUCE



SUBSTITUTE ANY OF OUR PASTA DISHES WITH YOUR

FAVORITE SAUCE OR STYLES OF PASTA



# VEGETARIAN/VEGAN MAIN ENTRÉES

ALL ENTREES ACCOMPANIED WITH RICE OR POTATOES& FRESH SEASONAL SELECTED VEGETABLES

## **SUPREME**

HERB ENCRUSTED SUPREME BREAST OF CHICKEN  
WITH LEMON CAPER SAUCE

## **BONELESS BREAST**

GRILLED BONELESS BREAST OF CHICKEN  
WITH WILD MUSHROOM SAUCE

## **CHICKEN PARMIGIANA**

BAKED BREADED CHICKEN IN TOMATO SAUCE  
AND LAYERED WITH MOZARELLA

## **CHICKEN MARSALA**

GRILLED BONELESS BREAST OF CHICKEN  
SAUTEED IN MARSALA WINE SAUCE

## **SCALLOPINI**

CHICKEN SCALLOPINI SAUTEED WITH MARSALA WINE SAUCE

## **VEAL PARMIGIANA**

BAKED BREADED VEAL IN TOMATO SAUCE  
AND LAYERED WITH MOZARELLA

## **STRIPLOIN**

MONTREAL SPICED NEW YORK STRIPLOIN WITH GARLIC BUTTER JUS

## **BEEF SHORT RIB**

SLOW BRAISED BEEF SHORT RIBS IN A DEMI GLACE

## **SALMON**

HERB ENCRUSTED FILET OF SALMON  
WITH FRESH DILL, LEMON & CAPERS SAUCE

## **PORK TENDERLOIN**

ROSEMARY ROASTED PORK TENDERLOIN MEDALLIAN  
WITH DRIED FIGS, APRICOTS & PORT WINE REDUCTION



# VEGETARIAN/VEGAN MAIN ENTRÉES

ALL ENTREES ACCOMPANIED WITH RICE OR POTATOES& FRESH SEASONAL SELECTED VEGETABLES

## **STUFFED ROASTED PEPPER**

OVEN ROASTED BELL PEPPER, QUINOA WITH  
DICED VEGETABLES & TOMATO SAUCE

## **BONELESS BREAST**

GRILLED BONELESS BREAST OF CHICKEN  
WITH WILD MUSHROOM SAUCE

## **EGGPLANT PARMIGIANA**

FRIED EGGPLANT LAYERED IN TOMATO  
SAUCE & MOZZARELLA CHEESE TOPPED WITH  
PARMIGIANO

## **RATTATOUILLE**

SLICED VEGETABLE STEW ROASTED IN A  
BUTTERNUT SQUASH RING





# PREMIUM MAIN ENTRÉES

ALL ENTREES ACCOMPANIED WITH RICE OR POTATOES  
& FRESH SEASONAL SELECTED VEGETABLES  
\*EXTRA COST APPLICABLE

## VEAL CHOP

FRENCHED VEAL CHOP WITH GRAVY

## FILET MIGNON

BACON WRAPPED AND FRESHLY CUT TENDERLOIN MARINATED & SEARED

## BEEF TENDERLOIN

FRESHLY CUT TENDERLOIN MEDALLIANS WITH GRAVY

## VEAL TENDERLOIN

FRESHLY CUT TENDERLOIN MEDALLIANS WITH WILD MUSHROOM JUS

## PRIME RIB

ROASTED PRIME RIB OF BEEF IN NATURAL JUS REDUCTION  
& FRESH HERBS

## LAMB

NEW ZEALAND FRENCHED RACK OF LAMB

## LOBSTER

FRESH ATLANTIC LOBSTER TAIL

## HALIBUT

ATLANTIC HALIBUT FILET

## SEABASS

CHILEAN SEABASS FILET

## ROASTED VEAL

OVEN ROASTED VEAL WITH NATURAL JUS REDUCTION  
& BORDELAISE WINE SAUCE



# DESSERT

## **GELATO**

AUTHENTIC ITALIAN GELATO IN A MARTINI GLASS  
WITH ALMOND BISCOTTI

## **CHEESECAKE**

NEW YORK STYLE CHEESECAKE WITH RASBERRY DRIZZLE  
& FRESH STRAWBERRY HEARTS

## **TIRAMISU**

CREAMY TIRAMISU CAKE WITH VANILLA CREAM SAUCE

## **LAVA CAKE**

WARM CHOCOLATE LAVA CAKE FILLED WITH WHITE CHOCOLATE GANCHE

## **SORBET**

RASPBERRY, MANGO OR ORANGE

## **RASPBERRY CREPE**

VANILLA ICE CREAM ON BERRY COULIS SAUCE  
WITH RASPBERRY DRIZZLE

## **TARTUFO**

ICE CREAM WITH BERRIES & CRÈME ANGLAIS

## **APPLE BLOSSOM**

CLASSIC APPLE PIE BLOSSOM WITH CINNAMON  
TOPPED WITH VANILLA ICE CREAM

## **FRUIT**

FRESH TROPICAL FRUIT PLATTER

## **PASTRIES**

FRESHLY BAKED ASSORTED PASTRIES & SQUARES



# LATE STATION

## SAVOURY

### CHARCUTERIE & CHEESE BOARD

OVER 5 VARIETY OF INTERNATIONAL CHEESE  
PROSCIUTTO, SALAMI & CURED SAUSAGE WITH TABLE CRACKERS,  
OLIVES, GRAPES, NUTS & PRETZALS

### GOURMET PIZZA STATION

HOT LAMP OVER ASSORTED PIZZAS ON A WOODEN CUTTING BOARD

### POUTINE & SLIDERS

FRESH CUT FRIED WITH GRAVY & CHEESE CURDES  
SLIDERS WITH TOPPINGS & CONDIMENTS

# PREMIUM STATIONS

\*EXTRA COST APPLICABLE

### PORTUGUESE SEAFOOD STATION

COCKTAIL SHRIMP, FRIED CALAMARI, LOBSTER, SNOW CRAB LEGS,  
SHRIMP PATTIES, COD PATTIES & TUNA PATTIES

### MIDDLE EASTERN SHAWARMA

SEASONED AND SPICED SHAWARMA WITH FRESH PITA WRAPS  
CONDAMENTS, VEGETABLES & TAZIKI SAUCE

### PORCHETTA CARVERY

WHOLE ROASTED PORCHETTA UNDER HOT LAMP WITH BUNS,  
PEPPERS IN HOT OIL, BANANA PEPPER & HOT SAUCES

### RAW FRESH OYSTER BAR

FRESH OYSTERS ON AN ICE SLAB SERVED WITH HOT SAUCE,  
HORSERADDISH & ASSORTED COCKTAIL SAUCES

### SUSHI & SASHIMI BOAT

SUSHI BOAT DISPLAY FILLED WITH 10 VARIETIES  
OF SUSHI & SASHIMI WITH SOY SAUCE AND GINGER

### SMOKED MEATS & DELI

COLD CUT PLATTERS WITH ASSORTED FINGER SANDWICHES &  
WRAPS



# LATE STATION

## SWEET

### CHOCOLATE FOUNTAIN

MELTED MILK CHOCOLATE FOUNTAIN WITH FRESH BERRIES, WAFERS, MARSHMALLOWS & DICED FRUITS

### TRADITIONAL SWEET TABLE

FRESH TROPICAL FRUIT PLATTER, PASTRIES, CAKES, COOKIES, ASSORTED CANDIES & MINTS

### SMORES STATION

GRAHAM CRACKERS, MARSHMALLOWS & CHOCOLATE ON A BONFIRE STATION

### GELATO STATION

6 ASSORTED ITALIAN GELATO FLAVOURS ON ICE WITH WHITE GLOVE ATTENDANT

# KIDS MEAL

### CHICKEN FINGERS & FRIES

2 BREADED CHICKEN FINGERS SERVED ON TOP OF FRESH CUT FRENCH FRIES

### MAC N' CHEESE

MACARONI PASTA, BAKED WITH A BLEND OF CHEESES

### CHICKEN PARMAGIANA & CAESAR SALAD

BREADED CHICKEN PARM WITH TOMATO SAUCE & MOZARELLA ALONGSIDE OUR CLASSIC CAESAR

### SLIDERS & FRIES

2 MINI BEEF SLIDERS, WITH KETCHUP & MUSTARD SERVED WITH FRESH CUT FRENCH FRIES



AVAILABLE FOR KIDS AGES 4 – 12



# BAR

## STANDARD

IMPORTED RED & WHITE WINE PER TABLE,  
AN ASSORTMENT OF DOMESTIC BEERS, RYE WHISKEY, DARK RUM  
WHITE RUM, VODKA, GIN, SCOTCH, ESPRESSO, COFFEE, TEA, SOFT DRINKS & JUICES

## DELUXE

IMPORTED RED & WHITE WINE PER TABLE, SPARKLING WINES,  
AN ASSORTMENT OF 5 IMPORTED AND PREMIUM BEERS, RYE WHISKEY, DARK RUM  
WHITE RUM, VODKA, GIN, SCOTCH, COGNAC, GRAPPA, SAMBUCCA, TEQUILA, AMARETTO,  
CAMPARI, AMARO, DRY VERMOUTH, MARTINI ROSSO, MALIBU RUM, PEACH SCHNAPPS, BAILEYS,  
KAHULA, CRÈME DE CACAO, TRIPLE SEC, CRÈME DE BANANA, BLUE CURACAO, ESPRESSO,  
COFFEE, TEA, SOFT DRINKS & JUICES

## PREMIUM

PREMIUM BRANDS, IMPORTED RED & WHITE WINE PER TABLE, SPARKLING WINES,  
AN ASSORTMENT OF 6 IMPORTED AND PREMIUM BEERS, CROWN ROYALE, GREY  
GOOSE, CHIVAS REGAL, BLACK LABEL, TANQUERY GIN, HENNESSY VS, BACARDI  
WHITE RUM, JACK DANIELS, GRAPPA, SAMBUCCA, TEQUILA, AMARETTO, CAMPARI,  
AMARO, DRY VERMOUTH, MARTINI ROSSO, MALIBU RUM, PEACH SCHNAPPS, BAILEYS,  
KAHULA, CRÈME DE CACAO, TRIPLE SEC, CRÈME DE BANANA, BLUE CURACAO, ESPRESSO,  
COFFEE, TEA, SOFT DRINKS & JUICES

## BAR STATIONS

### WHISKEY BAR

WOODEN PLANK BAR ON WHISKEY BARRELS WITH TASTINGS  
& WHITE GLOVE ATTENDANT  
GLENLEVIT, CHIVAS REGAL, JACK DANIELS, JAMESON, GLENFIDDICH,  
BLACK LABEL, J.P. WISERS.

### MARTINI BAR

COCKTAIL RECEPTION MARTINIS SERVED BUTLER STYLE

### MIMOSA OR MOSCATO STATION

MOSCATO OR CHAMPAGNE STATION WITH A VARIETY OF JUICES  
& FRESH BERRIES

