



Levanzo

Event Centre & Eatery



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 IN PHYLLO TRIANGLES

CRISP & LIGHT PHYLLO PASTRIES STUFFED WITH SPINACH & FETA

WILD FOREST MUSHROOM & ASIAGO IN PUFF PASTRY

LIGHT PUFF PASTRIES STUFFED WITH WILD MUSHROOM & ASIAGO CHEESE

FIG & GOAT CHEESE IN PUFF PASTRY

LIGHT PASTRIES STUFFED WITH FIG & GOAT CHEESE

SMOKED SALMON & FETA ON CROSTINI ROUNDS

BUTTER TOASTED CROSTINI TOPPED WITH SMOKED SALMON,
LEMON CAPERS & FETA CHEESE

CHICKEN & BEEF SATAYS

CHICKEN & BEEF SATAYS TOSSED IN BBQ SAUCE

STUFFED MUSHROOM CAPS

BUTTON MUSHROOMS CAPS STUFFED WITH OUR SECRET FILLING

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 ROASTED GARLIC & LEMON AIOLI

PORTEBELLO

GRILLED PORTOBELLO WITH GOAT CHEESE & TOASTED ALMONDS
ON ROASTED VEGETABLES

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

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

STEAMED MUSCLES

STEAMED EAST COAST MUSCLES WITH WHITE WINE,
FRESH HERBS & ROASTED GARLIC

OR

SAUTÉED ONION & ROASTED TOMATOES



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 ARTICHOKE, 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 ARTICHOKE, 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

LOBSTER BISQUE

FRESH LOBSTER BIQUE WITH A SEAFOOD MEDLEY

CHICKEN NOODLE

VEGETABLE MEDLEY WITH TENDER CHICKEN & NOODLES

CALDOVERDE

DICED CHORIZO SAUSAGE & YUKON GOLD POTATOES WITH CHOPPED KALE

SALADS

GARDEN

A COLOURFUL VEGETABLE JULIENNE & BALSAMIC VINAIGRETTE

CLASSIC CAESAR

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

BOSTON FRISEE

BOSTON BUTTER LEAF & FRISEE LETTUCE WITH DRIED
CRANBERRIES, MANDARIN ORANGE & TOASTED ALMONDS DRIZZLED
WITH A CITRUS POPPY SEED DRESSING

GREEK

KALAMATA OLIVES, FETA CHEESE, CHUNKS OF CUCUMBER & TOMATO,
RED ONION TOSSED WITH EXTRA VIRGIN OLIVE OIL & OREGANO

SPINACH & ARUGALA

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

CLASSIC ICEBERG

CLASSIC ICEBERG WEDGE SALAD WITH CANDIED PECANS, CUCUMBER &
BUTTERMILK BLUE CHEESE DRESSING



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

MANICOTTI ALLA PANNA

BAKED CHEESE & SPINACH CREPE ROLL MANICOTTI IN CREAM SAUCE

MUSHROOM RISOTTO

WOODLANDS WILD MUSHROOM, ARBORIO RICE & WHITE TRUFFLE OIL

BOWTIE

ASPARAGUS TIPS, SUN-DRIED 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



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

VEAL 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

SALMON

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

SOLE

ALMOND CRUSTED FILET OF SOLE
WITH ROASTED GARLIC & WHITE WINE BUTTER SAUCE



VEGETARIAN ALTERNATIVES AVAILABLE

ENTREES CAN BE COMBINED WITH EACH OTHER



PREMIUM MAIN ENTRÉES

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

VEAL CHOP

14 OZ FRENCHED VEAL CHOP WITH GRAVY

FILET MIGNON

BACON WRAPPED AND FRESHLY CUT TENDERLOIN MARINATED & SEARED

PORK TENDERLOIN

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

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

HEN

STUFFED CORNISH HEN

LAMB

NEW ZEALAND FRENCHED RACK OF LAMB

LOBSTER

5OZ FRESH ATLANTIC LOBSTER TAIL

HALIBUT

ATLANTIC HALIBUT FILET

SEABASS

CHILEAN SEABASS FILET

ROASTED VEAL

OVEN ROASTED VEAL WITH NATURAL JUS REDUCTION
& BORDELAISE WINE SAUCE

COD

ROASTED COD LOIN WITH DICED TOMATO COMPOTE,
BLACK OLIVES & CAPERS



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
STATION

OR

PER TABLE

PASTRIES

FRESHLY BAKED ASSORTED PASTRIES & SQUARES
STATION

OR

PER TABLE



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 SANDWHICHES
& 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 ONTOP 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

