



THE PIONEERS IN KOSHER GOURMET DINING

Contemporary Cuisine • Sumptuous, Straightforward, Healthy

(212) 877-8457 • Fax: (866) 790-1442

Email: mlai@prodigy.net or maryann@levana.com

Hors d'Oeuvres

Our chef's selections of room temperature hors d'Oeuvres that will travel well and hold up.

Please let us know if there are any dietary restrictions

(vegetarian only selections, fish or other allergies)

LEVANA Provides Clear Plastic b&b plates for the station

\$42/Per Dozen **

Additional plating options, China B&B plates

\$12/per person

Room Temperature

Cured Beef on Compressed Cucumber with Dijon Mustard Sauce (ADD 1.50) **

Roasted Red Pepper Hummus Tortilla Roulade

Filet of Beef on Rye Crisp with Aioli (ADD 1.50) **

Balsamic Glazed Portobello, Cherry Tomato and Squash on a Bamboo Skewer

Traditional Salmon Canapés

Crostini

Curried Chicken Salad

Spicy Tuna Tartare (ADD 1.50) **

Wild Mushroom

Skewers ***

Ginger Beef (ADD 1.50) **

Herbed Chicken

Eggplant, Roasted Squash, Cherry Tomato, Red Onion on a Bamboo

BBQ Salmon

NOTE: No less than 6 pieces of any item will be made

Hot Only (shipped in aluminum pans for 15 People or more) 48/PER DOZEN **

Franks in Puff Pastry **

Potato Puffs **

BOTH Served with Spicy Mustard

Vegetarian Egg Rolls with a Soy/Ginger Sauce **

***** - Skewers Can Be Served Hot Also**