



THE PIONEERS IN KOSHER GOURMET DINING
Contemporary Cuisine • Sumptuous, Straightforward, Healthy

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Offsite Plated Menu

Salad

Baby Greens w/ Cucumbers, Grape Tomatoes, Roasted Peppers and Balsamic Vinaigrette _____	14
Caesar Salad (no fish) _____	12
Arugula & Mushroom, Pickled Onion and Shallot Vinaigrette _____	16
White Asparagus and Kale Salad – Oven Roasted Cherry Tomato, Pickled Radish, Tarragon and a Mustard Vinaigrette _____	16

Appetizers

Scottish Smoked Salmon, Compressed Cucumbers, Tofu Cream “Cheese”, Toast Points _____	16
Herb Grilled Portobello Mushroom with Artichokes and Fire Roasted Peppers _____	16
Pasta al Pesto with Sun Dried Tomatoes and Olives (please specify hot or cold) _____	16
Thinly Sliced House Cured “Butcher Cut” Beef with Dijon Mustard, Arugula and Pickled Onion _____	20

Entrées

French Cut Chicken Breast _____	34
Grilled Scottish Salmon Filet _____	38
Pan Seared Filet of Beef _____	54
Braised Short Ribs _____	54
Above served with Chef’s Choice of Vegetable and Starch	
Angel Hair Primavera _____	26
Vegetarian Entrée Eggplant Rollatini with Quinoa and Squash _____	26

Dessert

Lemon Tart _____	12
Apple Tart _____	12
Double Chocolate Charlotte _____	12
Assorted Cookies _____	12
Fresh Fruit _____	12

All meals are plated on disposables with plastic plates sent on the side

Alternative plating options:

China: \$15/per plate, i.e.; 3 courses is \$45/person. includes bread plate and silverware for each course

China coffee service: \$11/person

All orders must be placed three days before event date and time

Note: breakfast and lunch are delivered the day before the event date

8.875% New York state sales tax

Delivery is \$55 minimum (flat fee), regardless of food cost, and varies according to delivery location and volume of material.

Custom orders available on request depending on availability and sufficient prior notice.