



MENU

Catering & Private Events



Levy

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and our action chef will toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

29.95 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

GREENS

choose two

- Mixed baby greens
- Romaine Lettuce
- Iceberg
- Baby Spinach
- Kale and Field Greens Blend

PROTEINS

choose two

- Grilled Chicken
- Roast Sirloin of Beef
- Roast Turkey
- Applewood bacon
- Chilled Salad Shrimp
- Grilled Tofu

+5.00 per guest for each additional choice

CHEESE

choose two

- Blue Cheese
- Jack Cheese
- Cheddar Cheese
- Feta Cheese
- Parmesan Cheese

+2.00 per guest for each additional choice

TOPPINGS

choose four

- Shaved Carrots
- Cut Celery
- Kalamata Olive
- Grape Tomato
- Cucumber
- Red Onion
- Broccoli Florets
- Cauliflower Florets
- Pepperoncini
- Sliced Black Olives
- Sliced Eggs
- Bacon Crumbles

+2.00 per guest for each additional choice

DRESSINGS

choose two

- Balsamic Vinaigrette
- Creamy Parmesan
- Raspberry Vinaigrette
- Soy Ginger Sesame
- Buttermilk Ranch

+2.00 per guest for each additional choice

CHEF'S BEST BOX LUNCHESES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S BEST BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

21.95 PER BOX

GOURMET SANDWICHES

choose two

Roast turkey with brie and cranberry chutney

Grilled chicken with honey cilantro slaw and chipotle aioli

Smoked ham and swiss on a pretzel bun

Smoked turkey on wheat with bacon, tomato, lettuce and herb aioli

“ZLT” Wrap with grilled zucchini, tomatoes, jalapeno Jack cheese and sundried tomato pesto on a spinach wrap

FARMER SALADS

choose one

Grilled Chicken Caesar

Vegetable Cobb

Steakhouse

WHOLE FRUIT & CHIPS

choose two

Assorted Apples

Barbecue Chips

Kettle Chips

Doritos

DESSERTS

choose one

Chocolate Brownie

Chocolate Chip Cookie

Fruit Cup

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted and served with signature rolls, garlic butter and roasted bell pepper butter. Round out your entree option with gourmet salads and desserts

31.95 PER GUEST

Specialty Items are an additional cost per guest.

ENTRÉES

Parmesan-Crusted Chicken Breast with tomato-basil chutney and creamy polenta

Pancetta-Wrapped Roast Chicken Breast with citrus sage cream and risotto cake

Boursin and Artichoke-Filled Chicken Breast with fire-roasted pepper sauce and roasted garlic mashed potatoes

Herbed Chicken Cutlet layered with prosciutto and Fontina, lemon basil cream and sun dried tomato risotto

Oven Roasted Turkey Breast with sage stuffing, garlic mashed potatoes and Door County cherry sauce

Herb-Grilled Salmon with steamed green beans, roasted fingerling potato and basil chive sauce *+ 9.00 per guest*

Braised Beef Short Ribs with blackberry bordelaise and home-style mashed potato *+ 13.00 per guest*

Grilled Petite Filet Mignon with potato puree and three-peppercorn sauce *+ 8.00 per guest*

Grilled New York Strip Steak with wild mushroom ragout, fire roasted pepper sauce and roasted garlic polenta *+ 14.00 per guest*

Pan seared Pork Tenderloin with sweet potato puree and mustard sauce

Pumpkin and Butternut Squash Ravioli *+ 4.00 per guest*

Grilled Petite Filet with caramelized shallot jus and Pan-Seared Lemon Chicken with tomato-basil relish served with fresh asparagus and cabernet mashed potatoes *+ 17.00 per guest*

Grilled Petite Filet and Gulf Shrimp with butternut squash polenta and honey-glazed baby carrots *+ 21.00 per guest*

Grilled Petite Filet Mignon with three-peppercorn sauce and Seared Salmon with risotto cake and braised spinach *+ 19.00 per guest*

SALAD

Baby Arugula, shaved fennel, Valencia orange, and Meyer lemon vinaigrette *+ 2.00 per guest*

Field Greens with grape tomatoes, red onion and cucumbers with aged balsamic vinaigrette

Caesar Salad with crisp romaine, parmesan and garlic croutons with classic Caesar dressing

Southern Salad with baby field greens, fresh berries, spiced pecans and blue cheese with balsamic vinaigrette *+ 2.00 per guest*

Caprese Salad with cherry tomatoes, broccconcini mozzarella, wild baby arugula and pesto *+ 2.00 per guest*

Spinach and Apple Salad with toasted walnuts, chevre cheese and red onions with cider vinaigrette

DESSERTS

Hazelnut Cappuccino Torte with dark chocolate sauce

Lemon Pound Cake with fresh seasonal berries, Grand Marnier syrup and minted cream *+ 2.50 per guest*

Turtle Cheesecake drizzled with caramel

Death by Chocolate Cake with whipped topping and fresh fruit

Black and White Mouse Cake topped with a layer of ganache