



# Celebrate the Season

## WINTER WONDERFEAST PACKAGE - 48.95

### SALADS:

- Spinach and Arugula Salad  
Fuyu persimmons, dried cranberries, toasted almonds, goat cheese and cranberry vinaigrette
- Toasted Walnut and Cracked Green Olive Salad  
Tossed with cilantro and pomegranate seeds and finished with extra virgin olive oil and lemon



### ENTREES:

- Shallot and Herb-Crusted Ribeye  
Sliced and accompanied by Cabernet jus
- Roasted Chicken  
Young hens stuffed with fresh fennel, lemon and thyme
- Garnet Yam Sweet Potato Bar  
Baked sweet potatoes to be topped with your favorite Winter flavors: nutmeg-maple sour cream, candied pecans, crispy bacon butter and dried apricot moustarda, salted pepitas, brussels sprout relish
- Butternut Squash Risotto Cakes with Roasted Root Vegetables



### CHOOSE TWO SIDES:

- Oven-Roasted Oregano Potatoes  
Drizzled with Spanish olive oil, parsley and sea salt
- Cauliflower Gratin  
Florets coated with a creamy Cheddar sauce
- Glazed Baby Carrots  
Sprinkled with lavender
- Orange-Scented Cranberry Relish

### CHOOSE TWO DESSERTS:

- Minty Chocolate Brownies  
Rich chocolate, layered with peppermint patty candies and walnuts, topped with crushed peppermint candies
- Individual Apple Blossom Tart
- Pumpkin Cheesecake

### UPGRADE OPTION:

- Hand-Crafted Hot Chocolate Bar 5.00/person  
Accompanied by soft marshmallow, cinnamon sticks, tuile cookies, whipped cream and candied orange zest



### PASSED HORS D'OEUVRES UPGRADE OPTIONS:

- Pumpkin Goat Cheese Spread on Toasted Fruit and Nut Bread 3.00/piece
- Jumbo Lump Crab Salad on Cucumber Disc 4.00/piece
- Gouda Filled Phyllo Cups with Trio of Toppers  
Spiced Dried Fruit Chutney, Orange-Rosemary Marmalade and Bacon Apple Butter 3.00/piece
- Smoked Salmon Topped Potato Latkes with Chive Sour Cream 4.00/piece

### CONTACT

Courtney Dial  
786.777.2076  
cdial@levyrestaurants.com

