



THE PIONEERS IN KOSHER GOURMET DINING
 Contemporary Cuisine • Sumptuous, Straightforward, Healthy
 www.levana.com • info@levana.com

OFF-PREMISE PLATED MENU

APPETIZERS

- Soups: Roasted Truffle Nut Squash OR Soup du Jour7.50
 (For hot soups, check if the restaurant or establishment has a microwave for heating)
- Organic Greens, Tomato, Cucumber, Red Onions, Balsamic Dressing9.50
- Red & Green Romaine Salad, with Herbed Olive Oil Croutons, Caesar Style Dressing **(CONTAINS FISH)**.....10.50
- Grilled Portobello Mushroom, Roasted Pepper, Baby Arugula with Balsamic Reduction12.50
- Baby Spinach, Duck Cracklings, Shaved Fennel, Apples, Candied Walnuts and Apple Vinaigrette .11.50
- Smoked Salmon Appetizer12.50
- Italian Style Tuna Carpaccio with Olives, Capers, Arugula & Fresh Herbs14.50
- Crispy Veal Sweet Breads with Wild Mushroom Risotto16.50

PASTA

- Penne Pasta with Garlic, Peppers, Pesto, Mushrooms and Olives
 Appetizer 11.50 Entrée 19.50 (can be served at room temperature)
- Spaghetti Bolognese Ground Beef w/Roma Tomatoes, Garlic & Fresh Basil
 Appetizer 12.50 Entrée24.50
- Linguini Puttanesca, Sautéed Tuna, Sicilian Olives, Tomatoes, Capers, Anchovies, Lemon, Garlic
 Appetizer 12.50 Entrée24.50
- Braised Short Rib Ravioli, Warm Bruschetta, Fresh Herbs & Veal Reduction
 Appetizer 13.25 Entrée26.50
- Chicken Scarpiello, with Lamb Sausage in Rosemary Sauce
 Appetizer 13.25 Entrée26.50

ENTREES

All entrees are served with Chef's choice of starch and seasonal vegetables.
 Vegetable plates available; prepared steamed or sautéed, with or without oils.

- Panko Dusted Salmon28.50
- Fish du Jour Market Price
- Crispy or Simply Grilled Breast of Chicken26.50
- Chicken Marsala, Pan Seared Dark Meat Filet with Mushrooms24.50
- Veal Piccata32.50
- 6 oz Boneless Beef Short Rib.36.00
- 10 oz Steak Frites (Molasses Glazed Skirt Steak)32.00
- Crispy Duck Breast & Leg Confit.....36.50
- Filet of Beef.....38.50
- Cowboy Steak (20 oz bone-in rib eye).....44.50
- Braised Lamb Shank28.50

NOTE: FOR THOSE WHO ARE UNCOMFORTABLE WITH THEIR MEALS BEING HEATED SALMON, CHICKEN, AND STEAK FRITES FARE WELL AT ROOM TEMPERATURE.



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DESSERTS

Double Chocolate Cake.....	9.50	Almond Pecan Tart & Caramel Sauce ...	9.50
Key Lime Tart	9.50	Fresh Fruit Plate	8.50
Assorted Cookies & Biscotti	7.50		

**DESSERTS CHANGE OFTEN, PLEASE CONFIRM AVAILABILITY WHEN PLACING ORDER.
ALL ITEMS SUBJECT TO PRICE CHANGE AND AVAILABILITY**

From: Maryann Lai
Off Site Catering Manager

Levana is a Glatt Kosher meat restaurant. We are under the RCBC (Rabbinical Council of Bergen County). Attached is the menu you requested. We provide here some important information to guide you while placing an order. **Please read carefully.**

Hours of Operation: 9am to 5pm (Friday 9:00 am to 1:00 pm).

If I am not available to take your call, please leave a voice mail at (212) 877-8457 or send me an e-mail at maryann@levana.com. I will get back to you as soon as possible.

Breakfast and lunch orders: place orders by 11:00 am the day before the event (does not include weekends) and as in the past will be prepared that day. The only change will be that they will be delivered the day before as opposed to the day of the event. As an example, if you have a Wednesday breakfast or lunch event, we would need the order no later than Tuesday morning and it will be delivered Tuesday afternoon.

Dinner: place orders by 11:00 am the day of the event (**does not include weekends**). Delivery will be between 2:00 to 5:00 pm the day of the event, as in the past.

I suggest that if the orders are for 10 or more people, you place them as early as possible.

Changes/Modifications and Cancellation Policy: To prevent a charge to your account, please be aware that any changes/modifications or cancellation must be by the following days/time:

Breakfast and Lunch orders: no later than 10:00 am the day before the event.

Dinner orders: no later than 10:00 am the day of the event.

Friday & weekend orders: no later than 10:00 am the Thursday before.

If you have any questions, please do not hesitate to call or e-mail me.



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For delivery purpose the following information is required.

- Name, address (cross streets if possible) of the restaurant, hotel, etc.
- A contact person and phone number at site.
- Reservation name and time.

For plated takeout meals Levana offers three presentation methods:

1. Clear plastic plates

Food is delivered in microwave or aluminum containers.

Clear plastic plates and flatware for each course are provided for re-plating at the table.

Additional option:

Classic Ware plates – attractive white heavy-duty plastic plates – are an additional \$7.50 per person. (Please be advised that these plates are for re-plating at the table ONLY.)

2. China

\$15.00 per course. Silverware is included as well as a bread plate.

(For example, three plates would be provided for three-courses at \$45.00 per person.)

China for coffee/tea service is \$9.50 per guest. (Includes tea spoon and non-dairy creamer)

3. Classic Ware

Quality disposables, for room temperature items only, with each plate in its own box.

\$9.50/per guest.

Delivery is \$30.00 (FLAT FEE), regardless of food cost, and varies according to delivery location and volume of material.

8.375% tax is added where applicable.