LIVYO'S
CATERING CO.
Wedding
Collection
813.494.0820
www.livyos.com
905 E Brandon Blvd,
Brandon, FL 33511

CREATING MEMORIES ON YOUR SPECIAL DAY

Prices quoted are per person and include 2.5 hour set up, 1 hour cocktail hour, 2.5 hours reception and 1.5 hour break down and clean up. Prices include professional service personnel and production fee. Guest count must be 50 or more. Florida sales tax will be added to all invoices. Some venues have a facility fee, which may be added to your invoice.

ALL BUFFETS INCLUDE:

- Butler passed hors d'oeuvres
- Cocktail Reception and Enhanced Display or Station
- Disposable chinaware and napkins
- Cake cutting service
- Linen for service tables
- Water and Lemonade or Sweet Tea

THE PLANNING PROCESS

Schedule a tasting and consultation with one of our talented consultants. Our 90 minute private session costs $75 and includes any two entrees or three hors d'oeuvres for up to four guests. Additional items may be added for an additional fee.

ENHANCEMENTS

Additions can be made to include:

- Guest table linen
- Custom desserts
- Additional action station
- Coffee service
- China, flatware and linen napkins
- Bar Service
- Plated Service

The Experience

STARTING AT $59.07 PER PERSON

Delicious small bites of four hors d'oeuvres, one enhanced display and one action station

Hors D'oeuvres, select four:
assorted pinwheels
barbecue chicken bruschetta
loaded mini baked potatoes
cabbage egg rolls
caramelized onion bites
crispy corn fritters
cucumber & hummus bites
mini empanadas
shrimp deviled eggs
stuffed mushrooms

Enhanced Displays, select one:
garden of eden
charcuterie board
mashed potato bar

Staffed Action Station, select one:
risotto bar
pork carving station
salad bar

The Classic

STARTING AT $86.68 PER PERSON

A classic buffet for you and your guests to enjoy. Select two hors d'oeuvres and one enhanced display, (or four hors d'oeuvres,) one salad, one entree, one starch, and two sides.

Hors D'oeuvres, select two:
black bean & tofu egg roll
barbecue chicken bruschetta
loaded mini baked potatoes
mini empanadas
saucy meatballs
shrimp deviled eggs
stuffed cucumber & salmon
stuffed mushrooms

Enhanced Display, select one:
garden of eden
charcuterie board
mashed potato bar

Salad, select one:
caesar salad
romaine parmesan croutons caesar dressing
greek salad
tomato red onion cucumber kalamata olives

The Classic

Entree, select one:
basa - blackened parmesan crusted
shrimp etouffee
buttermilk fried chicken with creamy habanero sauce
bourbon glazed chicken
chicken marsala
rosemary & garlic roasted beef
butter roasted beef
new orleans style red beans
bourbon glazed tofu
vegetarian lasagna

Starch, select one:
jasmine rice
mashed potatoes
parmesan grits

Sides, select two:
roasted seasonal vegetables
roasted green beans
fried cabbage
glazed carrots
homemade mac & cheese

The Enhanced

STARTING AT $92.53 PER PERSON

Want a bit more than the classic buffet? The Enhanced Buffet boasts three hors d'oeuvres, one display, one salad, two 4 oz entrees, one starch and two sides.

Hors D'oeuvres, select three:
black bean & tofu egg roll
golden fried mini empanadas
mini chicken & waffles
new orleans shrimp & grits shooter
Shrimp & jalapeno ceviche
stuffed cucumber & salmon
tomato soup & grilled cheese shooter

Enhanced Display, select one:
mac & cheese bar
taco bar
charcuterie board
garden of eden

Salad, select one:
mediterranean cous cous salad
strawberry spring salad

The Enhanced

Entree, select two:
beef bourguignon
seared tips with mushrooms
cordon bleu
chicken piccata
seared salmon with white wine sauce
roasted cod with garlic butter
braised spare ribs
apple thyme pork tenderloin
quinoa jambalaya
curry chickpeas & eggplant

Starch, select one:
jasmine rice
mashed potatoes
butter roasted potatoes
parmesan polenta

Sides, select two:
maple glazed carrots
honey roasted brussel sprouts
grilled asparagus
roasted vegetable medley
roasted green beans
collard greens
fried cabbage
steamed broccoli

The Ultimate

STARTING AT $101.03 PER PERSON

This collection is for the Ultimate foodie in you. This includes three hors d'oeuvres, two enhanced displays or action stations, one salad, two 4 oz. entrees, two starches and two sides

Hors D'oeuvres, select three:
antipasto skewers
chicken teriyaki skewers
golden fried mini empanadas
mini beef wellington
new orleans crab cakes
shrimp & mango salsa with lime tortilla chips

Enhanced Displays & Staffed Action Station, select two:
grazing table
oyster bar
whole smoky hog
butter roasted beef
red wine chuck roast
mediterranean risotto bar
italian pasta bar

Salad, select one:
watermelon, feta & coconut salad
apple & bleu cheese salad

The Ultimate

Entrees, select two:
braised oxtail with butter beans
grilled flank steak with chimichurri
blackened chicken with mango chutney
spinach & red pepper stuffed chicken with saffrim sauce
coq au vin
seared grouper & corn with lemon dill sauce
pineapple & brown sugar glazed salmon
grilled garlic pork chops
braised mojo pork
stuffed portabello mushroom
eggplant parmesan

Starch, select two:
jasmine rice
garlic parmesan mashed potato
garlic & butter orzo
mushroom risotto

Sides, select two:
maple glazed carrots
honey roasted brussel sprouts
grilled asparagus
roasted vegetable medley
roasted green beans
collard greens
fried cabbage
steamed broccoli

Event Details

BOOKING & DEPOSITS

A deposit is required to secure Livy O's as the caterer for your event. We require an initial non-refundable deposit of 25% of the total, 50% 45 days prior to the event and the remaining 25% due 14 days prior to your event. Final changes to the menu and guest count are also due 14 business days prior to the event. Invoices can be paid by check, or online with a debit/credit card.

SPECIAL DIETARY NEEDS

Special dietary requests can be accommodated if Livy O's has been given advance notice.

GRATUITY

Gratuity is optional, at your discretion, and will not be added to the final bill. Gratuity for exemplary service is always appreciated, but never expected. 10-20% is customary.