



Wedding Collection

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LIVY O's
CATERING Co.



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
- 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 \$85 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 linens
- Custom desserts
- Action stations
- Gourmet coffee service
- China, flatware, glassware and linen napkins
- Bar Service
- Plated Service

The Experience

STARTING AT \$42.99 PER GUEST

Delicious small bites of five hors d'oeuvres and one enhanced display

Hors D'oeuvres, select five:

assorted pinwheels
barbecue chicken bruschetta
loaded mini baked potatoes*
cabbage egg rolls*
caramelized onion bites*
crispy corn fritters*
cucumber & hummus bites*
mini golden empanadas*
bourbon chicken skewers
saucy Asian meatballs
shrimp deviled eggs
stuffed cucumber & salmon
stuffed mushrooms*

Enhanced Displays, select one:

garden of eden
charcuterie board
mashed potato bar
taco bar

*(v) available in Vegan and/or Vegetarian

The Rise & Shine

STARTING AT \$49.99 PER GUEST

Need something lighter? This collection includes two hors d'oeuvres, one enhanced display, two entrees, two meats and two sides

Hors D'oeuvres:

stuffed cucumber & salmon
shrimp deviled eggs
golden fried empanadas
crispy corn fritters
mini chicken & waffles

Enhanced Display, choose one:

garden of eden*
charcuterie board
donut wall

Salad, choose one:

fresh fruit salad
watermelon & cucumber**
strawberry & feta spring salad

*(v) available in Vegan and/or Vegetarian

**seasonal item

The Rise & Shine

Entrees:

baked french toast
southwestern breakfast casserole
vanilla waffles & berries
biscuits & sausage gravy
mini lox bagels w/ smoked salmon
shrimp etouffee*

Breakfast Meats:

buttermilk fried chicken
turkey bacon
sausage patties
turkey sausage patties
hickory smoked bacon

Breakfast Sides:

spinach & tomato baked eggs
fresh fruit
home fries
southern cheese grits*
scrambled eggs

*(v) available in Vegan and/or Vegetarian

The Classic

STARTING AT \$64.99 PER GUEST

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

golden fried empanadas*

loaded mini baked potatoes*

saucy meatballs

crispy shrimp deviled eggs*

stuffed cucumber & salmon

stuffed mushrooms*

impossible burger mini sliders*

Enhanced Display, select one:

garden of eden (v)

charcuterie board

mashed potato bar (v)

Salad, select one:

caesar salad

greek salad

classic chopped salad

*(v) available in Vegan and/or Vegetarian

The Classic

Entree, select one:

parmesan crusted basa

shrimp etouffee w/ andouille sausage

buttermilk fried chicken with creamy habanero sauce

braised chicken with bourbon & brown sugar

chicken marsala w/ mushroom

rosemary & garlic roasted beef

butter roasted beef

new orleans style red beans*

pineapple & bourbon glazed tofu*

vegetarian lasagna*

Starch, select one:

jasmine rice*

5 cheese mac & cheese

mashed potatoes

parmesan cheese grits

Sides, select two:

roasted seasonal vegetables*

roasted green beans*

fried cabbage*

glazed carrots*

homemade mac & cheese

*(v) available in Vegan and/or Vegetarian

The Enhanced

STARTING AT \$72.99 PER GUEST

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

shrimp & grits shooters*

shrimp & jalapeno ceviche

bourbon chicken skewers

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 couscous salad*

apple, pecan, and arugula*

strawberry & feta spring salad*

(v) available in Vegan and/or Vegetarian

The Enhanced

Entree, select two:

beef bourguignon
seared beef tips with mushrooms
chicken cordon bleu
chicken piccata
seared salmon with white wine sauce
roasted cod with garlic butter
spare ribs pappardelle
apple thyme pork tenderloin
quinoa jambalaya*
curry chickpea & eggplant*

Starch, select one:

jasmine rice*
mashed potatoes*
garlic parm roasted potatoes*
parmesan polenta*
5 cheese mac & cheese

Sides, select two:

maple glazed carrots*
honey roasted brussel sprouts*
grilled asparagus*
roasted vegetable medley*
roasted green beans*
collard greens*
fried cabbage*
steamed broccoli*

(v) available in Vegan and/or Vegetarian

The Ultimate

STARTING AT \$89.99 PER GUEST

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

Hors D'oeuvres, select three:

antipasto skewers

bourbon chicken skewers

golden fried mini empanadas*

mini beef wellington

new orleans crab cakes

mini lobster rolls

tuna tar tar w/ avocado & crispy wonton*

jalapeno & shrimp ceviche w/ crispy plantain chips*

Enhanced Displays select one:

grazing table

raw or char-grilled oyster bar

southern shrimp boil

Salad, select one:

watermelon, feta & coconut salad*

apple & bleu cheese salad*

strawberry & feta spring salad

*(v) available in Vegan and/or Vegetarian

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 portobello mushroom*

eggplant parmesan*

Starch, select two:

jasmine rice*

garlic parmesan mashed potato

5 cheese mac & cheese*

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*

*(v) available in Vegan and/or Vegetarian

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 \$500 to secure our services, then 25% of the remaining total one month after, 50% 60 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. Please note, once the final balance is paid in full, we will be unable to make any changes or adjustments to the menu. Please refer to the catering contract for refund policy.

SPECIAL DIETARY NEEDS

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

GRATUITY

Gratuities are optional, at your discretion, and will not be added to the final bill. Gratuity for exemplary service is always appreciated, but never expected. 18-20% is customary.