



Reception

Butler Passed Hors D'Oeuvres

Cold Canapé Selections

Shaved Beef Tenderloin on Crisp Baguette with Basil Crème & Red Pepper Relish

Smoked Salmon on Blini w/ Dill Crème Fraiche

Melon & Prosciutto

Baked Brie in Phyllo Cups with Fresh Fruit Marmalade

Profiteroles stuffed with Herbed Chicken Salad

Caprese Skewers w/ Pesto Dipping Sauce

Crab & Mango Salad in Mini Martini glass

Mini Potatoes filled with Sour Cream & Caviar

Truffled Deviled Eggs

Grilled Vegetable Bruschetta w/ Basil Pesto

Roast Beef & Boursin on Crostini

Potato Pancakes Topped w/ Sour Cream & Caviar

Dill Shrimp Salad on Endive Leaves

Cherry Tomatoes Stuffed w/ Tuna Mousse

Fig, Gorgonzola & Arugula Crostini

Dates Stuffed w/Blue Cheese

Ham, Cream Cheese and Olive Pinwheels

Shrimp Cocktail Shooter +\$1.50 each

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Hot Hors d' Oeuvre Selections

Tempura Shrimp w/Rice Krispies

Shrimp Maui Spring Roll

Mac & Cheese Poppers w/Ham

Traditional Chicken Pot Pie Bites

Mini Ball Park Frank on a Petite bun

Cocktail Franks en Croute w/Mustard Dipping Sauce

Mini Kobe Burger w/Gorgonzola

Cherry Blossom & Goat Cheese Tart

Corn & Edamame Quesadilla

Chicken & Fire Roasted Vegetable Empanadas

Potato Knishes

Breaded 1/4 Artichoke Heart w/Boursin Cheese

Chicken Sesame Fingers

Buffalo Chicken Spring Roll

Mini Beef Wellington

Mini Chicken Cordon Bleu

Cheddar Cheese Puffs

Chicken or Beef Satay w/Peanut Dipping Sauce

Jerk Chicken (on a Sweet Potato Biscuit)

Cuban Pork Sandwich (w/Pork, Ham, Swiss & Pickles)

Risotto Croquette w/Asparagus & Wild Mushrooms

Raspberry & Almond Brie Bites

Premium Scallops & Bacon

Coconut Shrimp

Spinach & Artichoke in a Wonton Cup

Spicy Beef Empanadas

Coconut Lobster Tail

Maine Lobster Tempura Bites

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Soup Shooters

Cucumber Mint

Fresh Cucumbers, Garlic, Yogurt, Fresh Lemongrass & Onion Topped with Mint & Cucumber Cubes

Ginger Carrot

Carrots, Ginger, Avocado, Curry and Lime blended with a Garnish of Crystallized Ginger, Garnished with Lime Zest & Carrot Shavings

Traditional Gazpacho

Fresh tomatoes, Croutons, Fresh Garlic, and a hint of Sherry Vinegar

1 hour unlimited passed Hors D'oeuvres

2 Hot and 2 Cold Selections

\$12.00 per person

3 Hot and 3 Cold Selections

\$18.00 per person

2 hour unlimited passed Hors D'oeuvres

2 Hot and 2 Cold Selections

\$21.00 per person

3 Hot and 3 Cold Selections

\$28.00 per person

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“Spreadable Edibles”

Roasted Garlic Hummus, Roasted Red Pepper – Eggplant Dip and Tomato, Basil & Red Onion “Bruschetta” with Toasted Pita Bread & Crostini
\$6.00 per person

International & Domestic Cheeses

Served with Fresh Fruits & Berries, Nuts, Assorted Mustards & Condiments, Artisan Crusty Breads, Flatbreads & Crackers
\$13.00 per person

Crudité

Baby carrots, peeled with green tops, Broccoli florets, Cauliflower Florets
Blanched Asparagus & Green Beans, Small Red Potatoes & Endive
Slices of Orange, Yellow Bell Peppers & Cherry tomatoes
Creamy Basil Dip
\$10.00 per person

Brie En Croute

Warm Apricot Glaze, Water Crackers & Sliced Baguettes
\$8.00 per person

Harvest of Fresh Seasonal Fruit and Berries

Honey Yogurt Dipping Sauce
\$8.00 per person

Charcuterie Display

Thinly sliced Prosciutto di Parma, Soppressata, Mortadella, Assorted Terrines and Pates, alongside herb marinated Bite-size Mozzarella and Auricchio Provolone with cornichons, seedless grapes & Fig Jam
Assorted Water Crackers and Sliced Baguettes
\$16.00 per person

Sushi Platter

California, Spicy Tuna, Smoked Salmon & Vegetarian Rolls Wasabi, Soy & Pickled Ginger
\$3.50 per piece

Seasonal Raw Bar

Crab Claws, Spiny Lobster, East Coast Oysters, New Zealand Mussels, Middle Neck Clams, & Jumbo Shrimp Served with Cocktail Sauce, Key Lime Mustard, Classic Mignonette, Lemons & Horseradish.
Available @ Market Price

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Salad Selections

(Salad is Included with Entrée)

Lilly's Hearts of Romaine Caesar Salad Crisp Romaine, Fresh Grated Romano Cheese, Basil Croutons Tossed in Our Light Creamy Caesar Dressing

Organic Field Greens Field Greens, Carrots & Cucumbers, Sesame-Ginger Vinaigrette

Greek Style Salad with Watermelon, Red Onion, Cucumber, Kalamata Olives & Crumbled Feta with Lemon Drizzle

The Iceberg "Wedge" Shaved Red Onions, Cucumbers, Shredded Carrots, Crumbled Asiago, Pumpernickel Croutons, & Caramelized Bacon Dressing

Tomato Mozzarella Basil Stack, Red Onion & Balsamic Pesto Vinaigrette

Baby Spinach, Mushrooms, Walnuts, Craisins, Aged Cheddar Cheese, Toasted Sour Dough Bread Croutons & Honey-Mustard Vinaigrette

Arugula Salad Phyllo Purse of Pear, Walnuts and Blue Cheese Michigan Green Apple Balsamic

Watermelon Way Fresh Seedless Watermelon Medallions with Baby Spinach, Caramelized Vidalia Onions, Crumbled Feta, Sherry Vinaigrette & Fresh Mint

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Entrée Selections

Meat

Center Cut Stuffed Pork Chops Glazed with Apple-Onion Chutney
\$32.00 per person

Seared Center Cut Filet Mignon, Mushroom Ragout Sauce or Topped w/Gorgonzola
\$35.00 6oz ~ \$44.00 10oz

New York Strip USDA Prime Meat, Shallot-Thyme Au Jus
\$49.00 16oz

Mustard Crusted Rack of Lamb with Mint Jus
\$36.00 per person

Grilled Center Cut Veal Chop Hand Selected Veal Chop, Port Wine Sauce
\$45.00 per person

Seafood

Pan Seared Atlantic Salmon w/ Thai Chili Glaze or Mustard Dill Sauce
\$30.00 6oz ~ \$35.00 8oz

Cornmeal Crusted Yellowtail Snapper Tomato-Corn Salsa & Fresh Lime
\$32.00 6oz ~ \$36.00 8oz

Blackened Mahi-Mahi w/ Tropical Fruit Chutney or Citrus Buerre Blanc
\$32.00 6oz ~ \$36.00 8oz

Seared Sea Bass w/ Tomato White Wine Sauce
\$38.00 6oz ~ \$42.00 8oz

Poultry

Roasted Farm Raised Chicken Lemon, Rosemary, White Wine & Butter Sauce
\$25.00 per person

Chicken Roulade, Coconut Chili Marinade with Asparagus, Scallions & Grilled Pineapple Relish
\$28.00 per person

Cider Roasted Turkey, Pan Gravy, Orange-Cranberry Chutney, Sage Stuffing
\$26.00 per person

Vegetarian

Spinach & Cheese Ravioli Classic Pomodoro & Basil Pesto
\$23.00 per person

Grilled Vegetable Napoleon
Portobello Mushroom, Grilled Vegetables, Feta, Greek Olives on a Bed of Cous Cous
\$27.00 per person

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Entrée Accompaniments

Please Select Two

Roasted Parsley Potatoes

Grilled or Roasted Asparagus

Spiced Idaho & Sweet Potato Wedges w/ Rosemary, Dusted with Sea Salt

Seasonal Steamed Vegetable Medley w/ Fresh Herbs

Au-Gratin Potatoes

Garlic Smashed Potatoes

Corn on the Cob

Parsley Toasted Fingerling Potatoes

Braised Baby Vegetables

Parmesan Risotto

Haricot Vert & Julienne Carrots

Rice (Jasmine, Basmati, White, or Long Grain)

Spätzle w/ Butter

Roasted Balsamic Tomatoes

Farfalle with Pesto

Grilled Seasonal Vegetables

IF YOU DON'T SEE WHAT YOU WANT, PLEASE ASK OUR CATERING SPECIALISTS TO DESIGN A MENU JUST FOR YOU

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PLATED DINNER ENHANCEMENTS

APPETIZERS

Smoked Salmon, Chopped Eggs, Onion, Capers and Lemon Wrap w/ Toast Points

\$10.00 per person

Seared Yellow Fin Tuna Tempura, Avocado, Vegetable Slaw, Soy Wasabi Sauce

\$11.00 per person

Butternut Squash Ravioli w/ Brown Butter Sage Sauce

\$11.00 per person

Pan Fried Jumbo Lump Crab Cake

\$12.00 per person

Jumbo Shrimp Cocktail

3 Shrimp, Cocktail Sauce & Lemon

\$11.00 per person

Minted Grilled "Lollipop" Lamb Chops

\$14.00 per person

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CHEF ATTENDED ACTION STATIONS

All action Stations require a Chef or Attendant @ \$125 for 3 Hours

PAELLA STATION

Spanish Style Seafood Paella with Shrimp, Mussels, Clams, Chorizo, & Chicken with Saffron Rice in a Traditional Paella Pan with Cuban Bread

\$16 per person

PASTA STATION

Farfalle, Penne & Cheese Tortellini with Spicy Marina, Garlic & Olive Oil & Pesto Cream tossed with Your Choice Of: Grilled Chicken, Baby Gulf Shrimp, Roasted Vegetables, Diced Tomatoes & Shallots, Spinach, Mushrooms, & Freshly Grated Parmesan Cheese Served with Focaccia & Garlic Rolls

\$13 per person

PAD THAI STATION

Our chefs cook a sampling for each guest right in front of them with meats and mix-ins of their choosing. We provide take-out containers and chopsticks for a fun alternative to plates and forks.

Pad Thai Noodles Sautéed to Order with: Shrimp, Chicken, Beef, Peanuts & Egg
Topped w/ Additional Peanuts, Bean Sprouts & Lime Wedges

\$10.00 Per person

CONCH FRITTER STATION

Homemade Bahamian Conch Fritters fried in view of your guests and served with a Spicy Calypso Dipping Sauce

\$10.50 Per person

HOMEMADE MOZZARELLA STATION

Our Chef makes fresh Warm Mozzarella in front of Your guests Grilled Crostini, Heirloom Tomatoes, Genoa Salami, Prosciutto and Fresh Basil Pesto. Guests pair their choices with fresh-made warm Mozzarella. After choosing their favorite ingredients, it's finishing time which means choosing from gourmet assorted Balsamic Vinegar Glazes

\$12.50 Per person

ALL AMERICAN SLIDER STATION

Mini Beef Burgers Cooked with Onions, Mini Rolls, Assorted Condiments and French Fried Onion Rings

\$9.00 per person

FAJITA STATION

Grilled Chicken or Beef, Guacamole, Salsa, Sour Cream, Shredded Cheddar and Pepper Jack Cheese, Refried Beans, Chopped Tomatoes, Onions, Green, Red and Yellow Peppers, Corn Tortilla and Tri-Colored Tortilla Chips

\$12.00 per person

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Carving Station Choice of:

Jamaican Jerk Pork Loin

Roasted Jamaican Jerk Pork Loin with Tropical Ginger Relish & Pineapple Mojito

\$12.00 per person

Roasted Free Range Turkey Breast

Served with Country Gravy & Cranberry Relish

\$10.00 per person

Cider Roasted Whole Turkey

Served with Bourbon Gravy, Pecan Cranberry Chutney & Sweet Chili Aioli

\$9.00 per person

Steamship Round of Beef

(Minimum 30 guests)

Slow Roasted Steamship Round of Beef

With Peppercorn-Cabernet Reduction, Fresh Horseradish, & Whole Grain Mustard Sauce

\$13.00 per person

BBQ Brisket of Beef

Barbecue & Peppercorn Sauce

\$12.00 per person

Roast Sirloin of Beef

Served with Mushroom Ragout, Horseradish & Stone Grain Mustard

\$14.00 per person

Pepper Crusted Sirloin of Beef

Served with a Merlot Demi

\$14.00 per person

Tenderloin of Beef

Tenderloin of Beef with Wild Mushroom Reduction

\$18.00 per person

Herb Crusted Marinated Roasted Leg of Lamb

Classically served with Mint Jelly & Onion Marmalade

\$17.00 per person

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INTERMEZZO

Fresh Seasonal Fruit Sorbets

\$4.00 per person

DESSERTS

Apple Crumble Tartelettes

Granny Smith Apple Tartelettes w/ Crumb Topping

\$9.00 per person

Lemon Bars

Lemon Bars w/ Powdered Sugar

\$5.00 per person

Crème Brulée

Classic Crème Brulée

\$8.00 per person

Chocolate Marquis

Chocolate Mousse Covered in Chocolate Ganache

\$10.00 each

Chocolate Ganache & Pecan Tart

Served Warm with Pecan Caramel Sauce

\$7.00 per person

Mixed Berry Shortcake

Seasonal Berry Compote with Grand Marnier Cream on a Short Cake Bun

\$5.00 per person

Dessert Trio

A Trio Sampling of the Chef's Seasonal Culinary Curiosities

\$10.00 per person

Assorted Macarons

Chocolate, Raspberry, Green Tea. Mocha, Vanilla & Lemon

\$4.00 per person

Fresh Fruit & Berries

A Martini Glass of Seasonal Fruit Compote with Fresh Whipped Cream

\$7.00 per person

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Themed Dinner Buffets

“SOUTHERN BBQ”

Mixed Field Greens with Assorted Dressings

Please Select Two

Smoked BBQ Chicken

Beef Brisket

Pulled Pork

St. Louis Ribs

Please Select Two

Baked Beans

Coleslaw

Collard Greens

Freshly Roasted Corn on the Cob

Chunky Potato Salad

Mac n’ Cheese

Served with Cornbread & Sweet Creamery Butter

Select one of our Assorted Homemade Pies

Apple, Blueberry, Peach, or Key Lime

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

\$35.00 per guest

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“THE TROPICS”

Mixed Field Greens with Florida Tomatoes, Red Onions, Mandarin Orange & Citrus Vinaigrettes

Chilled Beet & Jicama Salad

Grilled Shrimp “Ceviche” Salad

(Upgrade option for an additional \$4.00 per person)

Please Select Two

Grilled Chicken with Pineapple-Chili Relish

Grilled Mahi-Mahi with Tropical Fruit Chutney & Citrus Buerre Blanc

Coconut Rum Glazed Pork Medallions

Please Select Two

Garlic Smashed Potatoes

Oven Roasted Corn on the Cob with Chipotle

Aioli Marinated Hearts of Palm with Wilted Spinach

Please Select Three

Key Lime Pie

Coconut Custard Pie

Bread Pudding

Tropical Chocolate Mousse Cake

Grilled Pineapple topped w/ Coconut Ice Cream with Butter Rum Sauce

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

Assorted Breads & Rolls with Sweet Creamery Butter

\$38.00 per guests

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“LATIN FIESTA”

Mixed Field Greens with Avocado, Papaya & Mango & Assorted Dressings
Corn & Shrimp Chowder

Please Select Two

Paella Valencia

Displayed in a Traditional Giant Paella Pan with Shrimp, Chicken, Mussels, Clams, Chorizo, Garlic Sofrito, Tomato, Peppers & Cilantro, with Sherry & Saffron Rice & Accompanied by Cuban Bread

Jerk Chicken

Grilled Chicken w/ Spicy Jerk seasoning

Churrasco Skirt Steak

w/ Mojo, Chimichurri & Sliced Rolls

Please Select Two

Steamed Yucca served with Traditional Garlic Sauce

Black Beans & Rice

Sautéed Caribbean Vegetables

Please Select Two

Assorted Fruit & Cheese Pastelitos

Passion Fruit Flan

Tropical Cheesecake with Fruit Coulis

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

\$42.00 per guest

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“LITTLE ITALY”

Please Select One

Tomato Mozzarella Basil Stack with Red Onion & Balsamic Reduction

Prosciutto & Melon

Caesar Salad with Hearts of Romaine, Shaved Parmesan Cheese & Homemade Croutons

Please Select Two

Pan Seared Breast of Chicken with Rosemary & Lemon Sauce

Veal Marsala

Mahi-Mahi with Sautéed Capers & Olives with a Light Pomodoro Sauce

Please Select Two

Farfalle or Cheese Tortellini with your choice of Spicy Marina, Garlic & Olive oil or Basil Pesto Cream

Braised Asparagus with Baby Artichoke Hearts

Grilled Vegetable Medley

Served with our freshly baked Focaccia & Garlic Rolls

Please Select Two

Tiramisu

Lemon Ricotta Cheesecake

Homemade Zeppole

Hand Stuffed Cannoli's

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

\$40.00 per guest

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“The Orient Express”

Please Select Two

Mixed Greens with Sprouts, Cucumber & Ginger Dressing

Vegetable Spring Rolls with Sweet Thai-Chili Sauce

Mini BBQ Pork Buns

Chicken Pot Stickers with Siracha & Soy Sauce

Please Select Two

Sweet n’ Sour Chicken

Szechuan Style Beef

Beef or Chicken Pad Thai

Shrimp Lo Mein

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Sticky Rice Served with Soy, Spicy Mustard, Duck Sauce

Please Select Two

Sesame Pound Cake with Citrus Glaze

Mochi Ice Cream

Asian Pear Tart

Tempura Bananas w/ Caramel Sauce

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Fortune Cookies & Authentic Chop Sticks

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

\$35.00 per guest

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“The Palm Beach”

Please Select One

Mixed Field Greens with Craisins, Grape Tomatoes, Crumbled Gorgonzola, Spicy Pecans & Berry Balsamic Vinaigrette
Shredded Asian Slaw with Avocado, Mandarin Orange, Almonds & Sweet n’ Sour Marinade
Spinach Salad with Pistachio Crusted Goat Cheese, Fresh Strawberries, Raspberry Vinaigrette

Please Select Two

Grilled NY Strip Steaks

Grilled Salmon

Chicken Francese

Please Select Two

Mixture of Grilled Garden Vegetables

Cajun Spiced Sweet Potato Wedges Dusted with Sea Salt

Cilantro-Lime Rice

Please Select Two

Profiteroles with Lemon & Orange Citrus Crème

Key Lime Tarts

Pecan Tarts

Tropical Fruit Display with Seasonal Berries, Orange Dreamsicle Dipping Sauce

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Assorted Breads & Rolls with Sweet Creamery Butter & Flavored Oil

Starbucks™ Coffee, Decaffeinated Coffee & a Selection of Blended Teas

\$45.00 per guest

Prices are not inclusive of a 20% service charge or 6% Florida state sales tax

Custom menus may be designed for your Specific Culinary Curiosities!

Ask one of our event specialists to customize a menu specifically for you!!

Service Staff, China, Flat Ware, Glass Stemware, Tables, Chairs, and Linens are available for an additional charge.

Prices available upon request.

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