

MIX & MATCH MENU

Breakfast

THE CONTINENTAL

Juice: orange, cranberry, grapefruit & apple
Selection of: muffins, bagels, crumb cakes, croissants & scones. Served with sweet cream butter, fruit preserves, cream cheese, coffee, decaf, tea service
additional option: add fresh fruit salad

THE SAVORY BUFFET (20 PERSON MINIMUM)

Assorted quiche, bagels, muffins, croissant & scones, applewood smoked bacon, country sausage, fresh fruit salad, assorted juice & coffee service

Lunches (5 PERSON MINIMUM)

Give us 24 hours notice & we will send you beautifully displayed platters ready to serve or call for a list of our daily specials & we'll create a menu just for you.

SANDWICH PLATTERS

gourmet sandwich & wrap platter

miniature gourmet sandwiches on Le Bus dinner rolls

gourmet sandwich & gourmet baby green salad

gourmet sandwich platter with featured pasta salad & delicious finger dessert tray

GOURMET BOXED LUNCH gourmet sandwich, fresh fruit cup, bag of chips, fresh baked cookie, beverage

Sides & Salads

our creamy delicious mashed potatoes prepared with pesto, roasted garlic, caramelized onion, horseradish cheddar cheese or sour cream

cous cous, spinach, dried apricots, pine nuts

creamy pesto tortellini salad

oven roasted asparagus spears topped with caramelized onion & tri-colored peppers

sautéed haricot vert with toasted almonds

roasted vegetable salad

pasta salad with sautéed spinach, asparagus, sun-dried tomatoes, cauliflower & pesto dressing

oriental noodle vegetable salad

classic greek pasta salad

red bliss potato dijonnaise

creamy balsamic wild rice salad

penne pasta salad with mozzarella, tomato, basil salad, balsamic vinaigrette

caesar salad | additional option: with grilled chicken

baby greens, dried fruit, sweet pecans, goat cheese salad | additional option: with grilled chicken

baby spinach, portobello, onion, goat cheese, hard boiled egg, bacon

grilled marinated vegetables

Hors d'Oeuvres

(SOLD BY THE DOZEN)

prosciutto di parma wrapped asparagus

* potato pancakes with sour cream & bacon

* stuffed risotto bites with dip

fresh lump crab cake with lime cilantro aioli

fresh mozzarella, prosciutto & tomato on foccacia

* blue corn cups filled with chicken or shrimp with mango salsa

marinated mozzarella bites on skewers

savory stuffed pinwheels

* Thai chicken cashew spring roll with plum sauce

blackened grilled shrimp skewers with pineapple glaze

stuffed fried eggplant

* miniature cheesesteak bites

grilled steak skewers with bbq dip

* teriyaki chicken dumpling with soy ginger

* vegetable samosas

* beef kabob

* golden chicken finger skewers with honey mustard dip

herbed falafel with hummus

* spring rolls with sweet dip

cheese quesadilla with applewood bacon & caramelized onion

* baby lamb chops with tzaziki dip

mini foccacia with roasted vegetables, hummus & goat cheese

** requires some assembly or reheat, recommended with staffed events*

Pasta

fresh pasta lasagna or eggplant parmigiana (serves 18)

penne a la vodka

Entrées

thinly sliced filet mignon served with creamy horseradish sauce or portobello brown sauce (serves 10)

pomegranate roasted salmon filet with fruit salsa (serves 10)

CHICKEN FRANCAISE light battered chicken breast topped with a velvet lemon white wine sauce

pesto herb roasted salmon filet with roasted tomato salsa (serves 10)

pesto seared chicken with fresh mozzarella, yellow roasted pepper and creamy pesto sauce



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PARTY PLATTERS

grilled marinated vegetables mosaic
with balsamic vinaigrette

fresh sliced mozzarella, tomato,
fresh basil leaf arrangement

filet mignon with creamy
horseradish sauce & breads
(serves 10 & up)

VEGETABLE CRUDITÉ *a variety of
the market's freshest vegetables served
with a choice of our delicious dips*

FOUR DIPS *a selection of dips: hummus,
sun-dried tomato, guacamole, salsa fresca with
pita, our jumbo tortilla chips, French bread*

IMPORTED CHEESE & FRESH FRUIT ARRANGEMENT
*a variety of cheeses, beautifully garnished, with an
array of strawberries, grapes, pineapple, honeydew,
cantaloupe, starfruit, kiwi & more, served with
crackers, dried fruit (fruits are seasonal)*

ANTIPASTO PLATTER *grilled marinated chicken,
genoa salami, sweet ham, imported prosciutto, grilled
marinated vegetables, hummus, roasted sweet peppers,
imported olives, sun-dried tomatoes, hearty Italian
breads, provolone, and fresh mozzarella*

CHICKEN FINGER PLATTER *boneless chicken
breast strips, golden crisp served on skewers with
honey mustard sauce*

DESSERT PLATTER *our delicious fresh baked cookies
enhanced with an array of delectable sweets*

INSPIRATIONAL MENUS

Cocktail Party

(40 PEOPLE)

- 3 dozen prosciutto wrapped asparagus spears
with bold dijon mustard
- 3 dozen classic meatball skewers served with vodka sauce
- 3 dozen miniature crab cakes with roasted pepper aioli
- 3 dozen vegan samosas with wild mushroom
curry dipping sauce
- 3 dozen potato skins filled with applewood
smoked bacon, jalapeño & bleu cheese
- 3 dozen chicken, vegetable and cheese
quesadillas with guacamole
- 3 dozen spinach feta potato pancakes
- 40 mini roasted turkey, stuffing and
cranberry mayo sandwiches
- 3 dozen black & white sesame chicken
skewers with hoisin bbq sauce
- 3 dozen chocolate chip cannolis
- 3 dozen individual strawberry shortcake parfaits

Early Evening

Reception

(50 PEOPLE)

- 4 dozen crab salad on wonton crisps
- 4 dozen smoked salmon on cucumber chips
- 4 dozen cheese quesadillas with avocado
- 4 dozen phyllo cups with oriental chicken cashew salad
- 4 dozen steak tostadas
- 40 baby greens gourmet salad topped with sundried fruit,
candied pecans, creamy goat cheese and balsamic vinaigrette
- 30 forbidden rice & seasonal vegetable
- 20 salmon, asparagus, tomato & spinach salad
- 20 finger-size chicken francaise
- 20 bbq pork over mashed potatoes

Small Gathering

(20 PEOPLE)

- 15 exotic fruits & imported cheeses served with crackers
- 15 four dips platter: *a selection of dips including
roasted pepper hummus, sun-dried tomato spread,
guacamole, salsa fresca, pita points, French baguette
& jumbo tri-colored tortilla chips*
- 2 dozen blackened chicken mango salsa
served in blue corn cups
- 3 dozen sliced steak crostini topped with chopped
caramelized onion, buttermilk blue cheese & a dollop
of creamy horseradish
- 3 dozen vegetable spring rolls served with plum sauce
- 3 dozen stuffed risotto bites served a la vodka sauce
- 2 dozen blackened shrimp skewers with pineapple glaze
- 2 dozen grilled chicken skewers served with a curry aioli

Day After

Wedding Brunch

(60 PEOPLE)

- 60 person omelette station with choice of fillings
- OR -
- 10 assorted quiches
- 2 sides smoked salmon with capers, red onion,
cream cheese & tomato
- 50 fresh fruit salads with yogurt, granola
- 40 Le Bus bagels, scones, muffins, croissants
- 120 slices applewood bacon
- 5 dozen potato pancakes served with bacon, sour cream
- 25 assorted meats & cheese served with breads & spreads
- 8 lbs tuna salad
- 45 finger desserts
- 60 coffee, juices, waters