



Lilly's

GOURMET & CATERING

HOLIDAY MENU 2021



Appetizers and Hors D'oeuvres

(Sold by the dozen unless otherwise noted)

Baked 9" wheel of Brie cheese topped with honeyed pecans and sundried fruits served with French baguette 120.00

Lobster & Andouille sausage cakes with wild mushroom curry aioli 7.50 each

Filet mignon & Gorgonzola bites with creamy horseradish dip 6.75 each

Antipasto skewers: marinated fresh mozzarella, Kalamata olives, sundried tomatoes and artichoke hearts 4.50 each

Baked stuffed clams 7.50 each

Golden coconut fried shrimp with mango chutney 4.75 each

Cheesesteak bites with grilled tomato ketchup 4.50 each

Mint and feta meatball skewer with cucumber dip 3.25 each

Miniature lump crab cakes with lime cilantro aioli 5.50 each

Miniature Beef Wellington with creamy horseradish dip 4.50 each

Grilled baby lamb chops with tzatziki dip 9.00



Sides, Salads and Soups

(Priced per person unless otherwise noted)

Tomato cream, Corn and crab chowder or Potato leek 20.00 per quart

Sangria poached pears, Marcona almonds, dried cranberries, and Stilton bleu cheese served over spinach leaves with dry Riesling vinaigrette 8.00

"The House Salad" Lilly's Signature baby green salad topped with candied pecans, sundried fruits, creamy goat cheese and our balsamic vinaigrette 6.95

Classic Caesar salad topped with corn bread croutons, apple wood bacon and creamy goat cheese 7.00

Hand whipped mashed potatoes served: roasted garlic, caramelized onion, wasabi, sour cream and chive or horseradish style 6.50

Rosemary roasted red bliss potatoes tossed in an olivada spread 6.50

Forbidden rice & seasonal vegetable 7.00



Potato Gratin 80.00 (serves 10 guests)

Wild rice salad tossed with grilled peppers, pecans and sautéed spinach 6.95

Haricot vert tossed with sundried tomatoes & wild mushrooms 8.00

Oven roasted asparagus topped with chopped crispy prosciutto 8.50

Oven roasted Brussels sprouts 7.00



Entrées

(Priced per person unless otherwise noted)

Thinly sliced filet mignon served with a sauté of asparagus, cherry tomato and wild mushroom 325.00 (serves 10 guests)

Grilled salmon with a honey thyme basting and chopped macadamia nuts 225.00 (serves 10 guests)

Chicken breast stuffed with ricotta, pine nuts, prosciutto di Parma, spinach and topped with a tomato cream 16.50

"Our Signature Pasta Dish" Penne a la Vodka 9.50
With sautéed chicken 14.50
With jumbo shrimp 18.00

Bacon wrapped pork tenderloin with sour cherry sauce 27.50

26 to 28 LB Oven roasted whole turkey 300.00

Apple chicken sausage and chestnut multi-grain stuffing 7.50

Pesto seared chicken breast topped with a yellow roasted pepper, fresh mozzarella and a pesto cream sauce 14.00

Eggplant Parmigiana 200.00 (serves 18)

Pomegranate salmon filet with mango salsa 195.00 (serves 10 guests)

24 Filet mignon sandwiches on Le Bus dinner rolls with red roasted pepper, sharp provolone, baby greens and creamy horseradish 325.00



CONTACT DOUGLAS AT 215-230-7883 TO ORDER