

BANQUET MENU

LiLLiES proudly offers multi-grain, gluten free, Kosher, and Halal options

TRAY PASSED HORS D'OEUVRES (priced per piece, minimum 25 pieces each)

HORS D'OEUVRES

The following hors d'oeuvres can be butler-passed during a cocktail hour or reception upon request.



\$3.99 per piece

Breaded Mozzarella Sticks with Marinara

Assorted Mini Quiche

Jalapeno Poppers with Ranch

Spanakopita

Meatballs in Marinara or Sweet and Sour Sauce

Vegetable Spring Rolls with Sweet Chili Sauce

Buffalo, BBQ or Old Bay Chicken Wings with Blue Cheese Dipping Sauce

Crispy Chicken Tenders with Dijon Honey Mustard or BBQ

Asian Pork and Vegetable Potstickers with Sweet and Sour Sauce



\$4.99 per piece

Three Cheese Stuffed Mushrooms

Chicken Quesadilla Triangles with Chunky Salsa and Sour Cream

Blanched Asparagus with Lemon Dill Hollandaise served in a martini glass

Deep Fried Battered Green Beans with Spicy Ranch served in a martini glass

Teriyaki Chicken Skewers served in a martini glass

Chicken Satay with Peanut Sauce served in a martini glass

Jarlsberg and Caramelized Onion Tartlets

Tomato Basil Soup Shooters

Cool Cucumber Soup Shooters

Prosciutto Wrapped Honeydew Melon

Brie and Apricot Tartlets

Steak Kabobs with Demi Glaze served in a martini glass



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\$5.99 per piece

Maryland Crab Balls

Iced Shrimp Cocktail served in a martini glass

Crab and Cheese Stuffed Mushrooms

Grilled Swordfish Skewers

Smoked Salmon Crostini with Cream Cheese and Capers

Bacon Wrapped Scallops

Tuna Sashimi on English Cucumbers with Wasabi and Soy

Beef Tenderloin wrapped Scallions with Hoisin Sauce

Beef Tenderloin on a Potato Cracker with Horseradish Cream Sauce

Broiled Scallops with Lemon Cream Sauce topped with Caviar served on Chinese Spoons

Grilled Shrimp Skewers with Lime Ginger Sauce served in a martini glass



Displays

Seasonal Vegetable Display

Raw and blanched seasonal vegetables including green and red bell peppers, tomatoes, zucchini, yellow squash, celery, carrots, broccoli, cauliflower and asparagus. Served with ranch and vegetable sour cream dipping sauces.

Extra Small Display (serves up to 30 guest)	---- \$185
Small Display (serves up to 60 guest)	---- \$225
Medium Display (serves up to 100 guests)	---- \$275
Large Display (serves up to 160 guest)	\$325
Extra Large Display (serves up to 200 guests)	---- \$375

Fresh Fruit Display

The freshest seasonal fruits served with a creamy brown sugar fruit dip.

Extra Small Display (serves up to 30 guests)	---- \$200
Small Display (serves up to 60 guests)	---- \$240
Medium Display (serves up to 100 guests)	---- \$290
Large Display (serves up to 160 guests)	---- \$340
Extra Large Display (serves up to 200 guests)	--- \$390

Imported and Domestic Cheese Display

A variety of the highest quality imported and domestic cheeses, served with seasonal fresh fruit and crackers.

Extra Small Display (serves up to 30 guests)	---- \$215
Small Display (serves up to 60 guests)	---- \$255
Medium Display (serves up to 100 guests)	---- \$305
Large Display (serves up to 160 guests)	---- \$355
Extra Large Display (serves up to 200 guests)	---- \$405



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— BUFFET STATIONS —

LUNCH STATIONS \$38 PER PERSON

includes one salad, two entrees, two sides, dessert, sodas, tea and coffee

DINNER STATIONS \$48 PER PERSON

includes two salads, three entrees, two sides, dessert, sodas, tea and coffee

All Entrées are accompanied by your choice of the following:

*Mashed Potatoes | Sour Cream and Chive Mashed Potatoes | Seasoned Rice
Parmesan Risotto | Potatoes Au Gratin | Three Cheese Macaroni and Cheese
Penne Marinara | Broccoli Florets | Sautéed Cauliflower Florets
Sautéed Zucchini and Squash | Candied Baby Carrots | Sweet Corn
Caramelized Onions and Sautéed Mushrooms | Peppers, Onion and Squash Medley*

Dinner Buffets also include:

*Choice of house or Caesar salad
Assorted dinner rolls with butter
Freshly brewed decaffeinated, regular coffee and hot tea station*

All traditional entrees are served with client's choice of salad, vegetable, and starch, plus assorted rolls and butter. Regular and decaffeinated coffee and hot tea station included. Selections:

Chicken

Chicken Piccata

Chicken breast cutlets in a creamy lemon and caper sauce.

Chicken Marsala

Chicken breast in a reduced Marsala wine and mushroom sauce

Chicken Florentine

Chicken breast roulade stuffed with spinach and parmesan cheese, served with a basil cream sauce

Chicken Solomon

Chicken breast topped with fresh crab meat and a lemon cream sauce

Lemon Chicken Skewers

Served over clove-scented Basmati rice with grilled vegetables

Chicken Caprese

Chicken breast topped with LiLLiES Bruschetta and fresh mozzarella, served over angel hair pasta with sautéed vegetables

Herb Crusted Chicken Breast

Served with sour cream and chive mashed potatoes and a California vegetable medley

Grilled Chicken Alfredo

Served with broccoli and fresh Alfredo sauce

Seafood

Crusted Tilapia

Broiled Panko-crusted tilapia served with sautéed vegetables and risotto.

Grilled Swordfish

Served with mango salsa or Teriyaki sauce

Broiled Salmon

Served in a lemon butter sauce

Fish and Chips

Panko breaded Cod served with lemon, tartar sauce, and coleslaw

Maryland Jumbo Lump Crab Cake

Served with lemon and tartar sauce

Crab Cake Oscar

6 ounce Maryland crab cake served over crispy potato latke. Served with a lemon cream sauce and blanched asparagus

Lobster Tail

Served with drawn butter

Catch of the Day

Served with broccoli and fresh Alfredo sauce



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Lunch or Dinner Stations

Please Note: Prices per station are based on the purchase of a minimum of two stations

Fresh Ocean Station \$25 per person

Seafood Newburg, Broiled Tilapia, Seasoned Rice and choice of vegetable with one of the following:

Chile Lime Rockfish
Poached Salmon



Carving Station \$29 /person for one Meat

Served with one side dish and assorted dinner rolls with butter
\$25 per person for two Meats Choice of Meats:

Roast Beef with au jus and horseradish cream sauce
London Broil with a red wine reduction
Pork Loin with warm apple chutney
Herb Roasted Turkey Breast with cranberry sauce

Add the following for additional \$6 per person:

Leg of Lamb
Lamb Chops
Beef Tenderloin



Grill Station (See below for price)

Meat Skewers, finished by an action chef*, served with two sides.

Chicken Skewers (\$21 per person)
with honey mustard, teriyaki and peanut sauces
Beef Skewers (\$23 per person)
with mushroom demi-glace, au jus and a red wine reduction
Lamb Chops (\$25 per person)
with mint chutney, demi-glace and lamb au jus
Shrimp or Fish Skewers (\$25 per person)
with teriyaki, cocktail sauce and lemon

Potato Bar

Station serving potatoes (mashed, baked, or au gratin) with a variety of assorted toppings

Macaroni and Cheese Bar

Station serving macaroni and cheese with a variety of assorted toppings

LUNCH MENU

pricing includes two courses, sodas, iced tea and coffee

FIRST COURSE

please select one

Mixed Greens Salad
Caesar Salad
Seasonal Salad



ENTREE

please select two, for parties over 15 guests please select one

Cannelloni di Casa \$24
Grilled Chicken \$26
Pan Roasted Salmon \$28
Jumbo Lump Crab Cake \$30
Grilled New York Strip \$30

*Our Chef will prepare accompanying dishes for the entrées based on seasonal availability.

*Please refer to our regular menus for examples of entrée presentations.

Guests will be able to order a vegetarian or vegan option for \$24 on the day of the event.

DESSERT (\$5 per person)

Please select one

Cheesecake
Chocolate Cake
Seasonal Chef's Choice
Ice Cream
Fresh Fruit and Sorbet



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BREAKFAST

Includes freshly brewed coffee, hot tea, iced tea, and orange juice

Continental \$19 per person

seasonal fruit and assorted breakfast breads, with jam and cream cheese

All American \$22 per person

scrambled eggs, bacon, brunch potatoes and toast

American-Continental \$26 per person

combination of All American and Continental



BRUNCH BUFFET

\$35 per person for two hours

Available Breakfast, Saturday and Sunday includes freshly brewed coffee, hot tea, iced tea, orange juice, bacon, sausage, brunch potatoes, breakfast breads

Please select three entrées from the following:

Scrambled Eggs

Burrito

Frittata

French Toast

Smoked Salmon Scramble

Eggs Benedict



ACCOMPANIMENTS

Seasonal Fruit	\$5 per person
Greek Yogurt & Granola	\$4 per person
Smoked Salmon Platter	\$10 per person

BAR AND BEVERAGE SERVICE

PREMIUM OPEN BAR

Premium liquors, beer, house wines and non-alcoholic beverages One Hour Pre-Dinner \$20 per person Second Hour \$17 per person Additional Hours \$14 per person/per hour

OPEN BAR

Call brand liquors, beer, house wines and non-alcoholic beverages.

One Hour Pre-Dinner \$16 per person.

Second Hour \$13 per person.

Additional Hours \$11 per person/per hour.

BEER & WINE OPEN BAR

Beer, house wines and non-alcoholic beverages.

One Hour Pre-Dinner \$14 per person.

Second Hour \$9 per person.

Additional Hours \$8 per person/per hour.

BRUNCH OPEN BAR

Unlimited champagne, Mimosa and Bloody Mary's Two Hours \$12 per person.

NON-ALCOHOLIC OPEN BAR

Sodas, juices, iced tea, and coffee

\$5 per person.

HOST BAR

All beverages will be billed to the host upon consumption.

CASH BAR

All beverages to be purchased by guests.

A cash bar fee of \$2 per person, with a minimum fee of \$100, will be applied to the host.