

Lily Stone CAFÉ

EVENT CATERING SERVICES

SALADS

Garden Salad GF

Mixed greens with shredded carrot, sliced peppers, and red onions topped with sunflower seeds and homemade croutons.

Served with vinaigrette dressing

Farmhouse Salad GF

Mixed greens with carrot, pepper, red onion, candied pecans, crumbled feta, and green apple slices. Served with house

dressing

Caesar Salad

Romaine lettuce, shredded parmesan, and homemade croutons. Served with creamy caesar dressing

Tex-Mex Salad

Mixed greens topped with shredded carrot, sliced peppers, and red onions, a blend of shredded jack and cheddar cheeses, and topped with crunchy tortilla strips. Served with sweet onion dressing.

Spinach Salad GF

Tender spinach, fresh strawberries, toasted almonds, and sliced red onion. Served with strawberry poppyseed dressing.

ENTREE

Lemon Herb Chicken GF

Seasoned chicken breast with lemon herb cream sauce

Chicken Cordon Bleu

Chicken breast stuffed with ham and cheese, lightly breaded. Served with white wine sauce.

Roast Beef GF

Locally raised beef that is rich, flavourful and tender. Served with horseradish.

Pork Tenderloin GF

Always tender. Served sliced with a creamy peppercorn sauce.

Stuffed Bell Peppers GF, Vegan

Stuffed peppers with Mexican rice, black beans, and vegan sausage

Pork Ribs

Additional \$4 per person
Perfectly seasoned and smothered in a rich house-made BBQ sauce

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VEGETABLE

Seasonal Roasted Vegetables ^{GF}

Chef's choice of assorted roasted vegetables

Green Beans ^{GF}

Fresh green beans with crisp bacon lightly dressed in a balsamic glaze

Bourbon Carrots ^{GF}

Sliced carrots tossed with a blackberry bourbon glaze

Broccoli ^{GF}

Steamed to perfection

California Vegetable Medley ^{GF}

A combination of broccoli, cauliflower, and carrots

STARCH

Classic Mashed Potatoes ^{GF}

Served with gravy

Roasted Garlic Mashed Potatoes ^{GF}

Roasted garlic cream whipped into buttery mashed potatoes

Wild Rice Pilaf ^{GF}

A hearty blend of wild rice and sautéed vegetables

Baked Potato ^{GF}

Served with sour cream and chives

Crispy Potato Casserole

Creamy potato bake with crunchy topping

Scalloped Potatoes ^{GF}

Thinly sliced potatoes in a creamy sauce

ADD-ONS

Additional \$5 per person for each add-on item

Meatballs

Choice of gravy or sweet and sour sauce

Perogies

Choice of potato and cheddar or cottage cheese filling. Served with fried onions

Mac & Cheese

Home style mac & cheese topped with seasoned bread crumbs

Farmer Sausage ^{GF}

Locally made farmer sausage in a sweet BBQ sauce

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DESSERT

Coconut Cream Pie

Flaky crust with creamy coconut filling

Cinnamon Rolls

Choice of vanilla or cream cheese icing

Turtle Cake

Chocolate cake layered with caramel sauce

Apple Crisp

Tender apples layered with spiced crisp topping

Fruit Pie

Seasonal fruit filling

Cheesecake GF available

Additional \$2.50 per person

New York-style cheesecake with choice of strawberry, raspberry, or blueberry topping

Fresh Fruit Bowl GF & Vegan

Additional \$2.50 per person

Coffee & Tea Station

Additional \$3.00 per person

PRICING

Buffet Dinner: Starting at \$45 per person

Family Style: Starting at \$50 per person

Plated Service: Starting at \$50 per person

Included:

Fresh sliced Cafe bread

Choice of 1 Salad

Choice of 1 Entree Option

Choice of 1 Vegetable Side

Choice of 1 Starch Side

Choice of 1 Dessert

All add-ons or premium substitutions incur additional charges

Note:

*Dishes, cutlery, and glassware are **not** provided or included in the price*

Clients will be responsible for sourcing or renting their own dishes & cutlery

Lily Stone can assist with pick-up & drop-off of catering rentals when items are sourced from one of our recommended vendors

*A **50% deposit** based on the initial quoted price for catering services is required to secure our services for your event*

Pricing is subject to change at any time

Pricing for the outstanding balance will be confirmed 30 days prior to your event

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APPETIZERS

3-5 pieces per person
Minimum order of 2 dozen each

\$22 Per Dozen

Bruschetta

Stuffed Mushrooms

Thai Salad Wonton Cups

Pesto Parmesan Pinwheels

Spinach Dip Puff Pastry Cups

Veggie Pizza

Mini Quiche (no meat)

Crostini with strawberry, honey, & black pepper

\$26 Per Dozen

Lumpia (Egg roll with meat)

Meatballs (choice of BBQ, Sweet & Sour, or Honey Garlic sauce)

Sausage Cranberry Bites

Chicken Bites (tossed or plain)

Crostini with fig, goat cheese, and walnuts

Crostini with pickled onion, avocado, and cilantro

LATE NIGHT SNACK

Priced per person
Inquire for further information

S'mores Bar

\$7 per person

Pizzas

\$7 per person for 2 topping pizzas

Taco in a Bag

\$8.50 per person

Charcuterie Cups

\$10.50 per person

BBQ

\$8.50 per person. Burgers, smokies, etc.

Chip & Dip Bar

\$7 per person. Includes warm and cold dips

Nacho Bar

\$8.50 per person

Baked Potato Bar

\$8.50 per person

Classic Social Spread

Cold cuts, cheese, pickles, etc.
Variable pricing based on selections.