

MISS LILY'S CATERING MENU

REV. 2022

Chicken – includes Garden Salad, Rolls & choice of 2 sides

***Drinks – Sweet Tea and/or Unsweet Tea additional 6.00**

Herb Roasted Chicken...Chicken Breast Slow Roasted in an Herb Rub-\$18/person

Chicken Florentine...Chicken Breast Stuffed With Spinach & Cheese. Topped with Breadcrumbs-\$20/person

Chicken Cordon Blue...Chicken Breast Stuffed with Ham & Swiss Cheese - \$20/person

House Smoked Chicken Quarters...White & Dark Meat Chicken Quarters Smoked to Perfection-\$17/person

***Also Includes Cole Slaw and BBQ Sauce**

Beef – includes Garden Salad, Rolls & choice of 2 sides

***Drinks – Sweet Tea and/or Unsweet Tea additional 6.00**

Pot Roast – Slow Cooked Beef with Carrots, Potatoes & Onions in a Rich Beef Gravy - \$20/person

Sliced Roasted Sirloin – Slow Roasted Sirloin, Thinly Sliced and Served in Au Jus - \$23/person

House Smoked Brisket*- Perfectly Smoked Brisket - So Tender you don't Even Need A Knife - \$25/person

***Also Includes Cole Slaw and BBQ Sauce**

Prime Rib – 12oz Portions cooked to a Perfect Medium Rare & Served with Au Jus & Horseradish sauce \$40/person

Pork – includes Rolls & choice of 2 sides

***Drinks – Sweet Tea and/or Unsweet Tea additional 6.00**

House Smoked Pulled Pork*-Tender Pulled Pork Served With Our House-Made BBQ Sauce - \$16/person

Also includes Cole Slaw and BBQ Sauce

**Roasted Pork Loin – Whole Pork Loin Roasted to Perfection – Comes with Salad, 2 sides and Rolls.
Macaroni and Cheese add additional \$1.00 - \$20/person**

**Tenderloin Medallions – Roasted Whole Tenderloin Served with Rosemary Demi-Glaze – Comes with
Salad, 2 sides and Rolls - \$24/person**

**House Smoked Ribs – 1/3 rack Smoked Pork ribs Finished with a Brown Sugar Crust & comes with Cole Slaw and
BBQ sauce - \$23/person**

Pasta – includes choice of Bowtie or Linguine Pasta, Garden Salad and Garlic Bread. *Drinks – Sweet Tea and/or Unsweet Tea additional 6.00

Marinara or Alfredo – Vegetarian Red Marinara Sauce or A Vegetarian Garlic Alfredo - **\$16/person**

Pasta Primavera – Garlic Alfredo Sauce with Diced Carrots, Green Peas and Onions - **\$16/person**

Chicken Pasta Primavera – Pasta Primavera Topped with Grilled/Sliced Chicken - **\$18/person**

Shrimp Pasta Primavera – Pasta Primavera Topped with Sautéed Shrimp - **\$20/person**

Classic Vegetarian Lasagna - **\$16/person** **Meat Lasagna** - **\$18/person**

Seafood – includes Garden Salad, Rolls & choice of 2 Sides.

***Drinks – Sweet Tea and/or Unsweet Tea additional 6.00**

Shrimp and Grits – Blackened Shrimp over Creamy Cheese Grits.*Does not come with 2 sides. - **\$18/person**

Grilled Citrus Salmon – 6-8 oz. Portion Basted with a Lemon Herb Sauce - **\$24/person**

Crab Cakes – Lump Crab Cake in combination with Spicy Corn Relish and Remoulade Sauce - **\$26/person**

Side Items – \$3.50/person except Baked Mac & Cheese is \$4.50/person

Mashed Potato

Baked Potato

Roasted Potato

Green Beans

Roasted Vegetables

Cole Slaw

Broccoli & Cheese Bake

Sweet Potato Casserole

Baked Mac and Cheese

Potato Salad

Baked Beans

Zesty Pasta Salad

Long Grain & Wild Rice Pilaf

Carving Stations – All Stations \$90.00 Chef Fee

Carved Ham – Appetizer portion, served with Rolls and Honey Mustard - **\$8/person**

Carved Turkey – Appetizer portion, served with Rolls and Mayonnaise - **\$10/person**

Carved Roast Beef – Appetizer portion, served with Rolls and Horseradish Sauce - **\$12/person**

Prime Rib – Appetizer portion, served with Rolls, Au Jus and Horseradish Sauce - **\$18/person**

Beef Tenderloin – Appetizer Portion, Served with Rolls and Whole Grain Mustard - **\$20/person**

Hot Appetizers

Spinach Artichoke Bake - **\$4/person**

Stuffed Mushrooms-**\$1.50/piece, Lg \$1.75/piece**

Baked Brie - **\$3.95/person**

Mini Ham Biscuits - **\$3/piece**

Mini Brisket Rolls - **\$3.50/piece**

Mini Crab Cakes - **\$3.50/piece**

Mini Twice Baked Potatoes – **\$2.25/piece**

Beef & Veggie Skewers - **\$4.75/piece**

Hot Crab Dip - **\$5.50/person**

Roasted Vegetables (Hot or Cold) - **\$2.75/person**

Goat Cheese Stuffed Bacon-Wrapped Dates-
\$1.85/piece

Chicken, Red Pepper & Pineapple Skewers -
\$4.75/piece

Cold Appetizers

Blue Cheese Lollipops - **\$1.50/piece**

Ham Roll Ups - **\$1.10/piece**

Melon Prosciutto Bites - **\$1.85/piece**

Caprese Bites - **\$1.85/piece**

Shrimp Cocktail - **\$2.00/piece**

Sausage Balls - **\$1.25/piece**

Vegetable Crudités - **\$2.95/person**

Bruschetta Dip - **\$3.00/person**

Cheese & Cracker Platter - **\$3.50/person**

Fruit & Cheese Display - **\$6.99/person**

Fruit Platter - **\$3.50/person**

Vegetable Sushi - **\$1.75/piece**

***Catering Delivery fees apply. We will travel within a 50 mile radius of Townsend, TN.**

LUNCH

Lily Barn Luncheon—Homemade Breads, Waldorf Chicken Salad with Chips and choice of 2 sides...Options include Pasta Salad, Potato Salad, Garden Salad, Cole Slaw & Fruit Salad (Seasonal), Assorted Cookies and Brownies, Sweet Tea or Unsweet Tea - **\$16/person**

Taste of the Southwest Buffet – Tortilla Chips, Taco Shells & Tortillas Spicy Chicken & Beef, Black beans and Refried Beans. Toppings: Chopped lettuce, shredded cheese, sour cream, guacamole, salsa & Pico de Gallo. Dessert: Assorted Cookies and Brownies, Sweet Tea and Unsweet Tea - **\$18/person**

Soup & Salad – Choice of Chili, Signature Tomato Basil & Blue Cheese, Creamy Potato or Vegetable Soups. Choice of Signature House Salad, Greek Salad or Strawberry Patch Salad - **\$12/person plus \$4.50/person for each additional soup or salad**

Mountain Laurel Package – **1)** House Smoked Pork with BBQ sauce, Cole Slaw and Baked Beans **2)** Roasted Pork Loin with Whipped Potatoes and Green Beans **3)** Herb-Roasted Chicken with Roasted Red Potatoes and Roasted Vegetables - **\$16/person**

Breakfast/Brunch

Continental Breakfast – Homemade Breads or Muffins, Turnovers, Whole Fruits, Fruit Salad (Seasonal), assorted mini box Cereals with Milk. Choice of Orange Juice or Apple Juice and Coffee - **\$12/person**

Hot Breakfast Buffet – Scrambled Eggs, Bacon & Sausage, Biscuits & Gravy, Fresh Fruit Bowl & Choice of Orange Juice or Apple Juice & Regular Coffee - **\$15/person**

Quiche Buffet – Assorted Egg Quiche (Meat and/or Vegetarian) Apple & Cherry Turnovers or Choice of Muffins, Whole Fruits & Choice of Orange Juice or Apple Juice & Regular Coffee -**\$15/person**