

Breakfast/Brunch Packages

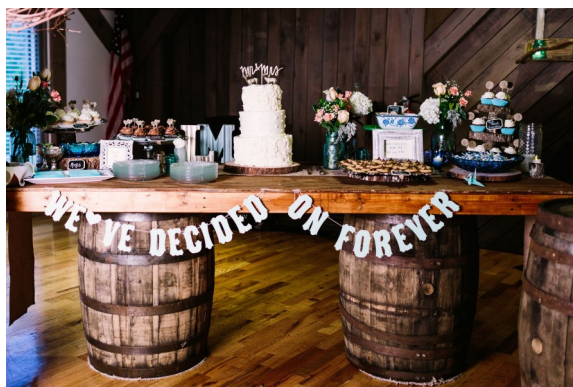
- **Continental** Homemade Breads or Muffins, Turnovers, Whole Fruits, Assorted Cereal w/ Milk, Choice of Apple or Orange Juice and Coffee
- **Hot Buffet** Scrambled Eggs, Bacon or Sausage, Biscuits & Gravy, Cinnamon Apples, Choice of Apple or Orange Juice and Coffee

Sides

- Potato Salad, Cole Slaw, Spinach Bake, Asparagus, Sweet Potato Casserole, Baked Cheese Grits, Baked Beans, Vegetable Medley, Green Beans (Southern or Almandine), Roasted Red or Mashed Potatoes, Pasta Salad, Long Grain & Wild Rice, Broccoli & Cheese Bake, Cinnamon Apple & Baked Mac n' Cheese

Desserts

- **Custom Wedding & Event Cakes** Inquire about Pricing and Flavors
- **Assorted Whole Cakes, Pies and Cobbler** Red Velvet, Chocolate Ganache, Coconut Cream, Peach and Blackberry
- **Assorted Cookies and Dessert Bars** Lemon, Double Chocolate, White Chocolate Cherry
- **Assorted Mini Desserts** Cookies, Cupcakes, Tarts & Cheesecakes
- **Specialty Desserts** Tuxedo Strawberries, Hand-made Truffles, Crème Brulee, Tiramisu



Let Miss Lily's ease the stress of planning your next event with our full-service catering team! We are sure you will find our southern-gourmet cuisine delightful and a treat for your taste buds.

Miss Lily's strives for nothing less than excellence in our cuisine, service, and southern hospitality. All of Miss Lily's catered events include home a professional uniformed staff and meticulous attention to detail, quality, and presentation.

Miss Lily's Catering creates stunning made from scratch wedding, birthday, and novelty cakes that taste as good as they look in a variety of flavors. They are always delicious, fresh, and designed to fit your unique style.

Miss Lily's also has several places to host your event. The Lily Barn is a perfect setting for beautiful outdoor weddings and receptions, reunions, or corporate retreats. A large open-air pavilion overlooks a free flowing garden featuring hundreds of plant varieties.

For small dinners, luncheons or brunch, visit Miss Lily's Café at 122 Depot Avenue in Townsend, TN, and for a larger indoor space with a capacity of 125, try Miss Lily's Banquet Hall at 7807 E. Lamar Alexander Pkwy. It features hardwood floors, track lighting, and a cozy fireplace.

Also, Miss Lily's Florals can provide flowers for any special events or celebrations, with expertise in creating custom wedding and reception flowers. Call 865-448-8697 for more information.

The Lily Barn, LLC. and Miss Lily's Catering specialize in weddings, receptions and other events. So if you need anything for your special occasion please feel free to contact us. We are connected to a multitude of vendors, including photographers, carriage rides, disc jockeys and more.

Contact us at 865-448-8697 for any of your catering or event planning needs!

**We cater & deliver anywhere near the
Townsend, Maryville, Knoxville, Sevier-
ville, Pigeon Forge & Gatlinburg areas.**



MISS LILY'S CATERING

www.misslilyscafeandcatering.com

7807 E. Lamar Alexander Pkwy
Townsend, TN 37882

865-448-1924 Café | 865-448-8697 Catering

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Hors D'oeuvres Displays

- **European Fruit and Cheese Display (50 Guests Minimum)** Seasonal Fruits, Vegetables, Dips, Cheeses, Crackers and Breads Displayed over a bed of Lettuce
- **Tuscany Display (Serves 20-25 Guests with Additional Guest Pricing)** 3-Tier Display of Gourmet Cheese, Crackers and Bread with Accents of Seasonal Fruit
- **Fruit and Cheese Display** Assorted Fruit, Cheese & Crackers
- **Vegetable Bouquet (Small Serves 20-25, Large Serves 35-40)** Elegantly Carved Vegetables Displayed as a Floral Arrangement
- **Seasonal Carved Watermelon (Serves 18-20 Guests with Additional Guest Pricing)** Watermelon Carved into a Basket or Wishing Well & Filled with Fruit Salad

Carving Stations ADD CHEF FEE Includes Rolls and Condiments

- **Slow Roasted Turkey, Ham or Beef**
- **Prime Rib**
- **Beef Tenderloin**



Cold Hors D'oeuvres

- **Ham Roll-Ups** Filled with Herbed Cream Cheese and Topped with a Green Olive
- **Caprese Bites** Cherry Tomato, Basil and Fresh Mozzarella Drizzled with Balsamic Reduction
- **Shrimp Cocktail** Chilled Shrimp with Cocktail Sauce and Lemon Wedges
- **Tea Sandwiches** Chicken Salad, Pimento Cheese or Cucumber Salad Served on Home-made Breads
- **Whole Smoked Salmon** with Lemon, Cream Cheese, Onions and Capers
- **Vegetable Crudit ** Fresh Bite-Sized Vegetables Displayed with Choice of Ranch or Roasted Red Pepper Dip

Hot Hors D'oeuvres

- **Stuffed Mushrooms** Stuffed with Crab Meat or Spinach and Cheese
- **Spinach Artichoke Bake** Served with Tortilla Chips
- **Baked Brie** Wrapped in Puffed Pastry and Topped with Dried Cherry or Candied Pecan
- **Mini Ham Biscuits** Sweet Potato Biscuit with Honey Glazed Ham
- **Mini Smoked Brisket Rolls** House-Smoked Brisket on Fresh Rolls Served with Spicy Mustard
- **Mini Crab Cakes** with Remoulade Sauce
- **Twice Baked Potatoes** Baby Red Potatoes Stuffed with Twice-Baked Filling
- **Beef & Vegetable Kabobs** Made with Tender Beef, Peppers, Onions and Tomatoes
- **House-Smoked Chicken Wings** Served with Homemade BBQ Sauce

Packages w/ SALAD AND ROLLS

Southern

- **Smoky Mountain Cordon Blue** Stuffed with Ham and Cheese
- **Shrimp & Grits** Blackened over Creamy Grits
- **Benton's Bacon & Apple Stuffed Pork Loin**
- **Smoky Mountain Seafood Cakes** Lump Crab & Trout with Spicy Corn Relish

Fine Dining

- **Beef Medallions** with Burgundy Mushroom Sauce, Twice Baked Potato and Asparagus
- **Goat Cheese Stuffed Chicken** with Creamy Polenta, Saut ed Spinach and Marsala Sauce
- **Citrus-Herbed Salmon** with Wild Rice, Asparagus and Balsamic Reduction
- **Apple-Brined Pork Tenderloin** with Sweet Potato Grits, Haricot Vert, Cherry Chutney and a Whiskey-Cider Sauce

Italian

- **Chicken Dijon Florentine** Stuffed with Spinach, Onion and Goat Cheese with Dijon Glaze
- **Shrimp Pasta Primavera** Choice of Noodle
- **Chicken Alfredo** Choice of Noodle
- **Lasagna** Choice of Meat or Cheese
- **Bolognese** Classic Italian Meat Sauce

Smokehouse

- **Pulled Pork, Smoked Chicken Quarters or Beef Brisket** (Choice of 1, 2 or 3 entrees)
- **Ribs** (w/Choice of 1 or 2 Entrees Above)
- **Combination of all 4 Entrees**