



2027 EVENT CATERING SERVICES

ALL INCLUSIVE PACKAGE

DETAILS

Designed for couples who want a seamless and stress-free wedding experience, our All Inclusive Package covers every detail from cocktail hour to the late night party. With fewer vendors to coordinate and professional staff insuring a smooth execution, you can relax and enjoy every moment with your guests!

Your package includes:

Passed Appetizers

*3 pieces per person
Choose three*

Buffet / Plated / Family Style

Choose your Dinner Service

Dessert

Choose one

Coffee & Tea Station

Included

Late Night Snack

*(50% of Guest Count)
Choose one*

PRICING

Buffet Dinner: \$55.50 per person
Plated Service: \$60.00 per person
Family Style: \$64.50 per person

Included:

*Fresh sliced Café Bread & Buns
Choice of 3 Appetizers
Choice of 2 Salads
Choice of 1 Entrée Option
(OR Choice of 2 Half Portion Entrées)
Choice of 1 Vegetable Side
Choice of 1 Starch Side
Choice of 1 Dessert
Choice of 1 Late Night Snack
Complimentary Tea & Coffee Station*

All add-ons or premium substitutions incur additional charges

Note:

*Dishes, cutlery, and glassware are **not** provided or included in the price. Clients are responsible for sourcing or renting their own*

Lily Stone will assist with pick-up & drop-off of catering rentals only when items are booked through Collective Event Rentals.

*A **30% deposit** based on the initial quoted price for catering services is required to secure our services for your event*

*A **18% service fee** will be applied to your final invoice*

Pricing is subject to change at any time

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



2027 EVENT CATERING SERVICES

A LA CARTÉ CATERING MENU

APPETIZERS

\$29.50 Per Dozen

Bruschetta

Stuffed Mushrooms

Thai Salad Wonton Cups

Pesto Parmesan Pinwheels

Spinach Dip Puff Pastry Cups

Veggie Pizza

Cucumber Bites

Crostini with Strawberry, Honey, & Black Pepper

Lumpia (Egg roll with meat)

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

Chicken Bites (tossed or plain)

Crostini with Fig, Goat Cheese, & Walnuts

Tomato, Basil & Mozzarella Skewers

Fruit Skewers

**Recommended 3 pieces per person
Minimum order of 2 dozen each**

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.

Complimentary fresh sliced bread & buns

Lily Stone

CAFÉ

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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 ^{GF}

Additional \$5 per person
Perfectly seasoned and smothered in a rich house-made BBQ sauce

Choice of 1 Entrée
(OR 2 Half Portion Entrées)
Excluding Pork Ribs

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

Lily Stone

CAFÉ

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DESSERT

Complimentary Coffee & Tea Station

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

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

Additional \$3.50 per person

Fresh Fruit Bowl GF & Vegan

Additional \$3.50 per person

Dessert Bar

Assortment of dainty desserts.

Additional \$4 per person

LATE NIGHT SNACK

Priced per person

Minimum of 50% of guest count

Pizzas

\$10.50 per person for 2 topping pizzas

Chicken Fingers

\$10.50 per person

Taco in a Bag

\$10.50 per person

Charcuterie Cups

\$10.50 per person

BBQ

\$10.50 per person. Burgers, smokies, etc.

Chip & Dip Bar

\$10.50 per person. Includes warm and cold dips

Nacho Bar

\$10.50 per person

Baked Potato Bar

\$10.50 per person

Classic Social Spread

\$10.50 per person

Cold cuts, cheese, pickles, bread, etc.



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PRICING

Buffet Dinner: \$45.50 per person
Plated Service: \$50.00 per person
Family Style: \$54.50 per person

Included:

Fresh sliced Café Bread & Buns
Choice of 2 Salads
Choice of 1 Entrée Option
(OR Choice of 2 Half Portion Entrées)
Choice of 1 Vegetable Side
Choice of 1 Starch Side
Choice of 1 Dessert
Complimentary Tea & Coffee Station

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ADD-ONS

Additional \$6 per person for each add-on item

Meatballs

Choice of gravy or sweet and sour sauce

Fried 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

Locally made farmer sausage in a sweet BBQ sauce