



menu prices

Menu 1: \$15.00 per guest

- Salad
- Fresh Rolls & Butter
- Choice of 1 Meat
- Choice of 1 Starch
- Choice of 1 Vegetable

Menu 2: \$17.00 per guest

- Salad
- Fresh Rolls & Butter
- Choice of 2 Meats
- Choice of 1 Starch
- Choice of 1 Vegetable

Lebanese Menu: \$18.00 per guest

- Arabic Tossed Salad
- Cheese, Olives & Bread
- Humous
- Baked Kibbee Balls
- Grapeleaves
- Meatless Lubee
- Rice Pilaf

catering requirements

Menu Prices

Menus are prices per person with a minimum of 10 guests or more. Menu prices do not include MI Sales Tax (6%). Menu prices are subject to change and to seasonal availability.

Deposits & Payments

A 50% non-refundable down payment will be required seven days prior to your scheduled event. Balance is due on the event date. Cash or credit card accepted.

Guest Count

A guaranteed minimum is required with your deposit. Any changes to the guest count must be made seven days prior to your event. Any changes made to your guest count may result in a price change.

Deposits & Damages to Equipment

Chafers are available for \$25.00 each. This charge will be fully refunded to you upon return of said equipment in a clean and damage free condition. All returns must be made within 24 hours of your event.



LYLA'S LLC

simply delicious

catering menu

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Store Front: 20083 Mack Ave.
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appetizers

Vegetable Platter

Aioli Platter (Provençal Platter consisting of garlic-flavored mayonnaise dips)

Grapeleaves
(Lamb & rice or vegetarian)

Meat Pies

Spinach Pies

Humous with Basket of Pita Chips

Lebanese Cheese & Olive Platter
(Feta & Spanish Cheese with Kalamata Olives)

Assorted Cheese & Crackers Platter

Pastry Wrapped Brie & Cracker Platter
(Sun Dried Tomato or Apricot Jelly)

Crab & Corn Cakes with Cracked Mustard

Shrimp Platter with homemade Cocktail Sauce

Gravlax with Sweet Mustard Dill Sauce Platter

Gorgonzola Dip with Crudites

Goat Cheese, Sun Dried Tomatoes & Roasted Garlic Crostini

Mango Salsa with Blue & White Tortilla Chips

Spinach Dip with Bread & Cracker Basket

Smoky White Bean Spread with Roasted Garlic & Basil

Taco Dip with Blue & White Tortilla Chip Basket

Meatballs in Light Mushroom Sauce

Spinach & Tofu Wontons with Dipping Sauce

Fresh Fruit Platter (seasonal availability)

Assorted Stromboli Breads

Beef Tenderloin served with Toasted Baguette & Assorted Mustards

salads

Tossed Arabic Salad

Fatoush Salad

Tossed Salad
with sides Ranch or Italian Dressing

Anti-Pasta Salad

Caesar Salad

vegetables (choice of one)

Lubee (meatless)

Lightly Tossed Fresh Green Beans (butter & almonds)

Vegetable Medley (available seasonal vegetables)

starches (choice of one)

Rice Pilaf

Wild Rice Pilaf

Scalloped Potatoes

Potato Au Gratin

Whipped Mashed Potato (plain or roasted garlic)

Oven Roasted Red Skin Potatoes

Cous Cous (large grain wheat cooked with fresh spinach, tomatoes, garlic & caramelized onions)

Penne Pasta with Marinara

Orzo Pasta (tossed lightly with butter, garlic, fresh tomatoes & Parmesan Cheese)

meats

Choice of One - Additional Item Add \$2.00 per Guest, per Selection

Sauteed Chicken with Wild Mushroom & Marsala Wine

Baked Italian Breaded Boneless Chicken Breast

Chicken Piccata

Lemon Rosemary Chicken

Sauteed Chicken Breast with Tarragon Sauce

Sauteed Chicken with Chardonnay Sauce

Italian Sausage with Sauteed Vegetables and Onions

Meat Lasagna with Meat Sauce

Ginger Marinated Pork Tenderloin with Poached Apples & Caramelized Cabbage and Onions

Baked Boneless Stuffed Pork Chops Stuffed with Bread Stuffing and Herbs

Roasted Pork Loin with Honey Thyme Glaze