



SWEET LILU'S CATERING
120 COURT STREET VERSAILLES, KY 40383
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SWEETLILUS.COM



@sweetlilus



@sweet_lilus



No. 1

HORS D'OEUVRES

*A Kentucky Favorite
Mini Hot Brown*

*Loaded Twice-Baked Potato Bites with
Bacon, Cheddar, Chives + Sour Cream*

*Mini Tacos with Honey-Lime
Pork, + Sour Cream Queso*

*Lump Crab Cake with
House-Made Remolaude*

*Candied Bacon BLT Bites on
House-Made Angel Biscuits*

- TARTS & CROSTINI -

*Caramelized Onion + Goat Cheese Tart
Wild Mushroom + Rosemary Crostini
Mascarpone, Asparagus + Fig Jam Crostini
Honey-Butter Brie Tart
Kentucky Pico + Beer Cheese Tart*

- ARTISAN ASSORTED SKEWERS -

*Cherry Tomato Caprese
Blackberry Caprese
Grilled Pineapple + Kielbasa
Fruit + Cheese*



Rosemary



GF V VE



No. 2

Flat Parsley

SANDWICHES + SLIDERS

*Honey Barbecue Chicken + Beer Cheese
on a Sea Salted Pretzel Roll*

*Bourbon Cider Glazed Chicken +
Dill Pickle on a Yeast Roll*

*Bourbon Pork with Caramelized
Onions on a Yeast Roll*

Turkey BLT on a Pretzel Roll

*Kentucky Hot Brown
on a Yeast Roll*

*Maple Dijon Brisket with Sweet Pickles +
Cream Cheese Aioli on an Artisan Roll*

*Sweet Lili's Chicken Salad
on a Mini Croissant*

*Shaved Country Ham
with Honey Dijon Mustard
on Cheddar + Chive Cream Scone*

*Roasted Mushrooms with Tomato,
Basil + Mozzarella on an Artisan Roll*

*Roasted Beef Tenderloin with Horseradish
Aioli on a Yeast Roll*

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No. 3

Thyme



CHARCUTERIE + SHAREABLES

- GOAT CHEESE + MARINARA DIP -

Local Goat Cheese with Fresh Herbs,
Hearty Marinara Sauce
with Honey Pepper Crostini

- BUFFALO CHICKEN DIP -

Fresh Hand-Pulled Chicken in
Spicy Cream Sauce
Served with Tortilla Chips

- BACON GOUDA DIP -

Smoked Gouda with
Chopped Bacon + Scallions
Served with Crostini

- SPINACH + ARTICHOKE DIP -

Quartered Artichoke Hearts
in a Three-Cheese Blend with
Chopped Spinach + Pita Moons

- HOT BROWN DIP -

House-Made Mornay with Chopped
Roasted Turkey + Country Ham,
Smothered in Bacon,
Tomatoes, + Parmesan Cheese,
Served with Toast Points

- FRUIT + CHEESE BOARD -

Gourmet cheeses +
assorted fruits + berries

- CRUDITÉ BOARD -

Crudité with Signature
Heritage Raw Fresh Vegetables
Including Blue Cheese Vinaigrette
+ House-Made Ranch Dressing

- SIGNATURE ROASTED VEGGIE BOARD -

Signature Roasted Vegetables Including
Blue Cheese Vinaigrette, House-Made
Ranch Dressing + Sliced Artisan Bread

- CHARCUTERIE BOARD -

A Classic Charcuterie Board with
Assorted Gourmet Cheeses,
Cured Meats, Dried Fruits, Nuts,
Gourmet Spreads,
Crisps + Sliced Artisan Breads

- GRAZING TABLE -

A Delightful Mixture of All Our Boards!
Fresh + Dried Fruits, Raw + Roasted Veggies,
Gourmet Meats + Cheeses, + Assorted
Dips with Crostini, Artisan Bread
+ Garlic Brushed Pita

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No. 4

STATIONS

- TACO BAR -

Choose Two: Ground Beef, Honey-Lime Pork
Carnitas, Grilled Chicken, or Steak
with Flour + Corn Tortillas, Sour Cream, Salsa, Shredded Lettuce,
Shredded Cheese, Cilantro with Onions, Rice + Beans

- BRUNCH BAR -

Sausage, Egg + Cheese Casserole, Southern Style Biscuits with Gravy,
Sugared Waffles with Fix-In's, Bacon Slices, Fresh Sliced Fruit

- KENTUCKY BBQ BAR -

Smoked Pulled Chicken + Pork with Choice of Two Sides.
with Sauces + Yeast Rolls
Side Options: Coleslaw, Southern Green Beans, Potato Salad, Baked
Beans, Macaroni + Cheese, or Buttermilk Whipped Potatoes

- PASTA BAR -

Award Winning Blackened Chicken Orzo, Penne
Meatball Marinara with Roasted Veggies + Focaccia Bread

- MINI BARS -

Popcorn Bar
Chips + Salsa Bar
Biscuit Bar
Bite Sized Dessert Bar
Mashed Potato Bar
Mac + Cheese Bar
Shrimp + Grits Bar

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Cilantro





Sage



No. 5

ENTREES



*Sun-Dried Tomato + Fresh Mozzarella
Grilled Chicken*

Sweet Lili's Signature Bluegrass Chicken

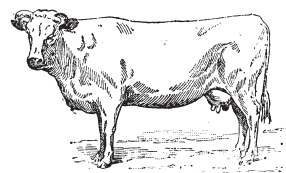
*Fried Chicken Breasts with
a Bourbon Cider Glaze*

Spinach + Artichoke Baked Chicken

*Dijon Chicken Topped with Pan Sauce
Crispy Country Ham, Scallions
+ Cherry Tomatoes*

Lemon Chicken Scallopini

*Chef's Note:
Chicken and Beef Entrees are
6-oz portions*



Maple Dijon Smoked Brisket

*Balsamic + Brown Sugar
Grilled Flank Steak*

*Beef Tenderloin Medallions
Roasted to Perfection
in House Herb Blend*

*Ropa Vieja Cuban Shredded
Beef with Peppers and Onions*

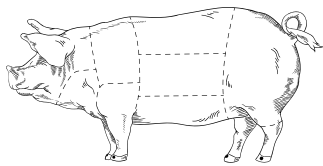
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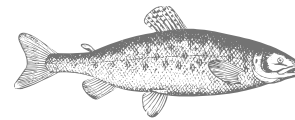


No. 5

ENTREES



*Locally Smoked Pulled Pork with
Honey + Bourbon BBQ Sauces*



*Wild-Caught Salmon with
Pesto-Parmesan Panko Crust*

*Pork Tenderloin Roasted with
Garlic + Herb Glaze or
Forty-Eight-Hour Bourbon Marinade*

*House-Made Crab Cakes
with Creamy Remolaude*

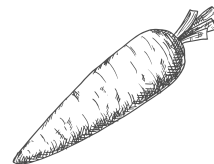
*Poached White Fish with Lemon Butter
+ White Wine and Shallots*

Chef's Note:

Pork and Seafood Entrees are

6-8oz portions.

Vegetarian Entrees are 10 oz portions

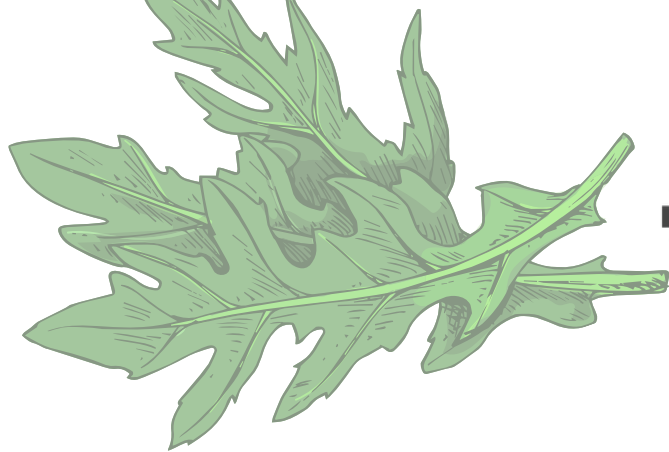


*Eggplant Parmesan with
House-Made Marinara*

GF V VE

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vegan preferences. with recipe change, or simple
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*Portobello Mushroom Stack with
Fresh Mozzarella, Roasted Veggies
+ Balsamic Reduction*



No. 6

Arugula

ACCOMPANIMENTS

- SIDES -

Buttermilk Whipped Potatoes

Southern Green Beans

White Cheddar Mac + Cheese

*Orzo Pesto with Shaved Parmesan
+ Sun-Dried Tomatoes*

*Thyme + Sea Salt Roasted
Fingerling Potatoes*

*Asparagus with Cracked Pepper
+ Roasted Garlic*

*Haricot Verts with Toasted Almonds
+ Caramelized Shallots*

*Caramelized Brussels Sprouts with Port
Wine Reduction + Candied Bacon*

Roasted Signature Heritage Vegetables

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know if you have dietary restrictions!

- GREENS -

*Garden Salad with Heirloom Tomatoes
+ Sliced English Cucumbers*

*Signature House Salad with Candied
Pecans, Dried Cranberries, Cucumbers +
Sliced Red Onions*

*Roasted Root Veggie Caesar Salad with
House-Made Honey Pepper Croutons*

*Kentucky Bibb Salad with Pecans, Chopped
Tomatoes, Bacon + Blue Cheese Crumbles*

*Choice of Two House-Made Dressings:
Stella's Blue Cheese Vinaigrette, Maple
Vinaigrette, Ranch, Honey Mustard, Balsamic
Vinaigrette, Strawberry Vinaigrette, Sun-Dried
Tomato Caesar, + Caesar*

- GRAINS -

*Artisan Rolls
Yeast Rolls
Honey Butter Croissants
Sweet Cornbread
Focaccia
Gluten-Free option*

Served with Whipped Butter





No. 7

CAKES + CUPCAKES

- FLAVORS -

Vanilla Buttercake

Double Chocolate

Fresh Strawberry

Lemon Cream

Almond

Carrot

White Chocolate Raspberry

Vanilla Funfetti

Kentucky Bourbon

Italian Cream

Maple Brown Sugar

Red Velvet

Strawberry Shortcake

Cookies + Cream

- CHEESECAKES + TORTES -

Vanilla Bean

Bourbon Ball

Strawberry

Salted Caramel

Chocolate Ganache

*Bourbon Flourless Chocolate Torte
with Candied Pecans and Caramel Sauce*

- SEASONAL -

Pumpkin Cheesecake

Kentucky Jam Cake

Pumpkin Pie

Peppermint Schnapps Flourless Chocolate Torte with Peppermint Mousse

- WEDDING CAKE -

Buttercream

Fondant

Cupcakes

Seasonal

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No. 8

SWEET BITES



- CHOCOLATE DELIGHTS -

Bourbon Balls Sprinkled with Crushed Pecans

Sugar Cookie Truffle

Dark Chocolate Truffle

Peanut Butter Buckeye

Red Velvet Cake

Chocolate Covered Strawberries:

Milk, White + Dark

- CHOCOLATE THIMBLE SIZE CUPS -

Raspberry Marmalade with

White Chocolate Mousse

+ Fresh Raspberry Garnish

Peanut Butter Fluff with

Mini Peanut Butter Cup Garnish

Dark Chocolate Mousse

with Chocolate Shaving Garnish

Salted Caramel

- SWEET MINI TARTS -

Fruit Marmalade with White Chocolate

Mousse Topped with Strawberries,

Raspberries or Blackberries

Coconut Cream

Key Lime

Pecan Tassie

Pumpkin (Seasonal)

- MINI CHEESECAKE -

Vanilla Bean

Salted Caramel

Strawberry

Chocolate Ganache

Bourbon Ball



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No. 9

DESSERTS

Apple Blossom

- COOKIES-

Caramel Shortbread
Chocolate Chip
Snickerdoodle
Peanut Butter
Vanilla Bean Sugar

Coconut Macaroons
French Macarons

Chocolate Truffle Toffee
Award-Winning Kentucky Trifecta

- BROWNIES + BARS -

Dark Chocolate with Ganache
Peanut Butter Fudge
Oreo
Lemon
Maple Pecan
Chess
Dalmatian
Chocolate Chip Cookie Dough

- PETITE PIES -

French Silk
Coconut Cream
Caramel Apple Crumble
Maple Pecan
Peanut Butter Ganache
Key Lime
Lemon Chess

** Available in 10" **

- CAKE SHOOTERS -

Strawberry Tres Leches
Salted Caramel
Banana Pudding
Tiramisu
Triple Chocolate
Bourbon
Cookies + Cream
Chocolate Peanut Butter



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No. 10

BOXED LUNCHES

*Includes a choice of one slider or salad +
a choice of one side item + one dessert*

- SANDWICHES -

Whole Sandwiches:

Classic Chicken Salad Croissant w/ lettuce & tomato

Grilled Chicken w/ Pesto Aioli on Focaccia w/ spring mix, roasted red peppers, sliced red onion & parmesan

Turkey & Bacon w/ Ranch on Ciabatta w/ lettuce & tomato

Portabella Mushroom & Roasted Vegetables on Focaccia w/ sun dried tomato Caesar spread

- SLIDERS -

Country Ham: Shaved Ham with Honey Dijon, Roma Tomato + Lettuce on a Buttery Yeast Rolls

BBQ Chicken: Smoked BBQ Chicken Tossed in Barbecue Sauce + Beer Cheese

Pork Tenderloin: Bourbon Glazed Pork with Caramelized Onions, Lettuce + Tomato on a Buttery Yeast Roll

Caprese: Fresh Mozzarella, Roma Tomato, Basil + Balsamic Reduced Glaze on an Artisan Roll

- SALADS -

Sweet Lili's Signature Salad: Mixed Greens, Slivered Red Onion, Cucumber Slices, Cherry Tomatoes, Candied Pecans + Dried Cherries.

Dressings: Stella's Blue Cheese Vinaigrette, Maple Vinaigrette, Ranch, Honey Mustard, Balsamic Vinaigrette, Strawberry Vinaigrette, Sun-Dried Tomato Caesar, + Caesar

- SIDES -

Kettle Fried Chips

Fresh Fruit

Penne Parmesan Pasta Salad

Loaded Baked Potato Salad

- DESSERTS -

Dark Chocolate Brownie

Chess Bar

Lemon Bar

S'mores Brownie

Peanut Butter Fudge Brownie





No. 11

BAR SERVICE

- OPEN BAR PACKAGES -

Please note that our open bar pricing does not include rocks, neat drinks or shots

PACKAGE	HOURS	1	2	3	4	5
DOMESTICS, WINE .						
<i>Select 3 Beers, 4 Wines</i>						
IMPORTS / CRAFTS, WINE						
<i>Select 3 Beers, 4 Wines</i>						
DOM. CRAFT, IMP., BEER, WINE + LIQUOR						
<i>Select 3 Beers, 4 Wines, 5 Liquors</i>						
DOM., CRAFT, IMP. BEER, WINE, PREM. LIQUOR						
<i>Select 3 Beers, 4 Wines, 5 Liquors</i>						

- CASH BAR OPTIONS -

Cash Bar Set-Up

Domestic Beer

Import/Craft Beer

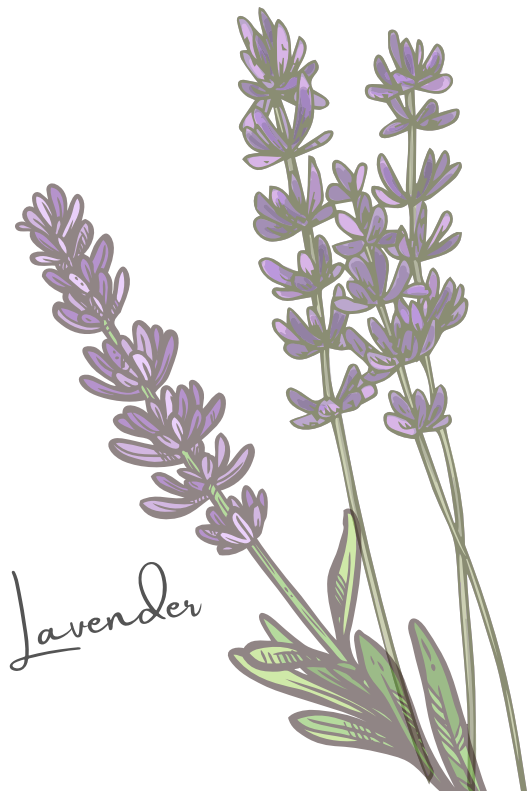
House Liquor

Premium Liquor

House Wines

Champagne Toast

* Signature Cocktails Available Upon Request *





No. 12

RENTALS + SERVICES

- RENTALS -

Arrangements for rental of tables, chairs, linens,
napkins, flatware + cutlery can be made.

- FLATWARE, DRINKWARE + CUTLERY -

Disposables

China

- NON ALCOHOLIC DRINK STATION -

Includes Water, Sweet Tea, Unsweetened Tea + Lemonade

* Coffee Available Upon Request *

- CAKE CUTTING FEE -

Includes Staff Members Slicing + Plating

Another Vendors Cake

- WEDDINGS / SERVED EVENTS -

All-Inclusive Service Charge (varies)

Includes up to 5 hours catering service / setup / breakdown / clean-up, 1
bartender / bar setup, rental arrangement, preparation time,
vehicle rental + delivery

- DROP-OFF EVENTS -

All-Inclusive Service Charge (varies)

Includes staff, setup,
preparation time + delivery

Servers / Bartenders Over 5 Hours \$20 Per Hour
Delivery Outside 18 Mile Radius \$1.5 Per Mile





Allergen and Dietary Restriction Info: We do not have designations on our menu items as most of our menu items can be customized to accommodate dietary preferences, so please let us know and we can talk through all of your options!

Our team takes the food safety of our guests very seriously and follows best practices in our preparation and service. For example, we have a dedicated Gluten-Free fryer!

We do operate in a shared workspace and cannot guarantee the elimination of cross-contamination of ingredients.

Please let us know if your special requests are preferences vs. allergies.

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Eat. Good. Food.





No. 12

RENTALS + SERVICES

- RENTALS -

Arrangements for rental of tables, chairs, linens, napkins, flatware + cutlery can be made.

- FLATWARE, DRINKWARE + CUTLERY -

Disposables

3.5

China

4

** Above Listed are Starting Prices **

- NON ALCOHOLIC DRINK STATION -

Includes Water, Sweet Tea, Unsweetened Tea + Lemonade

3

** Coffee Available Upon Request **

- CAKE CUTTING FEE -

Includes Staff Members Slicing + Plating

Another Vendors Cake

2.75

- WEDDINGS / SERVED EVENTS -

All-Inclusive Service Charge (varies)

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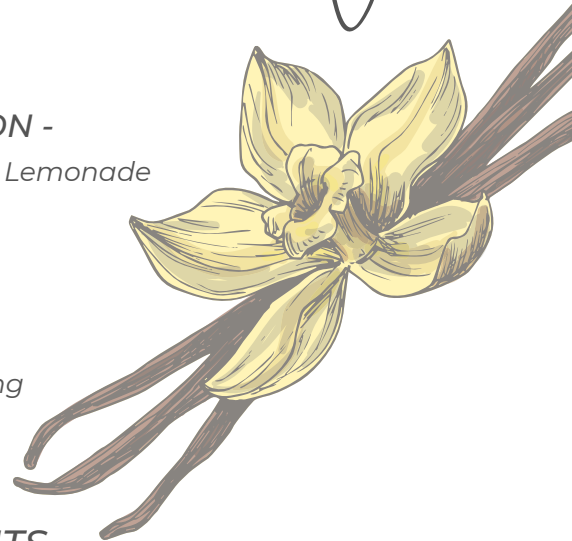
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Vanilla Bean



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