



# Catering

FOR EVERY OCCASION

Menus & Packages  
Customized to Fit  
Your Vision



[www.liyc.com](http://www.liyc.com)



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307 Little Neck Road S  
Babylon, NY 11702

BRUNCH



BUFFET

Seasonal & Traditional Crudites Welcome Tables Available Upon Request

## ENTREES - CHOICE OF TWO

Stuffed French Toast // Scrambled Eggs

Chicken & Waffles Skewers // Fresh Fish of the Day

Grilled Balsamic Chicken Breast - with sun-dried tomatoes, sauteed spinach and mozzarella

Orecchiette Pasta - with shrimp, sun dried tomatoes, broccoli florets,  
light garlic veloute and grated Romano cheese

Stuffed Chicken Breast - with spinach & ricotta cheese and Madeira wine sauce



## ACTIVE STATION CHOICE OF TWO

### OMELET STATION

Fresh Vegetables, Assorted Cheeses, Ham, Bacon Sausage

### PASTA STATION

Choice of Two Sauces & Pastas

### PANCAKE STATION

Freshly Prepared with Variety of Fruits, Toppings & Syrups

### CARVING STATION

Ham or Port Tenderloin

### CHOPPED SALAD STATION

Romaine or Baby Field Greens, Tomato, Cucumber, Croutons, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese, Caesar & Balsamic Dressing

**INCLUDED IN  
BRUNCH PACKAGE:**

Home Fries // Bacon // Sausage  
Fresh Fruit Platter // Mixed Green Salad  
Coffee & Tea

*Customized Bar Packages Including Bloody Marys, Mimosas & Bellini's Available Upon Request*

Seasonal & Traditional Crudites Welcome Tables Available Upon Request

## ENTREES - CHOICE OF TWO

**Chicken Parmesan // Rubbed Turkey London Broil**

**Chicken Marsala // Fresh Catch of the Day**

**Flat Iron Teriyaki with Onions and Shiitake Mushrooms**

**Stuffed Chicken**

filled with ricotta cheese and spinach, topped with Madeira wine sauce

**Grilled Balsamic Chicken Breast**

with sun-dried tomatoes, sauteed spinach and mozzarella cheese

**Fresh Seasonal Vegetables & Roles Included**



## ACTIVE STATIONS - Choice of Two

### STIR FRY BAR

Beef & Chicken  
Soy, Teriyaki, Sweet & Spicy Sauces  
Stir Fry Vegetables, Ginger & Garlic

### MASHED POTATO BAR

Served with Pecans, Sour Cream  
Marshmallows, Brown Sugar, Bacon  
Cheddar Cheese, Broccoli & Chives

### TACO BAR

Beef & Chicken, Hard & Soft Shells  
Lettuce, Salsa, Cheese, Sour Cream

### SALAD BAR

Romaine or Baby Field Greens  
Tomato, Cucumber, Croutons, Dried Cranberries,  
Candied Walnuts, Crumbled  
Goat Cheese, Caesar and Balsamic Dressing

### SLIDER BAR

Beef & Turkey Sliders, Lettuce,  
Tomato, American Cheese & French Fries

### PASTA BAR

Choice of Sauce & Pasta

*Dessert Ice Cream Bar with Assorted Toppings*

# PLATED DINNER

## STARTERS - Choice of One

Mushroom Risotto - Wild Mushrooms & Parmesan Risotto  
Fresh Mozzarella & Tomato - Topped with Fresh Basil & Balsamic Glaze  
Seasonal Ravioli - with Brown Butter & Fresh Sage

## SALADS - Choice of One

Caesar Salad - Herb Croutons, Shaved Parmesan, Caesar Dressing  
House Salad - Mixed Greens, Cherry Tomatoes, Cucumbers, Balsamic Vinaigrette

## ENTREES

Choice of One from each category



## POULTRY

Stuffed Chicken Breast with Spinach & Ricotta Cheese, Red Wine, Demi Topping  
Chicken Marsala - Lightly Floured Topped with a Wild mushroom Marsala Sauce  
Chicken Milanese, Panko Crusted Chicken, Arugula Salad, Burrata Cheese Balsamic Glaze

## SEAFOOD

Roasted Salmon Topped with a Citrus Beurre Blanc  
Oven Roasted Monkfish Topped with a Roaster Red Pepper Cream Sauce  
Shrimp Scampi Served Over Linguine

## BEEF & PORK

Marinated Sliced Flank Steak with a Cimichurri Sauce  
Cornbread & Cranberry Stuffed Pork Loin  
Slow Roasted BBQ Brisket

## DESSERT

Mixed Berry Cobbler  
Fresh Baked Cookies

# COCKTAIL PARTY

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers  
Available Upon Request



## SALAD & ARTISAN ROLL TABLE

(Choice of one Salad)

## PASSED HORS D'OEUVRES

(Choice of Four)



### Hot Options

#### Beef Satay

Beef strips marinated in a teriyaki glaze

#### Raspberry Brie

Served in a puff pastry

#### Maryland Crab Cake

Lump crab meat served with lemon aioli

#### Kobe Franks in a Blanket

Wrapped in a puff pastry & served  
with ale mustard

#### Mini Reubes

Corned beef, sauerkraut and swiss on Rye  
topped with thousand island dressing

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

#### Beef Short Rib

Mini panin with Gruyere cheese and  
caramelized onions

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

### Cold Options

#### Beet Tower

Roasted beets infused with goat cheese

#### Seafood Ceviche

Marinated with orange, lime, a touch of  
jalapeno and fresh herbs

#### Shrimp Cocktail

Served with homemade cocktail sauce

#### Ahi Tuna

Served on a crispy wonton with  
sriracha aioli and cilantro

#### Crab Salad

Mixed with endive and apple slaw

#### Grilled Filet Mignon

Served on a crostini topped with red  
onion marmalade and horseradish cream

#### Chipotle Chicken Salad

Served in a mini tortilla cup

#### Caprese Skewer

Served with a balsamic glaze

# COCKTAIL PARTY



## ACTIVE STATIONS - Choice of one

### STIR FRY BAR

Beef & Chicken  
Soy, Teriyaki, Sweet & Spicy Sauces  
Stir Fry Vegetables, Ginger & Garlic

### MASHED POTATO BAR

Served with Pecans, Sour Cream  
Marshmallows, Brown Sugar, Bacon  
Cheddar Cheese, Broccoli & Chives

### TACO BAR

Beef & Chicken, Hard & Soft Shells  
Lettuce, Salsa, Cheese, Sour Cream

### SALAD BAR

Romaine or Baby Field Greens  
Tomato, Cucumber, Croutons, Dried  
Cranberries, Candied Walnuts, Crumbled  
Goat Cheese, Caesar and Balsamic Dressing

### SLIDER BAR

Beef & Turkey Sliders, Lettuce,  
Tomato, American Cheese & French Fries

### PASTA BAR

Choice of Sauce & Pasta

## Carving Station

Choice of One

### Turkey Breast

with fresh herb panned gravy

### Maple Glazed Pork Loin

with an apple cranberry dressing

### Flank Steak

marinated & Grilled, served with salsa  
verde and a red wine demi

### Strip Steak

grilled and topped with a cabernet demi

## Dessert Choice of One

Ice Cream Bar with Assorted Toppings

Cobbler with Ice Cream

Served with Coffee & Tea

# Weddings

Seasonal & Traditional Crudites Welcome Tables and/or passed Appetizers  
Available Upon Request



## SALAD & ARTISAN ROLL TABLE

(Choice of Two Salads)

## PASSED HORS D'OEUVRES

(Choice of Six)



### Hot Options

#### Beef Satay

Beef strips marinated in a teriyaki glaze

#### Raspberry Brie

Served in a puff pastry

#### Maryland Crab Cake

Lump crab meat served with lemon aioli

#### Kobe Franks in a Blanket

Wrapped in a puff pastry & served  
with ale mustard

#### Mini Reubes

Corned beef, sauerkraut and swiss on Rye  
topped with thousand island dressing

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

#### Beef Short Rib

Mini panin with Gruyere cheese and  
caramelized onions

#### Coconut Shrimp

Covered in panko and coconut served  
with orange horseradish sauce

### Cold Options

#### Beet Tower

Roasted beets infused with goat cheese

#### Seafood Ceviche

Marinated with orange, lime, a touch of  
jalapeno and fresh herbs

#### Shrimp Cocktail

Served with homemade cocktail sauce

#### Ahi Tuna

Served on a crispy wonton with  
sriracha aioli and cilantro

#### Crab Salad

Mixed with endive and apple slaw

#### Grilled Filet Mignon

Served on a crostini topped with red  
onion marmalade and horseradish cream

#### Chipotle Chicken Salad

Served in a mini tortilla cup

#### Caprese Skewer

Served with a balsamic glaze

# WEDDINGS



## ENTREES - Choice of Two Fresh Seasonal Vegetables & Choice of Starch Included

<b>Stuffed Chicken</b>	Filled with ricotta cheese and spinach, topped with Madeira wine sauce
<b>Oven Roasted Pork Loin</b>	Maple glazed served with apple sauce and brandy demi glaze
<b>Grilled Balsamic Chicken Breast</b>	With sauteed spinach, sun-dried tomatoes and mozzarella cheese in a garlic velouté
<b>Amaretto Chicken</b>	Pan seared with wild mushrooms, slivered almonds and amaretto cream sauce
<b>Fareo Island Salmon</b>	Pan roasted with a lemon beurre blanc and capers
<b>Orechiette Pasta</b>	With shrimp, sun-dried tomatoes, broccoli florets and grated Romano cheese in a light garlic velouté
<b>Swordfish</b>	Grilled to perfection and topped with mango salsa

## Carving Station

Choice of One

### Turkey Breast

with fresh herb panned gravy

### Maple Glazed Pork Loin

with an apple cranberry dressing

### Flank Steak

marinated & Grilled, served with salsa verde and a red wine demi

### Strip Steak

grilled and topped with a cabernet demi

*Additional Active Stations Available Upon Requests*

## Dessert

Ice Cream Bar with Assorted Toppings or Cobbler with Ice Cream

*Served with Coffee*



# Sweet 16



INCLUDES UNLIMITED SODA & WELCOME MOCK TAIL

## WELCOME APPETIZER TABLE

(Choice of 2 Cold & Hot)

### Cold Options

Chips, Salsa & Guacamole  
Variety of Mini sandwiches  
Fruit Skewers with Yogurt Dipping Sauce  
Chipotle Chicken Salad in Mini Corn Tortilla  
Cup Vegetable Crudite with Ranch

### Hot Options

Popcorn Chicken  
Pigs in a Blanket  
Chicken Teriyaki Skewers  
Fried Ravioli  
Fried Mac & Cheese

## ENTREES

(Choice of 2)

Chicken Parmigiana  
Stuffed Chicken with Spinach and Ricotta Cheese in a Madeira Wine Sauce  
Waffles & Fried Chicken  
Rubbed Turkey London Broil  
Flat Iron Teriyaki with Onions and Shiitake Mushrooms  
\*Fresh Seasonal Vegetables included\*

## ACTIVE STATIONS

(Choice of 2)

### MASHED POTATO BAR

Served with Pecans, Sour Cream,  
Marshmallows, Brown Sugar,  
Bacon, Cheddar Cheese, Broccoli  
Florets & Chives

### TACO BAR

Beef & Chicken, Hard & Soft Shells,  
Lettuce, Salsa, Cheese, Sour Cream

### PASTA BAR

Choose 2 Pastas & 2 Sauces  
Penne, Rigatoni, Tortellini, Tricolor Rotini  
A la Vodka, Marinara, Tomato, Basil, Pesto  
Cream, Alfredo

### SALAD BAR

Romaine or Baby Field Greens,  
Tomato, Cucumber, Croutons, Sun  
Dried Cranberries, Candied  
Walnuts, Crumbled Goat Cheese,  
Caesar & Balsamic Dressing

### SLIDER BAR

Beef & Turkey Sliders, Lettuce,  
Tomato, American Cheese &  
French Fries

### HOT DOG BAR

Sauerkraut, Chili, Cheese, Onions

## DESSERT

Ice Cream Bar with Sundae Toppings & Whipped Cream