

### TASTE OF JAMAICA

SERVED FAMILY-STYLE

\$45 per person

#### APPETIZERS

(CHOICE OF 2)

ORGANIC GREEN SALAD  
with lemon vinaigrette

COD FISH FRITTERS  
served with a curry mayo dipping sauce

JERK GRILLED CORN  
jerk mayonnaise  
and toasted coconut flakes

ACKEE HUMMUS  
fried plantain chips

#### ENTRÉES

(CHOICE OF 2)

JERK CHICKEN  
slow grilled chicken in jerk spices

JERK SALMON  
roasted salmon  
in miss lily's signature jerk sauce

#### VEGETARIAN OPTION

WEST INDIAN CURRY

VEGETABLE STEW  
buss up shut,  
tamarind chutney

#### SIDES

(CHOICE OF 2)

RICE N PEAS

PLANTAINS

CALLALOO

FESTIVALS

#### DESSERT

BANANA CREAM PUDDING

miss lily's

**JAMAICAN BANQUET**

SERVED FAMILY-STYLE

\$60 per person

**APPETIZERS**

(CHOICE OF 3)

ORGANIC GREEN SALAD  
with lemon vinaigrette

COD FISH FRITTERS  
served with a curry mayo dipping sauce

JERK GRILLED CORN  
jerk mayonnaise and  
toasted coconut flakes

ACKEE HUMMUS  
fried plantain chips

MISS LILY'S ARUGULA SALAD

**SIDES**

(CHOICE OF 2)

RICE N' PEAS

WHITE RICE

PLANTAINS

CALLALOO

FESTIVALS

**ENTRÉES**

(CHOICE OF 3)

JERK CHICKEN  
slow grilled chicken in jerk spices

HELLSHIRE BEACH FRIED WHOLE FISH  
whole red snapper, house made escovitch

JERK SALMON  
roasted salmon in  
miss lily's signature jerk sauce

JERK PORK  
miss lily's signature jerk sauce

OXTAIL STEW  
rich gravy, broad beans

BUSS UP SHUT  
grilled shrimp, curry vegetable casserole,  
tamarind chutney

GUYANESE LO-MEIN  
snow peas, broccolini, shishito peppers,  
black bean sauce

**DESSERT**

(CHOICE OF 1)

BANANA CREAM PUDDING

DARK & STORMY  
RUM CAKE

miss lily's

## **JAMAICAN FEAST**

SERVED FAMILY-STYLE

\$75 per person

### **TO START**

JERK GRILLED CORN

jerk mayonnaise and toasted coconut flakes

### **APPETIZERS**

(CHOICE OF 3)

HOT CALLALOO DIP

ACKEE HUMMUS

grilled roti flat bread

COD FISH FRITTERS

with a curry mayo dipping sauce

COCONUT SHRIMP

with sweet chili sauce

MISS LILY'S ARUGULA SALAD

GRILLED VEGETABLE SKEWERS

with soy-ginger dip

### **SIDES**

(CHOICE OF 2)

RICE N' PEAS

WHITE RICE

PLANTAINS

CALLALOO

FESTIVALS

### **ENTRÉES**

(CHOICE OF 3)

JERK CHICKEN

slow grilled chicken in jerk spices

SLOW ROASTED PIMENTO SHORT RIB

GRILLED LOBSTER

maine lobster, jerk butter, asparagus

HELLSHIRE BEACH FRIED WHOLE FISH

whole red snapper, house made escovitch

CURRIED GOAT

curried goat, roti wraps, chutney,

yogurt, bibb lettuce

OXTAIL STEW

rich gravy, broad beans

### **DESSERT**

(CHOICE OF 1)

BANANA CREAM PUDDING

DARK & STORMY  
RUM CAKE



## SOHO PRIVATE DINING

### SOHO OPEN BAR

\$40 per person for 2 hours  
(only available at Soho location)

#### SPECIALTY COCKTAILS

(CHOOSE 2)

**SANKA YUH DEAD?**  
bonal, lavender bitters, soju,  
fresh lemon, cane syrup

**CARIBBEAN MARGARITA**  
lime, sōtō, agave, and  
orange bitters,  
with a jerk salt rim

**HERBAL TONIC**  
fresh cilantro, soju, lime,  
topped with sparkling wine

**LILY'S PUNCH**  
"caribbean" punch  
with soju, and  
passion-fruit

#### DUTTY WINE

SANGRIA

#### BEER

RED STRIPE ( JAMAICA)

CARIB ( TRINIDAD)

#### WINE & CHAMPAGNE

(CHOOSE 3)

CHAMPAGNE

**WYCLIFF BRUT**, California USA NV

WHITE

**Pinot Grigio** Tre Fili  
Veneto, Italy

**Gewurztraminer** Foris  
Rogue Valley, Oregon

**Sauvignon Blanc** Petite Clos  
Malborough, New Zealand

ROSÉ

**Rose** Hecht & Bannier, Rosé  
Provence, France

RED

**Pinot Noir** "O" Gilles Louvet  
Languedoc, France

**Cabernet** Heller Estate  
California

**Malbec** Rivus  
Patagonia, Argentina

### THE MISS LILY'S PREMIUM TOAST UPGRADE

**Veuve Clicquot**, Champagne Toast  
France NV

\$15/per person

Choice of one of [Melvin's](#) cold press juice blends as a Non Alcoholic option.

# MISS LILY'S 7A EAST VILLAGE

## PRIVATE DINING

### 7A OPEN BAR

\$50 per person for 2 hours  
(only available at 7A East Village location)

#### SPECIALTY COCKTAILS WINE & CHAMPAGNE

##### LILY'S PUNCH

wray & nephew overproof rum,  
pineapple, orange, cranberry

**PLUS**  
(CHOOSE 2)

**ROOTS & CULTURE**  
el jimador blanco, lime,  
house made ginger beer

**FROZEN DARK & STORMY**  
kelvin natural ginger slush,  
blackwell, gosling's float

**CARRIBEAN MARGARITA**  
brugal extra dry , cointreau,  
lime, jerk salt rim

#### WELL LIQUOR

VODKA RUM  
GIN SCOTCH  
WHISKEY TEQUILA

#### BEER

RED STRIPE (BOTTLE)  
CORONA EXTRA (BOTTLE)  
CAPTAIN LAWRENCE IPA (DRAFT)  
MAUI BREW CO. PINEAPPLE WHEAT (DRAFT)

(CHOOSE 3)

##### SPARKLING

Wycliff Brut  
California Usa Nv

##### WHITE

**Pinot Grigio** Tre Fili  
Veneto, Italy

**Gewurztraminer** Foris  
Rogue Valley, Oregon

**Sauvignon Blanc** la Grue Cendree  
Languedoc, France

##### ROSÉ

**Rose** Hecht & Banner  
Provedence, France

##### RED

**Pinot Noir** Amity Vinyards  
Oregon

**Cabernet** Heller Estate  
California

**Malbec** Cuma  
Salta, Argentina

### THE MISS LILY'S PREMIUM TOAST UPGRADE

**Veuve Clicquot**, Champagne Toast  
France NV

\$15/per person

Choice of one of [Melvin's](#) cold press juice blends as a Non Alcoholic option.



**SOHO  
PRIVATE DINING**

**Soho Brunch  
Prix Fixe**

\$35 per person

CHOICE OF ONE ENTRÉE  
&  
UNLIMITED DRINKS FOR TWO HOURS  
(One Love Bellini & Hotstepper)

**SOFT SCRAMBLED EGGS**  
smoked salmon, red onion, breakfast potatoes and toast

**COCONUT PANCAKES**  
shaved coconut, warm maple syrup

**ACKEE & SALTFISH**  
served with festivals & callaloo

**JAMAICAN RANCHEROS**  
eggs over easy, plantains, stew peas, scotch bonnet pepper

**MISS LILY'S GRAIN BOWL**  
quinoa, avocado, egg, escovitch cucumbers,  
sunflower sprouts, raw cashews, carrot miso vinaigrette

**SPECIAL ADDITIONS FOR AN EXTRA COST  
FRIED CHICKEN & WAFFLES**  
seasoned fried chicken, coconut waffle, maple syrup additional  
\$4

**JERK CHICKEN**  
slow cooked & grilled, cucumber salad additional \$5

**MISS LILY'S SPECIAL BLEND COFFEE ON US  
WITH ANY PRIX-FIXE MENU PACKAGE!**

# MISS LILY'S 7A EAST VILLAGE

## PRIVATE DINING

### 7A Brunch Prix Fixe

\$35 per person

CHOICE OF ONE ENTRÉE  
&  
UNLIMITED DRINKS FOR TWO HOURS  
(One Love Bellini & Hotstepper)

#### BREAKFAST ROTI

soft scrambled eggs, cheese and jerk pork sausage

#### COCONUT PANCAKES

shaved coconut, warm maple syrup

#### ACKEE & SALTFISH

served with festivals & callaloo

#### JAMAICAN RANCHEROS

eggs over easy, plantains, stew peas, scotch bonnet pepper

#### EGG WHITE OMELETTE

callaloo, baked tomato

#### SPECIAL ADDITIONS FOR AN EXTRA COST PORK STEAK & EGGS

served with breakfast potatoes additional \$4

#### JERK CHICKEN

slow cooked & grilled, cucumber salad additional \$5

MISS LILY'S SPECIAL BLEND COFFEE ON US  
WITH ANY PRIX-FIXE MENU PACKAGE!

### HORS D'OEUVRES

#### PRICING

##### PASSED HORS D'OEUVRES

3 Selections

(\$15 per guest per every additional hour)

##### PASSED HORS D'OEUVRES

5 Selections

(\$18 per guest per every additional hour)

#### COLD

ACKEE HUMMUS  
fried plantain chips

ACKEE & AVOCADO TOAST

JERK TOFU &  
QUINOA LETTUCE CUPS

#### SEASONAL SOUP

CARIBBEAN PUMPKIN SOUP

PEPPER POT SOUP

CALLALLOO & SMOKED CHICKEN

#### DESSERT

BANANA PUDDING

#### HOT

GRILLED JERK CORN  
jerk mayo & toasted coconut flakes

COD FISH FRITTERS  
WITH CURRY DIPPING SAUCE

JERK CHICKEN  
& SWEET PLANTAINS SKEWERS

JACQUITOS  
(JAMAICAN STYLE MINI TACOS)  
jerk chicken or callaloo & plantain

BBQ JERK PORK SLIDER  
charred pineapple slaw on potato roll

HOT PEPPERSHRIMP SKEWERS

COCONUT SHRIMP  
sweet chili dipping sauce

STEAMED JERK PORK BUNS

#### JUICES

AVAILABLE UPON REQUEST

PLEASE ADD 8.875% SALES TAX, 3% ADMIN. FEE &  
GRATUITY TO ABOVE PRICES.

\*ALL MENUS ARE SUBJECT TO CHANGE