

# Lib's

CATERING

Welcome to Lib's Catering, where we bring together the culinary excellence of three iconic establishments:



## Our Menu

Unless otherwise noted, our menu showcases an array of tray servings, with each tray designed to generously feed **20-25 GUESTS**. Feel free to order as many trays as needed to cater to the size of your event. Half trays available for certain items.

## Your Personal Catering Director

Once you explore our selection and find the perfect offerings for your event, our dedicated catering team is here to assist you. Your personal catering director will be your guiding light throughout the planning process, ensuring that every detail is attended to, and your event unfolds seamlessly.

## Response Time

We understand the importance of your time, and that's why we pledge to respond to your catering request within a prompt 12 business hours.

## Timing (Select Service)

Choose from our delectable items, and you can have them prepared and ready for your event with certain service styles available within just 72 business hours.

At Lib's Catering, we don't just provide food; we curate experiences that leave a lasting impression. Get in touch with us today, and let's create an unforgettable dining experience for your upcoming gathering.

\*All orders have a \$300 food spend minimum

# Appetizers

## CHEESE & CHARCUTERIE TRAY <sup>\$175</sup>

swiss, sharp cheddar & pepperjack cheeses with sliced prosciutto, soprasetta and copa served with dried cranberries, parmesan crostinis, and whole grain mustard - *Feeds 50*

## CHEESE & FRUIT DISPLAY <sup>\$100</sup>

cantaloupe, honeydew, pineapple, strawberries, grapes, bleu cheese, swiss, sharp cheddar & pepperjack cheeses with dried cranberries, parmesan crostinis, honey, and whole grain mustard - *Feeds 50*

## CRAB DIP WITH PRETZELS <sup>\$175</sup>

jumbo lump crab meat, mozzarella cheese, soft pretzels - *Feeds 50*

## HUMMUS & VEGGIE TRAY <sup>\$75</sup>

garlic hummus served with carrots, celery, cherry tomatoes, and toasted pita - *Feeds 50*

## MINI MOZZARELLA CAPRESE <sup>\$80</sup>

skewered tomato, basil and fresh mozzarella

## MINI CRAB CAKES (1.25 OZ) <sup>\$175</sup>

served with remoulade

## MINI MEATBALLS <sup>\$60</sup>

with house marinara

## SPINACH ARTICHOKE DIP <sup>\$75</sup>

served with parmesan crostinis - *Feeds 50*

## OLD BAY DEVILED EGGS <sup>\$37<sup>50</sup></sup>

deviled eggs sprinkled with old bay

## CRAB DEVILED EGGS <sup>\$50</sup>

deviled eggs topped with jumbo lump crab meat and sprinkled with old bay

## BACON DEVILED EGGS <sup>\$43<sup>75</sup></sup>

deviled eggs topped with crispy bacon

## CANDIED BACON <sup>\$50</sup>

brown sugar, house-cured

## BEER CHEESE WITH PRETZELS <sup>\$75</sup>

*Feeds 50*

## OYSTER SHUCKING KIT <sup>\$75</sup>



<sup>\$75</sup>

- box of 50 delaware bay oysters
- mignonette
- cocktail sauce
- lemon
- shucking knife

# Salads

*Each tray feeds 50*

## HOUSE SALAD <sup>\$80</sup>

iceberg, romaine, cherry tomatoes, sliced cucumbers, red cabbage, shredded parmesan, with balsamic vinaigrette on the side

## LIBERATORE SALAD <sup>\$80</sup>

mixed greens, celery, mushrooms, tomatoes, shaved parmigiano, balsamic vinaigrette

## SPINACH SALAD <sup>\$100</sup>

spinach, goat cheese, dried cranberries, almonds, tossed with champagne vinaigrette

## CAESAR SALAD <sup>\$80</sup>

romaine, parmesan cheese, croutons tossed with caesar dressing

## TOMATO FETA SALAD <sup>\$100</sup>

romaine, cherry tomatoes, diced cucumbers, feta cheese, red onion, chopped oregano, chopped basil tossed in extra virgin olive oil

## TORTILLA SALAD <sup>\$125</sup>

romaine, chilled seasoned shrimp, queso fresco, black bean salsa, sliced avocado, corn salsa, tortilla strips tossed with cilantro vinaigrette dressing

# Sandwiches & Wraps

## CHICKEN CAESAR WRAP <sup>\$125</sup>

grilled chicken, romaine lettuce, tomato and caesar dressing, flour tortilla

## ITALIAN COLD CUT SANDWICH <sup>\$110</sup>

tuscan roll, lettuce, tomato, red onion, capicola, salami, ham, provolone, evoo, red vinegar

## PETITE CHICKEN SANDWICHES <sup>\$125</sup>

grilled chicken, sliced brie, green apple, candied bacon, honey mustard vinaigrette, on chef's choice bread

## CHICKEN SALAD SLIDERS <sup>\$70</sup>

## TUNA SALAD SLIDERS <sup>\$70</sup>

## PETITE GRILLED VEGGIE SANDWICHES <sup>\$125</sup>

herb roasted vegetables, garlic hummus, sourdough bread

## PETITE SLICED TENDERLOIN SANDWICHES <sup>\$145</sup>

sliced tenderloin, horseradish aioli, caramelized onion, on ciabatta bread

## VEGETARIAN WRAP <sup>\$110</sup>

marinated zucchini, squash, peppers, mushrooms, hummus on flour tortilla

**v** = VEGETARIAN

**gf** = GLUTEN FREE

# Pasta

## BLACKENED CHICKEN PASTA \$125

grilled blackened chicken, parmesan butter, diced tomatoes, peas, pine nuts, shredded parmesan

## CHEESE RAVIOLI (V) \$120

ricotta, house marinara

## CHICKEN ALFREDO \$160

penne pasta, homemade cheese sauce, grilled chicken

## MAC & CHEESE (V) \$75

## MEAT LASAGNA \$160

## PENNE BLACK & BLEU \$120

penne, vodka sauce, blackened chicken, crumbled bleu cheese

## PENNE BOLOGNESE \$110

penne, meat sauce, peas, parmesan cheese, touch of cream

## PENNE MARINARA \$100

penne with house marinara sauce

## PENNE VODKA (V) \$100

spinach, sun-dried tomato, parmigiano

## PESTO PASTA (V) \$125

heirloom tomatoes, pine nuts, creamy pesto sauce

## SHORT RIB PASTA \$130

shredded short rib, marinara/demi sauce, basil, whipped burrata, parmesan

## SHRIMP FRADIIVOLO \$205

spicy marinara, onions, with penne pasta; 3 shrimp per person

## VEGETABLE PASTA (V) \$100

roasted portobellos, spinach, asparagus, sun dried tomatoes, red onion, extra virgin olive oil, garlic

# Entrées

## ASIAN GLAZED SALMON \$135

pan-seared salmon topped with asian bbq sauce and sesame seeds

## BAKED HONEY MUSTARD SALMON (GF) \$135

oven-baked salmon with a caramelized honey mustard mixture

## BBQ SHORT RIBS (GF) \$225

boneless short ribs tossed in demi glaze and bbq sauce

## CHICKEN CACCIATORE \$160

chicken breast cooked with tomato, bell peppers, onions and fresh herbs

## CHICKEN GIOVANNI \$160

chicken breasts sautéed in a white wine lemon sauce with rosemary topped with fresh spinach & mozzarella cheese

## CHICKEN MARSALA \$160

simmered in a light marsala wine sauce with mushrooms

## CHICKEN PARMIGIANA \$160

crispy tender chicken breast, melted mozzarella, house marinara

## CHICKEN PICCATA \$160

breaded chicken breast with lemon butter sauce and capers

## CHICKEN SCAMPI \$160

white wine, garlic

## LEMON BEURRE BLANC SALMON (GF) \$135

pan-seared salmon topped with lemon beurre blanc

## PAN ROASTED CHICKEN \$160

sautéed mushrooms, smoked mozzarella, crispy prosciutto, spinach, marsala sauce

## RED WINE BRAISED SHORT RIBS (GF) \$225

tender boneless short ribs slow-cooked in red wine reduction

## ROASTED PORTOBELLOS (V) (GF) \$145

sun dried tomatoes, spinach, extra virgin olive oil, garlic, smoked mozzarella, balsamic glaze

## SAUSAGE & PEPPERS (GF) \$165

sweet Italian sausage with sauteed bell peppers and marinara

## SHRIMP & GRITS (GF) \$250

seasoned shrimp, cheddar grits, onions, bell peppers, andouille sausage and cajun cream sauce

## SHRIMP SCAMPI

(3 SHRIMP PER PERSON) (GF) \$205

# THE Butchery

Locally Sourced & Sustainable Farms

10 PERSON MINIMUM

**NY STRIP (4 OZ) (GF) \$18 PER PERSON**

**RIBEYE (4 OZ) (GF) \$28<sup>50</sup> PER PERSON**

**SLICED BISTRO FILET (4 OZ) (GF) \$16 PER PERSON**

**SLICED TENDERLOIN (4 OZ) (GF) \$20 PER PERSON**

All beef cuts include choice of two sauces: demi glaze, horseradish aioli, whole grain mustard, *A1 My Way*, or red wine sauce

**PORK LOIN (4 OZ) (GF)**

\$10 PER PERSON

roasted pork loin with a port wine sauce and dried cranberries

# Sides

**BUTTERED FRENCH BEANS (V) (GF) \$75**

**COLD PASTA SALAD (V) \$75**

**GARLIC BREAD (V) \$44**

**GARLIC DILL ROASTED POTATOES (V) (GF) \$75**

**MASHED POTATOES (V) (GF) \$75**

**MIXED VEGETABLES (V) (GF) \$75**

**ROASTED FINGERLING POTATOES (V) (GF) \$75**

# Desserts

20 PIECE MINIMUM

**ASSORTED COOKIES \$1<sup>50</sup> PER PIECE**

**ASSORTED CAKE POPS \$3<sup>50</sup> PER PIECE**

**MINI CANNOLIS \$2<sup>25</sup> PER PIECE**

**ASSORTED CHEESECAKE TARTS \$3 PER PIECE**

**HEATH BAR BREAD PUDDING \$3 PER PIECE**

# Supplies

**DISPOSABLE DINNERWARE (PREMIUM) \$4<sup>75</sup> PER PERSON**

includes dinner plates, forks, knives, napkins

**DISPOSABLE DINNERWARE (STANDARD) \$2<sup>75</sup> PER PERSON**

includes dinner plates, forks, knives, napkins

**WIRE CHAFFING SETS \$18 EACH**

includes 1 frame, 2 sternos & disposable tongs/serving spoons

# Soft Drinks

PEPSI, DIET PEPSI, STARRY & WATER

\$2<sup>50</sup> PER PERSON

*Are You Interested In:*



**DELIVERY**



**FULL-SERVICE OPTIONS**

Contact our team for pricing!

410-929-4712

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