

# Lib's

CATERING

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



## Our Menu

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.

## 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.

# 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

## 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

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

jumbo lump crab meat, mozzarella cheese, soft pretzels

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

garlic hummus served with carrots, celery, cherry tomatoes, and toasted pita

## 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

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

deveiled eggs sprinkled with old bay

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

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

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

deveiled eggs topped with crispy bacon

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

brown sugar, house-cured

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

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



**gf** \$75

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

# Salads

## 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**  \$120  
ricotta, house marinara

**CHICKEN ALFREDO** \$160  
penne pasta, homemade cheese sauce, grilled chicken


**MAC & CHEESE**  \$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**  \$100  
spinach, sun-dried tomato, parmigiano

**PESTO PASTA**  \$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**  \$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**  \$135  
oven-baked salmon with a caramelized honey mustard mixture

**BBQ SHORT RIBS**  \$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**  \$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**  \$225  
tender boneless short ribs slow-cooked in red wine reduction

**ROASTED PORTOBELLOS**   \$145  
sun dried tomatoes, spinach, extra virgin olive oil, garlic, smoked mozzarella, balsamic glaze

**SAUSAGE & PEPPERS**  \$165  
sweet Italian sausage with sauteed bell peppers and marinara


**SHRIMP & GRITS**  \$250  
seasoned shrimp, cheddar grits, onions, bell peppers, andouille sausage and cajun cream sauce


**SHRIMP SCAMPI**  
(3 SHRIMP PER PERSON)  \$205

# THE Butchery

Locally Sourced & Sustainable Farms

10 PERSON MINIMUM


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

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

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

**SLICED TENDERLOIN (4 OZ)**  \$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)** 

\$10 PER PERSON

roasted pork loin with a port wine sauce and dried cranberries

# Sides

**BUTTERED FRENCH BEANS**   \$75

**COLD PASTA SALAD**  \$75

**GARLIC BREAD**  \$44

**GARLIC DILL ROASTED POTATOES**   \$75

**MASHED POTATOES**   \$75

**MIXED VEGETABLES**   \$75

**ROASTED FINGERLING POTATOES**   \$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 [catering@libscatering.com](mailto:catering@libscatering.com)