

Inspiration Menu

by Lib's Catering



CURATE YOUR PERFECT

Wedding Menu

ONE COURSE AT A TIME



What sets us apart?

- ✓ **Tailored Menus & Flexible Service** We customize every menu and offer both delivery and full-service options.
- ✓ **Transparent Pricing & Reliability** Clear pricing and dependable execution make Lib's Catering a cut above the rest.
- ✓ **Seamless Execution & Expertise** With decades of experience, we ensure every event runs smoothly.

Full-Service Catering:

\$100 - \$150 per guest

Our Full-Service Catering includes gourmet meals, custom menus, and a professional team dedicated to handling every detail — from setup to service to breakdown. We provide everything from dinnerware and linens to glassware and on-site kitchen coordination, creating a seamless, stress-free experience for you and a memorable one for your guests.



How It Works

BUILD YOUR WEDDING MENU IN 5 EASY STEPS:

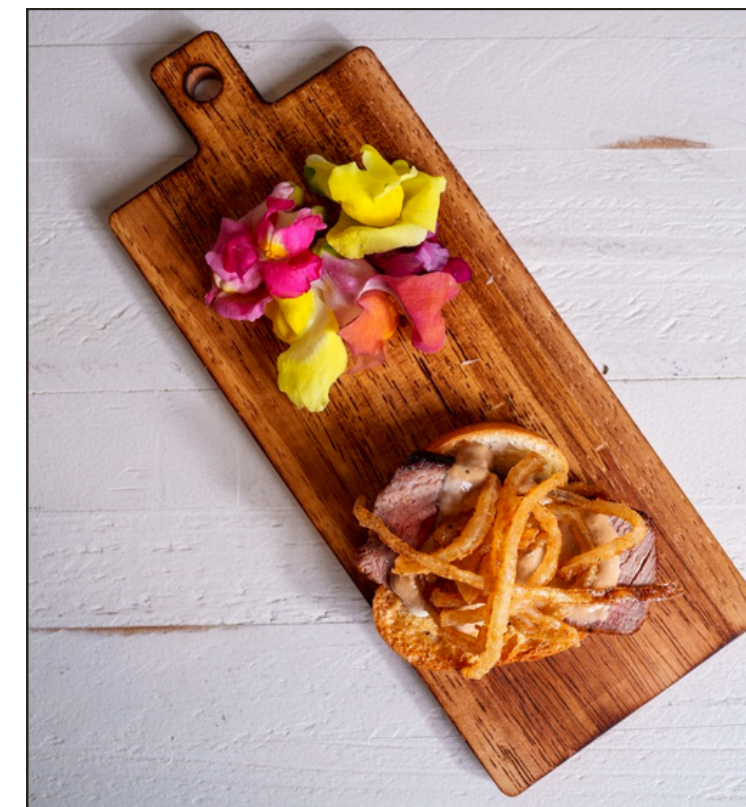
- 1 cocktail hour bites**
passed bites & displays to start the celebration
- 2 first course**
fresh salads and starters to complement your meal
- 3 entree selections**
chef-crafted options for plated, buffet or family-style service
- 4 sides & enhancements**
perfect pairings to complete your meal
- 5 sweet ending**
desserts and late night favorites to finish the night

MIX, MATCH &
CUSTOMIZE
WITH OUR TEAM!



Cocktail Hour

Set the tone for your celebration with curated bites & interactive displays.



Cocktail Hour

Choose 3-5 passed selections:



From the sea

corn & crab arancini
deviled eggs with crab
lobster mac & cheese
mini lobster rolls

mini crab cakes
shrimp & avocado tortillas
shrimp & grits
shrimp cocktail

smoked salmon crispelle
tuna nachos
tuna tartare spoon



From the grill

candied bacon skewers
italian-style meatballs
mini fried chicken sliders

philly cheesesteak egg rolls
sliced tenderloin crostini



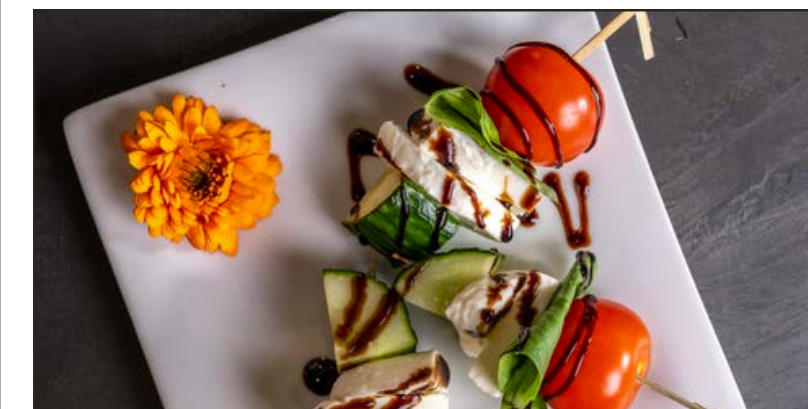
From the garden

asian fried brussels sprouts
bruschetta skewers
classic bruschetta
hummus & crudité
pretzel & beer cheese*

roasted olive tapenade
stuffed dates*
stuffed potatoes*
mini truffle fry boats

avocado quesadillas
tomato tartare cone
vegan spring rolls
red beet hummus cups

**some items in this section may also contain meat*



Cocktail Hour

enhance with an interactive display

build your own bruschetta station

charcuterie board

crab dip & soft pretzels

crudité display

french fry display

french onion dip & house chips

fruit & cheese display

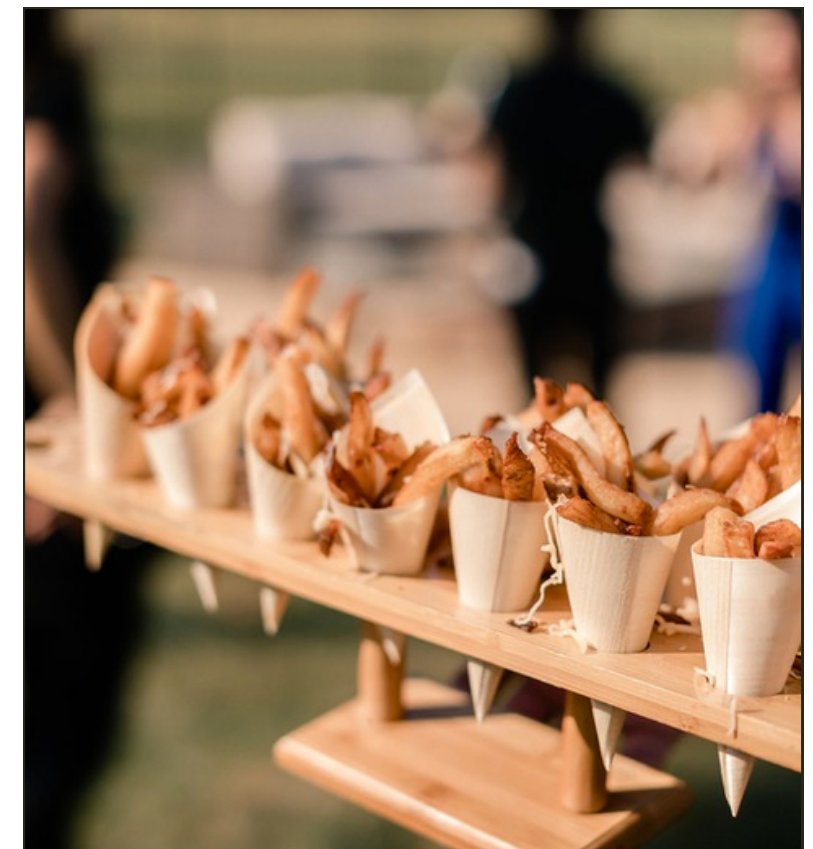
goat cheese crème brûlée

grazing station

local oyster display

spinach & artichoke dip

sriracha ranch dip & house chips



First Course

choose one starter (plated)



beef carpaccio



classic caesar
salad



crab remoulade
with moroccan
spiced shrimp



heirloom tomato
with fresh
mozzarella



house salad



roasted beets
with burrata



spinach salad



tomato feta
salad



tuna carpaccio

Entrée Menu Styles



PLATED

the most traditional reception style – guests will select their meals in advance so that our staff can seamlessly serve each table on event day



STATIONS & BUFFET

chef-manned or self-serve, stations are a fun, interactive setup that can feature various menu concepts on different displays.



FAMILY-STYLE

the perfect mix between buffet and plated – an assortment of food is served on large platters placed in the middle of the table for guests to enjoy

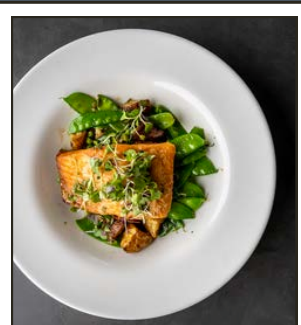
Entrée Selections

Choose 2-3 entrées (plated or buffet)



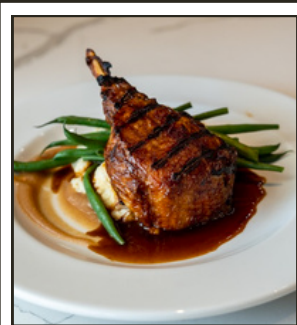
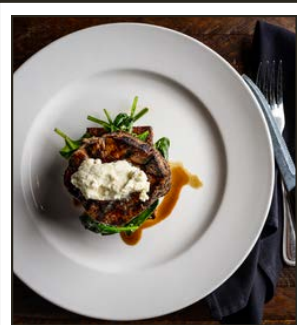
From the sea

asian glazed salmon
MD crab cake
lemon beurre blanc salmon
pistachio & pepita crusted salmon
seared rockfish
seared sea bass
shrimp & grits



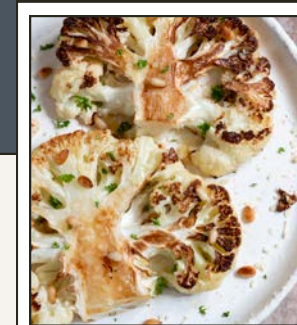
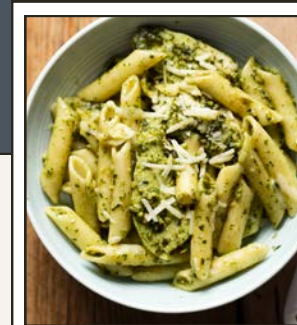
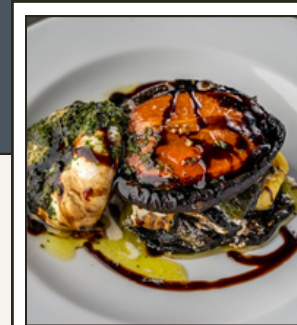
From the grill

bbq short ribs
blackened chicken pasta
chicken parmigiana
chicken piccata
filet mignon
grilled pork chop
lib's meatloaf
pan roasted chicken
pepper-crusted sirloin
red wine braised short ribs
sliced bistro filet
sliced hanger steak



From the garden

pesto pasta
roasted harissa cauliflower steak
roasted portobellos
vegetable pasta
wild rice stuffed acorn squash



Sides & Enhancements

Choose 2 sides (buffet only)



Potatoes

au gratin potatoes
garlic dill roasted potatoes
mashed potato bar

roasted fingerling potatoes
whipped potatoes
whipped sweet potatoes



Vegetables

asian fried brussels sprouts
asparagus
garlic roasted broccoli

glazed baby carrots
green beans
mixed vegetables



More

mac & cheese
penne marinara
penne alfredo

pesto pasta
spanish-style rice



Sweet Ending

The Perfect Finish to Your Celebration

INTERACTIVE STATIONS



Build Your Own
S'Mores Station



Ice Cream
Display



MINI DESSERT DISPLAY

assorted cookies
macarons
chocolate truffles
flourless chocolate cake
chocolate mousse cake
heath bar bread pudding
mini brownies
mini cannolis
tiramisu
assortment of mini desserts

Additional dessert options available upon request

Wedding Day Enhancements

Getting Ready Snacks



BRUNCH FAVORITES

assorted breakfast pastries & muffins
assorted danishes
bagel tray
blueberry muffins
cranberry orange muffins
farmer's scramble
breakfast potatoes
crispy bacon
french toast
plain pancakes
build your own yogurt parfait
seasonal fruit bowl



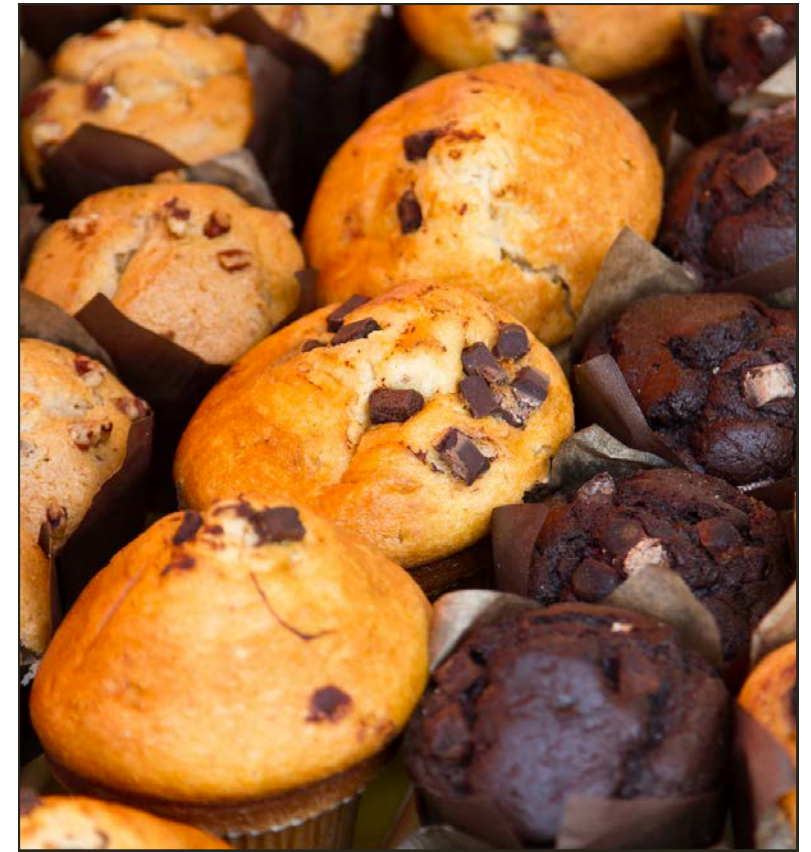
LIGHT BITES & SHAREABLES

cheese & charcuterie display
cheese & fruit display
mini mozzarella caprese
crab deviled eggs
old bay deviled eggs
hummus & vegetable display
spinach artichoke dip
shrimp cocktail
traditional bruschetta



SANDWICHES & WRAPS

chicken caesar wraps
chicken salad sliders
italian cold cut sandwiches
petite chicken sandwiches
petite grilled veggie sandwiches
petite tenderloin sandwiches
tuna salad sliders
vegetarian wraps



all items feed ~12 guests

Wedding Day Enhancements

Late Night Favorites

gourmet sandwich station (sliced ham, turkey, roast beef, mini rolls, mayo, mustard, pickles, assorted veggies, green goddess dressing, hummus, pita, assorted nuts, dried fruit, sliced cheeses)

assorted flatbread slices

french fry bar

hot dog station

bread bowl station

chicken tender display

chicken wing station

taco display



Children's Menu & Vendor Meals

Delicious options for our youngest guests

Children's meals are prepared and served separately from the main menu to ensure our youngest guests receive a kid-friendly meal selected just for them. Whether your event is buffet-style or plated, our team will serve children's meals directly to the table so they are taken care of with the same attention as the adults.

Convenient options for vendor meals

Vendor meals are available at a discounted rate and may be arranged in advance for your vendor team. Depending on your service style, vendors may enjoy the buffet following guest dinner service or receive an individually prepared meal from the kitchen prep area. We kindly ask that all vendor meal counts and dietary needs be confirmed prior to the event so our team can plan accordingly.



The Finishing Touches



BEVERAGE

Bar and soft drink packages are available at venues that permit catered alcohol. If not permitted, your venue can recommend beverage options to best suit your event vision



SUPPLIES

We offer china dinnerware, glassware, and polyester linens to elevate your tablescape and create a refined guest experience. These finishing touches bring a polished, cohesive look to your event while keeping the overall design feeling effortless.



SERVICE

Our service staff is available to assist with setup, meal service, clearing, and guest needs throughout your event. Our team helps ensure the day runs smoothly so you and your guests can stay present and enjoy the celebration.

Beverage Packages

Beer & Wine

includes choice of (4) beers and (4) Canyon Road wines

also includes coke, diet coke, sprite, ginger ale, water & ice

House Beer, Wine & Spirits

includes aviation gin, captain morgan rum (spiced & caribbean), jack daniel's whiskey, milagro tequila, old forester bourbon, tito's handmade vodka, plus choice of (4) beers and (4) proverb wines

also includes coke, diet coke, sprite, ginger ale, club soda, tonic water, orange juice, cranberry juice, pineapple juice, sour mix, simple syrup, grenadine, bitters, lemons, limes, oranges, cherries & ice

Premium Beer, Wine & Spirits

includes gray whale gin, captain morgan rum (spiced & caribbean), sagamore rye whiskey, herradura silver tequila, bulleit bourbon, belvedere vodka, plus choice of (4) beers and (4) proverb wines

also includes coke, diet coke, sprite, ginger ale, club soda, tonic water, orange juice, cranberry juice, pineapple juice, sour mix, simple syrup, grenadine, bitters, lemons, limes, oranges, cherries & ice

What Are My Options?



Beer

bud light, miller lite, michelob ultra, yuengling, stella artois, modelo, sierra nevada pale ale, heavy seas loose cannon



Wine

blanc de blancs, moscato, pinot grigio, sauvignon blanc, chardonnay, rosé, pinot noir, merlot, cabernet sauvignon

Make it your own!

We encourage you to customize our menus until they fit your vision!
Reach out to our catering team today to discuss more options.

 libscatering.com

 410-929-4712

 catering@libscatering.com

[START THE WEDDING QUESTIONNAIRE](#)

