

Whiskey Business

#SupportLocal #RyeNot #ShareOurSpirit



THE MENU

SLICED TENDERLOIN CROSTINIS

on top a parmesan crostini with horseradish aioli

SHRIMP & AVOCADO TORTILLAS

avocado spread & seasoned shrimp on a crispy tortilla chip

TRADITIONAL BRUSCHETTA

diced tomatoes, garlic, red onion, basil on top a parmesan crostini

CRAB DIP

served with soft pretzels

CHEESE & CHARCUTERIE DISPLAY

bleu cheese, domestic brie, sharp cheddar, pepperjack cheeses, sliced prosciutto, soprasetta and copa served with dried cranberries, parmesan crostini, candied cashews and whole grain mustard

GREEK FLATBREAD

garlic-feta spread, mozzarella cheese, feta cheese, grilled chicken, romaine, kalamata olives, pepperoncini, cucumber, tomato, creamy greek dressing

MEATBALL SLIDERS

with marinara sauce & parmesan cheese on a potato slider roll



The Price

\$45.00 / PERSON

Please Note:

all Lib's Catering menus have a 20-person minimum. menus do not include service staff, dinnerware, linens or chaffing sets -- these items can be added by contacting our team for a custom proposal!

I'll Need a Siesta

#FoodComa #YouHadMeAtTacos #OhQueso



THE MENU

BUFFALO CHICKEN MEATBALLS

house-made buffalo sauce

SRIRACHA RANCH DIP

with house chips

BLACKENED CHICKEN EMPANADAS

red pepper aioli, corn, bleu cheese

MEXICAN-STYLE RICE

tomato sauce, diced onions

TACO BAR

choice of two proteins with flour tortillas, lettuce, pico de gallo, corn salsa, black bean salsa, sour cream, guacamole, sriracha aioli [2 tacos per person]

PROTEIN OPTIONS: chicken, beef, pork, mixed vegetables

The Price

\$35.25 / PERSON

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Super Fan Sundays

#GoTeam #GameTimes #ForTheBoys
#SheShed #DaBeers



THE MENU

BUFFALO CHICKEN TENDERS

served with ranch and bleu cheese

BUILD YOUR OWN TACO BAR (PORK & CHICKEN)

choice of two proteins with flour tortillas, lettuce, pico de gallo, corn salsa, black bean salsa, sour cream, guacamole, sriracha aioli [2 tacos per person]

SLICED TENDERLOIN CROSTINIS

bleu cheese & horseradish aioli

PRETZELS AND BEER CHEESE

CANDIED BACON

house-cured, brown sugar

CRAB DIP

served with soft pretzels

The Price

\$32.50 / PERSON

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Bougie Brunch

#ButFirstBrunch #SundayVibes

#RestingBrunchFace



THE MENU

BUILD YOUR OWN PARFAIT

yogurt, strawberries, blueberries, granola

BREAKFAST TACO DISPLAY

bacon, sausage, mixed vegetables, scrambled eggs, flour tortillas, pico de gallo, sriracha aioli, hot sauce, guacamole, sour cream, corn salsa, black bean salsa, mixed cheese

FRENCH TOAST

maple syrup

TATER TOTS

SAUSAGE LINKS

CRISPY BACON

The Price

\$26.50 / PERSON

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Jingle & Mingle

#GnomePlaceLikeLibsGrill #ProsechHoHoHo
#ChristmasSpirits



THE MENU

SHRIMP COCKTAIL

served with cocktail sauce

DEVILED EGGS WITH CRAB

sprinkled with old bay

ITALIAN-STYLE MEATBALLS

topped with marinara sauce & parmesan cheese

GRILLED CHICKEN FLATBREAD SLICES

brie, mozzarella, dried cranberries, honey mustard vinaigrette

CANDIED BACON SKEWERS

house-cured

PRETZEL & BEER CHEESE SHOOTERS

soft pretzel with beer-infused cheese fondue

TRADITIONAL BRUSCHETTA

on top a parmesan crostini

CHEESE & CHARCUTERIE DISPLAY

assorted domestic cheeses, charcuterie & accoutrements

The Price

\$25.00 / PERSON



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Orna-Ment To Be

#IcyWhatYouDidThere #ClausAndEffect
#TreatYoElf



THE MENU

SHRIMP & AVOCADO TORTILLA

avocado mash & seasoned shrimp on a crispy tortilla

SLICED TENDERLOIN CROSTINI

topped with horseradish aioli

GRILLED CHICKEN FLATBREAD SLICES

brie, mozzarella, dried cranberries, honey mustard vinaigrette

SPANAKOPITA PIES

topped with raspberry sauce & mint

STUFFED MUSHROOMS

smoked mozzarella, spinach, sun dried tomatoes, balsamic glaze

BRIE & RASPBERRY FILO WRAPS

filled with raspberry purée

POPCORN STATION (4 FLAVORS)

old bay & ranch; caramel; truffle; french onion

CHEESE & CHARCUTERIE DISPLAY

assorted domestic cheeses, charcuteries & accoutrements

The Price

\$45.00 / PERSON



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Lunch Buffet



Silver Package

Sliced Turkey Sliders
Sliced Ham Sliders
Chicken Salad Sliders
Assorted Chips

\$20.75/PERSON

Gold Package

House Salad with Balsamic Vinaigrette
Petite Chicken Sandwich
Petite Grilled Veggie Sandwich
Chef's Pasta Salad

\$27.50/PERSON

Platinum Package

Caesar Salad
Pan Roasted Chicken
Short Rib Pasta
Mixed Vegetables
Whipped Potatoes

\$30.00/PERSON

we use your guest count and event timeline to determine your staffing needs.
a member of our team will be able to provide you with a custom, all-inclusive proposal

Dinner Buffet



Silver Package

Caesar Salad
Blackened Chicken Pasta
Short Rib Rigatoni
Mixed Vegetables

\$25.75/PERSON

Gold Package

Spinach Salad
Baked Honey Mustard Salmon
Pan Roasted Chicken
Whipped Potatoes
French Beans

\$32.25/PERSON

Platinum Package

Tomato Feta Salad
Sliced Bistro Filet
Lemon Garlic Chicken
Garlic Dill Roasted Potatoes
Mixed Vegetables

\$42.75/PERSON

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Hors d'Oeuvres Add-Ons



Silver Package

Candied Bacon Skewers
Deviled Eggs with Crab
Traditional Bruschetta
Cheese & Fruit Display
Popcorn Station

\$19.00/PERSON

Gold Package

Goat Cheese & Fig Crostinis
Italian-Style Meatballs
Stuffed Mushrooms
Pretzel & Beer Cheese Shooters
Crab Dip

\$27.50/PERSON

Platinum Package

Sliced Tenderloin Crostinis
Shrimp & Avocado Tortillas
Tuna Tartare Spoons
Bruschetta Skewers
Brie & Raspberry Filo Wraps

\$31.00/PERSON

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Celebration Package

#EatDrinkAndBeMarried

#CelebrateGoodTimes



The Menu

CHEESE AND FRUIT TRAY

chef's choice

SPINACH AND ARTICHOKE DIP

artichoke, cream cheese, parmesan, crostinis

STUFFED POTATOES

cheddar, bacon, sour cream

SLICED TENDERLOIN CROSTINI

horseradish aioli

MINI BRIE TART

filo tart, brie, seasonal fruit jam

CAESAR SALAD

romaine, parmesan, croutons

SALMON

asian glazed

PAN ROASTED CHICKEN

prosciutto, spinach, mozzarella, marsala sauce

GARLIC DILL ROASTED POTATOES

MIXED VEGETABLES

PRICING

menu packages begin at \$100 per person and are inclusive of food, china dinnerware, polyester linens, service staff and applicable taxes and fees.

bar packages begin at \$28 per person for a 4-hour event

MD Celebration

#OldBae #YouAreTheHon
#ThatsWhatMarylandDoes



The Menu

OLD BAY & RANCH POPCORN

SHRIMP COCKTAIL

served with cocktail sauce

PRETZEL & BEER CHEESE SHOOTERS

natty-boh beer cheese & soft pretzels

FRENCH FRY BAR

truffle oil, pico de gallo, assorted cheeses, old bay, malt vinegar,
beer cheese fondue

OYSTER STATION

local selection with cocktail and mignonette sauces

TOMATO FETA SALAD

romaine, cherry tomatoes, cucumbers, feta cheese, red onion,
oregano, EVOO

MD CRAB CAKE

jumbo lump, broiled

FILET OF BEEF

drizzled with demi glaze

GARLIC & DILL ROASTED POTATOES

MIXED VEGETABLES

seasonal, chef's choice

PRICING

menu packages begin at \$100 per person and are inclusive of food, china
dinnerware, polyester linens, service staff and applicable taxes and fees.

bar packages begin at \$28 per person for a 4-hour event

More Information



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!

ADD-ONS

For Delivery and Carry-Out orders, chaffing sets with disposable serving utensils may be added at \$13.00 each.

STAFFING NOTE

We use your guest count and desired service style to determine your staffing needs. A member of our team will be able to provide you with a custom, all-inclusive proposal!

CONTACT INFO

LIB'S CATERING TEAM
(410) 929-4712
catering@LibsCatering.com
www.LibsCatering.com

pricing is subject to change based on market fluctuations