



Lib's Catering brings our passion for food and hospitality to every event, delivering customized menus, seamless service, and memorable experiences with a touch of local flavor.

### **NEED DELIVERY OR FULL-SERVICE CATERING?**

Reach out to our catering team for custom delivery rates and staffing options. 🚚 🍽️

*A \$3 per person supply rental fee will be applied to all off-premise events requiring staffing or on-site service. This fee covers the equipment and supplies needed for proper reheating and holding, ensuring safe food temperatures for buffet service.*

### **MAKE IT YOUR OWN**

Menus are fully customizable, with additional options available upon request. Half trays are also available upon request.

## **APPETIZERS**

### **CHEESE & CHARCUTERIE TRAY - \$175**

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 TRAY - \$100**

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 - \$175**

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

### **HUMMUS & VEGGIE TRAY - \$75**

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

### **SPINACH & ARTICHOKE DIP - \$75**

served with parmesan crostinis - *Feeds 50*

### **BEER CHEESE & PRETZELS - \$75**

*Feeds 50*

### **CHICKEN TENDERS - \$62.50**

*25 pieces per tray*

*For served events only. any of the selections in the below column can be upgraded to passed hors d'oeuvres service for an additional \$20 per tray.*

### **MINI MOZZARELLA CAPRESE - \$80**

skewered tomato, basil and fresh mozzarella - *60 pieces per tray*

### **MINI CRAB CAKES - \$175**

served with remoulade - *50 pieces per tray*

### **MINI MEATBALLS - \$80**

with house marinara - *80 pieces per tray*

### **BACON DEVEILED EGGS - \$87.50**

deveiled eggs topped with crispy bacon - *50 pieces per tray*

### **OLD BAY DEVEILED EGGS - \$75**

deveiled eggs sprinkled with old bay - *50 pieces per tray*

### **CRAB DEVEILED EGGS - \$150**

deveiled eggs topped with jumbo lump crab meat and sprinkled with old bay - *50 pieces per tray*

### **CANDIED BACON - \$100**

house-cured, brown sugar - *50 pieces per tray*

### **TRADITIONAL BRUSCHETTA - \$75**

diced tomatoes, garlic, basil, olive oil, parmesan crostinis

### **SHRIMP COCKTAIL - \$125.00**

diced tomatoes, garlic, basil, olive oil, parmesan crostinis - *50 pieces per tray*

## **SALADS**

EACH TRAY FEEDS 50

### **HOUSE SALAD - \$125**

iceberg, romaine, cherry tomatoes, sliced cucumbers, red cabbage, shredded parmesan, balsamic vinaigrette

### **CAESAR SALAD - \$150**

romaine, parmesan cheese, croutons, caesar dressing

### **SPINACH SALAD - \$150**

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

### **TOMATO FETA SALAD - \$150**

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

# SANDWICHES & WRAPS

EACH TRAY CONTAINS 25 PIECES

\*GLUTEN FREE: ADD \$50 / TRAY

## CHICKEN CAESAR WRAPS - \$125

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

## ITALIAN COLD CUT SANDWICH - \$110

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

## CHICKEN SALAD SLIDERS - \$100

## TUNA SALAD SLIDERS - \$70

## PETITE GRILLED VEGGIE SANDWICH - \$125

herb roasted vegetables, garlic hummus, sourdough bread

## PETITE SLICED TENDERLOIN SANDWICH - \$175

sliced tenderloin, horseradish aioli, caramelized onion, ciabatta bread

## PETITE CHICKEN SANDWICH - \$125

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

## VEGETARIAN WRAP - \$110

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

# PASTA

EACH TRAY FEEDS 25

\*GLUTEN FREE: ADD \$25 / TRAY

## 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

## SHORT RIB PASTA - \$130

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

## SHRIMP FRADIAVOLO - \$205

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

## MAC & CHEESE - \$100

## 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

house-made sauce

## PENNE VODKA - \$100

spinach, sun-dried tomato, parmigiano

## PESTO PASTA - \$125

heirloom tomatoes, pine nuts, creamy pesto sauce

## VEGETABLE PASTA - \$100

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

## LOBSTER MAC & CHEESE - \$300

rich lobster cheese sauce, knuckle & claw meat, cheddar, parmesan, toasted breadcrumbs, truffle oil, chives

# SIDES

EACH TRAY FEEDS 25\*

## BUTTERED FRENCH BEANS - \$100

## COLD PASTA SALAD - \$75

## GARLIC BREAD - \$60 (40 PIECES)

## GARLIC DILL ROASTED POTATOES - \$75

## MIXED VEGETABLES - \$75

## ROASTED FINGERLING POTATOES - \$100

## MASHED POTATOES - \$75

## SLICED ITALIAN BREAD - \$44 (40 PIECES)

# THE MARKET TABLE

PRICED PER PERSON. 10 PERSON MINIMUM.

## NY STRIP (4OZ) - \$22 / PERSON

## RIBEYE (4OZ) - \$28.50 / PERSON

## SLICED BISTRO FILET (4OZ) - \$16 / PERSON

## SLICED TENDERLOIN (4OZ) - \$25 / PERSON

## PORK CHOPS - \$28 / PERSON

apple butter, demi-glace

## MD CRAB CAKE (5OZ) - \$25 / PERSON

# ENTRÉES

EACH TRAY FEEDS 25

## ASIAN GLAZED SALMON - \$225

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

## BAKED HONEY MUSTARD SALMON - \$225

oven-baked salmon with a caramelized honey mustard mixture

## BBQ SHORT RIBS - \$250

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

## SHRIMP SCAMPI - \$205

white wine, garlic; 3 shrimp per person

## CHICKEN SCAMPI - \$160

white wine, garlic

## LEMON BEURRE BLANC SALMON - \$225

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 - \$250

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 sautéed bell peppers and marinara

## SHRIMP & GRITS - \$250

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

## LG MEATLOAF - \$200

demi-glaze, tomato bacon jam

*Our menus are designed for buffet-style service, allowing guests to enjoy a variety of items rather than a full entrée portion of any one dish. Individual trays are not intended to serve as full entrée portions on their own.*

## DESSERTS

PRICED PER PIECE. 20 PIECE MINIMUM.

**ASSORTED COOKIES - \$2.00**

**ASSORTED CAKE POPS - \$3.50**

**MINI CANNOLIS - \$2.25**

**ASSORTED CHEESECAKE TARTS - \$3.00**

**HEATH BAR BREAD PUDDING - \$3.00**

**ASSORTED MINI DESSERTS - \$3.00**

## SOFT DRINKS

PRICED PER PERSON. 10 PERSON MINIMUM.

**ASSORTED CANS & BOTTLES - \$2.50**

Coke, Diet Coke, Sprite, Water

## SUPPLIES

### DISPOSABLE DINNERWARE

*includes dinner plates, forks, knives, napkins*

**-PREMIUM PACKAGE - \$4.00 / PERSON**

**-STANDARD PACKAGE- \$2.00 / PERSON**

**WIRE CHAFFING SETS- \$18 / EACH**

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

## CONTACT OUR TEAM



410-929-4712



CATERING@LIBSCATERING.COM

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## **BRUNCH**

EACH TRAY FEEDS 25

**ASSORTED PASTRIES & DANISHES - \$75**

**BLUEBERRY MUFFINS - \$75**

**CRANBERRY ORANGE MUFFINS - \$75**

**ASSORTED DANISHES - \$75**

**BAGEL TRAY - \$65**

*plain bagels, everything bagels, plain cream cheese, butter*

**FRENCH TOAST - \$100**

*with maple syrup*

**PANCAKES - \$75**

*with maple syrup*

**SEASONAL FRUIT - \$100**

**YOGURT PARFAIT - \$100**

*blueberries, strawberries, dried cranberries, yogurt, granola*

**CHEDDAR GRITS - \$75**

**BREAKFAST POTATOES - \$75**

*seasoned potatoes with bell peppers & onions*

**TATER TOTS - \$75**

**TATER TOT CASSEROLE - \$85**

*beer cheese, tater tots, bacon, green onions*

**FARMER'S SCRAMBLE - \$90**

*scrambled eggs, bacon, sausage, peppers, onions, potatoes, mixed cheese*

**SMOKED SALMON TRAY - \$200**

*smoked salmon, mini bagels, cream cheese, red onion, capers, tomatoes, fresh herbs & mixed greens*

**SAUSAGE LINKS - \$75 (50 PIECES)**

**CRISPY BACON - \$90 (75 PIECES)**

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

## **DESSERTS**

**ASSORTED COOKIES - \$2.00 / PIECE**

**ASSORTED CAKE POPS - \$3.50 / PIECE**

**MINI CANNOLIS - \$2.25 / PIECE**

**ASSORTED CHEESECAKE TARTS - \$3.00 / PIECE**

**HEATH BAR BREAD PUDDING - \$3.00 / PIECE**

## **SUPPLIES**

**DISPOSABLE DINNERWARE**

*includes dinner plates, forks, knives, napkins*

**-PREMIUM PACKAGE - \$4.00 / PERSON**

**-STANDARD PACKAGE- \$2.00 / PERSON**

**WIRE CHAFFING SETS- \$18 / EACH**

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

## **CONTACT US**

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