



CATERERS
Lib's
CATERING
THAT CARE

M E N U & E V E N T G U I D E

WWW.LIBSCATERING.COM



Who we are

In 2022, Lib's Grill and Liberatore's merged their catering efforts together to found Lib's Catering--a service that follows the Liberatore Family mission of being "Good People, Serving Good Food to other Good People". We are focused on unmatched hospitality in an effort to create lasting experiences.

The team focuses on chef-inspired cuisines, not limited to just Italian, but all types of inspirations to create the ultimate dining event. Our personalized, full-service catering is perfect for wedding receptions, rehearsal dinners, family reunions, and anything else worth celebrating!

When you book with Lib's Catering, you become part of the family, and we are here for you every step of the way! Let us handle the details so that you can focus on enjoying the moments you'll never want to forget.

LIBERATORE'S
RISTORANTE & CATERING

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Why Choose

Lib's

CATERING



Caterers that care

Customized hospitality with a menu as unique as you are.



Responsive & Trustworthy

It's like planning an event with your best friend - but even better. We will keep you on track every step of the way to make this process seamless.



People First

Our team consists of people that have been vetted, trained & certified with hospitality in mind. We don't use staffing agencies - we use our family to take care of yours.

How it works

01

Fill out our **WEDDING QUESTIONNAIRE** so that we can gather more info about your event

02

Get inspired by our sample menus by service style

03

Work with our catering team to create your custom menu

04

Book your tasting

05

Book your dream event

06

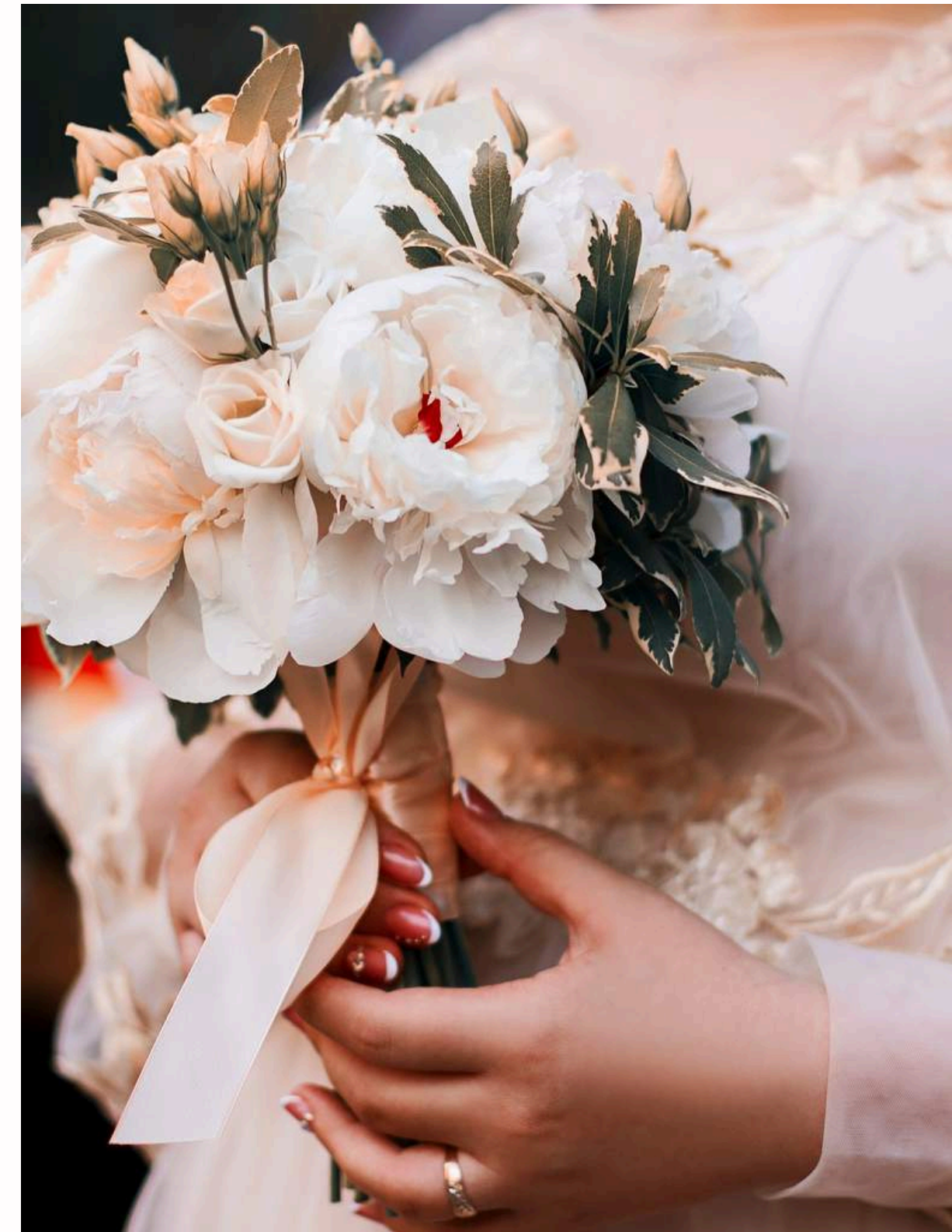
Venue walkthrough with our catering experts

07

Execution of the dream event

08

We don't stop here: You're now a part of our loyalty family



Service Styles



Plated Meal

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

Sample Buffet Package

HORS D'OEUVRES

CANDIED BACON SKEWERS

MINI TRUFFLE FRY BOATS

PRETZEL & BEER CHEESE SHOOTERS

DEVILED EGGS WITH CRAB

CHEESE & FRUIT DISPLAY

BUFFET SERVICE

CAESAR SALAD

romaine, parmesan cheese, croutons, creamy caesar dressing

LEMON GARLIC CHICKEN

lightly breaded chicken breast with lemon garlic sauce

BBQ SHORT RIBS

boneless short ribs tossed in demi glaze and barbecue sauce

WHIPPED POTATOES

FRENCH BEANS



MAKE IT YOUR OWN

Click **[HERE](#)** for our inspiration menu to explore ways to customize your event

Sample Plated Package

HORS D'OEUVRES

MINI BLACKENED CRAB CAKES

SHRIMP & AVOCADO TORTILLAS

GOAT CHEESE & FIG CROSTINIS

CHEESESTEAK EGG ROLLS

CHEESE & CHARCUTERIE DISPLAY

PLATED SERVICE

SPINACH SALAD

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

PAN ROASTED CHICKEN

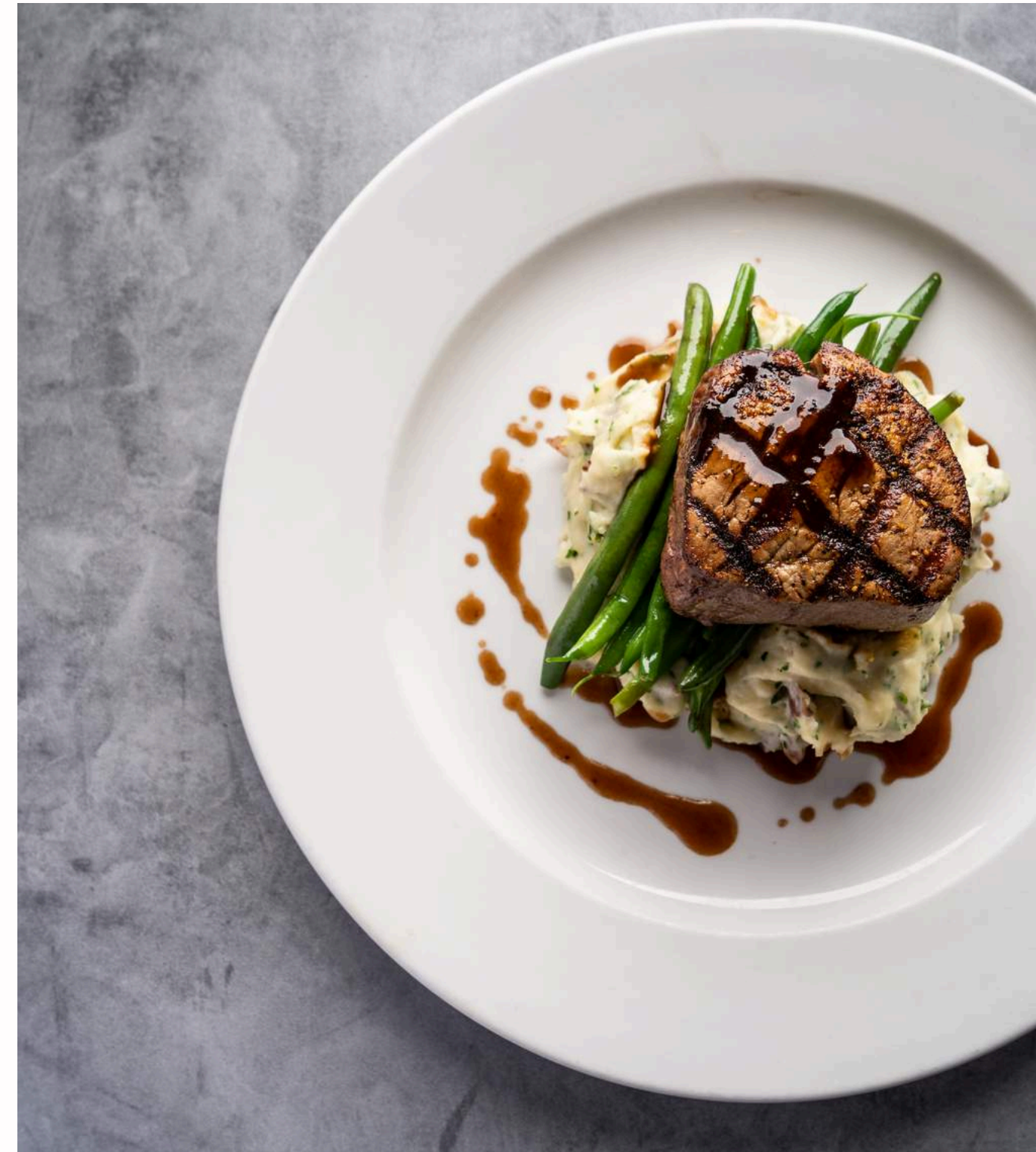
sautéed mushrooms, smoked mozzarella, crispy prosciutto, spinach, marsala sauce

ASIAN GLAZED SALMON

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

GARLIC DILL ROASTED POTATOES

MIXED VEGETABLES



MAKE IT YOUR OWN

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Sample Stations Package

HORS D'OEUVRES

BRIE & RASPBERRY FILO TARTS

BUFFALO CHICKEN MEATBALLS

TRADITIONAL BRUSCHETTA

LOCAL OYSTER DISPLAY

CRAB DIP & PRETZELS

STATIONED SERVICE

SALAD STATION

romaine, spinach, mesclun mix, cherry tomatoes, cucumbers, red onion, croutons, parmesan cheese, goat cheese, balsamic vinaigrette, caesar, ranch and bleu cheese

CARVING STATION

sliced tenderloin and roasted pork tenderloin

PASTA STATION

pasta selection with marinara, alfredo, and cheese sauces, diced asparagus, cherry tomatoes, spinach, bread crumbs, parmesan, mozzarella and asiago

MASHED POTATO BAR

traditional & sweet mashed potatoes, gravy, bacon, cheese, green onions, maple syrup, marshmallow fluff, candied cashews

MIXED VEGETABLES



MAKE IT YOUR OWN

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Sample Family-Style Package

HORS D'OEUVRES

ITALIAN-STYLE MEATBALLS

BRUSCHETTA SKEWERS

SHRIMP & GRITS SHOOTERS

SLICED TENDERLOIN CROSTINIS

SPINACH & ARTICHOKE DIP

FAMILY-STYLE SERVICE

TOMATO FETA SALAD

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

CHICKEN CAPRESE

panko-crusted chicken breast, fresh mozzarella, tomato, arugula, lemon oil

SLICED TENDERLOIN

with demi-glaze

ASPARAGUS

PESTO PASTA

heirloom tomatoes, pine nuts, creamy pesto sauce



MAKE IT YOUR OWN

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Bar Packages



Lib's Catering offers an assortment of beverage package options for your event. Choose from a full (beer, wine & spirits), partial (beer & wine) or non-alcoholic package, or work with our team to customize something unique!

If your venue allows you to provide your own alcohol, Lib's Catering can provide certified bartenders to serve all alcoholic beverages.

Additional setup & liability fees apply.

Beer & Wine Packages

also includes Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water & Ice

House Package: \$22/Person

includes (4) beers and (4) house wines

Premium Package: \$25/Person

includes (4) beers and (4) premium wines

Beer, Wine & Spirits Packages

also includes Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Sour Mix, Simple Syrup, Grenadine, Triple Sec, Vermouth, Bitters, Lemons, Limes, Oranges, Cherries, Olives & Ice

House Package: \$28/Person

includes (4) beers, (4) house wines and all house spirits (Vodka, Rum, Gin, Tequila, Whiskey)

Premium Package: \$32/Person

includes (4) beers, (4) premium* wines and all premium spirits (Vodka, Rum, Gin, Tequila, Whiskey)



How does pricing work?

Pricing varies based on your preferred service style and number of guests, so please reach out to our team to discuss a custom, all-inclusive proposal!

food packages beginning at
\$60 / person

inclusive of food package, non-alcoholic beverages, china, dinnerware, linens, service staff, all applicable taxes and fees

bar packages beginning at
\$25/ person



Book your tasting

Bring your vision to life in our private tasting room served by our culinary team. All tastings are complimentary if you choose Lib's Catering for your special event.

Tasting Room Location:

11 Gwynns Mill Ct, Suite S, Owings Mills, MD 21117

Lib's
CATERING

Loyalty Program

VIP Restaurant Status

You will have a created VIP tag at all of our Lib's Grill Locations. This will ensure you're a member of the family forever.

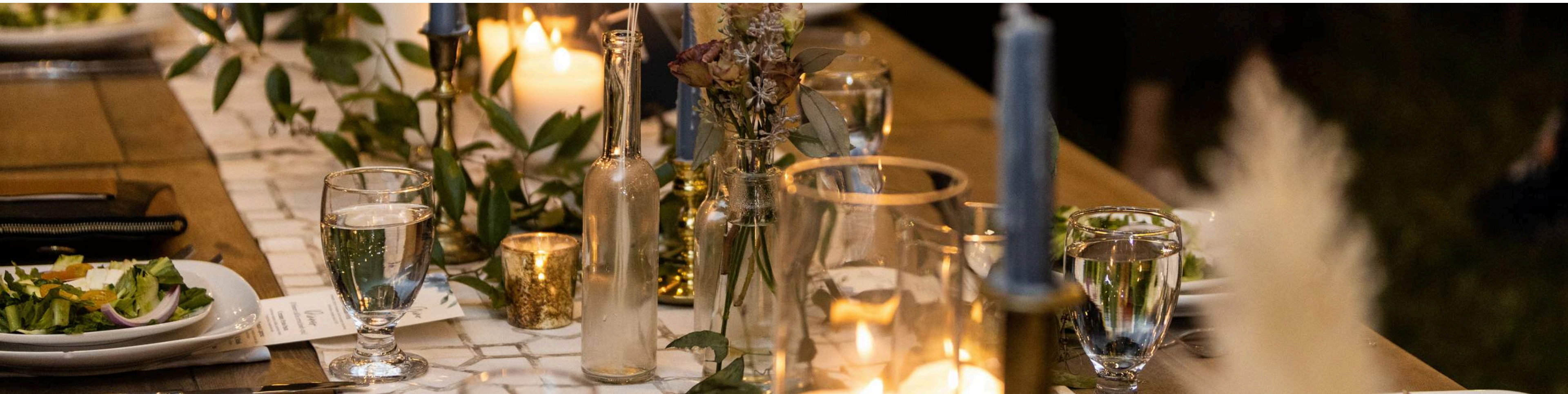
Catering Rewards Team

You are officially a part of our family. You will have access to VIP tastings in the restaurants along with discounted opportunities to join us on special occasions.

Discounts on future events

You will receive discount codes that allow you exclusive first rights to all of our upcoming events.





Ready to get started?

CLICK HERE to complete our online consultation questionnaire!

Within 48 hours, we will have a custom, all-inclusive proposal emailed to you!



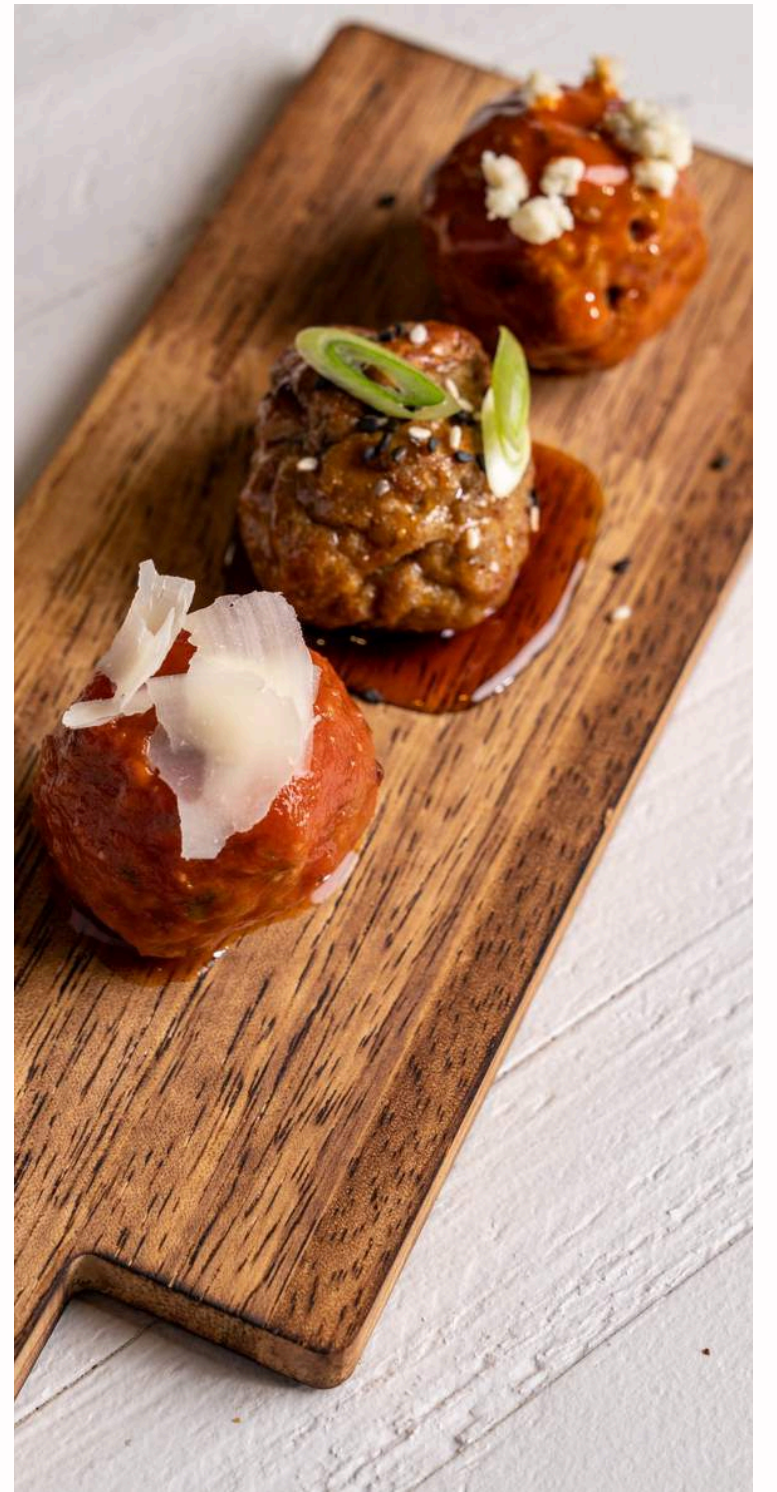
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www.LibsCatering.com





*We look forward to making
your vision come to life!*