

HOLIDAY *Private Dining*

AT LIB'S GRILL



Cocktails
AND
Candy Canes
PRESENTED BY LIB'S GRILL



ABOUT

Lib's Grill

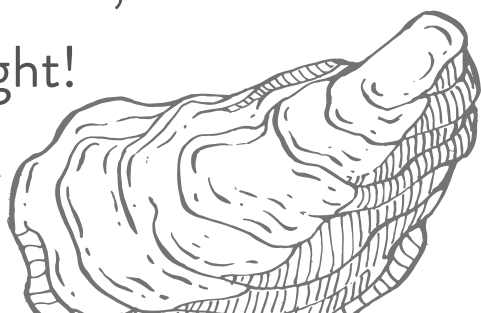
EVENTS

Lib's Grill is the perfect location for all your holiday parties, whether they are corporate gatherings, family celebrations, or festive social events.

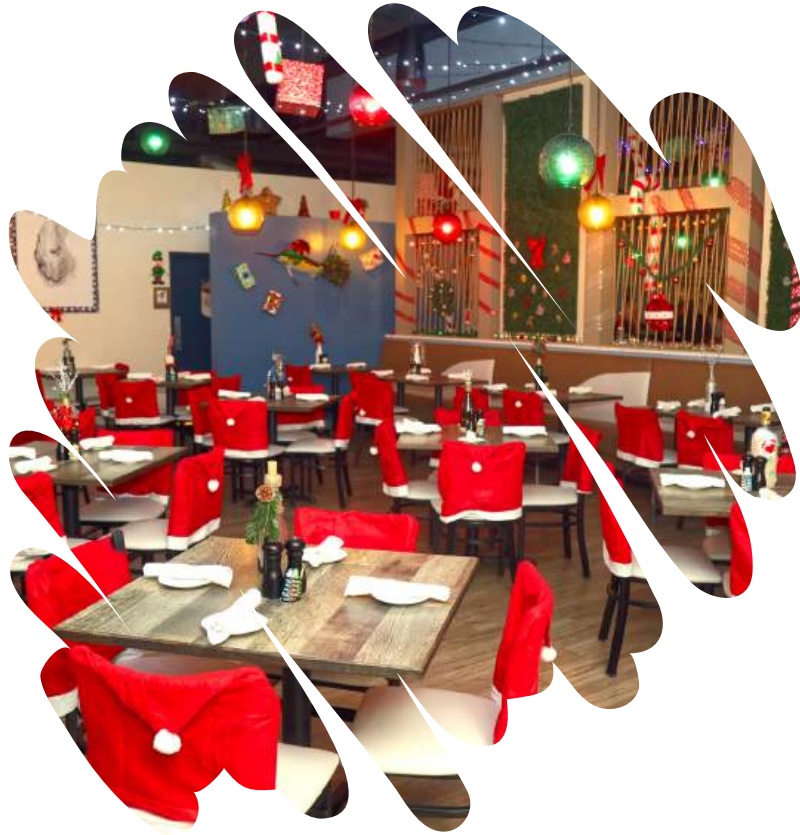
Our team is dedicated to making every detail of your holiday party magical and enjoyable, with a delicious menu tailored to capture your vision and budget. Savor the season with our 3-course prix-fixe options, or collaborate with our Catering Managers to customize a festive menu.

Every holiday party at Lib's Grill will experience the enchanting transformation of our "Cocktails & Candy Canes" pop-up, where the restaurant is turned into a winter wonderland, complete with seasonal decor and special holiday-themed cocktails.

From the moment you book your holiday event until the final plate is cleared, Lib's Grill will cater to your every need, ensuring your celebration is merry and bright!



Our Locations



Bel Air

1204 Agora Dr
Bel Air, MD 21014



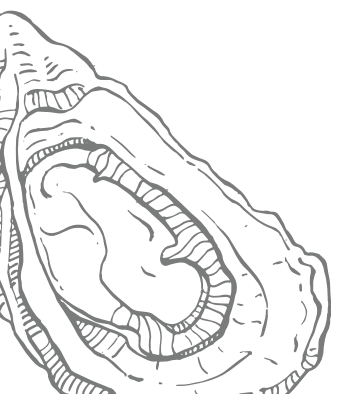
Maple Lawn

8191 Maple Lawn Blvd
Fulton, MD 20759



Perry Hall

5009 Honeygo Center Drive,
Suite 101
Perry Hall, Maryland 21128





Bel Air

Our banquette seating can host groups of up to 25 guests. Need more room? Contact our team to learn about our off-site partnerships and restaurant buyout options.



Maple Lawn

We offer a variety of choices for where to host your next event! From our private dining room and semi-private oyster bar, to our outdoor patio area—we have the perfect space for your next celebration!



Perry Hall

Our semi-private space is perfect for intimate gatherings of 25 or less! Need more room to party? Ask our team about reserving the main dining room or bar for your event!

Holiday Bar Packages

Beer & Wine Packages

House Package: \$22/Person

includes all bottled beers and all house wines

Premium Package: \$28/Person

includes all draft & bottled beers and all premium* wines

includes soft drinks

Beer, Wine & Spirits Packages

House Package: \$28/Person

includes all bottled beers, all house wines & all house spirits (Vodka, Rum, Gin, Tequila, Whiskey)

Premium Package: \$35/Person

includes all draft & bottled beers, all premium* wines, and all premium spirits (Titos, Hendricks, Milagro, Bacardi, Bulleit, Dewars)

includes soft drinks



Beer & Wine List



BEER

HOUSE PACKAGE: Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Blue Moon, Corona Extra, Stella Artois, Heineken

PREMIUM PACKAGE: House Beer + Seasonal Draft Selection

WINE

HOUSE PACKAGE: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

PREMIUM PACKAGE: House Wine + Prosecco, Sparkling Rosé, Sauvignon Blanc, Moscato, Riesling, Shiraz, Zinfandel





Buffet Packages

Our Buffet menu offers a variety of trays that generally feed between 20-25 guests each. We typically recommend choosing one salad, two entrées, and two sides, but ultimately you can choose as many options as you'd like for your buffet! We also offer Appetizer & Dessert options, which can be served buffet-style or family-style across the tables.

Buffet menus are available only for private parties if space allows.



Welcome to Lib's Grill, where we showcase culinary excellence with a touch of local flair. Join us as we deliver a delightful fusion of flavors and elevate your dining experience!

OUR MENU

Our menu showcases an array of tray servings, with each tray designed to generously feed 20-25 guests, unless otherwise noted. Feel free to order as many trays as needed to cater to the size of your event. Items with an asterisk (*) require 7 days' notice

RESPONSE TIME

We understand the importance of your time, and that's why we pledge to respond to your catering request within a prompt 24 business hours.

BUFFET OPTIONS

Indulge in our versatile menu, perfect for all of your in-house buffet needs. Elevate your private event with our delightful buffet setups, tailored to your vision. Let's start planning your memorable 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

At Lib's Grill, 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* - \$175

swiss, sharp cheddar & pepperjack cheeses with sliced prosciutto, soprasetta and copa, served with dried cranberries, parmesan crostinis and whole grain mustard

CHEESE & FRUIT TRAY* - \$100

cantaloupe, honeydew, pineapple, strawberries, grapes, bleu cheese, swiss, sharp cheddar & pepperjack cheeses with sliced prosciutto, soprasetta and copa, served with dried cranberries, parmesan crostinis and whole grain mustard

HUMMUS & VEGETABLE TRAY* - \$75

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

CRAB DIP - \$175

crostinis, jumbo lump crab, old bay, cheese blend

DEVILED EGGS WITH CRAB - \$50

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

OLD BAY DEVILED EGGS - \$37.50

deviled eggs sprinkled with old bay

YOGURT PARFAIT - \$100

blueberries, strawberries, dried cranberries, yogurt, granola

SANDWICHES

sandwiches are priced per piece, intended to feed one person

GRILLED SALMON BLT - \$15 PER PIECE

seedless bun, basil aioli

CRAB CAKE - \$22 PER PIECE

lyon's bakery bun, tartar sauce, lettuce, tomato

LEMON & HERB GRILLED CHICKEN - \$14 PER PIECE

lemon herb mayo, spinach, red onion, roasted red pepper, multi-grain bread

TRUFFLE PARMESAN FRIES - \$120

truffle oil, garlic, parmesan cheese, french fries

ASIAN FRIED BRUSSELS SPROUTS - \$85

crispy pork belly, honey, sriracha, soy, garlic, ginger

TATER TOT CASSEROLE - \$85

crispy tots, housemade beer cheese, bacon, scallions

FRESH FRUIT - \$100

assortment of fresh, sliced fruit

MONKEY BREAD - \$12 PER ORDER

shareable baked pinch-me cake, cinnamon, caramel; each order feeds 4-6 guests

LGO OYSTERS - \$1.50 PER PIECE

served with cocktail sauce, mignonette and sliced lemons

SALADS

CAESAR - \$80

romaine lettuce, crispy parmesan cheese, croutons, creamy caesar dressing

SPINACH SALAD - \$100

craisins, dried apple crisps, bleu cheese, toasted almonds, champagne vinaigrette

TORTILLA SALAD - \$125

romaine, crispy tortillas, avocado, corn salsa, black bean salsa, queso fresco, cilantro lime vinaigrette

GREEK SALAD - \$100

romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes, cucumbers creamy greek dressing

ADD GRILLED CHICKEN - \$160

ADD GRILLED SHRIMP - \$250

ADD SEARED SALMON - \$275

BRUNCH & LUNCH

FRENCH TOAST - \$100

served with maple syrup

PANCAKES - \$75

served with maple syrup

CHEDDAR GRITS - \$75

BREAKFAST POTATOES* - \$75

seasoned potatoes with bell peppers and onions

TATER TOTS - \$75

FARMER'S SCRAMBLE - \$90

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

CRISPY BACON - \$90

SAUSAGE LINKS - \$75

SHORT RIB PASTA* - \$130

housemade pasta, marinara/demi sauce, shredded short rib, whipped burrata, basil

PAN ROASTED CHICKEN* - \$160

crispy prosciutto, mozzarella, spinach

SHRIMP & GRITS - \$250

andouille pork sausage, peppers, onions, cajun cream sauce, scallions

ASIAN GLAZED SALMON - \$135

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

BLACKENED CHICKEN PASTA* - \$125

housemade noodles, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce

DESSERTS

desserts have a 20-piece minimum

ASSORTED COOKIES - \$1.50 PIECE

HEATH BAR BREAD PUDDING SLICES - \$1.50 PIECE

ASSORTED MINI DESSERTS* - \$3.00/PIECE

**CONTACT
OUR TEAM!**

LIB'S GRILL CATERING

410-929-4712

Catering@LibsGrill.com

Brunch Buffet



buffets are only available for private events if space allows



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swiss, sharp cheddar & pepperjack cheeses with sliced prosciutto, soprasetta and copa, served with dried cranberries, parmesan crostinis and whole grain mustard

CHEESE & FRUIT TRAY* – \$100

cantaloupe, honeydew, pineapple, strawberries, grapes, bleu cheese, swiss, sharp cheddar & pepperjack cheeses with sliced prosciutto, soprasetta and copa, served with dried cranberries, parmesan crostinis and whole grain mustard

HUMMUS & VEGETABLE TRAY* – \$75

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

DEVILED EGGS WITH CRAB – \$50

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

OLD BAY DEVILED EGGS – \$37.50

deviled eggs sprinkled with old bay

TRUFFLE PARMESAN FRIES – \$120

truffle oil, garlic, parmesan cheese, french fries

ASIAN FRIED BRUSSELS SPROUTS – \$85

crispy pork belly, honey, sriracha, soy, garlic, ginger

TUNA NACHOS – \$200

seared blackened tuna, crispy wonton, seaweed salad, hawaiian bbq sauce, sriracha aioli, sesame seeds

CRAB DIP – \$175

crostinis, jumbo lump crab, old bay, cheese blend

SHRIMP COCKTAIL

50 pieces per tray, served with cocktail sauce

LGO OYSTERS – \$1.50 PER PIECE

served with cocktail sauce, mignonette and sliced lemons

SANDWICHES

sandwiches are priced per piece, intended to feed one person

GRILLED SALMON BLT – \$15 PER PIECE

seedless bun, basil aioli

CRAB CAKE – \$22 PER PIECE

lyon's bakery bun, tartar sauce, lettuce, tomato

LEMON & HERB CHICKEN – \$14 PER PIECE

lemon herb mayo, spinach, red onion, roasted red pepper, multi-grain bread

FLATBREADS

flatbreads are priced for 8 bite-sized slices per order

CAJUN CHICKEN – \$14 PER ORDER

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, scallions; cut into 8 bite-sized slices per order

GLUTEN-FREE GREEK FLATBREAD – \$17 PER ORDER

grilled chicken, greek salad, feta cheese spread, cauliflower crust; cut into 8 bite-sized slices per order

SEAFOOD – \$24 PER ORDER

crab dip spread, lump crab, mozzarella, old bay, shrimp, scallions; cut into 8 bite-sized slices per order

SALADS

CAESAR – \$80

romaine lettuce, crispy parmesan cheese, croutons, creamy caesar dressing

TORTILLA SALAD – \$125

romaine, crispy tortillas, avocado, corn salsa, black bean salsa, queso fresco, cilantro lime vinaigrette

SPINACH SALAD – \$100

craisins, dried apple crisps, bleu cheese, toasted almonds, champagne vinaigrette

GREEK SALAD – \$100

romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes, cucumbers creamy greek dressing

ADD GRILLED CHICKEN – \$160

ADD GRILLED SHRIMP – \$250

ADD SEARED SALMON – \$275

ENTRÉES

RIGATONI & SMOKY BEEF A LA VODKA – \$130

vodka sauce, braised beef smoked paprika, parmesan, basil

PAN ROASTED CHICKEN – \$160

crispy prosciutto, smoked mozzarella, spinach

SHRIMP & GRITS – \$250

andouille pork sausage, peppers, onions, cajun cream sauce, scallions

ASIAN GLAZED SALMON – \$135

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

BLACKENED CHICKEN PASTA – \$125

housemade noodles, peas, tomatoes, pine nuts, blackened chicken, cajun cream sauce

SHORT RIB PASTA – \$130

housemade pasta, marinara/demi sauce, shredded short rib, whipped burrata, basil

ROASTED PORTOBELLOS – \$145

sun dried tomatoes, spinach, extra virgin olive oil, garlic, mozzarella, balsamic glaze

SOY GLAZED PORTOBELLOS – \$145

honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers

THE BUTCHERY

10-person minimum per item

SLICED SIRLOIN (40Z) – \$16 PER PERSON

served with red wine demi glaze

SLICED TENDERLOIN (40Z) – \$20 PER PERSON

served with garlic compound butter

SIDES

WHIPPED POTATOES – \$75

ROASTED POTATOES – \$75

ASPARAGUS – \$75

GREEN BEANS – \$75

CONTACT OUR TEAM!

LIB'S GRILL CATERING

Maple Lawn:
410-236-8205

Perry Hall & Bel Air
410-929-4712

CATERING@LIBSGRILL.COM

LIB'S GRILL
— we care —

DESSERTS

desserts have a 20-piece minimum

ASSORTED COOKIES* – \$1.50 PIECE

HEATH BAR BREAD PUDDING SLICES – \$1.50 PIECE

ASSORTED MINI DESSERTS* – \$3.00/PIECE

Lunch & Dinner
Buffet



buffets are only available for private events if space allows



Prix-Fixe Options

As the host, you would choose either the Silver, Gold, or Platinum package (we can also customize!) in advance, and then each of your guests would choose one appetizer, entrée, and dessert from that menu on the day of the event. With every Prix-Fixe menu, we also offer the complimentary option to have our team craft a custom menu design featuring a personalized message, logo, or image to create a truly memorable event!

PRIX-FIXE:

Brunch

AVAILABLE ON SATURDAYS & SUNDAYS FOR
EVENTS BEGINNING BETWEEN 10AM - 2PM



Prix-Fixe Brunch



First Course

CAESAR SALAD

parmesan, croutons, creamy caesar

DEVEILED EGGS

topped with crab meat & old bay

LGO OYSTERS

6 oysters with mignonette sauce,
cocktail sauce & sliced lemon

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy,
garlic, ginger

Second Course

DOUBLE XL BREAKFAST

sausage, bacon, eggs, cheddar grits,
tater tots, toast

TUCSON AVOCADO TOAST

toasted sourdough bread, guacamole, shaved
radishes, queso fresco, pico de gallo, tomatillo
sauce, sunny egg

LEMON & HERB CHICKEN SANDWICH

lemon herb mayo, spinach, red onion, roasted
red pepper, multi-grain bread

CROQUE MADAME

sourdough french toast sandwich, ham,
cheese, sunny side up egg, tater tots

Third Course

BREAD PUDDING

heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE

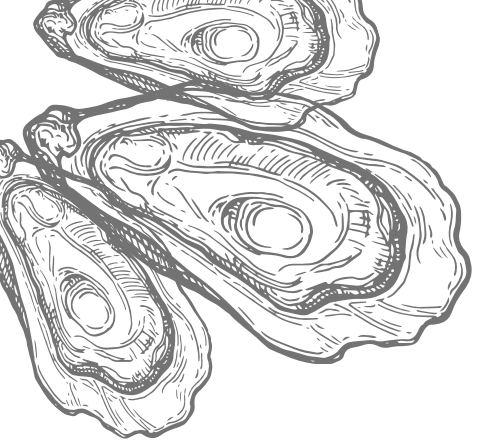
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SILVER PACKAGE

with dessert:
\$38 per person

without dessert:
\$29 per person





Prix-Fixe Brunch

First Course

WEDGE SALAD

iceberg, bleu cheese, bacon, tomatoes, pickled onion, radish

LOADED TAMALES GRIT TOTS

cheddar & chorizo crispy grits, pico de gallo, guacamole, chipotle crema

BIG OL' CINNAMON ROLL

chocolate maple sauce, toasted coconut, whipped cream, chocolate chips

OYSTER STEW

creamy oyster base soup

Second Course

CINNAMON TOAST CRUNCH PANCAKES

cereal milk icing, cinnamon toast crunch, syrup

ITALIAN HANGOVER SANDWICH

croissant bun, sun-dried tomato pesto, mozzarella, crispy prosciutto, sunny egg, balsamic greens

MEXICAN CHORIZO TACOS

soft flour tortillas, scrambled eggs, spanish chorizo, avocado, pico de gallo, shredded cheddar cheese, crispy tortilla strips

BRAVEHEART BURGER

lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, cheese, fries

Third Course

BREAD PUDDING

heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE

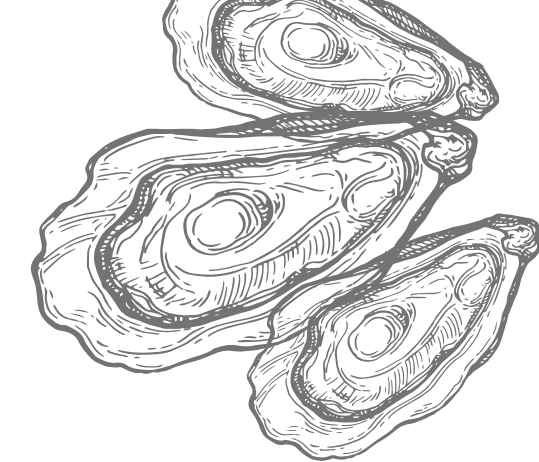
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GOLD PACKAGE

with dessert:
\$40 per person

without dessert:
\$31 per person

Prix-Fixe Brunch



First Course

PARFAIT CROSTATA
warm berry compote, chilled vanilla yogurt, fresh berries, caramel, toasted granola, grilled flatbread

MONKEY BREAD
shareable baked pinch-me cake, cinnamon, caramel

MD CRAB SOUP
spicy, MD-style

SPINACH SALAD
craisins, dried apple crisps, bleu cheese, toasted almonds, champagne vinaigrette

Second Course

CRAB & ASPARAGUS OMELET
egg-white omelet with gruyere cheese and balsamic greens

FRIED CHICKEN & WAFFLES
sunny-side up eggs & hot sauce

SALMON BLT
lyon's seeded bakery bread, basil aioli

BEEFY BOY HASH
breakfast potatoes, braised beef, eggs your way, pepperoncini hollandaise

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$45 per person

without dessert:
\$36 per person



PRIX-FIXE:

Lunch

NOT AVAILABLE DURING BRUNCH
(SATURDAYS & SUNDAYS BETWEEN 10AM - 4PM)

Prix-Fixe Lunch



First Course

HUMMUS WITH FRIED CHICK PEA SALAD
cucumber, olive, cherry tomato,
red onion, aleppo pepper, EVOO,
fresh dill, pita bread

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, sriracha,
soy, garlic, ginger

CAESAR SALAD
romaine, crispy parmesan,
croutons, creamy caesar

DEVEILED EGGS
topped with crab meat & old bay



Second Course

WEDGE SALAD WITH DEVEILED EGGS
iceberg lettuce, bleu cheese crumbles, bacon
crumbles, radish, tomato, pickled onion,
bleu cheese dressing, deviled eggs

LEMON & HERB CHICKEN SANDWICH
lemon herb mayo, spinach, red onion, roasted
red pepper, multi-grain bread

BRAVEHEART BURGER
lyon's bakery bun, hand-crafted beef,
lettuce, tomato, onion, cheese, fries

BBQ BACON FRIED CHICKEN SANDWICH
seedless bun, cheddar cheese, sweet BBQ, fries

Third Course

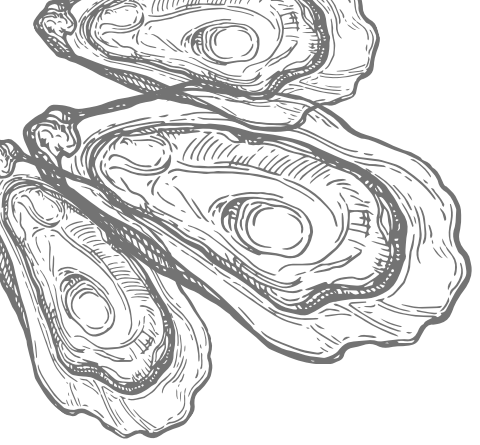
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$36 per person

without dessert:
\$27 per person



Prix-Fixe Lunch

First Course

GOAT CHEESE CRÉME BRÛLÉE
goat cheese whipped fennel pollen &
lavender, sugar brûlée crust, cranberry
walnut relish, crostinis

MD CRAB SOUP
spicy, MD-style

BUFFALO CHICKEN TENDERS
blue cheese

WEDGE SALAD
iceberg lettuce, bleu cheese crumbles,
bacon crumbles, radish, tomato,
pickled onion, bleu cheese dressing

Second Course

SALMON BLT
lyon's bakery seeded bun, basil aioli

FRENCH DIP GRILLED CHEESE
toasted sourdough bread, braised beef,
gruyère cheese, caramelized onions,
horseradish aioli, au jus sauce

TORTILLA SALAD WITH CHICKEN
romaine, crispy tortillas, avocado,
corn salsa, black bean salsa, queso fresco,
cilantro lime vinaigrette

CAJUN CHICKEN FLATBREAD
red onion, cheddar, mozzarella, black garlic
ranch, bbq sauce, onions, scallions

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

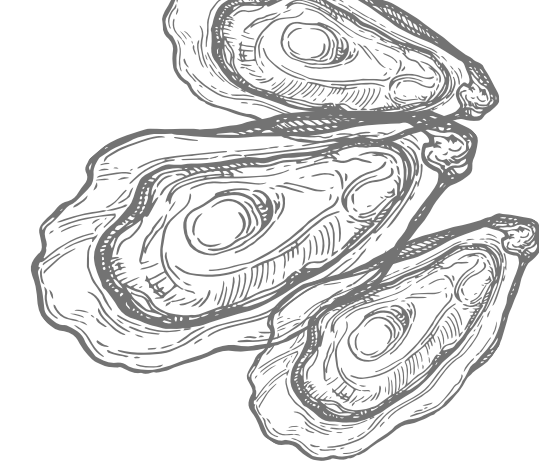
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$40 per person

without dessert:
\$31 per person

Prix-Fixe Lunch



First Course

SPINACH SALAD
craisins, diced apple crisps, bleu
cheese, toasted almonds,
champagne vinaigrette

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

STEAMED CLAMS
garlic, white wine, butter

BLACKENED CHICKEN EMPANADAS
red pepper aioli, bleu cheese

Second Course

SHRIMP & GRITS
andouille sausage, onions, bell peppers,
cajun cream sauce

CRAB CAKE SANDWICH
lyon's bakery bun, tartar, lettuce, tomato

GRILLED CHICKEN RICE BOWL
lemon & herb marinated grilled chicken,
jasmine rice, pickled veggies, hummus,
fried chickpeas, cherry tomatoes,
cucumber, feta, radishes

PISTACHIO CARBONARA
homemade fettuccine, crispy prosciutto,
cured egg yolk, pistachio butter

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$50 per person

without dessert:
\$41 per person

PRIX-FIXE:

Dinner



NOT AVAILABLE DURING BRUNCH
(SATURDAYS & SUNDAYS BETWEEN 10AM - 4PM)

Prix-Fixe Dinner



First Course

ASIAN FRIED BRUSSELS SPROUTS
crispy pork, honey, soy, sriracha, garlic,
ginger

BUFFALO CHICKEN TENDERS
with bleu cheese

CAESAR SALAD
romaine, crispy parmesan,
croutons, creamy caesar

HUMMUS WITH FRIED CHICK PEA SALAD
cucumber, olive, cherry tomato, red onion,
aleppo pepper, evoo, fresh dill, pita bread



Second Course

GRILLED CHICKEN RICE BOWL
lemon & herb marinated grilled chicken,
jasmine rice, pickled veggies, hummus,
fried chickpeas, cherry tomatoes,
cucumber, feta, radishes

PISTACHIO CARBONARA
homemade fettuccine, crispy prosciutto,
cured egg yolk, pistachio butter

SOY GLAZED PORTOBELLOS
honey soy glazed grilled portobellos,
kimchi rice, sautéed green beans,
asparagus, pickled cucumbers

SEAFOOD FLATBREAD
crab dip spread, lump crab, mozzarella,
old bay, shrimp, scallions

Third Course

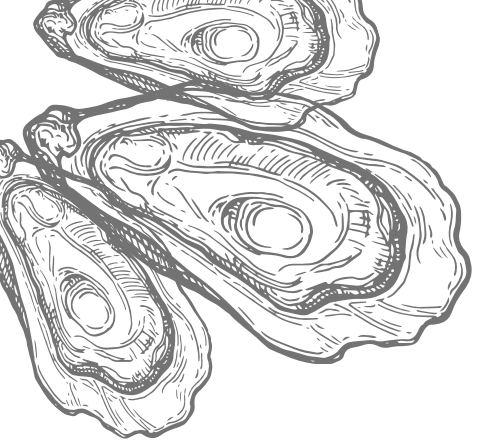
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$48 per person

without dessert:
\$39 per person



Prix-Fixe Dinner

First Course

MD CRAB SOUP
spicy, MD-style

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

BLACKENED CHICKEN EMPANADAS
red pepper aioli, bleu cheese

WEDGE SALAD
iceberg, bleu cheese, bacon, tomato,
pickled onions & radish

Second Course

SCALLOP PASTA
homemade fettuccine, pan seared scallops,
roasted corn, bacon, red pepper cream sauce

LIB'S SCHNITZEL
pounded & cornflake breaded chicken breast,
spicy honey mustard, arugula, evoo,
grated manchego cheese

PISTACHIO & PEPITA CRUSTED SALMON
whipped potatoes, garlic spinach, coconut
ginger butternut squash purée

KOREAN STYLE WAGYU FLANK STEAK
kimchi fried rice, carrot ginger caramel, barrel
aged soy butter, edamame, pickled veggies

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

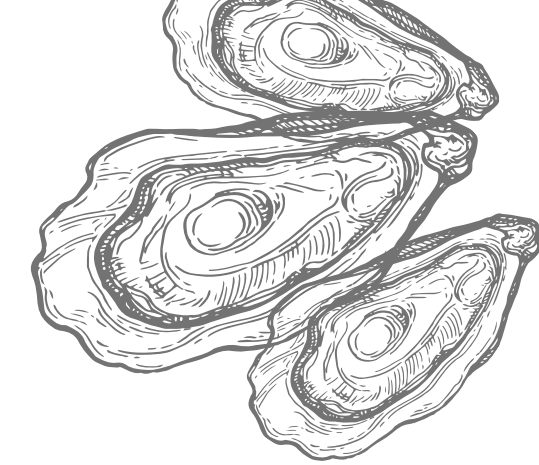
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$56 per person

without dessert:
\$47 per person

Prix-Fixe Dinner



First Course

CRAB DIP BREAD BOWL
sourdough bread bowl, celery, carrots

ROASTED BEETS
goat cheese whipped fennel pollen &
lavender, honey, orange, radish, EVOO

FRIED OYSTER "BLT"
tomato, bacon jam, pork belly,
micro greens, parsley

SPINACH SALAD
craisins, dried apple crisps, bleu cheese,
toasted almonds, champagne
vinaigrette

Second Course

GRILLED PORK CHOP
whipped potatoes, green beans,
demi, apple butter

FILET OF BEEF
truffle potato purée, caramelized onions,
grilled asparagus, crispy parmesan
mushrooms

PAN SEARED ROCKFISH
pan seared rockfish, potato hash, clams &
bacon broth, parsley oil, red chili flakes

RIGATONI & SMOKY BEEF A LA VODKA
homemade rigatoni noodle, vodka sauce,
braised beef, smoked paprika, parmesan, basil

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$68 per person

without dessert:
\$59 per person



Limited Menu

For groups of 30 or less, you have the option choose up to 10 entrées from the full menu (this can include items from the Sandwiches, Salads with Protein and/or entrée items) for your guests to order a la carte on the day of your event. If you're interested in any appetizers, we can work together to get those pre-ordered and displayed on the tables as your guests are arriving! We also offer the complimentary option to have our team craft a custom menu design featuring a personalized message, logo, or image to create a truly memorable event!

Brunch Menu

GOOD PEOPLE *-serving* GOOD FOOD *to other* GOOD PEOPLE

STARTERS

BITES

LOADED TAMALES GRIT TOTS   11
cheddar & chorizo crispy grits, pico de gallo, guacamole, chipotle crema

DEVILED EGGS  8
crab, old bay

PARFAIT CROSTATA  15
warm berry compote, chilled vanilla yogurt, fresh berries, caramel, toasted granola, grilled flatbread

MONKEY BREAD  13
shareable baked pinch-me cake, cinnamon, caramel

BRUNCH BUCK-A-SHUCK  11
chosen daily

ASIAN BRUSSELS SPROUTS  9
crispy pork, honey, sriracha, soy, garlic, ginger

BIG OL' CINNAMON ROLL  13
chocolate maple sauce, toasted coconut, whipped cream, chocolate chips

SALADS

BABY KALE OR ROMAINE CAESAR 9

SPINACH   12
craisins, dried apple crisps, blue cheese, toasted almonds, champagne vinaigrette

TORTILLA  12
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette

GREEK SALAD   13
romaine, feta cheese, kalamata olives, pepperoncini, red onion, tomatoes, cucumbers, creamy greek dressing

WEDGE  11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing

ADD-ONS

deviled egg \$2 steak \$11
chicken \$7 salmon \$11
shrimp \$10

DRESSINGS

caesar • balsamic vinaigrette
blue cheese • honey mustard
champagne vinaigrette • ranch
cilantro lime • red wine vinegar & oil

SOUPS

MD CRAB   11

OYSTER STEW  11



BRUNCH

ROCKFISH BENNY  20
cornflake crusted rockfish, pepperoncini hollandaise, grilled asparagus, poached eggs, breakfast potatoes

FRIED CHICKEN & WAFFLES 16
breaded chicken tenders, hot honey apple butter, eggs your way, fresh fruit

CROQUE MADAME  14
sourdough french toast sandwich, ham, cheese, sunny side up egg, breakfast potatoes

CINNAMON TOAST CRUNCH PANCAKES  15
cereal milk icing, cinnamon toast crunch, syrup

TUCSON AVOCADO TOAST  17
toasted sourdough bread, guacamole, shaved radishes, queso fresco, pico de gallo, tomatillo sauce, sunny egg

BEEFY BOY HASH  17
breakfast potatoes, braised beef, eggs your way, pepperoncini hollandaise

DOUBLE XL BREAKFAST  15
eggs to order, bacon, breakfast potatoes, french toast

KIDS' BRUNCH \$8.95

SCRAMBLED EGGS & BACON  11

CHOCOLATE CHIP PANCAKES  11

FRENCH TOAST & STRAWBERRIES  11

CHICKEN TENDERS & FRIES

MAC & CHEESE  11

SANDWICHES

BRAVEHEART BURGER 16
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese, fries, pickle

LEMON & HERB GRILLED CHICKEN SANDWICH  15
lemon herb mayo, spinach, red onion, roasted red pepper, multi grain bread, fries, pickle

GRILLED SALMON BLT   18
lyon's seeded bakery bread, basil aioli, fries, pickle

ITALIAN HANGOVER  16
croissant bun, sun-dried tomato pesto, fresh mozzarella, crispy prosciutto, sunny egg, balsamic greens

BRUNCH SIPS

\$5
ORANGE CRUSH

\$7
BLOODY BY THE BAY

\$8
MIMOSA

\$8
BLOOD ORANGE BELLINI

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

 GLUTEN FRIENDLY  CONTAINS PORK
 VEGETARIAN  POWER PICK
at least 1 gram of protein per 10-20 calories

Parties larger than 8 are subject to a 20% gratuity. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

AVAILABLE ON SATURDAYS & SUNDAYS FOR
EVENTS BEGINNING BETWEEN 10AM - 2PM

MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

Lunch / Dinner Menu

STARTERS

SNACKS

- CHEESE BOARD** V 20
red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled veggies, honey, wholegrain mustard
- GOAT CHEESE CRÈME BRÛLÉE** V 11
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis
- ASIAN FRIED BRUSSELS SPROUTS** GF 9
crispy pork, honey, sriracha, soy, garlic, ginger
- HUMMUS WITH FRIED CHICKPEA SALAD** V 8
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread
- DEVILED EGGS** GF 8
crab, old bay

APPS

- STEAMED CLAMS** GF PF 13
garlic, white wine, butter
- BOH STEAMED SHRIMP** GF PF 17
onions, lemon, old bay, cocktail sauce
- FISH TACOS** 10
crispy fish, crunchy slaw, spicy aioli
- TRUFFLE PESTO SCALLOPS** GF 18
arugula pesto, toasted pine nuts, truffle potato purée, micro greens
- TUNA NACHOS** 17
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds
- BLACKENED CHICKEN EMPANADAS** 13
red pepper aioli
- HAND-BATTERED BUFFALO CHICKEN TENDERS** 11
- CRAB DIP BREAD BOWL** 17
sourdough bread bowl, celery, carrots
- FRIED OYSTER "BLT"** GF 14
tomato, bacon jam, pork belly, micro greens, parsley
- ROASTED BEETS** GF V 14
goat cheese whipped fennel pollen & lavender, honey, orange, radish, evoo

SOUPS

- MD CRAB** GF PF 11
- OYSTER STEW** GF 11

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

- GF GLUTEN FRIENDLY
- V CONTAINS PORK
- V VEGETARIAN
- PF POWER PICK
at least 1 gram of protein per 10-20 calories

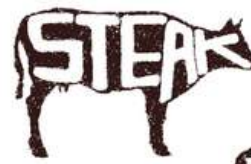
FLATBREADS

substitute gluten-free flatbread + \$2

- CAJUN CHICKEN** 16
red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, onions, scallions
- GLUTEN FREE GREEK CHICKEN** GF PF 17
grilled chicken, greek salad, feta cheese spread, cauliflower crust
- SEAFOOD** 25
crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions

Parties larger than 8 are subject to a 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



MAINS

SANDWICHES

served with fries and pickles

- BRAVEHEART BURGER** 16
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese
- BBQ BACON FRIED CHICKEN** GF 15
lyon's bakery bun, cheddar cheese, bacon, sweet BBQ
- GRILLED SALMON BLT** GF PF 18
lyon's seeded bakery bread, basil aioli
- CRAB CAKE SANDWICH** 23
lyon's bakery bun, tartar, lettuce, tomato
- FRENCH DIP GRILLED CHEESE** 19
toasted sourdough bread, braised beef, gruyère cheese, caramelized onions, horseradish aioli, au jus sauce
- LEMON & HERB GRILLED CHICKEN** PF 15
multigrain bread, lemon herb mayo, spinach, red onion, roasted red pepper

HOUSEMADE PASTAS

hand crafted semolina dough

- PISTACHIO CARBONARA** GF 25
homemade fettuccine, crispy prosciutto, cured egg yolk, pistachio butter
- RIGATONI & SMOKY BEEF A LA VODKA** 29
homemade rigatoni noodle, vodka sauce, braised beef, smoked paprika, parmesan, basil
- SCALLOP PASTA** GF 31
homemade fettuccine, pan seared scallops, roasted corn, bacon, red pepper cream sauce

HEALTHY BITES

SALADS

- BABY KALE (OR ROMAINE) CAESAR** 9
- WEDGE** GF PF 11
iceberg lettuce, blue cheese crumbles, bacon crumbles, radish, tomato, pickled onion, blue cheese dressing
- SPINACH** GF V 12
craisins, dried apple crisps, blue cheese,
- TORTILLA** V 12
romaine, crispy tortillas, avocado, corn salsa, black bean, queso fresco, cilantro lime vinaigrette
- GREEK** GF V 13
romaine, feta, kalamata olives, pepperoncini, red onion, tomatoes cucumbers, creamy greek dressing

DRESSINGS

- caesar
- balsamic vinaigrette
- blue cheese
- honey mustard
- champagne vinaigrette
- ranch
- cilantro lime
- red wine vinegar & oil

ADD-ONS

- deviled egg *2
- chicken *7
- shrimp *10
- steak *11
- salmon *11

ENTRÉES

- STEAK FRITES** GF PF ROSEDA FARMS 35
8 OZ · sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace
- GRILLED RIBEYE** GF PF BRAVEHEART 50
14 OZ · grilled asparagus, potato & ancient grain risotto, enriched mascarpone & parmesan, red wine demi glace
- FILET OF BEEF** GF PF 40
8 OZ · truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms
- KOREAN STYLE WAGYU FLANK STEAK** GF PF ROSEWOOD FARMS 33
6 OZ · kimchi fried rice, carrot ginger caramel, barrel aged soy butter, edamame, pickled veggies
- GRILLED PORK CHOP** GF V 31
whipped potatoes, green beans, apple butter, demi glace
- SHRIMP & GRITS** GF PF 27
andouille pork sausage, peppers & onions, cajun cream, scallions
- LIB'S SCHNITZEL** 26
pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese
- PAN SEARED ROCKFISH** GF PF V 31
pan seared rockfish, potato hash, clams & bacon broth, parsley oil, red chili flakes
- PISTACHIO & PEPITA CRUSTED SALMON** GF PF 31
whipped potatoes, garlic spinach, coconut ginger butternut squash purée
- GRILLED CHICKEN RICE BOWL** GF PF 23
lemon & herb marinated grilled chicken, jasmine rice, pickled veggies, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- SOY GLAZED PORTOBELLOS** GF V 23
honey soy glazed grilled portobellos, kimchi rice, sautéed green beans, asparagus, quick pickled cucumbers

SIDES

- truffle parmesan fries 6 / 8
- duck fat rosemary fries 6 / 8
- potato & ancient grains risotto 6
- kimchi fried rice..... 6

GOOD PEOPLE serving GOOD FOOD to other GOOD PEOPLE

NOT AVAILABLE DURING BRUNCH

(SATURDAYS & SUNDAYS BETWEEN 10AM - 4PM)

MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE



Cocktail-Style Menus

Pre-order an exquisite assortment of bite-sized appetizers for your group to enjoy while sipping on our festive holiday drinks. Our cocktail-style menus are designed to offer a delightful variety of savory and sweet hors d'oeuvres, perfect for mingling and celebrating the season.

Happy Hour Package



The Food

DEVEILED EGGS WITH CRAB

topped with old bay

CHEESE BOARD

red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled veggies, honey, wholegrain mustard

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

CAJUN CHICKEN FLATBREAD

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, soy, sriracha, garlic, ginger

BUFFALO CHICKEN TENDERS

served with bleu cheese

LGO OYSTERS

with lemon, mignonette & cocktail sauces



The Price
for 15 guess

MON-FRI 3-7PM: \$247 + tax & gratuity

ALL OTHER TIMES: \$286 + tax & gratuity

*15 guests minimum

TO VIEW OUR HAPPY HOUR DRINK SPECIALS, VISIT [LIBSGRILL.COM/MENU](https://libsgrill.com/menu)

JINGLE & MINGLE

#GnomePlaceLikeLibsGrill #ProsecHoHoHo #ChristmasSpirits



THE FOOD

DEILED EGGS WITH CRAB

sprinkled with old bay

ASIAN FRIED BRUSSELS SPROUTS

crispy pork, honey, sriracha, soy, garlic, ginger

CAJUN CHICKEN FLATBREAD SLICES

red onion, cheddar, mozzarella, black garlic ranch, bbq sauce

HUMMUS WITH FRIED CHICK PEA SALAD

cucumber, olive, cherry tomato, red onion, aleppo pepper, fresh dill, pita bread

FISH TACOS

crispy fish, crunchy slaw, spicy aioli

TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut fries

CHARCUTERIE BOARD

assorted domestic cheeses, charcuterie & accoutrements

**THE PRICE
FOR 15 GUESTS**

\$287.00 +tax & gratuity

*15 PERSON MINIMUM

CONTACT OUR TEAM FOR CUSTOMIZATIONS!



ORNA-MENT TO BE

#IcyWhatYouDidThere #ClausAndEffect #TreatYoElf



THE FOOD

CRAB DIP

crostini, jumbo lump crab, old bay, cheese blend

SHRIMP COCKTAIL

lemon, cocktail sauce

BUFFALO CHICKEN TENDERS

bleu cheese

TUNA NACHOS

seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, spicy aioli, sesame seeds

TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut fries

LOCAL OYSTER DISPLAY

with lemon, mignonette & cocktail sauces

CHARCUTERIE BOARD

assorted domestic cheeses, charcuteries & accoutrement

**THE PRICE
FOR 15 GUESTS**

\$341.00 +tax & gratuity

*15 PERSON MINIMUM

CONTACT OUR TEAM FOR CUSTOMIZATIONS!



NOT AVAILABLE DURING BRUNCH

(SATURDAYS & SUNDAYS BETWEEN 10AM - 4PM)

MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

Get in Touch

Reach out to our on-premise catering manager to customize your event!

 Catering@LibsGrill.com

 410-929-4712

www.LibsGrill.com/private-dining





Thank You

