

Private Dining

at Lib's Grill



ABOUT

Lib's Grill

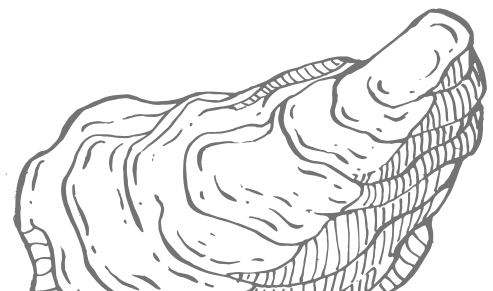
EVENTS



Lib's Grill is the perfect location for a variety of events, such as corporate dinners, business meetings, rehearsal dinners, bridal showers, happy hours, any other special celebration!

Our team is dedicated to making every detail of your event seamless and enjoyable with a delicious menu tailored to capture your vision and budget. Enjoy choosing one of our 3-course prix-fixe options, or work with our Catering Director to customize a menu.

From the time you book your event until the final plate is cleared, Lib's Grill will cater to your every need!



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 20 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 30 or less! Need more room to party? Ask our team about reserving the main dining room or bar for your event!

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

*15 guests minimum

MON-FRI 3-7PM

IN THE BAR: \$247 + tax & gratuity

ALL OTHER TIMES

& SPACES: \$286 + tax & gratuity

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



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 Premier, Modelo, 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



Satellite Bar *Add-On*



Lib's Grill Catering & Events
410-929-4712
Catering@LibsGrill.com
www.libsgrill.com/private-dining

Upgrade Your Private Event with a Satellite Bar!

For large private events where space allows, elevate your guest experience with a Satellite Bar—a dedicated station designed for convenience and efficiency.



\$250 SETUP FEE
(alcohol not included)



INCLUDES 1 PRIVATE BARTENDER
(additional bartenders available for an extra fee)



CUSTOMIZATION
Choose up to 4 beers & 4 wines, OR select from one of our curated bar packages



FULL OPEN BAR NOT AVAILABLE AT SATELLITE BARS

Looking for Something Simpler?

Not interested in a full Satellite Bar but want drinks ready when guests arrive? Ask our team about pre-ordering beer, wine, or a sparkling wine toast to ensure a smooth and welcoming start to your event!

*Availability is based on event size and setup requirements.



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.



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

TRUFFLE PARMESAN FRIES - \$120

truffle oil, garlic, parmesan cheese, french fries

ASIAN FRIED BRUSSELS SPROUTS - \$85

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

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

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

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

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

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
this menu is available on Saturday & Sunday from 10AM-2PM only



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

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BUFFET OPTIONS

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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

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

BEEF & BURRATA - \$130

housemade rigatoni, braised & shredded beef, marinara demi glace cream sauce, whipped burrata

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

SPRING VEGETABLE GNOCCHI - \$145

asparagus tips, fresh peas, mushrooms, cherry tomatoes, lemon-butter sauce, fresh mint, parmesan

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 —

Lunch & Dinner Buffet



buffets are only available for private events if space allows
this menu is NOT available on Saturday & Sunday from 10AM-2PM



Prix-Fixe Options

As the host, you would just need to 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



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
eggs to order, bacon, breakfast
potatoes, french 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, breakfast potatoes

Third Course

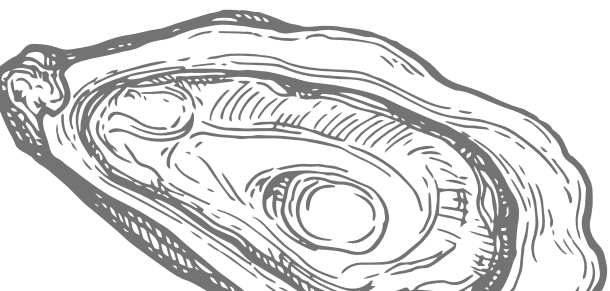
BREAD PUDDING
heath bar crumbles, caramel sauce

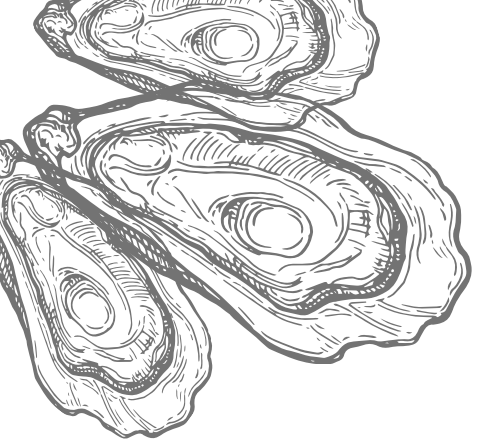
CHEF'S FEATURED CHEESECAKE
rotating selection

SILVER PACKAGE

with dessert:
\$37 per person

without dessert:
\$27 per person





Prix-Fixe Brunch

First Course

WEDGE SALAD

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

LOADED CHORIZO TOTS

chorizo, shredded cheddar cheese, pico de gallo, chipotle crema

DEVILED EGGS

topped with crab and old bay

OYSTER STEW

creamy oyster base soup

Second Course

CHALLAH FRENCH TOAST

assorted berries, powdered sugar, maple syrup

SHAKSHUKA FLATBREAD

african roasted tomato pepper sauce, baked eggs, feta, cilantro

MEXICAN BURRITO BOWL

rice, black bean salsa, scrambled eggs, queso fresco, pico de gallo, avocado, chipotle crema

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

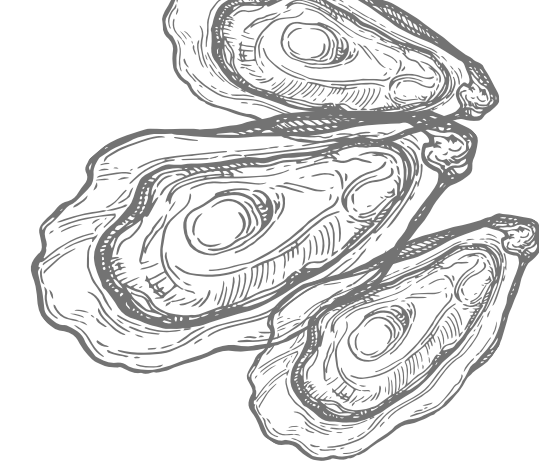
rotating selection

GOLD PACKAGE

with dessert:
\$39 per person

without dessert:
\$29 per person

Prix-Fixe Brunch



First Course

PINEAPPLE COCONUT PARFAIT
pineapple purée, greek yogurt,
toasted coconut, granola, fresh
pineapple chunks

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

CHICKEN & FUNNEL CAKE
powdered sugar, orange zest, spicy grand
marnier-infused maple syrup

SALMON BLT
lyon's seeded bakery bread, basil aioli

MEATLOAF BREAKFAST SAMMY
meatloaf, fried egg, crispy bacon,
cheddar cheese, toasted brioche bun,
breakfast potatoes

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$42 per person

without dessert:
\$32 per person

this menu is available on Saturday & Sunday from 10AM-2PM only



PRIX-FIXE:

Lunch

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

DEVILED EGGS
topped with crab meat & old bay



Second Course

WEDGE SALAD WITH DEVILED 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

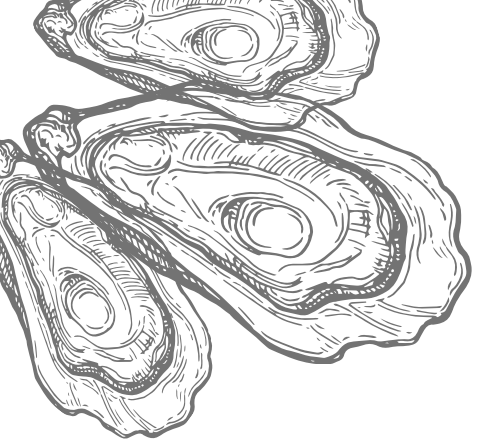
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$36 per person

without dessert:
\$26 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

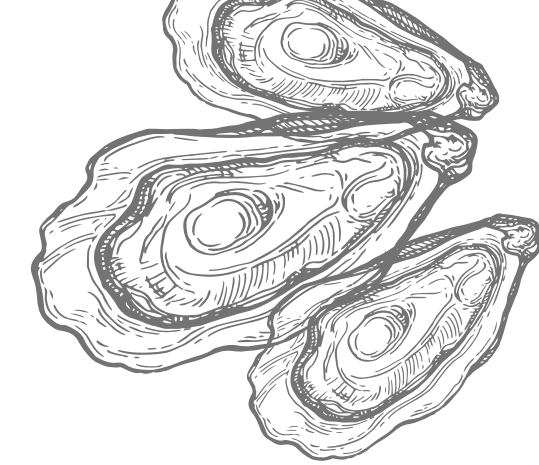
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$41 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:
\$51 per person

without dessert:
\$41 per person

PRIX-FIXE:

Dinner



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

SPRING VEGETABLE GNOCCHI
asparagus tips, fresh peas, mushrooms,
cherry tomatoes, lemon-butter sauce,
fresh mint, parmesan

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

Third Course

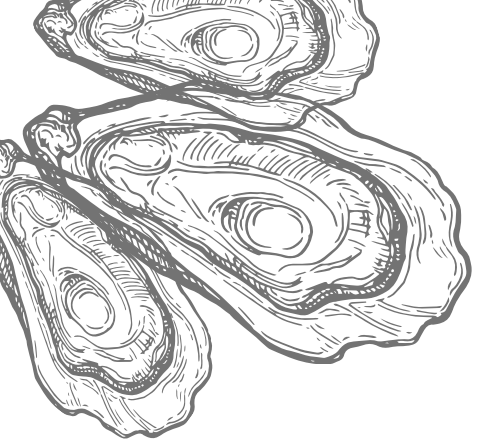
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

SILVER PACKAGE

with dessert:
\$47 per person

without dessert:
\$37 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

CHICKEN ELOTE PASTA
homemade spaghetti, chicken, roasted corn,
queso fresco, lime, cilantro, creamy chili-lime 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

SLICED ARGENTINIAN STEAK
blistered shishito peppers, herb roasted potatoes,
chimichurri

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

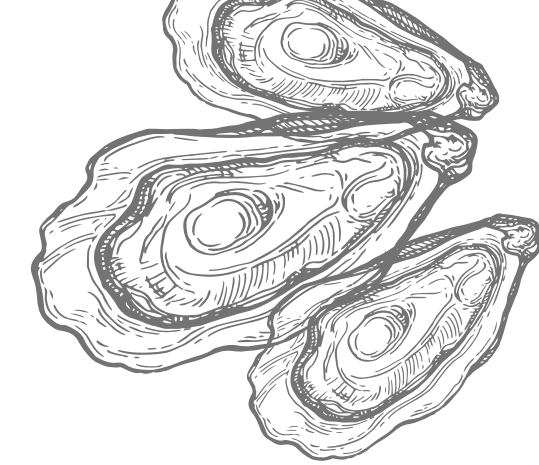
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$55 per person

without dessert:
\$45 per person

Prix-Fixe Dinner



First Course

CRAB DIP BREAD BOWL
sourdough bread bowl, celery, carrots

ROASTED BEET CARPACCIO
thinly sliced roasted beets, goat cheese
whipped fennel pollen & lavender,
orange segments, pistachios, citrus
vinaigrette

FRIED OYSTERS
chipotle slaw, hawaiian sea salt,
micro green

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

Second Course

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

STEAK FRITES
sliced sirloin, duck fat rosemary fries, grilled
asparagus, red wine demi glace

SEARED SWORDFISH
pea purée, roasted fingerling potatoes,
gremolata

BEEF & BURRATA
house-made rigatoni, braised & shredded
beef, marinara demi glace cream sauce,
whipped burrata

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$63 per person

without dessert:
\$53 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!

STARTERS

BITES

- BRUNCH BUCK-A-SHUCK**  1
chosen daily
- LOADED CHORIZO TOTS**   11
chorizo, shredded cheddar cheese, pico de gallo, chipotle crema
- DEVILED EGGS**  8
crab, old bay
- MONKEY BREAD**  13
shareable baked pinch-me cake, cinnamon, caramel
- PINEAPPLE COCONUT PARFAIT**  13
pineapple purée, greek yogurt, toasted coconut, granola, fresh pineapple chunks
- ASIAN BRUSSELS SPROUTS**  9
crispy pork, honey, sriracha, soy, garlic, ginger
- SHAKSHUKA FLATBREAD**  16
african roasted tomato pepper sauce, baked eggs, feta, cilantro

SALADS

- BABY KALE OR ROMAINE CAESAR** 9
- SPINACH**   12
craisins, dried apple crisps, blue cheese crumbles, 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
- chicken *7
- shrimp *10
- steak *11
- salmon *11

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



BRUNCH

- CRAB CAKE HASH** 23
crispy potato hash, lump crab cake, sautéed spinach, sunny up egg, remoulade
- TUCSON AVOCADO TOAST**  17
toasted sourdough bread, guacamole, shaved radishes, queso fresco, pico de gallo, tomatillo sauce, sunny egg
- CROQUE MADAME**  16
challah french toast sandwich, ham, cheese, sunny side up egg, breakfast potatoes
- CHALLAH FRENCH TOAST**  14
assorted berries, maple syrup, powdered sugar
- CHICKEN & FUNNEL CAKE** 16
powder sugar, orange zest, spicy grand marnier-infused maple syrup
- WILD MUSHROOM & GRUYÈRE OMELET**  16
wild mushrooms, gruyère cheese, breakfast potatoes, toast
- DOUBLE XL BREAKFAST**  18
eggs to order, bacon, breakfast potatoes, french toast
- MEXICAN BREAKFAST BURRITO BOWL**   17
rice, black bean salsa, scrambled eggs, queso fresco, pico de gallo, avocado, chipotle crema
- CRAB & ASPARAGUS EGG WHITE OMELET**   18
lump crab, gruyere cheese, asparagus, egg white omelet, balsamic greens
- STEAK FRITES**  **ROSEDA FARMS** 36
sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace

KIDS' BRUNCH *8**

- SCRAMBLED EGGS & BACON 
- CHICKEN TENDERS & FRIES
- CHOCOLATE CHIP PANCAKES 
- MAC & CHEESE 
- FRENCH TOAST & STRAWBERRIES 

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
multigrain bread, marinated chicken, lemon herb mayo, spinach, red onion, roasted red pepper
- GRILLED SALMON BLT**   18
lyon's seeded bakery bread, basil aioli, fries, pickle
- MEATLOAF BREAKFAST SAMMY**  16
meatloaf, fried egg, crispy bacon, cheddar cheese, toasted brioche bun, breakfast potatoes

BRUNCH SIPS

- BOTTOM'S UP** 18
aperol, rocky's botanical liqueur, elderflower liqueur, fresh lime, coppola prosecco mini bottle
- MIMOSA** 8
adult bubbly oj
- ORANGE CRUSH** 5
orange juice, orange vodka, triple sec, lemon-lime soda
- BLOODY BY THE BAY** 7
house recipe bloody mary mix, old bay vodka, old bay rim
- BLOOD ORANGE BELLINI** 8
CANe collective blood orange southside mix, sparkling wine
- GRAND MULE** 13
grand marnier, house-made pomegranate syrup, fresh lime, aromatic bitters, ginger beer

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

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

STARTERS

SNACKS

- CHEESE BOARD**  20
red dragon cheese, artisanal manchego, d'affinois bleu, pistachios, pretzel crostini, dried fruit, pickled onions, honey, wholegrain mustard
- GOAT CHEESE CRÈME BRÛLÉE**  11
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, crostinis

- ASIAN FRIED BRUSSELS SPROUTS**  9
crispy pork, honey, sriracha, soy, garlic, ginger
- HUMMUS WITH FRIED CHICKPEA SALAD**  8
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread
- DEVILED EGGS**  8
crab, old bay

APPS

- STEAMED CLAMS**   1 DOZ 13
garlic, white wine, butter
- BOH STEAMED SHRIMP**  1/2 LB 17
onions, lemon, old bay, cocktail sauce
- FISH TACOS** 10
crispy fish, crunchy slaw, spicy aioli
- GRILLED CITRUS MARINATED OCTOPUS**   18
spicy chorizo & fried chickpeas, creamy garlic aioli, parsley oil
- TUNA NACHOS** 17
seared blackened tuna, crispy wontons, seaweed salad, hawaiian bbq, sriracha aioli, sesame seeds

- BLACKENED CHICKEN EMPANADAS** 13
red pepper aioli
- BUFFALO CHICKEN TENDERS** 11
hand battered, celery, blue cheese dressing
- CRAB DIP BREAD BOWL** 17
sourdough bread bowl, celery, carrots
- FRIED OYSTERS** 14
chipotle slaw, hawaiian sea salt, micro green
- ROASTED BEET CARPACCIO**   14
thinly sliced roasted beets, goat cheese whipped fennel pollen & lavender, orange segments, pistachios, citrus vinaigrette

SOUPS

- MD CRAB**   11
- OYSTER STEW**  11

- FLATBREADS**
substitute gluten-free flatbread + \$2
- CAJUN CHICKEN** 16
red onion, cheddar, mozzarella, black garlic ranch, bbq sauce, scallions
- GLUTEN FREE GREEK CHICKEN**   17
grilled chicken, greek salad, feta cheese spread, cauliflower crust
- SEAFOOD** 25
crab dip spread, lump crab, old bay, shrimp, mozzarella, scallions

SPECIAL DIETARY NEEDS? TRYING TO EAT HEALTHIER?

Look for these symbols across the whole menu!

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

GOOD PEOPLE *erving* GOOD FOOD to other GOOD PEOPLE

Dinner



MAINS

SANDWICHES

- served with fries and pickle
- BRAVEHEART BURGER** 16
lyon's bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese
- BBQ BACON FRIED CHICKEN**  15
lyon's bakery bun, buttermilk fried chicken, cheddar cheese, bacon, BBQ
- GRILLED SALMON BLT**   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**  15
multigrain bread, marinated chicken, lemon herb mayo, spinach, red onion, roasted red pepper






HOUSEMADE PASTAS

- hand crafted semolina dough
- PISTACHIO CARBONARA**  25
homemade spaghetti, crispy prosciutto, cured egg yolk, pistachio butter
- BEEF & BURRATA** 30
housemade rigatoni, braised & shredded beef, marinara demi glace cream sauce, whipped burrata
- CHICKEN ELOTE** 26
housemade spaghetti pasta, chicken, roasted corn, queso fresco, lime, cilantro, creamy chili-lime sauce

SALADS

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

BOWLS

- GREEK CHICKEN RICE BOWL**   23
lemon & herb marinated grilled chicken, jasmine rice, pickled onions, hummus, fried chickpeas, cherry tomatoes, cucumber, feta, radishes, parsley oil
- JERK CHICKEN BOWL**   24
marinated shredded jerk chicken, jasmine rice, pineapple purée, pineapple aioli, cilantro
- ADD-ONS/SUBSTITUTIONS** 

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

ENTRÉES

- STEAK FRITES**   ROSEDA FARMS 35
8 OZ · sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glace
- COFFEE CRUSTED RIBEYE**   50
BRAVEHEART
14 OZ · roasted fennel and leeks, mashed potatoes, bourbon caramelized onions
- FILET OF BEEF**   42
8 OZ · truffle potato purée, caramelized onions, grilled asparagus, crispy parmesan mushrooms
- SLICED ARGENTINIAN STEAK**   29
CREEKSTONE FARMS
6 OZ · blistered shishito peppers, herb roasted potatoes, chimichurri
- LIB'S SCHNITZEL** 26
pounded & cornflake breaded chicken breast, spicy honey mustard, arugula, evoo, grated manchego cheese
- GRILLED PORK CHOP**   31
whipped potatoes, green beans, apple butter, demi glace
- SHRIMP & GRITS**   27
andouille pork sausage, peppers & onions, cajun cream, scallions
- PISTACHIO & PEPITA CRUSTED SALMON**   31
whipped potatoes, garlic spinach, coconut ginger butternut squash purée
- SEARED SWORDFISH**  34
pea purée, roasted fingerling potatoes, gremolata
- LG MEATLOAF**  BRAVEHEART 25
whipped potatoes, green beans, demi glace, tomato bacon jam, sunny up egg
- SPRING VEGETABLE GNOCCHI**  22
asparagus tips, fresh peas, mushrooms, cherry tomatoes, lemon-butter sauce, fresh mint & parmesan

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.

Get in Touch

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

✉ Catering@LibsGrill.com

www.LibsGrill.com/private-dining





Thank You