

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

HUMMUS

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

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

TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut fries

LGO OYSTERS

with lemon, mignonette & cocktail sauces



The Price
for 15 guess

MON-FRI 3-7PM: \$188 + tax & gratuity

ALL OTHER TIMES: \$210 + tax & gratuity

*15 guests minimum

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

Bar Packages

Beer & Wine Packages

House Package: \$20/Person

includes all bottled beers and all house wines

Premium Package: \$24/Person

includes all draft & bottled beers and all premium* wines

includes soft drinks

Beer, Wine & Spirits Packages

House Package: \$26/Person

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

Premium Package: \$30/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, Merlot, Cabernet

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





*Buffet
Packages*



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

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

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

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, 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

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

Maple Lawn:
410-236-8205

Perry Hall & Bel Air
410-929-4712

CATERING@LIBSGRILL.COM

Brunch Buffet



buffets are only available for private events if space allows



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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

PROSCIUTTO & SHARP PROVOLONE - \$16 PER ORDER

fig jam, truffled arugula, parmesan cheese; 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

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

ADD GRILLED CHICKEN - \$160

ADD GRILLED SHRIMP - \$250

ADD SEARED SALMON - \$275

ENTRÉES

MEATLOAF - \$150

tomato jam, demi glaze

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, smoked mozzarella, balsamic glaze

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

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LIB'S GRILL
— we care —

Lunch & Dinner
Buffet



buffets are only available for private events if space allows

PRIX-FIXE:

Brunch



Prix-Fixe Brunch



First Course

YOGURT PARFAIT
vanilla yogurt, granola,
fruit compote, mint

DEVEILED EGGS
topped with crab meat & old bay

LGO OYSTERS
6 oysters with mignonette sauce,
cocktail sauce & sliced lemon

TATER TOTS
crispy, fried



Second Course

DOUBLE XL Breakfast
sausage, bacon, eggs, cheddar grits,
tater tots, toast

AVOCADO CAPRESE TOAST
avocado, tomato & fresh mozzarella capers,
sliced onion, basil, balsamic, EVOO

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
rotating selection

**SILVER
PACKAGE**

with dessert:
\$32 per person

without dessert:
\$24 per person



Prix-Fixe Brunch

First Course

TATER TOT CASSEROLE

crispy tots, homemade beer cheese,
crispy bacon

CAESAR SALAD

romaine, crispy parmesan, croutons,
creamy caesar

ASIAN FRIED BRUSSELS SPROUTS

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

TRUFFLE PARMESAN FRIES

truffle oil, garlic, parmesan, hand-cut
french fries

Second Course

THE ELVIS FRENCH TOAST

peanut butter mousse, bananas, bacon

CHEESESTEAK OMELET

shaved beef, onions, peppers, mushrooms,
beer cheese, tater tots, toast

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

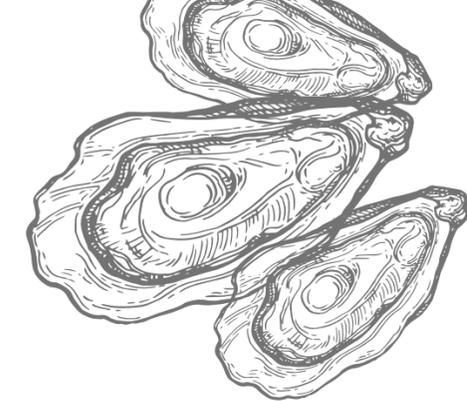
rotating selection

GOLD PACKAGE

with dessert:
\$34 per person

without dessert:
\$26 per person

Prix-Fixe Brunch



First Course

SHRIMP & GRITS
andouille pork sausage, peppers &
onions, cajun cream, scallions

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

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$40 per person

without dessert:
\$32 per person



PRIX-FIXE:

Lunch

Prix-Fixe Lunch



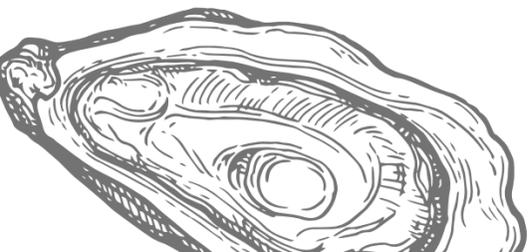
First Course

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

TRUFFLE PARMESAN FRIES
truffle oil, garlic, parmesan,
hand-cut fries

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

PROSCIUTTO & SHARPE PROVOLONE FLATBREAD
fig jam, truffled arugula, parmesan cheese

Third Course

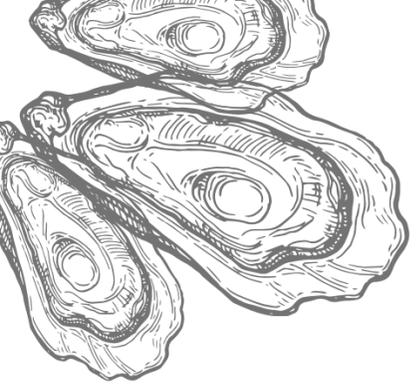
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$33 per person

without dessert:
\$25 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

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

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

SHORT RIB GRILLED CHEESE
aged provolone, fig jam, caramelized onion, lyon's
bakery sourdough bread

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

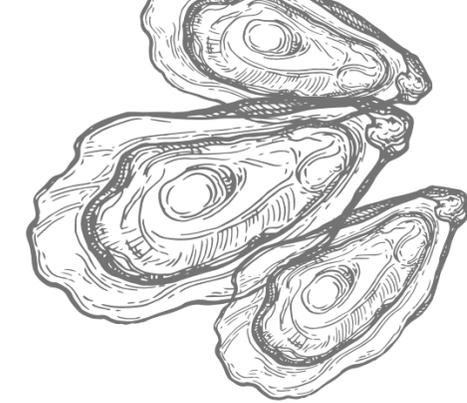
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$38 per person

without dessert:
\$30 per person

Prix-Fixe Lunch



First Course

KALE & STRAWBERRY SALAD
radishes, strawberries, goat cheese,
cucumbers, toasted almonds,
poppy seed dressing

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

STEAMED CLAMS
garlic, white wine, butter

BUFFALO CHICKEN TENDERS
with bleu cheese

Second Course

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

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

PAN ROASTED CHICKEN
mushroom ravioli, crispy prosciutto,
smoked mozzarella, spinach

SHORT RIB PASTA
house-made pasta, braised short rib,
whipped burrata, basil

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$48 per person

without dessert:
\$40 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

TRUFFLE PARMESAN FRIES
truffle oil, garlic, parmesan cheese,
hand-cut fries

Second Course

ROSEDA FARM MEATLOAF
hand-crafted beef, tomato jam, sunny side up
egg, whipped potatoes, green beans

BLACKENED CHICKEN PASTA
housemade lumache noodle, peas,
tomatoes, pine nuts, blackened chicken, cajun
cream sauce

STUFFED PORTOBELLOS
smoked mozzarella, shallots, spinach, sun-dried
tomatoes, EVOO, balsamic glaze

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

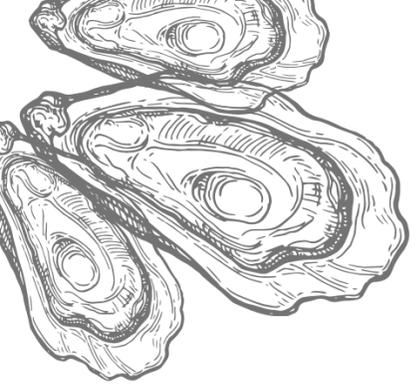
CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$42 per person

without dessert:
\$34 per person





Prix-Fixe Dinner

First Course

MD CRAB SOUP
spicy, MD-style

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

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

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

Second Course

GRILLED PORK CHOP
whipped potatoes, green beans, apple butter

PAN ROASTED CHICKEN
mushroom ravioli, crispy prosciutto, smoked
mozzarella, spinach

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

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

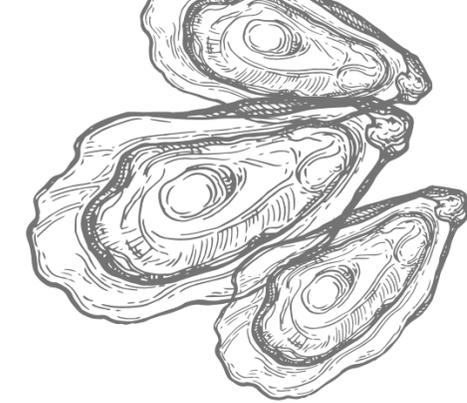
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$54 per person

without dessert:
\$46 per person

Prix-Fixe Dinner



First Course

CRAB DIP
crostini, jumbo lump crab,
old bay, cheese blend

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

FRIED OYSTERS IN THE SHELL
spicy celery root remoulade,
micro greens

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

Second Course

SHORT RIB RIGATONI
housemade rigatoni noodle, braised short rib,
whipped burrata, parmesan, basil

FILET OF BEEF
gruyere potato gratin, prosciutto wrapped
asparagus, caramelized onion,
garlic compound butter

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

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$64 per person

without dessert:
\$56 per person

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