

Private Dining

at Lib's Grill



ABOUT

Lib's Grill

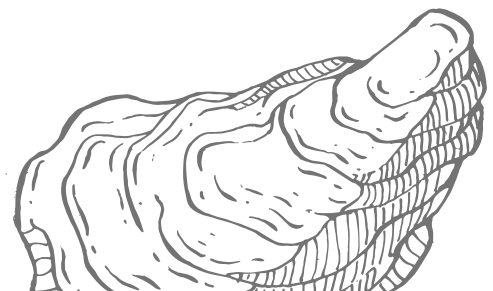
EVENTS



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 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!

Happy Hour Package



The Food

DEVEILED EGGS WITH CRAB
topped with old bay

HUMMUS
with crumbled feta, vegetables & crispy house pita chips

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

CANDIED BACON
house-cured, brown sugar

LGO OYSTERS
with lemon, mignonette & cocktail sauces

The Price
for 15 guess

MON-FRI 3-7PM: \$202 + tax & gratuity

ALL OTHER TIMES: \$256 + 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*

Brunch Buffet

Choose 2 Entreeés

CARROT CAKE PANCAKES
with cream cheese icing and walnut syrup

SOURDOUGH FRENCH TOAST
maple syrup

FRIED CHICKEN AND WAFFLES
hot sauce served on the side

MEXICAN CHORIZO SCRAMBLE
scrambled eggs, spanish chorizo, avocado, pico de gallo,
shredded cheese, crispy tortilla chips, soft flour tortillas

Choose 1 Starter

YOGURT PARFAIT
yogurt, blueberries, strawberries, granola

DEVILED EGGS
topped with crab meat & old bay

TATER TOTS
crispy, fried

LGO OYSTERS
with lemon, mignonette & cocktail sauces

Choose 2 Sides

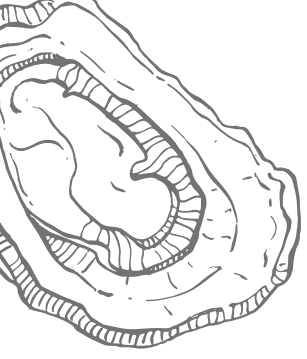
CHEDDAR GRITS
CRISPY BACON
SAUSAGE
SCRAMBLED EGGS

The Price

\$25 / PERSON



buffets are only available for private events if space allows



Lunch Buffet



Silver Package

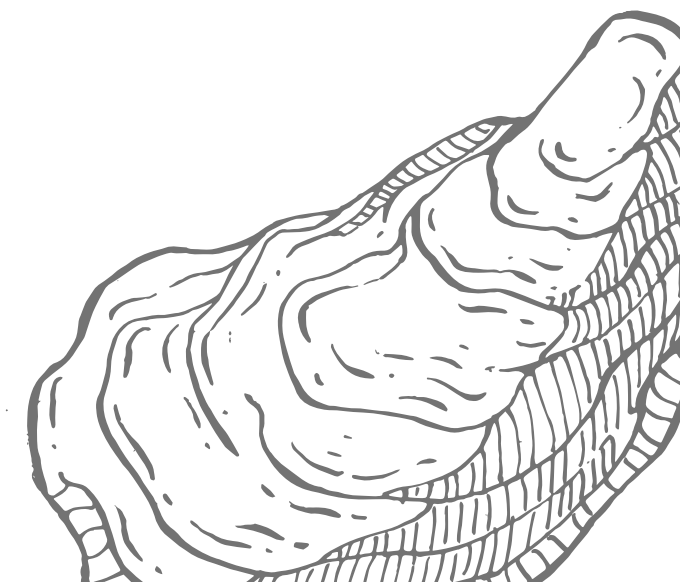
Sliced Turkey Sliders Sliced
Ham Sliders Chicken Salad
Sliders Assorted Chips
\$20.75/Person

Gold Package

House Salad with Balsamic Vinaigrette
Petite Chicken Sandwich
Petite Grilled Veggie Sandwich
Chef's Pasta Salad
\$23.25/Person

Gold Package

Caesar Salad
Pan Roasted Chicken
Asian Glazed Salmon
Mixed Vegetables
Whipped Potatoes
\$30/Person



Silver Package

Caesar Salad
Blackened Chicken Pasta
Short Rib Pasta
Mixed Vegetables
\$23.75/Person

Gold Package

Spinach Salad
Baked Honey Mustard Salmon
Pan Roasted Chicken
Whipped Potatoes
French Beans
\$32.25/Person

Gold Package

Tomato Feta Salad
Sliced Bistro Filet
Lemon Garlic Chicken
Garlic Dill Roasted Potatoes
Mixed Vegetables
\$42.75/Person

Dinner Buffet



buffets are only available for private events if space allows

PRIX-FIXE:

Brunch



Prix-Fixe Brunch



First Course

MIXED BERRIES
strawberries & blueberries

DEVILED EGGS
topped with crab meat & old bay

CANDIED BACON
house-cured, brown sugar

TATER TOTS
crispy, fried

Second Course

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

AVOCADO TOAST
avocado purée, bacon, sliced tomato, sunny
side up egg on toasted sourdough

CHICKEN SANDWICH
lyon's seeded bakery bread, candied bacon,
brie, apple, housemade honey mustard

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

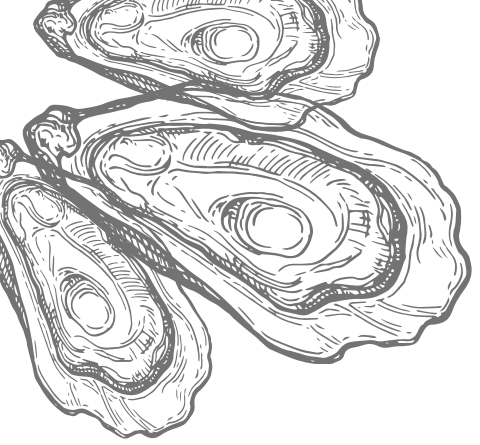
CHEF'S FEATURED CHEESECAKE
rotating selection

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

CARROT CAKE PANCAKES

with cream cheese icing and walnut syrup

CHICKEN BACON CLUB OMELET

bacon, chicken, tomato, spinach, cheddar,
pico de gallo, sour cream, guacamole

MEXICAN CHORIZO SCRAMBLE

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

ROSEDA BURGER

seedless bun, lettuce, tomato,
onion, cheese, french fries

Third Course

BREAD PUDDING

heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE

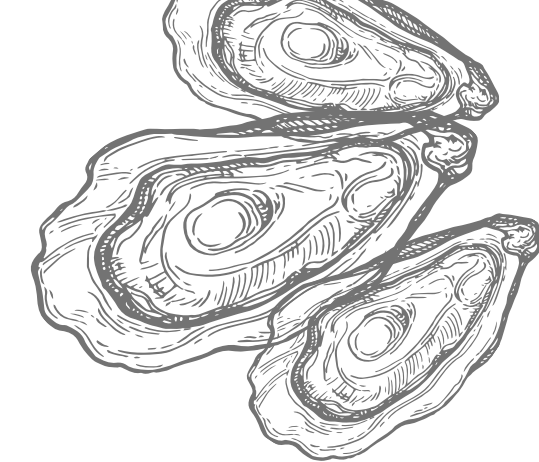
rotating selection

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

PB&J BOARD

bananas, strawberries, candied bacon, housemade jam, toasted almonds, apple crisps, lyon's bakery sourdough bread

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

BEC OMELET SANDWICH

bacon, egg, cheddar cheese, toasted brioche bun, tater tots

Third Course

BREAD PUDDING

heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE

rotating selection

PLATINUM PACKAGE

with dessert:
\$41 per person

without dessert:
\$33 per person



PRIX-FIXE:

Lunch

Prix-Fixe Lunch



First Course

FIG & GOAT CHEESE CRÈME BRÛLÉE
whipped herb goat cheese
with fig jam

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

CANDIED BACON
house-cured, brown sugar

DEILED EGGS
topped with crab meat & old bay



Second Course

CAESAR SALAD WITH CHICKEN
romaine, crispy parmesan, croutons,
creamy caesar, grilled chicken

CHICKEN SANDWICH
lyon's seeded bakery bread, candied bacon,
brie, apple, housemade honey mustard

ROSEDA FARM BURGER
lyon's bakery bun, lettuce, tomato,
onion, cheese, french fries

ROASTED BUFFALO CAULIFLOWER FLATBREAD
with celery, carrots, cheddar cheese
blend & bleu cheese

Third Course

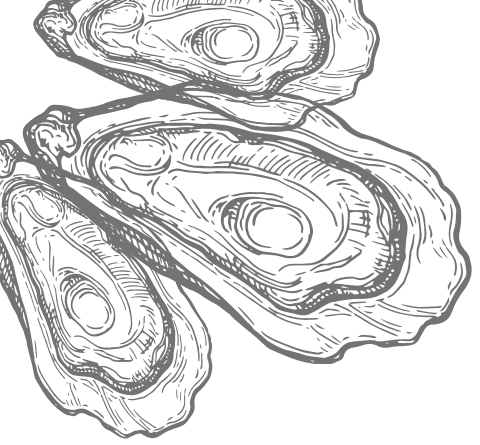
BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$37 per person

without dessert:
\$29 per person



Prix-Fixe Lunch

First Course

WHIPPED FETA BRUSCHETTA
whipped feta cheese, cucumber &
tomato bruschetta,
crispy house tortillas

MD CRAB SOUP
spicy, MD-style

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

BUFFALO CHICKEN TENDERS
with bleu cheese

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

ROASTED BUFFALO CAULIFLOWER FLATBREAD
buffalo cauliflower florets, cheddar blend, celery,
carrots, bleu cheese dressing, cauliflower crust

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

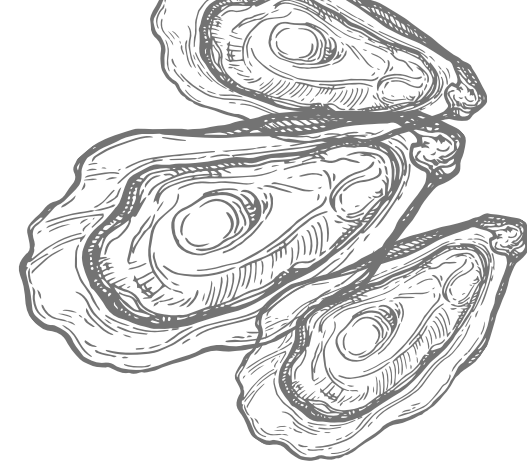
CHEF'S FEATURED CHEESECAKE
rotating selection

**GOLD
PACKAGE**

with dessert:
\$41 per person

without dessert:
\$33 per person

Prix-Fixe Lunch



First Course

BURRATA & PROSCIUTTO
cherry tomatoes, pistachios,
truffle arugula, sherried figs,
EVOO, crostinis

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

COCONUT CURRY MUSSELS
thai mussels, green curry,
lemongrass, ginger, coconut milk,
lyon's. bakery baguette

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

Second Course

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

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

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

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

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

**PLATINUM
PACKAGE**

with dessert:
\$51 per person

without dessert:
\$43 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

CRAB CAKE SANDWICH
served with remoulade sauce with french fries

Third Course

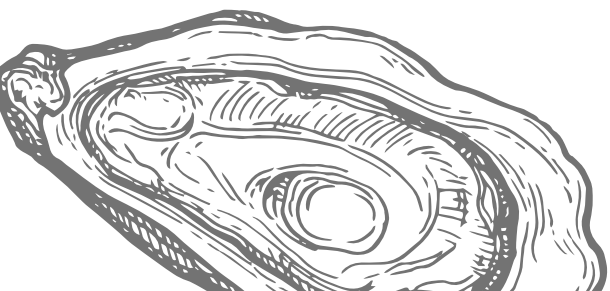
BREAD PUDDING
heath bar crumbles, caramel sauce

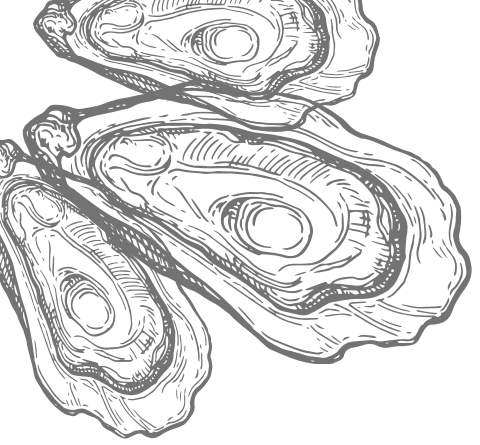
CHEF'S FEATURED CHEESECAKE
rotating selection

**SILVER
PACKAGE**

with dessert:
\$43 per person

without dessert:
\$35 per person





Prix-Fixe Dinner

First Course

MD CRAB SOUP
spicy, MD-style

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

CANDIED BACON
house-cured, brown sugar

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

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

STEAK FRITES
sliced sirloin, french fries, red demi glace

Third Course

BREAD PUDDING
heath bar crumbles, caramel sauce

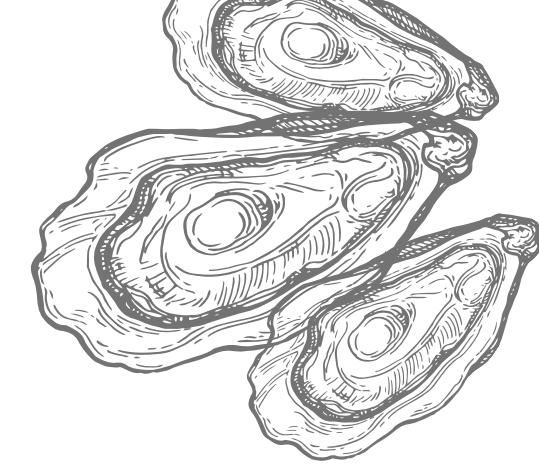
CHEF'S FEATURED CHEESECAKE
rotating selection

**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

FIG & GOAT CHEESE CRÈME BRÛLÉE

whipped goat cheese with fig jam

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

LOBSTER MAC & CHEESE

housemade rigatoni noodle, mac & cheese,
truffle oil, panko bread crumb, green onion

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:
\$65 per person

without dessert:
\$57 per person

Get in Touch

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

CHRISTINA WALKER



410-236-8205



ChristinaWalker@LibsGrill.com

www.LibsGrill.com





Thank You