





LIB'S GRILL PRIVATE DINING

ON-PREMISE EVENTS

WHO WE ARE

Lib's Grill is a neighborhood steak, seafood, and raw bar rooted in genuine hospitality. With chef-driven seasonal dishes, fresh seafood, craft cocktails, and boutique wines, we offer an upscale-casual experience that's both refined and welcoming.

We are the perfect location for a variety of events, such as corporate dinners, business meetings, rehearsal dinners, bridal & baby showers, birthdays, happy hours, any other special celebration!

Family-owned and proudly community-driven since 2013, we believe in **good people serving good food to other good people.**





WHERE WE ARE

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

TOWSON
210 W Pennsylvania Ave.Baltimore, MD 21204

REISTERSTOWN (COMING SOON)

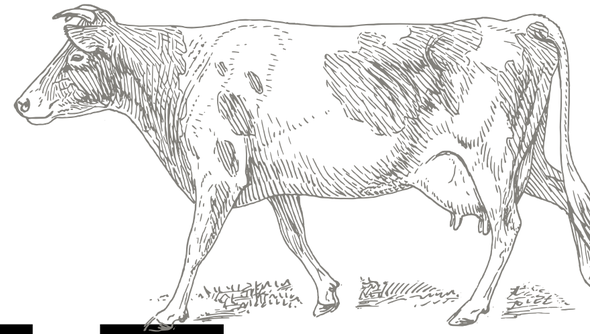
SYKESVILLE (COMING SOON)











MAPLE LAWN

8191 MAPLE LAWN BLVD FULTON, MD 20759
301.725.5427

Located in the Maple Lawn community in Howard County, Lib's Grill is your neighborhood go-to for dinner and private events. The restaurant features a private dining room for up to 50 guests, along with additional spaces available for semi-private gatherings throughout the restaurant, including an outdoor patio.

MAPLE LAWN

spaces available for private events



PRIVATE DINING ROOM

Buffet: 40 guests

Prix-Fixe: 50 guests



OYSTER BAR

Buffet: 15 guests

Prix-Fixe: 20 guests



MAIN DINING ROOM

Buffet: 70 guests

Prix-Fixe: 80 guests



SIDE PATIO

Buffet: n/a

Prix-Fixe: 20 guests



MAIN BAR + OYSTER BAR

Buffet: 50 guests

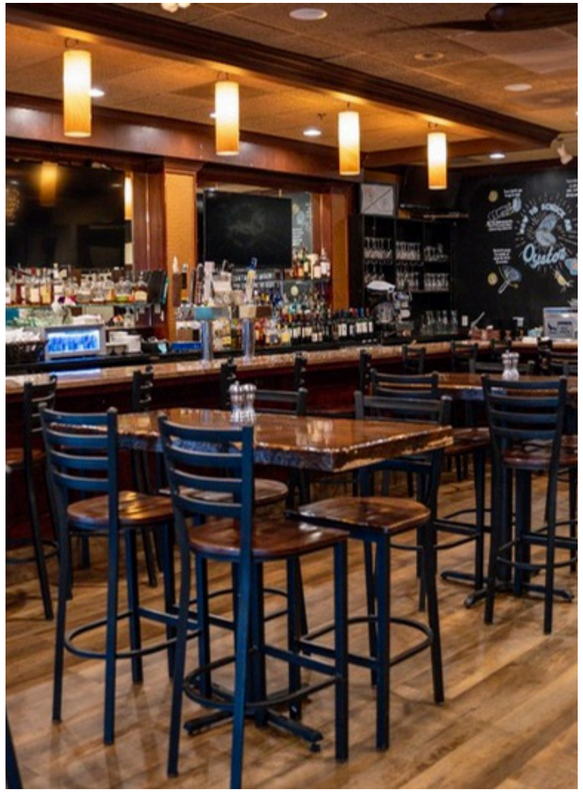
Prix-Fixe: 70 guests



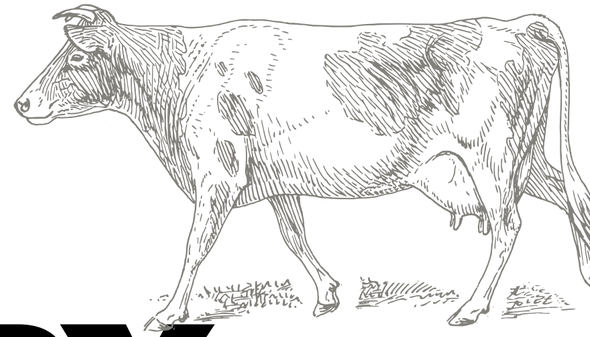
WHOLE RESTAURANT

300 guest capacity









PERRY HALL

5009 HONEYGO CENTER DRIVE, SUITE 101
PERRY HALL, MARYLAND 21128
410.513.7133

Located in the Honeygo Village Shopping Center in Perry Hall, Lib's Grill is your neighborhood go-to for dinner and private events. The restaurant features a semi-private dining space for up to 30 guests, along with additional spaces available for gatherings throughout the restaurant, including a covered outdoor patio.

PERRY HALL

spaces available for private events



BACK OF DINING ROOM

Buffet: 20 guests

Prix-Fixe: 30 guests



FRONT OF DINING ROOM

Buffet: 50 guests

Prix-Fixe: 60 guests



WHOLE DINING ROOM

Buffet: 50 guests

Prix-Fixe: 70 guests



ENCLOSED PATIO

Buffet:50 guests

Prix-Fixe: 50 guests



COMMUNITY TABLES

25 seated guests

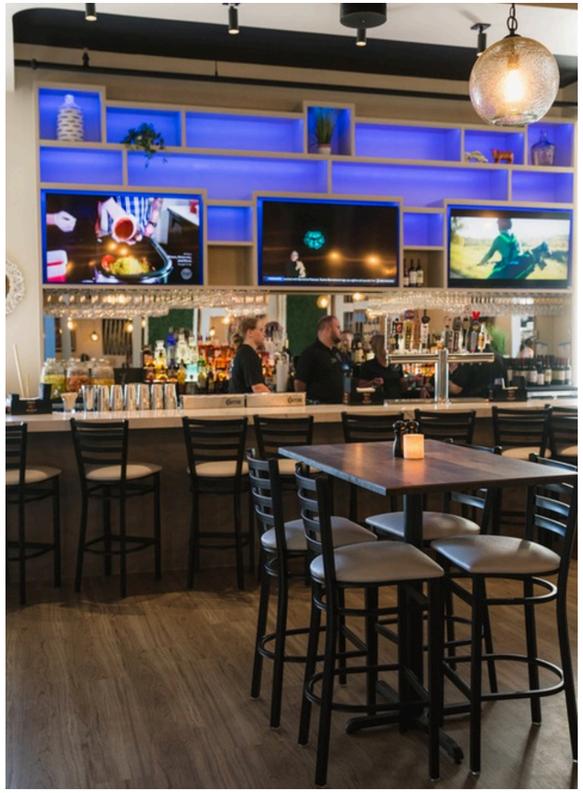


WHOLE BAR

Buffet:50 guests

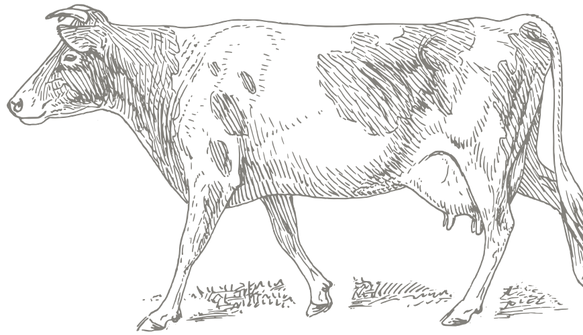
Prix-Fixe: 70 guests











BEL AIR

1204 AGORA DR BEL AIR, MD 21014
443.819.3608

Located in the Amyclae Shopping Center in Bel Air Hall, Lib's Grill is your neighborhood go-to for dinner and private events. The restaurant features a semi-private outdoor covered patio for up to 50 guests, along with additional spaces available for gatherings throughout the restaurant.

BEL AIR

spaces available for private events



BANQUETTE

Buffet: n/a

Prix-Fixe: 20 guests



ENCLOSED PATIO

Buffet: 40 guests

Prix-Fixe: 50 guests



BAR HIGH TOP SEATING

20 seated guests

up to 30 guests with standing room



WHOLE DINING ROOM

Buffet: 60 guests

Prix-Fixe: 75 guests



WHOLE BAR

Buffet: 60 guests

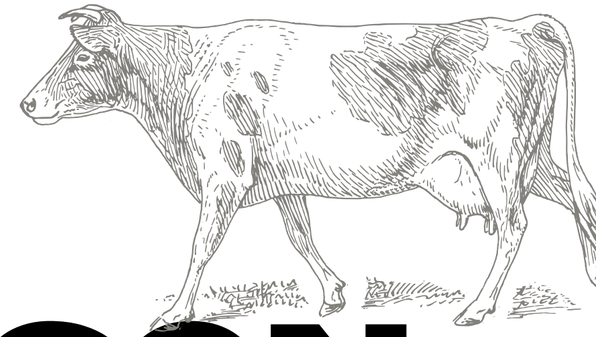
Prix-Fixe: 75 guests











TOWSON

210 W PENNSYLVANIA AVE
BALTIMORE, MD 21204
410.874.4333

Located next to the courthouse in Court Towers, Lib's Grill offers a fully private dining experience designed for seamless, elevated events. With a dedicated entrance, curated artwork from the Towson Arts Collective, and complimentary garage parking for your guests, our space is built to feel exclusive from the moment you arrive.

TOWSON

spaces available for private events



GALLERIA

Standing: 75 guests

Seated: 55 guests



DINING ROOM + BAR

150 guests



DINING ROOM

Buffet: 40 guests

Prix-Fixe: 50 guests



Galleria Private Dining Room

TYPES OF MENUS

available for private events



BUFFET

Our buffet packages are designed for a more social, flexible dining experience—allowing guests to enjoy a variety of dishes at their own pace. Menus are thoughtfully curated for ease of service and consistent quality, making them ideal for larger groups and lively gatherings.



PRIX-FIXE

Our prix fixe menus offer a more refined, coursed dining experience. Guests select from a curated menu in advance, allowing for a seamless and elevated service style that mirrors a traditional restaurant experience—perfect for more intimate or formal gatherings.

BRUNCH MENUS

Available Saturday & Sunday

BRUNCH PRIX FIXE

silver package





FIRST COURSE
CHOICE OF ONE

CAESAR SALAD
parmesan, croutons, creamy caesar

DEVILED 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
CHOICE OF ONE

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

AMALFI FRENCH TOAST
layered butter brioche, lemon curd, blueberry maple syrup, whipped ricotta

TURKEY CHORIZO TACOS
housemade turkey chorizo, scrambled eggs, street corn salsa, black sriracha, mixed cheeses, breakfast potatoes

FRESH FROM THE GARDEN OMELET
green and yellow zucchini, red onions, baby arugula, goat cheese, micro greens, fresh herbs, radishes, mint, evoo

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$29 / person

with dessert: $39 per person

SOFT BEVERAGES:
$4 / person

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

BRUNCH PRIX FIXE

gold package





FIRST COURSE
CHOICE OF ONE

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
CHOICE OF ONE

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

GRILLED CHICKEN SANDWICH
kneads bakery seeded bread, candied bacon, brie, apple, housemade honey mustard, fries

CRISPY RICE BENEDICT
crispy rice ball, smoked salmon, poached egg, wasabi hollandaise, pickled shallots, breakfast potatoes

CROISSANT BRUNCH BURGER
kneads croissant bun, roseda beef patty, american cheese, maple bacon jam, fried egg, breakfast potatoes

FRESH FROM THE GARDEN OMELET
green and yellow zucchini, red onions, baby arugula, goat cheese, micro greens, fresh herbs, radishes, mint, evoo

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$31 / person

with dessert: $41 per person

SOFT BEVERAGES:
$4 / person

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

BRUNCH PRIX FIXE

platinum package





FIRST COURSE
CHOICE OF ONE

DUBAI CHOCOLATE PISTACHIO PARFAIT
creamy pistachio yogurt, dark chocolate, chocolate crumble, roasted pistachios, strawberries

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

MD Crab Soup
spicy, MD-style

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

SECOND COURSE
CHOICE OF ONE

STEAK & EGGS OMELET
hanger steak, fingerling potatoes, crispy onions, greens, breakfast potatoes

FRESH FROM THE GARDEN OMELET
green and yellow zucchini, red onions, baby arugula, goat cheese, micro greens, fresh herbs, radishes, mint, evoo

NASHVILLE HOT CHICKEN & WAFFLES
seasoned chicken thighs, waffle sandwich, fried eggs, pickle-brine aioli, maple syrup, breakfast potatoes

GRILLED SALMON BLT
kneads bakery seeded bread, basil aioli, fries

HAWAIIAN POKE AVOCADO TOAST
toasted sourdough, avocado spread, blackened seared sliced tuna, pickled onions, crushed crispy wontons, sesame seeds, cusabi

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$35 / person
with dessert: $45 per person

SOFT BEVERAGES:
$4 / person

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

BRUNCH BUFFET







SIGNATURE PACKAGE
PRICE PER PERSON: $29

TATER TOT CASSEROLE
crispy tots, housemade beer cheese, bacon, scallions

SEASONAL PARFAIT
yogurt, granola, chef's choice of seasonal fruit

CAESAR SALAD
parmesan, croutons, creamy caesar

SEASONAL FRENCH TOAST
served with maple syrup

FARMER'S SCRAMBLE
scrambled eggs, bacon, sausage, peppers, onions, potatoes, mixed cheese

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

SAUSAGE LINKS

CELEBRATION PACKAGE
PRICE PER PERSON: $36

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

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

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

SEASONAL FRENCH TOAST
served with maple syrup

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

TURKEY CHORIZO TACOS
housemade turkey chorizo, scrambled eggs, street corn salsa, black sriracha, mixed cheeses, breakfast potatoes

CRISPY BACON

ADD-ONS

OYSTERS (PER DOZEN) - $24

CRAB DIP - $7 / PERSON
crostinis, jumbo lump crab, old bay, cheese blend

BREAKFAST POTATOES - $3 / PERSON
seasoned potatoes, bell peppers, onions

CHEESE & FRUIT TRAY - $4 / PERSON
cantaloupe, honeydew, pineapple, strawberries, grapes, bleu cheese, swiss, sharp cheddar & pepperjack cheeses

ASSORTED COOKIES - $3/ PERSON

HEATH BAR BREAD PUDDING - $3 / PERSON

SOFT BEVERAGES: $4 / person

LUNCH MENUS

LUNCH PRIX FIXE

silver package





FIRST COURSE
CHOICE OF ONE

DEVILED EGGS
crab, old bay

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

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

STUFFED DATES
bacon wrapped dates, chorizo, red pepper harissa

SECOND COURSE
CHOICE OF ONE

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

GRILLED CHICKEN SANDWICH
kneads bakery seeded bread, candied bacon, brie, apple, housemade honey mustard, fries

ROSEDA BURGER
kneads bakery bun, hand-crafted beef, lettuce, tomato, onion, choice of cheese, fries

BEEF & BLUE FLATBREAD
sliced steak, blue cheese, caramelized onions, horseradish aioli

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE

$31 / person

with dessert: $41 per person

SOFT BEVERAGES:
$4 / person

this menu is available daily 10am-2pm

LUNCH PRIX FIXE

gold package





FIRST COURSE
CHOICE OF ONE

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
hand-battered, celery, blue cheese dressing

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

SECOND COURSE
CHOICE OF ONE

GRILLED SALMON BLT
kneads bakery seeded bread, basil aioli, fries

FRENCH DIP GRILLED CHEESE
kneads bakery sourdough, shredded beef, gruyère cheese, caramelized onions, french onion soup

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

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

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$39 / person

with dessert: $49 per person

SOFT BEVERAGES:
$4 / person

this menu is available daily 10am-2pm

LUNCH PRIX FIXE

platinum package





FIRST COURSE
CHOICE OF ONE

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

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

STEAMED CLAMS
garlic, white wine, butter

BLACKENED CHICKEN EMPANADAS
corn, blackened chicken, blue cheese, red pepper aioli

SECOND COURSE
CHOICE OF ONE

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

CRAB CAKE SANDWICH
kneads bakery bun, tartar, lettuce, tomato, fries

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

VODKA CHICKEN PARM
crispy chicken cutlet, shredded mozzarella, house-made vodka sauce, fettuccine, grated parmesan, fresh basil

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$44 / person

with dessert: $54 per person

SOFT BEVERAGES:
$4 / person

this menu is available daily 10am-2pm

LUNCH BUFFET







SIGNATURE PACKAGE
PRICE PER PERSON: $31

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

GOAT CHEESE CREME BRÛLÉE
goat cheese whipped fennel pollen & lavender, sugar brûléed crust, cranberry walnut relish, microgreens, crostinis

HOUSE SALAD
mesclun, tomato, cucumber, balsamic vinaigrette

FISH TACO
crispy fish, crunchy slaw, spicy aioli

RIGATONI WITH VODKA SAUCE
tomato vodka cream sauce, parmesan, basil

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

CELEBRATION PACKAGE
PRICE PER PERSON: $39

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

HUMMUS WITH FRIED CHICKPEA SALAD
cucumber, olive, cherry tomato, red onion, aleppo pepper, evoo, pita bread

CAESAR SALAD
romaine, caesar dressing, parmesan, croutons

PORK STREET TACOS
corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge

BLACKENED CHICKEN PASTA
rigatoni mezze, peas, tomatoes, pine nuts, blackened chicken, cajun cream

ASIAN GLAZED SALMON
pan-seared salmon with asian bbq sauce & sesame seeds

ADD-ONS

OYSTERS (PER DOZEN) - $24

CRAB DIP - $7 / PERSON
crostinis, jumbo lump crab, old bay, cheese blend

CHEESE & FRUIT TRAY - $4 / PERSON
cantaloupe, honeydew, pineapple, strawberries, grapes, bleu cheese, swiss, sharp cheddar & pepperjack cheeses

ASSORTED COOKIES - $3/ PERSON

HEATH BAR BREAD PUDDING - $3 / PERSON

SOFT BEVERAGES: $4 / person

DINNER MENUS

DINNER PRIX FIXE

silver package





FIRST COURSE
CHOICE OF ONE

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

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

CAESAR SALAD
romaine, crispy parmesan, croutons, creamy caesar

STUFFED DATES
bacon wrapped dates, chorizo, red pepper harissa

SECOND COURSE
CHOICE OF ONE

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

LG MEATLOAF
whipped potatoes, green beans, demi glace, tomato bacon jam, sunny up egg

GRILLED PORTOBELLO STEAK
marinated & grilled portobello, fresh chimichurri, blistered shishito peppers, roasted fingerling potatoes

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

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$36 / person
with dessert: $46 per person

SOFT BEVERAGES:
$4 / person

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

DINNER PRIX FIXE

gold package





FIRST COURSE
CHOICE OF ONE

MD CRAB SOUP
spicy, MD-style

DEVILED EGGS
crab, old bay

BLACKENED CHICKEN EMPANADAS
corn, blackened chicken, blue cheese, red pepper aioli

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

SECOND COURSE
CHOICE OF ONE

BLACKENED CHICKEN PASTA
rigatoni mezze, peas, tomatoes, pine nuts, blackened chicken, cajun cream

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

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

CHICKEN GIOVANNI
white wine, lemon, rosemary, spinach, mozzarella, side of pasta marinara

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE
$45 / person

with dessert: $55 per person

SOFT BEVERAGES:
$4 / person

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

DINNER PRIX FIXE

platinum package





FIRST COURSE
CHOICE OF ONE

PULLED PORK BAO BUN TACOS
corn salsa, queso fresco, sriracha aioli, cilantro, lime wedge

BUFFALO CHICKEN TENDERS
hand-battered, celery, blue cheese dressing

FRIED OYSTERS
chipotle slaw, hawaiian sea salt, micro green

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

SECOND COURSE
CHOICE OF ONE

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

ARGENTINIAN STEAK
sliced hanger, blistered shishito peppers, herb roasted potatoes, chimichurri

SINGLE CRAB CAKE ENTRÉE
mashed potatoes, green beans, remoulade

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

THIRD COURSE
CHOICE OF ONE

BREAD PUDDING
heath bar crumbles, caramel sauce

CHEF'S FEATURED CHEESECAKE
rotating selection

PRICE

$52 / person

with dessert: $62 per person

SOFT BEVERAGES:
$4 / person

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

DINNER BUFFET







SOFT BEVERAGES: $4 / person

GATHER PACKAGE
PRICE PER PERSON: $34

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

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

HOUSE SALAD
with balsamic vinaigrette

RIGATONI WITH VODKA SAUCE
rigatoni, creamy tomato vodka sauce, parmesan, fresh basil

PAN ROASTED CHICKEN
crispy prosciutto, mozzarella, marsala sauce, spinach

HEATH BAR BREAD PUDDING
warm house-made bread pudding, caramel sauce, heath bar crumble

SIGNATURE PACKAGE
PRICE PER PERSON: $42

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

FISH TACOS
crispy fish, crunchy slaw, spicy aioli

CAESAR SALAD
romaine, caesar dressing, parmesan, croutons

PAN ROASTED CHICKEN
crispy prosciutto, mozzarella, marsala sauce, spinach

ASIAN GLAZED SALMON
pan-seared salmon with asian bbq sauce & sesame seeds

HERB ROASTED POTATOES

GRILLED ASPARAGUS

HEATH BAR BREAD PUDDING
warm house-made bread pudding, caramel sauce, heath bar crumble

CELEBRATION PACKAGE
PRICE PER PERSON: $52

LIB'S GRILL OYSTERS

CRAB DIP WITH CROSTINI

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

SLICED SIRLOIN
with a-1 my way

ASIAN GLAZED SALMON
pan-seared salmon with asian bbq sauce & sesame seeds

BLACKENED CHICKEN PASTA
rigatoni mezze, peas, tomatoes, pine nuts, blackened chicken, cajun cream

WHIPPED POTATOES

GRILLED ASPARAGUS

HEATH BAR BREAD PUDDING
warm house-made bread pudding, caramel sauce, heath bar crumble

ADDITIONAL PACKAGES

BAR PACKAGES







CASH BAR

A flexible option where guests order and pay for beverages individually, ideal for events with varying preferences.

BEER & WINE

includes soft drinks, coffee and tea

House Package: $22/Person

included beers: Budweiser, Bud Light, Michelob Ultra, Coors Light, Yuengling, Miller Lite, Blue Moon, Corona Premier, Modelo, Stella Artois, Heineken
included wines: Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

Premium Package: $28/Person

included beers: House Beer + Seasonal Draft Selection
included wines: House Wine + Prosecco, Sparkling Rosé, Sauvignon Blanc, Moscato, Riesling, Shiraz, Zinfandel

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OPEN BAR

A fully hosted bar experience where guests enjoy beverages without individual payment, creating a seamless and elevated event atmosphere.

Open bar is billed on consumption, with the host covering the cost of all beverages ordered by guests.

BUBBLES & BRUNCH BAR PACKAGE

Exclusively available with brunch events - enjoy bottomless mimosas, bloody marys, and crushes - $25/Person





THE LIB'S SOCIAL PACKAGE

Designed for a more relaxed, social experience, The Lib's Social Package offers a variety of small plates and shareable bites—perfect for mingling-style events without a formal seated dinner.

DEVILED EGGS WITH CRAB
topped with old bay

HONEYCOMB BURRATA
burrata, edible flowers, honeycomb, mint oil, toasted almonds, grilled sourdough 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

BUFFALO CHICKEN TENDERS
served with bleu cheese

LGO OYSTERS
with lemon, mignonette & cocktail sauces

PRICE PER PERSON

$25 / person
15 person minimum



Book your private event today!

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

celebrate@libsgrill.com

LibsGrill.com/private-dining

