

CELEBRATION PACKAGE



#EatDrinkAndBeMarried #CelebrateGoodTimes
#HappyWifeHappyLife

THE FOOD

CHEESE AND FRUIT TRAY

chef's choice

SPINACH AND ARTICHOKE DIP

artichoke, cream cheese, parmesan, crostinis

STUFFED POTATOES

cheddar, bacon, sour cream

SLICED TENDERLOIN CROSTINI

horseradish aioli

MINI BRIE TART

filo tart, brie, seasonal fruit jam

CAESAR SALAD

romaine, parmesan, croutons

SALMON

asian glazed

PAN ROASTED CHICKEN

prosciutto, spinach, mozzarella, marsala sauce

GARLIC DILL ROASTED POTATOES

MIXED VEGETABLES

I DO—NEED A DRINK!

OFFERING A VARIETY OF BAR PACKAGES FOR YOUR SPECIAL DAY!
CONTACT OUR TEAM FOR AVAILABLE OPTIONS

THE PRICE	THE FOOD \$ 43 / PERSON	THE DRINKS: PRICE VARIES
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ROCKFIELD MANOR



#MindYourManor #TheBigDayBuffet #RockThisWedding

THE FOOD

STATIONARY HORS D'OEUVRES [choose two]

Crudité Display
Domestic Cheese Display

Assorted Fruit Display
Spinach & Artichoke Dip

SALAD [CHOOSE ONE]

House Salad
Spinach salad
Caesar Salad
Field Greens Salad
Tomato Feta Salad

ENTRÉES [CHOOSE TWO]

Pan Roasted Chicken
Short Rib Rigatoni
Shrimp & Grits
Blackened Chicken Pasta
Asian Glazed Salmon

SIDES [CHOOSE TWO]

Whipped Potatoes
Garlic Dill Roasted Potatoes
Mixed Vegetables
Buttered French Beans
Garlic Roasted Broccoli

DRINKS BY THE FOUNTAIN!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Water

FROM THE BAR:

Bud Light, Yuengling, Cabernet, Pinot Grigio

THE PRICE	THE FOOD \$ 37 / PERSON	THE DRINKS: \$ 22 / PERSON
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I DO BBQ

#WellDoneWedding #BaeBQ #CharGoals



THE FOOD

PROSCIUTTO & MELON SKEWERS

seasonal melon

DEVEILED EGGS

topped with ham

STUFFED POTATOES

cheddar, bacon, sour cream

SHRIMP & GRITS CUPS

andouille sausage, cajun cream sauce, cheddar grits

WEDGE SALAD

iceberg, bacon bits, bleu cheese, tomatoes

BBQ SHORT RIBS

BLACKENED CHICKEN PASTA

peas, tomatoes, pine nuts, parmesan cheese

AU GRATIN POTATOES

GREEN BEANS

HEATH BAR BREAD PUDDING SLICES

caramel sauce

GET LIT AT THE PIT!

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Water

SOFT DRINKS

Bud Light, Yuengling, Sierra Nevada Pale Ale, Pinot Grigio, Rosé, Pinot Noir

THE PRICE

THE FOOD
\$ 42 / PERSON

THE DRINKS
\$ 23 / PERSON

VIGNON MANOR FARM

#AsSpecialAsTheLast #WalkTrotCanter
#FemaleHustler&WorkOutBustler



TROT STATION

CRUDITÉ STATION
DEVEILED EGGS
MINI BRIE TART

SADDLE STATION

FRENCH FRY BAR

MANE MEAL

SPINACH SALAD
SHORT RIB RIGATONI
PAN ROASTED CHICKEN
mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach
WHIPPED POTATOES
GRILLED ASPARAGUS

ALL DUN

HEATH BAR BREAD PUDDING

THE DRINKS

SOFT DRINKS:
pepsi, diet pepsi, sierra mist, gingerale, water

FROM THE BAR:
bud light, yuengling, cabernet, pinot grigio

SIGNATURE COCKTAILS:
CLASSIC REVIVAL
aperol, lemon twist, prosecco

DAPPLE GRAY CRUSH
coconut cream, chocolate bitters, herb liquor



THE PRICE

THE FOOD
\$ 47 / PERSON

THE DRINKS:
\$ 25 / PERSON

COLD SATURDAY FARM

#RollingHills #ScarlettLove #BeanThereDoneThat
#ColdSaturdayWarmVibes #TrueRustic #1765



PASSED & STATIONARY HORS D'OEUVRES

SHRIMP & GRITS SHOOTERS

BRUSCHETA CROSTINI

CHICKEN & BRIE FLATBREAD

OYSTER STATION

CATTLE ANGUS MEATBALL SLIDERS

BUFFET

FIELD GREEN SALAD

CARVING STATION: NY STRIP WITH CHIMICHURRI SAUCE

PAN ROASTED CHICKEN

ROASTED FINGERLING POTATOES

BUTTERED FRENCH BEANS

ASSORTED COOKIES & HEATH BAR BREAD PUDDING

THE DRINKS

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water, Club Soda, Water

FROM THE BAR:

Natty Boh, Mich Ultra, Heineken, Stella Artois, Sauvignon Blanc, Chardonnay, Interesting Red Blend, Merlot, Cabernet, Tito's Vodka, Orange Vodka, Grapefruit Vodka, Tangueray Gin, Bacardi Rum, Bulleit Bourbon

SIGNATURE COCKTAIL:

Scarlett Letter
gin, honey simple, cranberry, rosemary

SIGNATURE BEER:

Natty Boh Memorial Stadium Beer



COLD SATURDAY FARM
FINKSBURG, MD

THE PRICE

THE FOOD
\$ 48 / PERSON

THE DRINKS:
\$ 34 / PERSON

TUSCAN EXPERIENCE

#AmalfiVacation #TuscanExperience
#BelladiNonna #ShowMeTheCarbs #Italia



BUFFET DINNER

PROSCIUTTO & MELON

seasonal melon

CORN & CRAB ARANCINI

risotto, panko bread crumbs, deep fried

ITALIAN-STYLE MEATBALLS

with house marinara

STUFFED MUSHROOMS

spinach, sun-dried tomatoes,
parmesan, green onions

CAESAR SALAD

romaine, crispy parmesan,
croutons, creamy caesar dressing

BUILD YOUR OWN PASTA BAR

penne, elbow, tortellini, marinara,
alfredo, cheese sauce, diced asparagus,
tomatoes, spinach, bread crumbs,
parmesan, mozzarella, asiago

ASIAN GLAZED SALMON

topped with sesame seeds

CHICKEN CAPRESE

fresh mozzarella, tomatoes,
topped with lemon oil & arugula

GARLIC ROASTED BROCCOLI

TIRAMISU

chantilly cream, chocolate, lady fingers

SALUTE!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Water, Club Soda, Tonic Water
Regular & Decaf Coffee

FROM THE BAR:

Peroni, Stella Artois, Pinot Grigio, Chianti, Prosecco

THE PRICE	THE FOOD \$ 40 / PERSON	THE DRINKS: \$ 26 / PERSON
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MD CELEBRATION

#OldBae #YouAreTheHon #ThatsWhatMarylandDoes



THE FOOD

OLD BAY & RANCH POPCORN

SHRIMP COCKTAIL

served with cocktail sauce

PRETZEL & BEER CHEESE SHOOTERS

natty-boh beer cheese & soft pretzels

FRENCH FRY BAR

truffle oil, pico de gallo, assorted cheeses, old bay, malt vinegar, beer cheese fondue

OYSTER STATION

local selection with cocktail and mignonette sauces

TOMATO FETA SALAD

romaine, cherry tomatoes, cucumbers, feta cheese, red onion, oregano, EVOO

MD CRAB CAKE

jumbo lump, broiled

FILET OF BEEF

drizzled with demi glaze

GARLIC & DILL ROASTED POTATOES

MIXED VEGETABLES

seasonal, chef's choice

I DO—NEED A DRINK!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Orange Juice, Cranberry Juice, Water

FROM THE BAR:

Natty Boh, Mich Ultra, Heineken, Stella Artois, Sauvignon Blanc, Chardonnay, Interesting Red Blend, Merlot, Cabernet, Tito's Vodka, Tangueray Gin, Bacardi Rum, Bulleit Bourbon, Orange & Grapefruit Crushes

THE PRICE

THE FOOD
\$ 68 / PERSON

THE DRINKS:
\$ 38 / PERSON



Eat Now or Forever Hold Your PIECE

#TheDressWillStillFit #TheSuitWillAlwaysFit #EatNowDanceLater

The Food

CHICKEN SALAD SLIDERS

apple, cranberry, almonds, lettuce, tomato on potato roll

SLICED HAM SLIDERS

lettuce, tomato, american cheese on potato roll

SLICED TURKEY SLIDERS

lettuce, tomato, american cheese on potato roll

ASSORTED CHIPS

The Price	\$10.00 / PERSON
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Pre-Game the Name Change!

MIMOSAS

includes 1 bottle of sparkling wine, orange juice & cranberry juice with disposable drinkware **\$30**

CRUSHES FOR 4

choice of orange or grapefruit crushes with disposable drinkware **\$25**

SANGRIA FOR 4

choice of red or white sangria with disposable drinkware **\$25**

SOFT DRINKS

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Water **\$2 / PERSON**

LIB'S GRILL

— *we  care* —

CONTACT INFO

LIB'S GRILL CATERING TEAM

(410) 929-4712

catering@libsgrill.com

www.libsgrill.com/catering

MAKE IT YOUR OWN

We encourage you to customize our menus until they fit your vision! Reach out to our Catering Team today to discuss more options!

STAFFING NOTE

We use your guest count and desired service style to determine your staffing needs. A member of our team will be able to provide you with a custom, all-inclusive proposal!

BECAUSE NO GOOD STORY EVER STARTED WITH A WATER...

Check out our website for additional beverage packages,
as well as dinnerware and linen options!

libsgrill.com/catering