

# SPECIAL EVENTS CATERING

## CLASSIC MENU 28 PER PERSON

2-course served family style

### COURSE ONE (Choose 2)

#### KALE SALAD

Crispy grana cheese, poached local egg,  
lemon-garlic dressing

#### ROMAINE HEARTS

Bleu cheese crumbles, candied pecans,  
dried cranberries, sherry dressing

#### TRI-COLORE SALAD

Shaved apples, pecorino romano cheese,  
warm pancetta dressing

### COURSE TWO (Choose 1)

#### OLD SKOOL GNOCCHI

Truffle cream sauce, tartufata

#### HERB-ROASTED CHICKEN

Liberty sausage, potatoes

## PROGRESSIVE MENU 38 PER PERSON

Six progressive small plates, served individually in a  
seated or cocktail setting.

### EXAMPLE MENU:

#### TWO OYSTERS

On the half shell, chilled crab cocktail

#### WILD MUSHROOMS

Duck egg custard

#### BRAISED BACON

Huckleberry, apple sauce

#### EGG YOLK RAVIOLO

Brown butter, bread crumbs

#### SEABASS

Melted leeks, sexy red cabbage

#### WAGYU BEEF

Horseradish, potatoes, bone marrow

## DESSERTS

Priced separately, per person.

### CARAMEL BUDINO 8

#### PIE 7

Seasonal

### CHEESECAKE 8

Seasonal

### COOKIES & BROWNIES 6



## UPGRADES

Priced separately, per person.

Add salumi and cheese display 8

Add 3 passed appetizers 5

Add steak or fish to course two AQ

Add dessert 5

*Chef and/or server fee apply to off-site  
parties. China, glass and silver are available  
for off-site parties for a fee.*

## FOR ORDERS & MORE INFORMATION

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EVENTS**

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# LIBERTY

FOOD & WINE EXCHANGE

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