

PICK UP & DROP OFF CATERING

BREAKFAST 130

Feeds 10-12

QUICHE

Deep dish quiche lorraine or vegetable (cut in 12)

FRESH FRUIT

Local honey-spiked yogurt sauce

PASTRIES

Assorted pastries, variety of 3-4

Sandos & Burritos feed 10-12.

Served with pico de gallo, guacamole, sour cream, hot sauce.

REBEL BREAKFAST SANDOS

Bacon, cheese, egg, toasted Liberty country loaf (5 count)

BURRITOS

Eggs, cheese, peppers, onions, potatoes (5 count)

SALADS 60/EACH

Feeds 10

KALE

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

CAESAR

Hearts of romaine, Parmesan cheese, croutons, anchovies

D.R.O.P.P.

Selection of local, seasonal produce

This item changes frequently. Call for more information.

PASTA SALAD

Gemelli pasta, fresh veggies, house dressing

QUINOA SALAD

Chef's Choice

ADDITIONS | Organic chicken 50

Requires additional 24 hour notice.

HOT ENTREES

Feeds 10-15. Served with garlic bread & grated cheese.

LASAGNA 90

Nonni or bolognese sauce

RIGATONI 70

Amatriciana, bolognese, nonni or alfredo sauce

GNOCCHI 80

Old Skool or New Skool

VEGETABLE RAGU 45

Seasonal

MEATBALLS 65

Tomato sauce

SAUSAGES 65

Tomato sauce or peppers and onions

SANDWICHES 16 PER PERSON

Includes side and dessert. Platters or individual boxes.

TURKEY-BACON-AVOCADO

Greens, lemon aioli. Served in a wrap.

COUNTRY HAM

Provolone, house mustard. Served on Liberty country bread.

CAPRESE SANDO

Heirloom tomatoes, fresh mozzarella, basil. Served on Liberty country bread.

THE STALLION

Assorted salumi, cappicola, mortadella, provolone, hot chopped peppers, arugula and ciabatta bun

SIDES

Choose one

LIBERTY CHIPS | GREEN SALAD | SOUP OF THE DAY

DESSERT

Choose one

COOKIE | BROWNIE | FRUIT

LIBERTY
FOOD & WINE EXCHANGE

All food platters will be delivered on eco-friendly, disposable platters.

VEGETABLES 60

Feeds 10-15. Served with sliced bread, crackers, crostini.

Grilled zucchini, eggplant and squash.
Crudit  of carrots, celery and radishes.
Olives, peppadews and pickled cauliflower hummus and pesto dip.

SALUMI & CHARCUTERIE 75

Feeds 10-15. Served with sliced bread, crackers, crostini.

House-made assortment of salumi.
Sliced Liberty sausages and country terrine.
Cornichons, pepperoncini and house pickles.
House mustard, dijon mustard and whole grain mustard.

CHEESE 75

Feeds 10-15. Served with sliced bread, crackers, crostini.

Selection of imported and domestic cow, goat and sheep cheese.
Fresh grapes and strawberries, chutney, jam and dried fruit.

BEVERAGES 2/EACH

Bottled Water
Coke
Diet Coke
Sprite

All food platters will be delivered on eco-friendly, disposable platters.



HORS D'OEUVRES

Passed or Stationary
Guest choose 3-5 options. Price per person.
\$8 (3 pieces per person)
\$12 (5 pieces per person)
\$17 (7 pieces per person)

Crispy arancini with Parmigiano-Reggiano and parsley
Roasted wild mushroom toast with frommage blanc and herb pistou
Grilled truffle tremor cheese bite with onion jam
Dungeness crab cake, saffron aioli, edible flowers and chives
Meatball Skewer with oregano, tomato ragu and Pecorino Romano cheese
Lamb gyro kebob with tzatziki sauce and feta cheese
Soy caramel glazed pork belly on crispy wonton with kim chee relish
Chicken liver pate toast with cornichon, Cumberland sauce and micro greens
Mini pulled pork sliders with coleslaw and house pickles
Mini fried chicken sliders with pineapple relish and spicy aioli

LIBERTY

FOOD & WINE EXCHANGE

FOR ORDERS & MORE INFORMATION

MCKENZIE LOYE
SPECIAL EVENT COORDINATOR
mckenzie@libertyfwe.com | 775.336.1091

Want to take your event to the next level? Ask about on-site staffing options and availability

DELIVERIES

MINIMUM ORDER \$100
\$20 delivery fee within 30 miles
Disposable plateware, cutlery, napkins and serving utensils available for \$1.00 per person.
Chafing dishes available for additional deposit and fee.