

PICK UP & DROP OFF CATERING

BREAKFAST

Price Per Person

CONTINENTAL BREAKFAST

\$14 Per Person + Tax & Service Fee

Assorted Liberty Pastries and Fresh Fruit
with Coffee, Tea, Juice

ADDITIONAL UPGRADES

\$22 Per Person + Tax & Service Fee

includes chafing dishes

BREAKFAST BURRITOS

Egg, Cheese, Peppers, Onions, Potatoes

or

REBEL BREAKFAST SANDOS

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

or

BREAKFAST QUICHE

Deep dish quiche lorraine or vegetable (cut in 12)

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.

GREEN SALAD

Organic mixed greens,
seasonal veggies, sherry vinaigrette

ADDITIONS | Organic Chicken or Shrimp **60**

Requires additional 24 hour notice.

HOT ENTREES

Feeds 10-15.

Served with garlic bread & grated cheese.

LASAGNA 90

Nonni or bolognese sauce

BAKED RIGATONI 70

Bolognese, nonni or alfredo sauce

VEGETABLE RATATOUILLE 45

Seasonal veggies

MEATBALLS 65

Tomato sauce

SAUSAGES 65

Tomato sauce or peppers and onion

SANDWICHES

18 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.

THE STALLION

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

SIDES

LIBERTY CHIPS & GREEN SALAD

DESSERT

COOKIES & BROWNIES

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.

Crudité 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



HORS D'OEUVRES

Passed or Stationary

Guest choose 3-5 options. Price per person.

\$10 (3 pieces per person)

\$14 (5 pieces per person)

\$19 (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

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

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.