

# LIBERTY

FOOD & WINE EXCHANGE

## PICK UP/DROP OFF CATERING

All food is served on Eco-friendly recyclable containers



### CHEF MARK ESTEE

Chef and restaurateur, Mark Estee's story spans 25 years leading culinary teams across the nation. An ardent advocate for food entrepreneurs, he is recognized among his contemporaries as a proponent of the local food movement. Among Estee's core values is a belief in empowering chefs, producers and communities by connecting people back to their food. He incorporates these philosophies into his everyday work and practices, advising chefs and restaurants in the Reno-Tahoe area and throughout the United States.

### THE DETAILS

#### ORDERING

We accept orders Monday – Friday 9am-5pm. If you are looking to place your order after hours please call the restaurant at 775.336.1091 and ask to speak to a manager and they will be happy to take care of you.

To confirm your order, we will need a signature and a valid credit card on file.

We recommend placing your order for food at least 48 hours in advance to secure your desired delivery time and menu selections. Last minute order? Don't be afraid, please call and ask, we do our best to accommodate all catering requests.

#### DELIVERY

All deliveries must meet the \$100 minimum, we offer free delivery within 15 miles of Liberty Food and Wine Exchange. Outside of this range we charge \$1 per mile.

#### PICKING UP

You will receive a 9% service charge savings on all pick up orders.

#### For Orders & More Information

Contact [Our Events Team](#)  
eventsandcatering@renolfg.com | 775.354.3057

*Disposable plateware, cutlery, napkins and serving utensils available upon request.*

*Prices do not include 20% service charge or Nevada State sales tax.*

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### SALADS

*Feeds 10*

#### **KALE \$60**

Crispy Grana Padano, Local Poached Egg,  
Lemon-Garlic Vinaigrette

#### **CAESAR \$60**

Hearts of Romaine, Parmesan Cheese,  
Croûtons, Caesar Dressing

#### **LOCAL GREENS \$60**

Organic Mixed Greens, Seasonal Veggies, Red Wine  
Vinaigrette

#### **PASTA SALAD \$60**

House Pasta, Seasonal Veggies, Red Wine Vinaigrette

**ADDITIONS** | Chicken, Steak or Shrimp \$60

*\*Grilled and served at room temperature*

### PLATTERS

*Feeds 10*

#### **CHEESE \$90**

Selection of Cow, Goat and Sheep Cheese, Fresh Fruit,  
Chutney, Jam, Dried Fruits, Crackers, House Bread

#### **VEGETABLES \$75**

Seasonal Vegetables: Crudite, Grilled and Pickled with Hummus  
and Pesto Dips, Crackers, House Bread

#### **SALUMI & CHARCUTERIE \$90**

House-Made Assorted Salumi, House Pickles,  
Olives, Whole Grain Mustard, Crackers, House Bread

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### SANDWICHES | \$14 PER PERSON

*Includes local greens salad and cookie*

*Available as platters or individually boxed*

#### **TURKEY WRAP**

Greens, Lemon Aioli, Turkey, Avocado, Bacon

#### **COUNTRY HAM**

Provolone, House Mustard, Liberty Country Bread

#### **CAPRESE SANDO**

Tomatoes, Fresh Mozzarella, Basil Pesto,  
Liberty Country Bread

#### **THE STALLION**

Assorted Salumi, Cappicola, Mortadella, Provolone,  
Hot Chopped Peppers, Arugula, Liberty Country Bread

### HOT ENTRÉES

*Feeds 10*

*Includes chafing dish and fuel*

#### **LASAGNA \$85**

Cheese or Meat Sauce, House Bread

#### **BAKED PENNE \$85**

Cheese, Meat, or Vegetable, House Bread

#### **MEATBALLS \$85**

Tomato Sauce, House Bread

#### **SAUSAGES \$85**

Peppers and Onions, House Bread

#### **PULLED PORK \$95**

BBQ Sauce, Coleslaw, House Bread

#### **CHICKEN PARMESAN \$95**

Provolone, Nonni's Sauce, House Bread

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### APPETIZER PLATTERS

(20) pieces for \$40

choice of 1 items

All appetizers are served at room temperature

#### VEGETABLE

**FALAFEL** with Hummus, Pita, Shakshuka

**WILD MUSHROOM PHYLLO TART** with Goat Cheese, Herbs

**CRISPY ARANCINI** with Parmesan, Parsley

**ROASTED BABY CARROTS** with Moroccan Spices, Harissa

**BLUE CHEESE** with Candy Pecan Truffle

**GRILLED QUESO FRESCO** with Spicy Honey

#### MEAT

**MEATBALL SKEWER** with Nonni's Sauce, Herbs, Grana Padano

**BACON POP** with Balsamic Glaze, Maple Aioli

**SEARED BEEF CARPACCIO** with Capers, Arugula

**CHICKEN SATAY** with Crushed Peanuts, Sweet and Sour

#### FISH

**AHI POKE** with Avocado, Sambal, Sesame

**LOBSTER FRITTER** with Avocado Ranch

**CRAB CAKE** with Spicy Aioli, Lemon

**SMOKED SALMON** with Dill Cream Cheese, Pumpernickel

### DESSERTS

**COOKIE OR BROWNIE BITES \$24**

*48 bites per platter*

**MINI DESSERT PLATTER \$10 PER PERSON**

Bite Sized | Choose 3 Below

**SEASONAL TARTS**

**MAGIC BARS**

**CARROT CAKE BITES**

**DOUBLE CHOCOLATE GLUTEN FREE BROWNIE**

**HONEY LAVENDER COOKIES**

### BEVERAGES \$1.50/EACH

Bottled Water

Coke

Diet Coke

Sprite

Pellegrino (250ml)

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