

LIBERTY

FOOD & WINE EXCHANGE

ALL LUNCH ITEMS INCLUDE WATER, COFFEE, ICED TEA AND HOT TEA

ON-SITE CATERING LUNCH

AVAILABLE FROM 11:30 AM - 4 PM

PLATED LUNCH

\$16 PER PERSON - ENTRÉE ONLY

\$22 PER PERSON - ENTRÉE + DESSERT

\$28 PER PERSON - APPETIZER + ENTRÉE + DESSERT

Guests will receive printed limited menus at the lunch

APPETIZER OPTIONS

WOOD-ROASTED CAULIFLOWER

Calabrian chili oil, garlic, bread crumbs

MEATBALLS

Nonni's sauce, herbs, grana padano

LOCAL TOMATOES

Pistou croutons, burrata cheese, DVA tomatoes, local bittersweet greens, cabernet balsamic

GRAND TASTING *+\$5 per person*

Chef's selection of salumi, charcuterie, cheese, accoutrements

DESSERT OPTIONS

BUDINO

Salted Caramel Pudding, Chocolate Cookie Crumbs, Salted Caramel

CHOCOLATE CAKE

Toasted Marshmallow Sauce, GF Graham Cracker, GF Chocolate Cake

WHITE CHOCOLATE MOUSSE

Blueberry Gelée, Key Lime Curd, Almond Shortbread

QUESTIONS?

Contact Our Events & Catering Team

eventsandcatering@renolfg.com | 775.354.3057

LUNCH ENTRÉE OPTIONS

KALE SALAD

Crispy Grana Padano, Local Poached Egg, Lemon Garlic Vinaigrette | Chicken, Grass Fed Beef, Veggie Patty or Smoked Salmon

CAESAR SALAD

Romaine, Grana Padano, Croutons, White Anchovy | Chicken, Grass Fed Beef, Veggie Patty or Smoked Salmon

MARGHERITA PIZZA

Fresh basil, olive oil, tomato sauce, mozzarella

FUN GUY PIZZA

Garlic cream sauce, herbs, mushrooms, white truffle oil

BEE STING PIZZA

Salami, red onion, basil, serrano, mozzarella, honey

HANDMADE GNOCCHI

Mushroom Cream -or- Pesto

RIGATONI

Bolognese, beef, pork, grana padano

THE GO-TO BURGER

Bacon, smoked white cheddar, roasted garlic aioli, lettuce, tomato

VEGGIE FLATBREAD

Vegan patty, mushrooms, avocado, lettuce, tomato, onion, oregano vinaigrette

CHEF'S STEAK

Seasonal Preparation

Add \$10 Per Plate

CHEF'S CHICKEN

Seasonal Preparation

Add \$10 Per Plate

CHEF'S FISH

Seasonal Preparation

Add \$10 Per Plate

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

LIBERTY

ON-SITE CATERING DINNER

FOOD & WINE EXCHANGE

LIBERTY LARGE PARTY MENU

\$35 PER PERSON

Guests will receive printed large party menus at the dinner

Bread service

Choice of two starters for the table (see below)

Guests each select a green salad or caesar salad

Guests each select entrée from Liberty Large Party Menu (see right)

Guests select dessert options (see below)

STARTER OPTIONS

LOCAL TOMATOES with Pistou croutons, burrata cheese, DVA tomatoes, local bittersweet greens, cabernet balsamic

MEATBALLS with Nonni's sauce, herbs, grana padano

CAULIFLOWER with Calabrian chili oil, garlic, bread crumbs

GRAND TASTING (+\$5 per person) with Chef's selection of salumi, charcuterie, cheese, accoutrements

DESSERT OPTIONS

BUDINO with Salted Caramel Pudding, Chocolate Cookie Crumbs, Salted Caramel

CHOCOLATE CAKE with Toasted Marshmallow Sauce, GF Graham Cracker, GF Chocolate Cake

WHITE CHOCOLATE MOUSSE with Blueberry Gelée, Key Lime Curd, Almond Shortbread

WOOD FIRED PIZZA PARTY
(AVAILABLE FOR LUNCH AND DINNER)

BUFFET OR FAMILY STYLE

\$25 PER PERSON

All You Can Eat Pizzas, Big Green Salad, Caesar Salad, and House-Made Cookies

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AVAILABLE AFTER 4 PM

LARGE PARTY MENU OPTIONS

KALE SALAD

Crispy Grana Padano, Local Poached Egg, Lemon Garlic Vinaigrette | Chicken, Grass Fed Beef, Veggie Patty or Smoked Salmon

CAESAR SALAD

Romaine, Grana Padano, Croutons, White Anchovy | Chicken, Grass Fed Beef, Veggie Patty or Smoked Salmon

'ZEKE' BOY PIZZA

Meatball, sausage, tomato sauce, fresh basil, mozzarella

VIGNETO PIZZA

Pesto, prosciutto, red onion, pine nuts, parmesan, mozzarella, arugula

FUN GUY PIZZA

Garlic cream sauce, herbs, mushrooms, white truffle oil

MARGHERITA PIZZA

Basil, Olive Oil, Tomato Sauce, Mozzarella

RIGATONI

Bolognese or Nonni's Sauce, Parmigiano Reggiano

BUCATINI AMATRICIANA ARRABBIATA

Pancetta, basil, fresh crushed tomato, garlic, chilis

HANDMADE GNOCCHI

Mushroom Cream -or- Pesto

BLACK SPAGHETTI

Clams, scallops, shrimp, spicy white wine butter sauce, lemon

CHEF'S STEAK

Seasonal Preparation

Add \$10 Per Plate

CHEF'S CHICKEN

Seasonal Preparation

Add \$10 Per Plate

CHEF'S FISH

Seasonal Preparation

Add \$10 Per Plate

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LIBERTY

FOOD & WINE EXCHANGE

PRIVATE ROOMS AND FOOD & BEVERAGE MINIMUMS

PRINCE ROOM

30 SEATED | 45 COCKTAIL

DAILY

11:00AM-4:00PM
\$350 F&B minimum

FRIDAY-SUNDAY EVENINGS

4:00PM-10:00PM
\$1,000 F&B minimum

MONDAY-THURSDAY EVENINGS

4:00PM-9:00PM
\$650 F&B minimum

BOB DYLAN ROOM

40 SEATED | 65 COCKTAIL

DAILY

11:00AM-4:00PM
\$700 F&B minimum

FRIDAY-SUNDAY EVENINGS

4:00PM-10:00PM
\$1,200 F&B minimum

MONDAY-THURSDAY EVENINGS

4:00PM-9:00PM
\$900 F&B minimum

At Liberty Food & Wine Exchange, we do not charge a room rental fee, rather there are food & beverage minimums that must be met to reserve the room privately.

In addition, we require a \$250 deposit to secure a reservation in one of our private rooms. This deposit can be applied towards the total balance of your event.

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