



LIVERY®
INDIANAPOLIS | PRIVATE DINING

Livery BRINGS LATIN FLAVORS TO
INDIANAPOLIS IN A RESTORED
1890'S BUILDING THAT ONCE
STABLED HORSES. WE'RE A
TWO-STORY, CASUAL
GATHERING PLACE WITH
ROOFTOP SEATING.

HOST YOUR
CELEBRATION
AT LIVERY





The Lanai Section

SEATS UP TO 35
SEMI PRIVATE SPACE
AVAILABLE MONDAY – THURSDAY
OPEN-AIR OR INDOOR SPACE



Upstairs Bar + Rooftop

SEATS UP TO 40
INCLUDES BARTOP
SEMI PRIVATE SPACE
AVAILABLE MONDAY – THURSDAY
21+ ONLY
ROOFTOP AVAILABLE UPON REQUEST
*Addition of rooftop rental brings total seating up to 100

Package One

\$37 PER PERSON, 3 COURSES PLUS RECEPTION COURSE

RECEPTION COURSE

FAMILY STYLE

yuca fries **VG**

queso blanco, chihuahua cheese

FIRST COURSE

FAMILY STYLE APPETIZERS (CHOOSE ONE)

empanada **CHOOSE ONE**

steak*, chicken, mushroom **VG**, queso **VG**, chorizo, lamb

sweet plantains **VG**

black bean purée, pineapple slaw, cotija cheese, poblano crema, habanero-guajillo sauce

calamari

pickled jalapeño & red onion, cilantro, salsa brava, jalapeño crema

cauliflower **GF,V**

avocado salsa, pepita, fresno, amarillo gastrique

manchego crisp salad **GF,VG**

mixed greens, avocado, orange, herbs, red onion, fresno, olive, marcona almond, citrus vinaigrette

SECOND COURSE

FAMILY STYLE OR PLATED (CHOOSE TWO)

green chili lamb

spoonbread, pickled white onion, cilantro, fresno, hot tomato crema

potato tart **GF,VG**

spinach, tomato, mushroom, burrata, hot tomato crema

skirt steak* **+8**

manchego-polenta fry, broccolini, hot tomato crema, jalapeño butter

chicken tinga taco

flour tortilla, black bean purée, chihuahua cheese, romaine, guajillo crema, pickled red onion

THIRD COURSE

FAMILY STYLE

dessert platter

GF gluten free | **VG** vegetarian | **V** vegan | **PLEASE INFORM US OF ANY ALLERGIES**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Package Two

\$42 PER PERSON, 4 COURSES PLUS RECEPTION COURSE

RECEPTION COURSE FAMILY STYLE

yuca fries VG

queso blanco, chihuahua cheese

FIRST COURSE FAMILY STYLE

empanada CHOOSE THREE

steak*, chicken, mushroom **VG**,
queso **VG**, chorizo, lamb

SECOND COURSE FAMILY STYLE OR PLATED (CHOOSE TWO)

sweet plantains VG

black bean purée, pineapple slaw, cotija cheese,
poblano crema, habanero-guajillo sauce

calamari

pickled jalapeño & red onion, cilantro, salsa brava, jalapeño crema

cauliflower GF,V

avocado salsa, pepita, fresno, amarillo gastrique

manchego crisp salad GF,VG

mixed greens, avocado, orange, herbs, red onion,
fresno, olive, marcona almond, citrus vinaigrette

THIRD COURSE FAMILY STYLE OR PLATED (CHOOSE TWO)

green chili lamb

spoonbread, pickled white onion, cilantro,
fresno, hot tomato crema

potato tart GF,VG

spinach, tomato, mushroom, burrata, hot tomato crema

skirt steak*+8

manchego-polenta fry, broccolini,
hot tomato crema, jalapeño butter

chicken tinga taco

flour tortilla, black bean purée, chihuahua cheese,
romaine, guajillo crema, pickled red onion

FOURTH COURSE FAMILY STYLE

dessert platter

GF gluten free | **VG** vegetarian | **V** vegan | **PLEASE INFORM US OF ANY ALLERGIES**

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Small Bites

APPETIZERS

FAMILY STYLE (PRICED PER SERVING)

- 4 empanada CHOOSE ONE**
steak*, chicken, mushroom **VG**, queso **VG**, chorizo, lamb
- 4 sweet plantains VG**
black bean purée, pineapple slaw, cotija cheese, poblano crema, habanero-guajillo sauce
- 4 calamari**
pickled jalapeño & red onion, cilantro, salsa brava, jalapeño crema
- 4 cauliflower GF,V**
avocado salsa, pepita, fresno, amarillo gastrique
- 4 yuca fries VG**
queso blanco, chihuahua cheese
- 6 guacamole v**
black bean purée, salsa fresca, fresno, tortilla chips

ENSALADA

FAMILY STYLE (\$6 PER SERVING)

manchego crisp GF,VG
mixed greens, avocado, orange, herbs, red onion, fresno, olive, marcona almond, citrus vinaigrette

caesar*
romaine, manchego, crouton, chipotle-caesar dressing

ENTRÉE

FAMILY STYLE (\$8 PER SERVING)

potato tart GF,VG
spinach, tomato, mushroom, burrata, hot tomato crema

chicken tinga taco
flour tortilla, black bean purée, chihuahua cheese, romaine, guajillo crema, pickled red onion

paella GF
shrimp, chorizo fried rice, serrano hot sauce, ancho salsa

FRUIT + CHEESE PLATTER
PLATE SERVES 25 \$100

DESSERT PLATTER
\$8 PER SERVING

GF gluten free | **VG** vegetarian | **V** vegan | **PLEASE INFORM US OF ANY ALLERGIES**

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L I V E R Y.®

LIVERY-RESTAURANT.COM

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