



L I V E R Y<sup>®</sup>  
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, corn **VG**, queso **VG**, chorizo, lamb

#### sweet plantains **VG**

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

#### tuna tostada\*

avocado, cucumber, jalapeño crema, crispy shallot, citrus supreme

#### 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

hard shell corn tortilla, black bean purée, chihuahua cheese, romaine, guajillo crema, pickled red onion

## THIRD COURSE

### 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, corn **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

**tuna tostada\***  
avocado, cucumber, jalapeño crema,  
crispy shallot, citrus supreme

**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**  
hard shell corn tortilla, black bean purée, chihuahua cheese,  
romaine, guajillo crema, pickled red onion

## FOURTH COURSE 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.

# Small Bites

## APPETIZERS

### FAMILY STYLE (PRICED PER SERVING)

- 4 empanada** **CHOOSE ONE**  
steak\*, chicken, corn **VG**, queso **VG**, chorizo, lamb
- 4 sweet plantains** **VG**  
black bean purée, pineapple slaw, cotija cheese, poblano crema, habanero-guajillo sauce
- 5 tuna tostada\***  
avocado, cucumber, jalapeño crema, crispy shallot, citrus supreme
- 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**  
hard shell corn 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**

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



L I V E R Y .

LIVERY-RESTAURANT.COM

317.383.0330 + LIVERY-INDY@CRGDINING.COM

