



LIVERY®
MONTGOMERY | PRIVATE DINING

Livery BRINGS LATIN FLAVORS
TO MONTGOMERY. ENJOY OUR
THREE-SEASONS PATIO,
AND A UNIQUE DINING
EXPERIENCE YOU
WON'T SOON
FORGET.

HOST YOUR
CELEBRATION
AT LIVERY





Green

seats up to 25
available everyday

FEATURES:

Semi-private
Indoor space





Garage

seats up to 20
available everyday

FEATURES:

Semi-private

Open air or indoor space





Patio

seats up to 70
available everyday

FEATURES:

- Semi-private
- Outdoor space
- Covered, uncovered, and full patio available



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**

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**

*These foods may be served raw or undercooked. 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**

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**

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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