



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**

\*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

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L I V E R Y.®

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