



L I V E R Y[®]
NOBLESVILLE | PRIVATE DINING

Livery BRINGS LATIN FLAVORS
TO NOBLESVILLE. LOCATED IN
HAMILTON TOWN CENTER,
ENJOY OUR ALL-SEASONS PATIO,
AND A UNIQUE DINING
EXPERIENCE YOU
WON'T SOON
FORGET.

HOST YOUR
CELEBRATION
AT LIVERY





The Suede Section

SEATS UP TO 40
SEMI PRIVATE SPACE
ALL AGES



The Patio

SEATS UP TO 40
PRIVATE SPACE
OPEN AIR OR ENCLOSED

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**

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**

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**
- 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

317.316.0410 + LIVERY-NOBLESVILLE@CRGDINING.COM

