



For more information on availability and pricing, please reach out to our Catering and Events Sales Manager :

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DESSERT

- COCONUT MACAROONS** ^{GF V}
one dozen **28**
- CHOCOLATE PUDDING** ^{GF V}
with brownie crumble & whip **7/ea**
- STRAWBERRY HAND PIES** ^V
one dozen **54**
- CHOCOLATE CHIP COOKIES** ^V
one dozen **40**

DESSERT FEATURE

TOASTED COCONUT ALMOND CAKE
displayed table side
12" cake **105**

Executive Chef : Miljohn Dimaano
Sous Chef : Cristian Maldonado
Executive Pastry Chef: Bridie McCulla



HORS D'OEUVRES *priced by the dozen / min. 2 dozen*

- DEVEILED EGGS** ^{GF} candied black pepper bacon, paprika aioli **48**
- HOUSE MADE RICOTTA** ^V red pepper jam, herbs, grilled 9-grain bread **32**
- SMOKED CHICKEN WINGS** ^{GF} choose spicy chipotle, buffalo, Old Bay, or Alabama white sauce **32**
- LOBSTER AND PEA ARANCINI** saffron aioli, apple & frisée salad **45**
- GRILLED HANGER STEAK SKEWERS*** ^{GF} chimichurri **50**
- SPICED LAMB LOLLIPOPS*** ^{GF} cucumber yogurt **75**
- SMOKED SALMON*** ^{GF} red onion marmalade, crème fraiche, cucumber slices **55**
- CRISP BRISKET DUMPLINGS** pickled Fresnos, hoisin BBQ sauce **36**
- STUFFED MUSHROOM** ^V cream cheese, squash, herb bread crumbs **40**
- SHRIMP COCKTAIL** ^{GF} cocktail sauce **60**

SLIDERS *priced by the dozen/min. 2 dozen*

- BEEF BRISKET** red onion, horseradish cream **55**
- PULLED PORK** chow chow, pickles **45**
- FRIED CHICKEN** dijonaise, pickle **55**
- MUSHROOM** smoked portobello, fontina, garlic aioli **45**
- CRAB CAKE** remoulade, arugula **75**

PLATTERS *each serves 20-25*

- CHARCUTERIE** selection of sliced, cured salami with accompaniments **140**
- CHEESE** seasonal fruit compote & crostini **120**
- VEGETABLE CRUDITÉS** ^{GF VEGAN} seasonal assortment of vegetables, hummus **60**
- FRUIT** ^{GF VEGAN} seasonal assortment of fruit, sliced **60**
- SMOKED SALMON** ^{GF} red onion, caper berries, crème fraîche, crostini **120**
- BABY BACK RIBS** ^{GF} honey ginger glaze, herbs **80**

GREENS AND GRAINS *serves 20-25*

- RED QUINOA BOWL** ^{GF V} black bean, roasted broccoli, shallot, roasted corn, Anaheim chilis, pepitas, lime crema **55**
- GREEN FREEKEH BOWL** ^{VEGAN} carrot, sugar snap peas, almond, granny smith apple, sesame vinaigrette **55**
- CAESAR SALAD** ^V romaine hearts, crispy croutons, traditional dressing **50**
- FIELD GREENS SALAD** ^{GF VEGAN} watermelon radish, carrots, red wine vinaigrette **50**

^{GF} Gluten-Free | ^V Vegetarian | all breads and rolls are house made | Udi's Gluten-Free bun **+2**
* consuming raw or undercooked meats, fish, poultry, or eggs may increase your risk of food borne illness