



PREMIER CATERING SERVICES

libscatering.com





Lib's Grill and Liberatore's have joined forces to create Lib's Catering — a service rooted in the Liberatore Family mission:

*"Good People,
Serving Good Food
to other Good People"*

UNFORGETTABLE WEDDING EXPERIENCES



Lib's Catering is proud to partner with **Rosewood Farms** to create unforgettable wedding experiences.

Blending our culinary expertise with the venue's unique charm, we deliver stress-free celebrations tailored to each couple.

WHAT SETS US APART?

Tailored Menus & Flexible Service

We customize every menu and offer both delivery and full-service options.

Seamless Execution & Expertise

With decades of experience, we ensure every event runs smoothly.

Transparent Pricing & Reliability

Clear pricing and dependable execution makes Lib's Catering a cut above the rest.

"We used Lib's for our wedding and it was fantastic! We had very positive feedback from guests, especially considering how worried I was that there wasn't a kitchen in our venue. So many people raved about our oyster bar and how great it was to have a live shucker. Highly recommend!"

– Jaden D.



FULL-SERVICE CATERING:

\$100 - \$150 per guest

Our Full-Service Catering includes gourmet meals, custom menus, and a professional team dedicated to handling every detail — from setup to service to breakdown. We provide everything from dinnerware and linens to glassware and on-site kitchen coordination, creating a seamless, stress-free experience for you and a memorable one for your guests.



DISCOVER THE INSPIRATION MENU

Explore our chef-driven creations featuring seasonal ingredients, global flavors, and signature presentations designed to elevate any event.

[Click here to view the full menu](#) →

EXAMPLE WEDDING PROPOSAL

PASSED HORS D'OEUVRES

Chermoula Shrimp over Beet Hummus

Traditional Bruchetta

diced tomatoes, extra virgin olive oil, garlic, red onion, basil on top a parmesan crostini

BBQ and Pecan Crusted Lollipop Lamp Chops

brushed with barbecue sauce and finished with a pecan crust

PLATED DINNER SERVICE

Spinach Salad

spinach, goat cheese, dried cranberries, almonds, tossed with champagne vinaigrette.

Each Guest Chooses One Entrée:

Steak Frites

sliced sirloin, duck fat rosemary fries, grilled asparagus, red wine demi glaze

Pepita & Pistachio Crusted Salmon

w/ asparagus tips, whipped potatoes, butternut squash & coconut milk purée

Pan Seared Airline Chicken Breast

w/ roasted baby vegetables, whipped potatoes, and chive beurre blanc

STATIONARY HORS D'OEUVRES

Gourmet Grazing Station

assortment of charcuterie & cheeses garnished with fresh fruit and served with breads, dips and other accoutrements



EXAMPLE WEDDING PROPOSAL

DESSERT

Assorted Mini Desserts

seasonal assortment of bite-sized desserts, often including cheesecake tarts, macarons, brownies, canolis and cookies

BEVERAGE

Venue Dependent

bar and soft drink packages are available at venues that permit catered alcohol. If not permitted, your venue can recommend beverage options to best suit your event vision

SUPPLIES

China/Dinnerware



Linens

a wide selection of polyester linen colors that can be mixed and matched to complement your theme and bring your event design to life

PRICING WITHOUT BAR PACKAGE

125 Guests: \$145 per person

150 Guests: \$135 per person

200 Guests: \$125 per person

GETTING STARTED IS EASY!

- 1 Complete our Wedding Questionnaire to get started.
- 2 Explore our sample menu for ideas
- 3 Work with our catering team to design your custom menu
- 4 Book your complimentary tasting for two
- 5 Confirm your date & deposit
- 6 Venue walkthrough with our catering experts
- 7 **Flawless execution of your wedding day catering!**

READY TO GET STARTED?



Start the Wedding Questionnaire

LET'S BRING YOUR VISION TO LIFE

We can't wait to be part of your big day.

Start the Wedding Questionnaire

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