



THE LIBERTY

PRIVATE DINING AND
ON LOCATION
CATERING MENU

704-332-8830
catering@thelibertycharlotte.com

THE
LIBERTY
ON
LOCATION
CATERING
TEAM

2 PRIVATE
DINING
ROOMS

ENGLISH
FULL SERVICE
BAR

Whether your next corporate event is a 25 person luncheon, a 50-person cocktail party, or a spectacular gala, please consider **The Liberty** On Location for the job. Chef Tom Condron and his staff will work directly with you to create a unique event. Our commitment to excellence not only takes the pressure off you, but ensures something truly memorable. We have an established reputation for being an excellent restaurant in Charlotte.

Our professionally trained staffs of servers and bartenders pay impeccable attention to every detail necessary to make your event a success. For multi-course service, a buffet or a cocktail reception, our knowledgeable staff knows how to do things right. Fully customizable menus allow you to have ultimate flexibility in creating one-of-a-kind experiences for your guests and clients.

Whether you are holding a small business dinner at home or presenting an entire evening of food, wine, and socializing in a large venue, **The Liberty** on Location is ready to help you plan the details, present the cuisine and provide the personable service that will make your event a huge success.



The Liberty Catering &Special Events Service & Terms Agreement

- **EVENT:**
- **EVENT DATE:**
- **EVENT TIME:**
- **EVENT LOCATION:**
- **EVENT GUEST COUNT:**

MENU AND BEVERAGE SERVICE

- All food and beverage sales will be charged a state sales tax.
- All rentals and or other items purchased for special events will be charged a state and sales tax.
- All food, beverage and equipment rental are subject to a 20% service charge
- All food, beverage pricing is guaranteed for 90 days and could be subject to change.

GUARANTEED GUEST COUNT

- All guarantee numbers must be received 4 business days (96 hours), by 12:00 noon, prior to scheduled event.
- Total charges will be based on the guaranteed # of guest count.
- For events over 100 guests, guaranteed numbers are due 5 business days, by 12:00 noon, prior to scheduled event.
- Should the final guarantee not be received prior to the scheduled event, the estimated number of guests will be the basis for the billing charges.
- During the event, should the number of guests exceed the guaranteed number, the new number of guests becomes the guaranteed number and the client will be charged accordingly.
- If event minimum is not met The Liberty is not obligated to make up the difference in any way. The guest is solely responsible for the difference between the actual total and the guaranteed minimum.

PAYMENTS AND DEPOSITS

- \$500 Deposit is Due
- A major credit card, company check, or certified check is acceptable forms of payment.
- All dates are considered tentative until contract is signed and a definite hold will be placed on the event at such time.
- Space will only be secured after signing and dating and returning the agreement to our catering department. Without this, space and dates may not be secure.
- The food and beverage minimum for the space is \$_____++. The ++ indicates tax and gratuity.
- \$150.00 Set-Up Fee per event.

OFF-PREMISE CANCELLATION POLICY

- Any off-premise events that we are not advised 7 days prior of cancellation will be charged the 50% deposit of event

ON SITE CANCELLATION POLICY

- If we are advised that the signed booking is canceled less than 72 hours prior to the scheduled event, a 20% cancellation fee will be charged or the deposit will not be refunded.

CLIENT: _____ **DATE:** _____ **MAJOR**
CC NUMBER: _____ **EXP. DATE** _____

1812 South Blvd. Charlotte, NC 28203 704.332.8830

THE LIBERTY BAR SERVICE

We offer a variety of Bar Packages to accommodate many different event styles & price points. Should you desire a package option not listed, additional options may be discussed with the Event Coordinator during the planning of your event.

All prices are based per person, per hour.

Hours can be added at the time of the event, upon request.

Once the time is up, the bar service can be either cut off completely or switched to Cash Bar.

The per person cost is based on the final headcount given.

*Items listed may vary by season & availability.
Additional options are available upon request.*

PREMIUM BAR PACKAGE

LIQUOR OPTIONS: (CHOOSE 4)

KETAL ONE
MAKERS MARK
BOMBAY SAPPHIRE
MYERS DARK
JOHNNY WALKER BLACK
PATRON SILVER

BEER OPTIONS: (CHOOSE 4)

ALLAGASH WHITE
AMSTEL LIGHT
BELLS TWO HEARTED
BLUE MOON
BUD LIGHT
COORS LIGHT
CORONA
HEAVYSEAS IPA
HEAVYSEAS PILS
HEINKEN
HIGHLAND GAELIC
MICHELOB ULTRA
MILLER LITE
VICTORY PRIMA PILSNER

OMB COPPER (DRAFT)
TRIPLE C LIGHT RAIL PALE ALE (DRAFT)

WINE OPTIONS: (CHOOSE 4)

RODNEY STRONG CHARDONNAY
LUCKY STAR CHARDONNAY
LAGARIA PINOT GRIGIO
BE RADIANT REISLING
STEMMARI MOSCATO
UPPERCUT SAUVIGNON BLANC
VEUVE DE VERNAY (BUBBLES)

SILVER RIDGE CABERNET
LA LINDA MALBEC
CELLAR 8 PINOT NOIR
QUATTRO MANI MONTPULCIANO
M. CHAPOUTIER COTE DU RHONE

Premium Package Pricing:

One Hour – \$20

Two Hours – \$27

Three Hours – \$33

Four Hours - \$37

BRAND BAR PACKAGE

LIQUOR OPTIONS: (CHOOSE 4)

ABSOLUTE
JACK DANIELS
CROWN ROYAL
TANQUERAY
BACARDI
CAPTAIN MORGAN
DEWARS
JOSE CUERVO GOLD
EL JIMADOR BLANCO

BEER OPTIONS: (CHOOSE 4)

AMSTEL LIGHT
BELLS TWO HEARTED
BLUE MOON
BUD LIGHT
COORS LIGHT
CORONA
HEAVY SEAS IPA
HEAVY SEAS PILS
HEINKEN
HIGHLAND GAELIC
HIGHLAND OATMEAL
MICHELOB ULTRA
MILLER LITE
VICTORY PRIMA PILSNER
OMB COPPER (DRAFT)
TRIPEL C LIGHT RAIL PALE ALE (DRAFT)

WINE OPTIONS: (CHOOSE 2 RED & 2 WHITE)

SYCAMORE LANE CHARDONNAY
BACKHOUSE CHARDONNAY
SYCAMORE LANE PINOT GRIGIO
TRINITY OAKS PINOT GRIGIO
BE RADIANT REISLING
STEMMARI MOSCATO
NEW HARBOR SAUV BLANC
SYCAMORE LANE WHITE ZIN
VEUVE DE VERNAY (BUBBLES)
SYCAMORE LANE CABERNET
BACKHOUSE CABERNET
BACKHOUSE PINOT NOIR
SYCAMORE LANE MERLOT
BACKHOUSE MERLOT

Brand Package Pricing:

One Hour – \$18

Two Hours – \$25

Three Hours – \$31

Four Hours - \$35

BEER & HOUSE WINE BAR PACKAGE

BEER OPTIONS: (CHOOSE 4)

AMSTEL LIGHT
BUD LIGHT
COORS LIGHT
CORONA
HEINKEN
MICHELOB ULTRA
MILLER LITE
SHINER BOCK
VICTORY PRIMA PILSNER
OMB COPPER (DRAFT)
TRIPEL C LIGHT RAIL PALE ALE (DRAFT)

WINE OPTIONS: (CHOOSE 2 RED & 2 WHITE)

SYCAMORE LANE CHARDONNAY
BACKHOUSE CHARDONNAY
SYCAMORE LANE PINOT GRIGIO
TRINITY OAKS PINOT GRIGIO
SYCAMORE LANE WHITE ZIN
SYCAMORE LANE CABERNET
BACKHOUSE CABERNET
BACKHOUSE PINOT NOIR
SYCAMORE LANE MERLOT
BACKHOUSE MERLOT

Beer & House Wine Package Pricing:

One Hour – \$15

Two Hours – \$22

Three Hours – \$27

Four Hours - \$31

Hors d'Oeuvres Menu

Hors d'Oeuvres are served passed or stationary / 3 Dozen Minimum of Each

\$43.00 per dozen

Mini Beef Wellingtons with spinach, wild mushrooms, roasted Angus beef
Serrano Ham wrapped Maine Sea Scallops with basil, tomato-caper relish
Bacon wrapped Gulf Coast Shrimp with Creole tomato dipping sauce
Moroccan Spiced Lamb Chops, harissa, mint, goat cheese dip, apricot jam
Maine Lobster Rolls, chunks of lobster, little celery, little mayo, hint of tarragon

\$35.00 per dozen

Carolina Crab Cake with lump crab, smoked trout, creamy mustard dressing
Mini Chicken Wellingtons with foie gras mousse, mushrooms and spinach
Crispy Pork Belly Sliders with vanilla-apple butter, curry slaw, tomato jam
Georgia Hushpuppies stuffed with lobster, shrimp, crawfish and melted leeks
Duck & Lobster Springrolls with spicy cabbage, shiitake mushrooms & soy
Skewered Wagyu Flank Steak Ribbons with mushrooms and chimichiri
Marinated Colorado Lamb "Lollipops" goat cheese fondue & blueberry jam
Kobe Beef Short Ribs Beggars Purse with blue cheese, spinach and mushrooms
Shot of Low Country She Crab Soup with sherry, jumbo lump crab and cream

\$32.00 per dozen

Maine Peeky Toe Crab Devilish Eggs with creole mustard and micro herbs
Marinated Caprese Salad Spedini with house mozzarella, tomatoes and basil
Crispy Almond Goat Cheese Fritters with fig jam, pistachio and balsamic syrup
Curry Organic Chicken Skewers with Thai coconut-peanut dipping sauce
Smoked Heritage Breed Pork Tenderloin Angel Biscuits w/ pepper jelly, arugula
Grilled Jumbo Shrimp Skewers with rosemary, preserved lemons & capers
Wild Mushroom Tart with goat cheese, potatoes, arugula & truffle oil
House-Made English Sausage Skewers with English cheddar & truffle honey
Angels on Horseback, cold water oysters wrapped in bacon with balsamic syrup

\$26.00 per dozen

Stuffed Mushrooms w/ sweet sausage, shrimp, veggies, toasted breadcrumbs

Pimento Cheese Biscuits with country ham, house pepper jelly and watercress

Local Spinach & Feta Cheese Triangles with crispy flaky filo pastry

Devils on Horseback, dates stuffed with blue cheese, almonds and bacon

Crisp Vegetable "Shot" served with house ranch dressing, cheddar cheese

Crispy Chicken "Lollipops" with hot garlic sauce, carrot-celery slaw, buttermilk

Grilled Asparagus spears wrapped in country ham and hollandaise sabayon

Stuffed Greek Grape Leaves with rice, preserved lemons, pine nuts and raisins

Spanish Chicken Croquettes with Serrano ham, mushrooms, romesco sauce

Party Favorites

American Cheese Board with selection of local and not so local Artisan cheeses with an assortment of spicy nuts, dried fruit, honey comb and assorted crackers - **\$5.95 per person**

Baked Hudson Valley Brie with walnuts, raisins, caramel and seasonal fruit compote - serves (25-40 guests) **\$75.00**

Farmer's Market Chilled Vegetable Platter with assorted young carrots, baby green beans, broccoli, assorted peppers, cherry tomatoes, cucumber, radish and asparagus. Served with a trio of sauces...buttermilk, blue cheese and raspberry vinaigrette - **\$2.95 per person**

Grilled Garden Vegetables...skewers of marinated and grilled squashes, red onions, peppers, eggplant, mushrooms and tomatoes, tossed with a balsamic & basil vinaigrette - **\$3.95 per person**

Mediterranean Dips

Classic Chickpea Hummus, Greek Cucumber-Yogurt, Baba Ganooush, Spicy Feta & Red Pepper served with warm pita chips - **\$3.25 per person**

Charcuterie Board with assorted Artisan cured meats of capricola, soppressata, prosciutto di parma, smoked speck, bresaola with marinated olives, cubes of reggiano-parmesan, marinated peppers & balsamic onions - **\$6.50 per person**

Fresh Fruit Bowl, assorted seasonal fruits tossed together with fresh mint, orange zest and toasted almonds, served in a chilled bowl - **\$3.95 per person**

Not your Tailgating Wings....overnight brined and marinated Ashley Farm's chicken wings tossed with our spicy hot garlic sauce and roasted and served with celery-carrot apple slaw & buttermilk dressing - **\$5.25 per person**

Creamy Fresh Artichoke & Organic Spinach Dip with toasted country bread & assorted crackers - **\$2.75 per person**

Warm Blue Cheese Potato Chips, house-cut Yukon gold potatoes with Clemson blue cheese sauce, ranch dressing, scallions & sea salt - **\$2.95 per person**

Fresh Baked Warm House-Made Soft Pretzels with cheddar cheese-beer fondue and spicy mustard - **\$4.95 per person**

Heavy Hors d'Oeuvres & Stations

The Carving Table

Slow Roasted Bone-In Prime Rib of Beef with Horseradish & Au Jus

Prime- \$350.00 Serves 20 to 35

Grass-Fed-\$280.00 Serves 15 to 20

Tuscan Spiced Roasted Black Angus Beef Tenderloin with red wine sauce

\$225.00 Serves 15 to 20

Slow Roasted Black Berkshire Heritage Breed Pork Roast with Ham Hock Gravy

\$150.00 Serves 15 to 20

Belle & Evans Naturally raised Turkey Breast Roulade with natural gravy

\$125.00 Serves 20 to 25

Slow Roasted Cured Mountain Ham with brown sugar & Bourbon

\$135.00 Serves 30 to 40

Cedar Plank Roasted Wild Scottish Salmon with creole mustard, honey, preserved lemons & white balsamic glaze \$175.00 Serves 15 to 20

The Carving Table selections are served with fresh rolls and butter

The Bruschetta Bar...Classic toppings for Fresh Baked Focaccia Bread, grilled with extra virgin olive oil & garlic - **\$6.95 per person**

Tuscan marinated Beans, Tomato & Mozzarella, Preserved Duck Confit & Pears, Potted Shrimp & Herbs, Grilled Marinated Chopped Veggies, Grilled Marinated Squid & Octopus.

Nona's Sunday Pasta Station...\$9.95 (choice of Two pastas)...\$17.95 (all four pastas)

- All Day Meat Sauce with rigatoni, parmesan cheese and basil
- Putanesca with olives, tomatoes, capers and onions, tossed with penne
- Rotisserie Chicken Bucatinni with mushrooms, pancetta, scallions & chile
- Tortellini tossed with roasted garlic cream sauce, basil, over-night tomatoes

Shrimp & Grits Bar prepared with Anson's Mills Stone Ground Organic Grits, sweet local shrimp, house-made andouille sausage, spinach, mushrooms, scallions and tasso-shrimp gravy - **\$8.50**

Gastro-Pub Pretzel Bar...fresh made pretzels - **\$6.95**

- Classic Bavarian Style Pretzels with Spicy Beer Mustard
- Bacon wrapped Warm Pretzel Sticks
- Jalapeno Cheddar Pretzel with chipotle ranch dip

The Potato Bar...Yukon gold creamy mashed potatoes or Carolina sweet potatoes served in crispy potato skins - **\$5.95**

- Whipped sea salted butter
- Herb Crème Fraiche
- Apple Smoked Bacon Bits
- Caramelized Balsamic Onions
- Grated English Cheddar
- Scallions & Chives
- Roasted Truffled Mushrooms

Mini Burger & Sliders

- Angus fresh grind Burgers, Sweet Grass Cheddar, arugula, Tomato Jam...**\$42.00 per dozen**
- Carolina Crab Cakes with spicy honey mustard aioli...\$42.00 per dozen
- House-Smoked BBQ Pork Sliders with creamy slaw and bread-butter pickles...**\$38.00 per dozen**
- Cracklin' Duck Herb Slider with pepper relish, siracha, minute pickles...**\$45.00 per dozen**
- Crispy Fried Chicken with buttermilk herb biscuits & tasso-rosemary gravy...**\$36.00 per dozen**

**Farmer's Market Table...\$2.95 per person for each selection
(seasonal availability may apply)**

- Sautéed Baby Green Beans, toasted almonds, garlic, crispy breadcrumbs
- Creamed Southern Collards with caramelized onions, chile, bacon lardons
- Fresh Field Peas Succotash with sweet corn, Cipolini onions, hominy
- Charred Young Asparagus with rosemary, garlic, tomato jam, parmesan
- Duck Fat Roasted Fingerling Potatoes with thyme, sage, shallots & garlic
- Creamy Mac 'n' Cheese with country ham & toasted breadcrumbs
- Roasted Root Vegetable & Potato Gratin with parmesan herb cream
- Yellow Squash Casserole with tasso ham, caramelized onions & leeks

Dessert Station...\$4.50 (Buffet)

Assorted Bite Size desserts from Fruit to Chocolate...lemon bars, brownies, apple tart, cheese cake lollipops, chocolate dipped fruit, truffles, budino

Cake Cutting Fee...\$1.00 Per person

Outside desserts are acceptable to bring in for events. You may have it dropped off earlier the day of the event, and we can store it in our cooler, if needed. Our trained staff can plate, cut & serve when the time



PRIVATE PARTY PLATED DINNER MENU

Soup or Salad

(Select Two)

Caramelized Vidalia Onion Soup with Grafton Cheese Crostini
Low Country She Crab Soup with Aged Sherry Cream Roasted
Tomato Bisque with White Cheddar Popcorn
Roasted Butternut Squash Soup with Toasted Pumpkin Seeds & Cream
Wedge of Iceberg with Blue Cheese, Bacon & Buttermilk Dressing
Simple Organic Greens with Toasted Almonds, Apples & Lemon Vinaigrette
Classic Caesar Salad with garlic Croutons, Roasted Garlic-Parmesan Dressing
Spinach Salad with Goat Cheese, Sour Cherries & Red Wine Vinaigrette

Appetizers

(Select Two)

Pan Roasted Gulf Coast Shrimp with Oyster Mushrooms,
Country Ham and English Pea Risotto
House-Made Bangers with Fingerling Potatoes, Grilled Red Onions,
Organic Arugula and Warm Sherry Vinaigrette
Carolina "Crab Cake" with Smoked Trout, Jumbo Lump Blue Crab,
Remoulade Melted Leeks and Creamy Mustard Aioli
Crispy Calamari Fries with Curry Slaw, Hot Garlic Sauce,
Scallions and Aioli
Beer Braised Chicken "Lollipops" with Blue Cheese Mousse,
Carrot-Celery Salad
Creamy Lobster Macaroni and Cheese with Country Ham, English Peas,
Caramelized Onions and Toasted Bread Crumbs

Entrees

(Select three for parties under 30, larger parties please select two entrée)

Roasted Scottish Salmon with Farro Risotto, Caramelized Onions,
Mushrooms, Carrots & Lemony Arugula

Pecan Crusted Brook Trout w/ Baby Green Beans, Buttermilk
Mashed Potatoes, Peach Chutney and Honey Lemon Butter

Low Country Maverick Grits with Shrimp, Scallops & Lobster,
Sweet Sausage, Over-Night Tomatoes, Spinach & Shellfish Nage

Farm Chicken & Dumplings with Wild Mushrooms, Baby Carrots,
English Peas, Ricotta Gnocchi & Herb Veloute

Grilled Niman Ranch Hanger Butcher-Cut Steak with
Creamed Spinach, Duck Fat Roasted Potatoes & Red Wine Reduction

Slow Cooked Kobe Beef Short Ribs with Horseradish Whipped Potatoes,
Tiny Green Beans & Porcini-Cabernet Gravy

The Farmer's Market Vegetable Tasting Plate...4 unique presentations
of Local Organic Vegetables

Grilled Black Angus Filet Mignon with Wild Mushroom Gratin,
Tomato Jam, Fondant Potatoes & Pepper Cress
(\$10.00 Supplement)

Desserts

(Select two)

Flourless Chocolate Torte with Chocolate Sauce and Fresh Cream

English Bread & Butter Pudding with Caramel and Crème Anglaise

Salted Caramel Butterscotch Budino with Chocolate Cookie Crust

Apple Crumble Tart with French Vanilla Ice Cream

Classic Crème Brulee with Warm Cookies

\$48 based on 3 Courses to include Soup or Salad, Entrée & Dessert

\$58 based on 4 Courses to include Soup or Salad, Appetizer, Entrée & Dessert

\$68 based on 5 Courses to include Soup, Salad, Appetizer, Entrée and Dessert

Catering Menu...Banquets

Home Style Dining

THE BIG PIG

\$38 per person

Minimum 25 guests

Whole Roasted Pig, Herb Rubbed and Sliced Table Side by one of our Chefs, Served with Collard Greens, Mashed Potatoes, Cornbread, House Pickles & Hot Pepper Sauce

STANDING RIB ROAST

\$40 PER PERSON

Minimum of 25 guests

Standing rib roast presented table side and carved off the bone with Roasted duck fat potatoes, Yorkshire pudding, roasted mushrooms, horseradish cream & au jus

THE LITTLE PIG

\$25 per person

Minimum 25 guests

Whole roasted Pork Shoulder, Herb Rubbed and Set in the middle of the table for you to dig into! Served with collard greens, mashed potatoes, cornbread, house pickles and hot pepper vinegar

FRIED CHICKEN DINNER

\$25 PER PERSON

Minimum 25 guests

Buttermilk Brined and gently fried Ashley Farm's Natural Organic Chicken, served with collard greens, mashed potatoes, cheddar grits, biscuits & gravy, house pickles and Hot pepper Vinegar, a Southern Specialty

HOUSE SMOKED BEEFBRISKET

\$29 per person

Minimum of 25 guests

Suggested for groups of 10 or more

Served with BBQ Black Eyed Peas, Creamy Mac 'n' Cheese, Cornbread, Collard Greens & Tangy House BBQ Sauce

LOW COUNTRY SEAFOOD BOIL

\$28 per person

Minimum of 25 guests

A Traditional Southern recipe that stems from coastal regions of the Deep South Gulf Shrimp steamed with House-Made Andouille Sausage, Whole Garlic Bulbs, Red Potatoes, Corn on the Cob and Old Bay Seasoning, Served with Citrus Aioli, Hot Sauce and Bread to Soak up the juices!

Home Style Dining cont.....

Add a Salad to your Home Style Dining Menu for only \$5 per person

- Simple Organic Baby Salad with cherry tomatoes, English cucumbers & herb dressing
- Classic Caesar Salad with torn croutons, shaved parmesan, grilled onions & creamy garlic lemon dressing
- Chilled Iceberg Wedge with smoked bacon bits, blue cheese, balsamic onions & buttermilk dressing

Add a Dessert to your Home Style Dining Menu for only \$5 per person

- Chocolate Truffle Cake with fresh whipped cream & chocolate sauce
- Salted Caramel Budino with a cookie crust & fresh cream
- New York Style Cheese Cake with Caramel & Seasonal Berry Compote
- Classic English Bread & Butter Pudding with Crème Anglaise
- Warm Apple Crumble Tart with Vanilla Ice Cream & Caramel Sauce
- Warm Sticky Toffee Pudding with Bananas & Walnuts, English Cream

SIGNATURETHEMEDINNERS

Served Family Style

WHOLE ROASTED SUCKLING PIG

WITH ALL THE TRIMMINGS!

For only \$45.00 per person

Truly one of Charlotte's most unique dining experiences. **Family Style Pig Roast** for 10 or more begins with various **assorted shellfish**, such as: fresh oysters, crab claws, steamed mussels, little neck clams, and jumbo cocktail shrimp. Followed by a Bowls of Organic Baby Greens with marinated farmer's market vegetables and fruits, we then bring out your 14 hour, slow roasted **Whole Suckling Pig(s) with sides** such as Creamy Mac 'n' Cheese, Charred Young Asparagus, Yellow Squash Casserole, Whipped Yukon Gold Potatoes, (*sides will vary depending on what's fresh and in season*).

Finish with our Famous Salted Caramel Budino for Dessert!