

COLD SATURDAY FARM

#RollingHills #ScarlettLove #BeanThereDoneThat
#ColdSaturdayWarmVibes #TrueRustic #1765



PASSED & STATIONARY HORS D'OEUVRES

SHRIMP & GRITS SHOOTERS
BRUSCHETA CROSTINI
CHICKEN & BRIE FLATBREAD

OYSTER STATION
CATTLE ANGUS MEATBALL SLIDERS

BUFFET

FIELD GREEN SALAD
CARVING STATION: NY STRIP WITH CHIMICHURRI SAUCE
PAN ROASTED CHICKEN
ROASTED FINGERLING POTATOES
BUTTERED FRENCH BEANS
ASSORTED COOKIES & HEATH BAR BREAD PUDDING

THE DRINKS

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Tonic Water, Club Soda, Water

FROM THE BAR:

Natty Boh, Mich Ultra, Heineken, Stella Artois, Sauvignon Blanc, Chardonnay,
Interesting Red Blend, Merlot, Cabernet, Tito's Vodka, Orange Vodka,
Grapefruit Vodka, Tangueray Gin, Bacardi Rum, Bulleit Bourbon

SIGNATURE COCKTAIL:

Scarlett Letter
gin, honey simple, cranberry, rosemary

SIGNATURE BEER:

Natty Boh Memorial Stadium Beer



COLD SATURDAY FARM
FINKSBURG, MD

THE PRICE

THE FOOD
\$ 48 / PERSON

THE DRINKS:
\$ 34 / PERSON

VIGNON MANOR FARM

#AsSpecialAsTheLast #WalkTrotCanter

#FemaleHustler&WorkOutBustler



TROT STATION

CRUDITÉ STATION

DEVEILED EGGS

MINI BRIE TART

SADDLE STATION

FRENCH FRY BAR

MANE MEAL

SPINACH SALAD

SHORT RIB RIGATONI

PAN ROASTED CHICKEN

mushroom ravioli, crispy prosciutto, smoked mozzarella, spinach

WHIPPED POTATOES

GRILLED ASPARAGUS

ALL DUN

HEATH BAR BREAD PUDDING

THE DRINKS

SOFT DRINKS:

pepsi, diet pepsi, sierra mist, gingerale, water

FROM THE BAR:

bud light, yuengling, cabernet, pinot grigio

SIGNATURE COCKTAILS:

CLASSIC REVIVAL

aperol, lemon twist, prosecco

DAPPLE GRAY CRUSH

coconut cream, chocolate bitters, herb liquor



THE PRICE

THE FOOD
\$ 47 / PERSON

THE DRINKS:
\$ 25 / PERSON

ROSEWOOD FARMS

#Responsive #Excellence #Honesty
#Memorable #Premier #PoultryFarm #44



THE FOOD

SHRIMP COCKTAIL

served with cocktail sauce

CANDIED BACON SKEWERS

house-cured, brown sugar

TRADITIONAL BRUSCHETTA

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

ITALIAN-STYLE MEATBALL

with house marinara

CHEESE & FRUIT DISPLAY

domestic cheeses & fresh fruit with dried cranberries, parmesan crostini, candied cashews, honey, and whole grain mustard

PAN ROASTED CHICKEN

smoked mozzarella, spinach, crispy prosciutto, mushroom marsala sauce

SLICED TENDERLOIN

drizzled with demi glaze

GARLIC & DILL ROASTED POTATOES

MIXED VEGETABLES

S'MORES BAR

THE PRICE		\$ 44 / PERSON
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*the price does not include dinnerware, linens, service staff or taxes/fees

CELEBRATION PACKAGE

#EatDrinkAndBeMarried #CelebrateGoodTimes
#HappyWifeHappyLife



THE FOOD

CHEESE AND FRUIT TRAY
chef's choice

SPINACH AND ARTICHOKE DIP
artichoke, cream cheese, parmesan, crostinis

STUFFED POTATOES
cheddar, bacon, sour cream

SLICED TENDERLOIN CROSTINI
horseradish aioli

MINI BRIE TART
filo tart, brie, seasonal fruit jam

CAESAR SALAD
romaine, parmesan, croutons

SALMON
asian glazed

PAN ROASTED CHICKEN
prosciutto, spinach, mozzarella, marsala sauce

GARLIC DILL ROASTED POTATOES

MIXED VEGETABLES

I DO—NEED A DRINK!

OFFERING A VARIETY OF BAR PACKAGES FOR YOUR SPECIAL DAY!
CONTACT OUR TEAM FOR AVAILABLE OPTIONS

THE PRICE	THE FOOD \$ 43 / PERSON	THE DRINKS: PRICE VARIES
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MD CELEBRATION

#OldBae #YouAreTheHon #ThatsWhatMarylandDoes



THE FOOD

OLD BAY & RANCH POPCORN

SHRIMP COCKTAIL

served with cocktail sauce

PRETZEL & BEER CHEESE SHOOTERS

natty-boh beer cheese & soft pretzels

FRENCH FRY BAR

truffle oil, pico de gallo, assorted cheeses, old bay, malt vinegar, beer cheese fondue

OYSTER STATION

local selection with cocktail and mignonette sauces

TOMATO FETA SALAD

romaine, cherry tomatoes, cucumbers, feta cheese, red onion, oregano, EVOO

MD CRAB CAKE

jumbo lump, broiled

FILET OF BEEF

drizzled with demi glaze

GARLIC & DILL ROASTED POTATOES

MIXED VEGETABLES

seasonal, chef's choice

I DO—NEED A DRINK!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Club Soda, Orange Juice, Cranberry Juice, Water

FROM THE BAR:

Natty Boh, Mich Ultra, Heineken, Stella Artois, Sauvignon Blanc, Chardonnay, Interesting Red Blend, Merlot, Cabernet, Tito's Vodka, Tangueray Gin, Bacardi Rum, Bulleit Bourbon, Orange & Grapefruit Crushes

THE PRICE	THE FOOD \$ 68 / PERSON	THE DRINKS: \$ 38 / PERSON
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TUSCAN EXPERIENCE

#AmalfiVacation #TuscanExperience
#BelladiNonna #ShowMeTheCarbs #Italia



BUFFET DINNER

PROSCIUTTO & MELON

seasonal melon

CORN & CRAB ARANCINI

risotto, panko bread crumbs, deep fried

ITALIAN-STYLE MEATBALLS

with house marinara

STUFFED MUSHROOMS

spinach, sun-dried tomatoes,
parmesan, green onions

CAESAR SALAD

romaine, crispy parmesan,
croutons, creamy caesar dressing

BUILD YOUR OWN PASTA BAR

penne, elbow, tortellini, marinara,
alfredo, cheese sauce, diced asparagus,
tomatoes, spinach, bread crumbs,
parmesan, mozzarella, asiago

ASIAN GLAZED SALMON

topped with sesame seeds

CHICKEN CAPRESE

fresh mozzarella, tomatoes,
topped with lemon oil & arugula

GARLIC ROASTED BROCCOLI

TIRAMISU

chantilly cream, chocolate, lady fingers

SALUTE!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Water, Club Soda, Tonic Water
Regular & Decaf Coffee

FROM THE BAR:

Peroni, Stella Artois, Pinot Grigio, Chianti, Prosecco

THE PRICE	THE FOOD \$ 40 / PERSON	THE DRINKS: \$ 26 / PERSON
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ROCKFIELD MANOR



#MindYourManor #TheBigDayBuffet #RockThisWedding

THE FOOD

STATIONARY HORS D'OEUVRES [choose two]

Crudit  Display
Domestic Cheese Display

Assorted Fruit Display
Spinach & Artichoke Dip

SALAD [CHOOSE ONE]

House Salad
Spinach salad
Caesar Salad
Field Greens Salad
Tomato Feta Salad

ENTR ES [CHOOSE TWO]

Pan Roasted Chicken
Short Rib Rigatoni
Shrimp & Grits
Blackened Chicken Pasta
Asian Glazed Salmon

SIDES [CHOOSE TWO]

Whipped Potatoes
Garlic Dill Roasted Potatoes
Mixed Vegetables
Buttered French Beans
Garlic Roasted Broccoli

DRINKS BY THE FOUNTAIN!

SOFT DRINKS:

Pepsi, Diet Pepsi, Sierra Mist, Gingerale, Water

FROM THE BAR:

Bud Light, Yuengling, Cabernet, Pinot Grigio

THE PRICE	THE FOOD \$ 37 / PERSON	THE DRINKS: \$ 22 / PERSON
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LIB'S GRILL

— we  care —

CONTACT INFO

LIB'S GRILL CATERING TEAM

(410) 929-4712

catering@libsgrill.com

www.libsgrill.com/catering

MAKE IT YOUR OWN

We encourage you to customize our menus until they fit your vision! Reach out to our Catering Team today to discuss more options!

STAFFING NOTE

We use your guest count and desired service style to determine your staffing needs. A member of our team will be able to provide you with a custom, all-inclusive proposal!

BECAUSE NO GOOD STORY EVER STARTED WITH A WATER...

Check out our website for additional beverage packages,
as well as dinnerware and linen options!

libsgrill.com/catering