

# LIBERTY

FOOD & WINE EXCHANGE

## PICK UP CATERING

### THE DETAILS

Eco-Friendly disposable plateware, cutlery, napkins and serving utensils available upon request.

Prices do not include 20% service charge or Nevada State sales tax. All orders must meet a minimum of \$150.

#### ORDERING:

We accept orders Monday - Friday 9am-5pm. If you are looking to place your order after hours please call the restaurant at 775.336.1091 and ask to speak to a manager and they will be happy to take care of you.

To confirm your order, we will need a signature and a valid credit card on file.

We recommend placing your order at least 48 hours in advance to secure your desired pick up time and menu selections. Last minute order? Don't be afraid, please call and ask, we do our best to accommodate all catering requests.



### CHEF MARK ESTEE

Chef and restaurateur, Mark Estee's story spans 25 years leading culinary teams across the nation. An ardent advocate for food entrepreneurs, he is recognized among his contemporaries as a proponent of the local food movement. Among Estee's core values is a belief in empowering chefs, producers and communities by connecting people back to their food. He incorporates these philosophies into his everyday work and practices, advising chefs and restaurants in the Reno-Tahoe area and throughout the United States.

#### For Orders & More Information

[Contact The Team](#)

[eventsandcatering@renolfg.com](mailto:eventsandcatering@renolfg.com) | 775.336.1091

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## PLATTERS | Feeds 10

### CHEESE PLATTER \$100

Selection of cow, goat and sheep cheese, fresh fruit, chutney, jam, dried fruits, crackers, house bread

### VEGETABLE PLATTER \$85

Seasonal vegetables: crudité, grilled and pickled with hummus and pesto dips, crackers, house bread

### SALUMI & CHARCUTERIE PLATTER \$100

House-made assorted salumi, house pickles, olives, whole grain mustard, crackers, house bread

### GRAND TASTING PLATTER \$160

Chef's selection of salumi, charcuterie, cheese, accoutrements

## ENTREES Feeds 10 | 48-72 hour notice required

### ROASTED CHICKEN | \$120

Chicken breast, lemon, herb

### SAUSAGES | \$120

House-made sausages, sautéed peppers and onions, Nonni's sauce, hoagie roll

### CHEF'S STEAK | MP

Woodfired garlic-herb crusted steak

## SIDES | Feeds 10 | \$45 each

Side portions 4-6oz. per person

### WOOD ROASTED CAULIFLOWER

Calabrian chili oil, garlic, bread crumbs

### MEATBALLS

Nonni's sauce, herbs, grana padano

### SEASONAL VEGETABLES

Chef's seasonal preparation

# PICK UP CATERING MENU

\$150 order minimum

## WOOD FIRED PIZZAS

### MARGHERITA | \$15

Fresh basil, olive oil, tomato sauce, mozzarella

### PEPPERONI | \$16

Tomato sauce, mozzarella, pepperoni

### BEE STING | \$17

Salami, red onion, basil, serrano, mozzarella, honey

### FUN GUY | \$16

Pesto cream sauce, mushrooms, mozzarella, pine nuts, truffle oil, parmesan

### THREE LITTLE PIGS | \$17

Pepperoni, sausage, salami, tomato sauce, mozzarella

## PASTAS | Feeds 10 | \$90 each

### RIGATONI

Nonni's sauce | Bolognese | Cacio e Pepe

### ARRABBIATA

Liberty spicy Italian sausage, Calabrian chilis, butter parmesan

### OLD SCHOOL GNOCCHI

Mushrooms, garlic, cream, herbs, truffle mascarpone

### ADDITIONS | Chicken, shrimp, meatballs \$60

Grilled and served at room temperature

## SALADS | Feeds 10 | \$65 each

### GREEN SALAD

Mixed Greens, local-seasonal vegetables, house made dressing

### CAESAR SALAD

Romaine, grana padano, croutons, white anchovy

## DESSERTS

### COOKIE OR BROWNIE BITES \$24

48 bites per platter

### MINI DESSERT PLATTER | Feeds 10 | \$80

Seasonal Tarts

Budino

GF Chocolate Cake

Assorted Cookies

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