

Liberation Foods

Premier Buffet

\$40/person for 3 hors d'oeuvres, 3 sides & salads and 3 mains

Hors d'oeuvres

Bacon Wrapped Jalapeno Stuffed with Green Onions, Cream Cheese and Breadcrumbs
Baked Buffalo Chicken Wings Accompanied with Celery Sticks and Creamy Blue Cheese Dressing
Juicy Steakhouse Sliders with French Fries
Red Lobster Cheddar Biscuits Topped with Parsley Butter and White Gravy
Chicken Skewers with Lemon Tzatziki Sauce
Mixed Vegetable Skewers and Cucumber Dill Sauce
Bacon Wrapped Brussel Sprouts
Tomato and Basil Pesto Sauce Crostinis
Bao Buns Stuffed with Smoked Pulled Pork
Pimento Cheese and Bacon Crostinis
Three Cheese Mini Mac n Cheese
Pigs in a Blanket with Black Pepper Pastry

Sides & Salads

Savory Cornbread with Jalapenos, Green Onions and Sharp Cheddar
California Green Salad with Red Onions, Spinach, Cucumbers and Mozzarella
Apple and Fennel Coleslaw
Ravioli with Balsamic Brown Butter
Three Cheese Venetian Mac n Cheese
Mushroom Vegetable Medley with Brussel Sprouts, Garlic and Green peppers
Classic Boston Baked Beans
Creamy Scalloped Potatoes and Ham
Roasted Garlic Mashed Potatoes
Roasted Potatoes with Garlic and Shallots
Mediterranean Rice Pilaf
Biscuits and Homemade Southern Gravy

Mains

Tri-Tip with Mushroom Steak Sauce
Slow Smoked Beef Brisket with Mop Jus Sauce
Pork Medallions with Mushroom Garlic Sauce
Competition Style St. Louis Spare Ribs Slathered with Homemade BBQ Sauce
Chicken Enchilada Bake with White Sauce
Roasted Lemon Zatarra Chicken Breast and Yogurt Lemon Dill Sauce
Classic Red Wine Pot Roast with Potatoes, Carrots and Caramelized Onions
Grilled Fajitas with Charred Onions, Green Peppers, Pico de Gallo, Shredded Cheese and Sour Cream
Lemon and Garlic Roasted Salmon
Carolina-Style Vinegar Pulled Pork

Liberation Foods

Formal & Elegant Plated

\$60/person for 3 hors d'oeuvres, 3 sides & salads and 3 mains

Hors d'oeuvres

Braised Pork Belly with Asian Sauce Reduction and Topped with Fried Shallots
Charcuterie Board with a Variety of Cheeses, Fruits, Nuts & Meats
Mini Crab and Smoked Salmon Louie
Crab Stuffed Deviled Eggs
Mouth Watering Stuffed Mushrooms
Stuffed Artichoke Hearts
Fried Stuffed Squash Blossoms
Moroccan-Spiced Carrot Hummus and Bread
Chicken Peanut Satay with Cucumbers, Basil and Cilantro
Baked Brie with Figs, Pistachios and Orange
Prosciutto Wrapped Burrata Cheese
Truffled Thick-Cut Chips with Parmesan

Sides & Salads

Carrot-Glazed Carrot and Peas with Mint and Maldon
Butternut Squash Gnocchi with Balsamic & Sage Brown Butter Topped with Parmesan
Blue Cheese, Pickled Red Onions, Italian Croutons, Crunchy Bacon and Balsamic Vinegar
Arugula Green Salad with Balsamic Caviar and Microgreens
Salad of Organic Sliced Ham & Dungeness Crab, Tomato Confit, Artichoke
Fingerling Tomatoes with Cotija Cheese, Steamed Broccoli, Carrots and Red Peppers
Wild Rice Pilaf and Steamed Green Bean, Almond and Pepper Medley
Seared Scallops with Apple and Ginger Puree Served with Apple Salad
Sautéed Corn with Manchego, Jalapenos and Lime
Roasted Brussel Sprouts with House-Smoked Ham and Malt Agrodolce
Sweet-Pepper Risotto with Pecorino and Pickled Spicy Peppers
Roasted Brussel Sprouts with Sweet Potato and Surryano Ham
Grilled Asparagus with Lemon, Olive Oil, and Sea Salt

Mains

Classic Ribeye Steak with Garlic Butter
Grilled Ribeye with Mushroom Garlic Steak Sauce
Stuffed Dover Sole with Lobster Tail and Lemon Pistachio Mayonnaise Sauce
Filet Mignon with Sauce Champignon
Main Lobster Tail with Dill Beurre Blanc
Herb-Crusted Organic Chicken Breast with Roasted Tomato Demi-Glace
Chicken Breast Stuffed with Sweet Apples, Almonds, and Herb Stuffing Topped with Bechamel Sauce
Grilled Chicken Breast with Cranberry and Pomegranate Sauce
Roasted Sliced Beef Tenderloin with Pearl Onions and Bordelaise Sauce
Roasted Pan-Seared Paprika Spiced Salmon with Burre Blanc

Liberation Foods

Services, Beverages and Equipment

Bartending & Beverages

Beer, Wine, Mixed Drinks - \$11/person

Client or venue provides alcoholic beverages

Includes mixologist, barback, physical bar, ice, mixing equipment and bartending tools

Flavored Iced Water, Lemonade, Iced Tea, Assorted Sodas and Coffee Bar- \$4/person

Table Items

Flatware, Napkins, Plating - \$6/person

Linen - \$4/person

Glassware: coffee mugs, general beverage pint glass, champagne flutes, wine glasses \$8/person

Services

Wedding Setup and Organization - \$8/person

Bussing, Cleaning and General Assistance - \$6/person

Event Closing Cleaning, Teardown and Organization - \$6/person