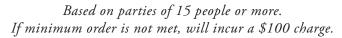
LUNCH BUFFET CHOICES

* 2.5 hours of Beer and Wine Package - \$11.95/person





#1 BUFFET STYLE

\$19.95 **•**

House Salad • Bread and Butter Chicken Marsala • Penne Matricianna Homemade Oreo Cake Bread & Butter Included

#2 BUFFET STYLE

\$23.95

Bruschetta

Caesar Salad • Bread and Butter
Chicken Marsala • Penne Vodka Sauce • Sausage & Peppers
Homemade Oreo Cake • Mini-Cannoli

Bread & Butter Included

#3 BUFFET STYLE

\$27.95

Crab Dip
Caesar Salad • Bread and Butter
Chicken Giovanni • Shrimp Scampi Risotto • Penne Vodka Sauce
Homemade Oreo Cake • Mini-Cannoli
Bread & Butter Included

Prices are subject to change

Liberatore's Ristorante & Catering • (410) 838-9100 562 Baltimore Pike • Bel Air, MD 21014

LIBERATORE'S RISTORANTE & CATERING



Bel Air Town Center
562 Baltimore Pike
Bel Air, MD 21014 • (410) 838-9100
www.liberatores.com
email: belair@liberatores.com

REV 04/2



LIBERATORE'S RISTORANTE & CATERING



The following choices can be altered to accommodate your needs. We hope we can make your party a special one, and thank you for choosing us. If you have any questions, please call me.

Jhank You, Italo Liberatore

LUNCH PARTY MENU OPTIONS

* 2.5 hours of Beer and Wine Packages - \$11.95 per person 6% for tax and 20% for gratuity will be added.

Based on parties of 15 people or more. If minimum order is not met, will incur a \$100 charge.

SERVED PARTY MENU #1 \$17.95 PER PERSON

Choice of Appetizers:

House Salad or Cup of Pasta Fagioli

Choice of Entrees:

All served with French Fries

MEATBALL SUB

3 large meatballs topped with mozzarella cheese and marinara sauce

CHICKEN PARM SUB

Chicken breast, breaded and fried, mozzarella cheese, marinara sauce

ITALIAN COLD CUT

Salami, prosciutto, ham, provolone cheese, lettuce, tomatoes, red onions with XVOO and red vinegar

GRILLED CHICKEN CAESAR WRAP

Grilled pieces of chicken breast with Caesar salad in a flour tortilla wrap

Choice of Desserts:

Homemade Chocolate Oreo Cake or Mini-Cannoli

Bread & Butter Included

SERVED PARTY MENU #2 \$21.95 PER PERSON

Choice of Appetizers:

House Salad or Cup of Pasta Fagioli

Choice of Entrees:

PENNE BLACK & BLUE

Pieces of Blackened chicken breast, blue cheese crumbles, creamy vodka sauce over penne pasta

FETTUCCINE ALFREDO W/ BROCCOLI

Homemade creamy Alfredo sauce with sautéed broccoli over fettuccini pasta

CHICKEN PARMIGIANA

Prepared traditionally, served with a side of pasta

SPAGHETTI W/ SAUSAGE & PEPPER

Sliced mild sausage, bell peppers simmered with marinara and onions over spaghetti

Choice of Desserts:

Homemade Chocolate Oreo Cake or Mini-cannoli

Bread & Butter Included

SERVED PARTY MENU #3 \$26.95 PER PERSON

Choice of Appetizers:

Caesar Salad or Cup of Cream of Crab

Choice of Entrees:

SHRIMP SCAMPI

A generous portion of shrimp sautéed in a butter garlic sauce over spaghetti

EGGPLANT PARMIGIANA

Layers of fried eggplant topped with mozzarella cheese and baked with marinara sauce, served with side of pasta

SALMON NICOLA

Broiled Salmon filet served with creamy risotto topped with a butter basil sauce

CHICKEN GIOVANNI

Two chicken breasts topped with sautéed spinach and mozzarella cheese in white wine lemon rosemary sauce.

Choice of Desserts:

Homemade Chocolate Oreo Cake or Mini-Cannoli

Bread & Butter Included

DINNER BUFFET CHOICES

* 2.5 hours of Beer and Wine Package - \$11.95 per person 6% for tax and 20% for gratuity will be added.



Based on parties of 20 people or more. If minimum order is not met, will incur a \$150 charge.

■#1 BUFFET STYLE

\$28.95

Fried Cheese Ravioli • Bruschetta House Salad • Bread and Butter Chicken Marsala • Penne Matricianna Homemade Oreo Cake Bread & Butter Included

#2 BUFFET STYLE

\$33.95

Fried Calamari • Bruschetta
Caesar Salad • Bread and Butter
Chicken Marsala • Penne Vodka Sauce • Sausage & Peppers
Homemade Oreo Cake • Cannoli
Bread & Butter Included

#3 BUFFET STYLE

\$41.95

Crab Dip • Bruschetta • Fried Calamari
Liberatore's Salad • Bread and Butter
Chicken Giovanni • Shrimp Scampi Risotto • Penne Vodka Sauce
Homemade Oreo Cake • Cannoli • Coconut Cake

Bread & Butter Included

Prices are subject to change

Liberatore's Ristorante & Catering • (410) 838-9100 562 Baltimore Pike • Bel Air, MD 21014

LIBERATORE'S RISTORANTE & CATERING

E



Bel Air Town Center
562 Baltimore Pike
Bel Air, MD 21014 • (410) 838-9100
www.liberatores.com
email: belair@liberatores.com

REV 04/2



LIBERATORE'S RISTORANTE & CATERING



The following choices can be altered to accommodate your needs. We hope we can make your party a special one, and thank you for choosing us. If you have any questions, please call me.

Jhank You, Italo Liberatore

PARTY MENU OPTIONS

* 2.5 hours of Beer and Wine Package - \$11.95 per person 6% for tax and 20% for gratuity will be added.

Based on parties of 20 people or more. If minimum order is not met, will incur a \$150 charge.

SERVED PARTY MENU #1 \$31.95 PER PERSON

Appetizers:

Bruschetta and Fried Cheese Ravioli

House Salad

Choice of Entrees:

SPAGHETTI WITH SHRIMP SAUCE

A generous portion of shrimp sauteed in marinara over spaghetti

RIGATONI VODKA SAUCE

Spicy pink cream sauce topped with fresh spinach

CHICKEN MARSALA

Sauteed with mushrooms and served with a side of pasta

SAUSAGE AND PEPPERS

Simmered with marinara and onions and served over spaghetti

Choice of Desserts:

Homemade Chocolate Oreo *or* Coconut Cake *Bread & Butter Included*

SERVED PARTY MENU #2 \$36.95 per person

Appetizers:

Fried Calamari and Bruschetta

Caesar Salad

Choice of Entrees:

CHICKEN GIOVANNI

Sauteed in a light wine sauce with spinach and mozzarella cheese

VEAL PARMIGIANA

Prepared traditionally and served with a side of pasta

SHRIMP SCAMPI

Sauteed in a garlic wine sauce served over linguine

CRAB RAVIOLI

Cheese filled ravioli topped with jumbo lump crab meat in a creamy rosé sauce

Choice of Desserts:

Homemade Chocolate Oreo, Coconut Cake or Cannoli

Bread & Butter Included

SERVED PARTY MENU #3 \$41.95 PER PERSON

Appetizers:

Crab Dip, Bruschetta and Fried Calamari

Liberatore Salad

Choice of Entrees:

NEW YORK STRIP

14 oz. Served with vegetables and mashed potatoes

SALMON NICOLA

Fresh salmon baked in butter basil served over creamy parmesan risotto

CHICKEN GIOVANNI

Sauteed in a light wine sauce with spinach and mozzarella cheese

SHRIMP SCAMPI

Sauteed in a garlic wine sauce served over linguine

Choice of Desserts:

Homemade Chocolate Oreo, Tirami-Su *or* Cannoli

Bread & Butter Included