



LIVERY®

PRIVATE DINING



LIVERY-RESTAURANT.COM

LIVERY BRINGS
LATIN FLAVORS TO MONTGOMERY.
ENJOY OUR THREE SEASONS PATIO,
AND A UNIQUE DINING
EXPERIENCE YOU
WON'T SOON
FORGET.

HOST YOUR
CELEBRATION AT LIVERY

513.214.3516 • LIVERYMONTGOMERY@CRGDINING.COM





Green

seats up to 25
available everyday

FEATURES:

Semi-private
Indoor space





Garage

seats up to 20
available everyday

FEATURES:

Semi-private

Open air or indoor space





Patio
seats up to 70
available everyday

FEATURES:

- Semi-private
- Outdoor space
- Covered, uncovered, and full patio available





PACKAGE ONE

\$35 per person, 3 courses plus reception course

RECEPTION COURSE

FAMILY STYLE

YUCA FRIES *vg*

queso blanco . chihuahua cheese

FIRST COURSE

FAMILY STYLE APPETIZERS (CHOOSE ONE):

EMPANADA (choose one):

chorizo . steak* . lamb . chicken . corn *vg* . queso *vg*

SWEET PLANTAINS *vg*

black bean purée . pineapple slaw . cotija cheese .

poblano crema . habanero-guajillo sauce

CEVICHE*

shrimp . tomato . poblano . red onion . cilantro . guacamole . tortilla chips

CAULIFLOWER *gf v*

avocado salsa . pepita . fresno . amarillo gastrique

MANCHEGO CRISP SALAD *gf vg*

avocado . orange . herbs . red onion . fresno . olive . marcona almond .

citrus vinaigrette

SECOND COURSE

FAMILY STYLE OR PLATED (CHOOSE TWO):

GREEN CHILE LAMB

spoonbread . pickled white onion . fresno . cilantro . hot tomato cream

POTATO TART *gf vg*

spinach . tomato . mushroom . burrata . hot tomato crema

SKIRT STEAK* (+8)

manchego-polenta fries . broccolini . hot tomato crema . jalapeño butter

ADOBO CHICKEN TACO

hard shell taco . black bean purée . garlic rice . romaine . adobo crema .

pickled red onion

THIRD COURSE

DESSERT PLATTER



PACKAGE TWO

\$40 per person, 4 courses plus reception course

RECEPTION COURSE

FAMILY STYLE

YUCA FRIES *vg*

queso blanco,
chihuahua cheese

FIRST COURSE

FAMILY STYLE

EMPANADAS (choose three):

chorizo . steak* . lamb . chicken .
corn *vg* . queso *vg*

SECOND COURSE

FAMILY STYLE APPETIZERS (CHOOSE TWO):

SWEET PLANTAINS *vg*

black bean purée . pineapple slaw . cotija cheese .
poblano crema . habanero-guajillo sauce

CEVICHE*

shrimp . tomato . poblano . red onion . cilantro . guacamole . tortilla chips

CAULIFLOWER *gf v*

avocado salsa . pepita . fresno . amarillo gastrique

MANCHEGO CRISP SALAD *gf vg*

avocado . orange . herbs . red onion . fresno . olive . marcona almond .
citrus vinaigrette

THIRD COURSE

FAMILY STYLE OR PLATED (CHOOSE TWO):

GREEN CHILE LAMB

spoonbread . pickled white onion . fresno . cilantro . hot tomato cream

POTATO TART *gf vg*

spinach . tomato . mushroom . burrata . hot tomato crema

SKIRT STEAK* (+8)

manchego-polenta fries . broccolini . hot tomato crema . jalapeño butter

ADOBO CHICKEN TACO

hard shell taco . black bean purée . garlic rice . romaine . adobo crema .
pickled red onion

FOURTH COURSE

DESSERT PLATTER



SMALL BITES

APPETIZERS

FAMILY STYLE – *priced per serving*

EMPANADAS (choose one): 4

chorizo . steak* . lamb . chicken . corn *vg* . queso *vg*

SWEET PLANTAINS *vg* 4

black bean purée . pineapple slaw . cotija cheese .
poblano crema . habanero-guajillo sauce

CEVICHE* 5

shrimp . tomato . poblano . red onion . cilantro . guacamole . tortilla chips

CAULIFLOWER *gf v* 4

avocado salsa . pepita . freso . amarillo gastrique

YUCA FRIES *vg* 4

queso blanco . chihuahua cheese

GUACAMOLE *v* 6

black bean purée . salsa fresca . freso . tortilla chips

ENSALADAS

FAMILY STYLE – \$6 per serving

KALE *gf vg*

romaine . red quinoa . radish . jicama . cucumber . manchego . watermelon . pepitas .
amarillo gastrique . citrus vinaigrette

MANCHEGO CRISP *gf vg*

avocado . orange . herbs . red onion . freso . olive . marcona almond .
citrus vinaigrette

ENTRÉE

FAMILY STYLE – \$8 per serving

POTATO TART *gf vg*

spinach . tomato . mushroom . burrata . hot tomato crema

ADOBO CHICKEN TACO

hard shell taco . black bean purée . garlic rice . romaine . adobo crema .
pickled red onion

PAELLA* *gf*

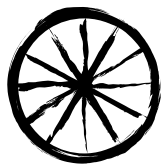
shrimp . chorizo fried rice . serrano hot sauce . ancho salsa

FRUIT & CHEESE PLATTER

PLATE SERVES 25 – \$100

DESSERT

PLATTER – \$8 per serving



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