LIVERY®

PRIVATE DINING

LIVERY-RESTAURANT.COM

LIVERY BRINGS LATIN FLAVORS TO INDIANAPOLIS, IN A RESTORED 1890'S BUILDING THAT ONCE STABLED HORSES. WE'RE A TWO-STORY, CASUAL GATHERING PLACE WITH ROOFTOP SEATING UNDER THE STARS.

HOST YOUR CELEBRATION AT LIVERY

317.383.0330 • LIVERY-INDY@CRGDINING.COM

Photography by Sophisticated Living Indianapolis

LANAI

seats up to 25

FEATURES:

Semi private space
Open air or indoor space
All ages

Availability Monday through Thursday

*Total seating occupancy is subject to change with current government mandates in place and to account for social distancing guidelines

UPSTAIRS BAR

seats up to 30 including bar top

FEATURES:

Semi private space
Indoor space
Over 21 only

Availability Monday through Thursday

*Total seating occupancy is subject to change with current government mandates in place and to account for social distancing guidelines

ROOFTOP & UPSTAIRS BAR

seats up to 30 including bar top

FEATURES:

Covered open air (bar indoor)
Semi private space
Over 21 only

Availability Monday through Thursday

*Total seating occupancy is subject to change with current government mandates in place and to account for social distancing guidelines

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, potato ***vg***, queso ***vg***

SWEET PLANTAINS ***vg***
black bean purée, pineapple slaw, Cotija cheese,
poblano crema, habanero-guajillo sauce

SHRIMP CEVICHE*
tomato, poblano, red onion, cilantro, guacamole, tortilla chips

CAULIFLOWER ***gf v***
avocado salsa, pepita, Fresno, amarillo gastrique

MANCHEGO CRISP SALAD ***gf vg***
avocado, orange, herb salad, 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***
arugula, tomato, mushroom, stracciatella, hot tomato crema

SKIRT STEAK* (+7)
Manchego-polenta fries, broccolini, hot tomato crema,
jalapeño butter

CHICKEN AL PASTOR TACO
flour tortilla, guacamole, cilantro, romaine, pineapple salsa,
jalapeño crema

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*, chicken, lamb,
potato ***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

SHRIMP CEVICHE*
tomato, poblano, red onion, cilantro, guacamole, tortilla chips

CAULIFLOWER ***gf v***
avocado salsa, pepita, Fresno, amarillo gastrique

MANCHEGO CRISP SALAD ***gf vg***
avocado, orange, herb salad, 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 crema

POTATO TART ***gf vg***
arugula, tomato, mushroom, stracciatella, hot tomato crema

SKIRT STEAK* (+7)
Manchego-polenta fries, broccolini, hot tomato crema,
jalapeño butter

CHICKEN AL PASTOR TACO
flour tortilla, guacamole, cilantro, romaine, pineapple salsa,
jalapeño crema

FOURTH COURSE

DESSERT PLATTER

SMALL BITES

APPETIZERS

FAMILY STYLE –

EMPANADAS (choose one): 4
chorizo, steak*, chicken, lamb, potato ***vg***, queso ***vg***

SWEET PLANTAINS ***vg*** 4
black bean purée, pineapple slaw, Cotija cheese,
poblano crema, habanero-guajillo sauce

SHRIMP CEVICHE* 5
tomato, poblano, red onion, cilantro, guacamole, tortilla chips

CAULIFLOWER ***gf v*** 4
avocado salsa, pepita, Fresno, amarillo gastrique

YUCA FRIES ***vg*** 4
queso blanco, Chihuahua cheese

GUACAMOLE ***v*** 6
black bean purée, salsa fresca, Fresno, tortilla chips

ENSALADAS

FAMILY STYLE – *$6 per serving*

CHARRED ROMAINE
chorizo, cherry tomato, caper, mint, Cotija cheese, Fresno, lemon,
poblano crema

MANCHEGO CRISP ***gf vg***
avocado, orange, herb salad, red onion, Fresno,
olive, Marcona almond, citrus vinaigrette

ENTRÉE

FAMILY STYLE – *$8 per serving*

POTATO TART ***gf vg***
arugula, tomato, mushroom, stracciatella, hot tomato crema

CHICKEN AL PASTOR TACO
flour tortilla, guacamole, cilantro, romaine, pineapple salsa,
jalapeño crema

PAELLA* ***gf***
shrimp, chorizo fried rice, serrano hot sauce, ancho salsa

FRUIT & CHEESE PLATTER

PLATE SERVES 25 – *$100*

DESSERT

PLATTER – *$8 per serving*

LIVERY®

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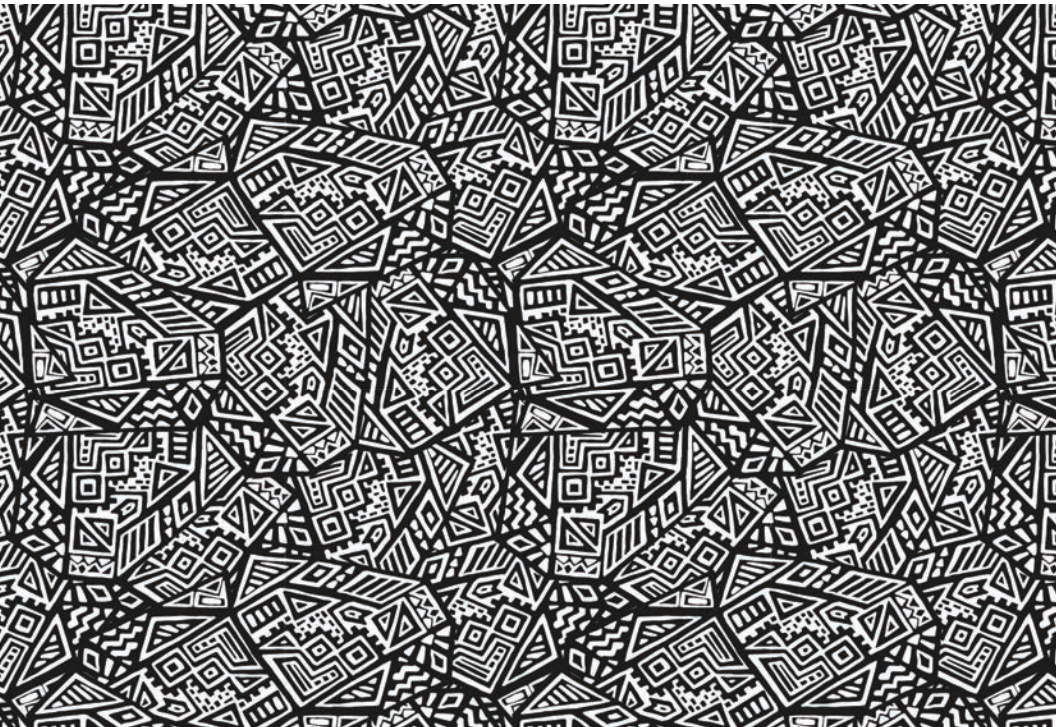
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