



CATERING MENU

BRUNCH

SUNRISE SPREAD

\$30/PP

Scrambled Eggs

Fluffy farm-fresh eggs, lightly seasoned and cooked to perfection

Applewood Smoked Bacon

Crisp, savory bacon slow-smoked over applewood for a rich sweet flavor

Maple Sausage

Savory pork sausages with a touch of sweet maple flavor

Hashbrowns

Crispy golden potato patties served hot and perfectly seasoned

English Muffin

Toasted and buttery with a crisp edge and soft, airy center

MIDDAY MIXER

\$45/PP

Scrambled Eggs

Fluffy farm-fresh eggs, lightly seasoned and cooked to perfection

Applewood Smoked Bacon

Crisp, savory bacon slow-smoked over applewood for a rich sweet flavor

Liv's French Toast

Challah layered with whipped cream cheese, creme brulee crust, maple syrup

Summer Bruschetta

Tomatoes and onion over crisp flatbread with basil, balsamic, shaved Grana Padano

Fruit Display

A colorful assortment of fresh, seasonal fruit beautifully arranged and ready to share

THE BRUNCH AFFAIR

\$65/PP

Steak and Eggs

Tender flat iron steak served with fluffy scrambled eggs and house seasoning

Chicken and Waffle Popcorn

Crispy chicken with waffle bites, Old Bay popcorn, hot sauce, and maple drizzle

Cinnabon

House baked cinnabon, brown sugar caramel icing, cinnamon crumble

Maple Sausage

Savory pork sausages with a touch of sweet maple flavor

Charcuterie Board

Chef's curated selection of seasonal cheeses and accompaniments



CATERING MENU

LUNCH & DINNER

TAVERN TABLE

\$30/PP

Fried Chicken Sliders

Crispy buttermilk chicken, honey hot glaze, house pickles, brioche buns

Pretzels w/ Beer Cheese

Warm salted pretzel bites, creamy house beer cheese

Kale Caesar Salad

Crisp kale, shaved parmesan, garlic croutons, classic Caesar dressing

Nacho Board

Crispy chips, queso, seasoned beef, pico, jalapeños, sour cream

FEDERAL HILL FEAST

\$45/PP

Chicken Parmesan

Crispy breaded chicken, marinara, melted mozzarella, on a bed of linguini

Meatloaf

Savory beef and chorizo loaf, rich tomato glaze, mashed potatoes, and gravy

Arancini Balls

Crispy risotto bites stuffed with mozzarella, served with house made vodka sauce

Greek Salad

Fresh greens, tomato, cucumber, onion, olives, and feta with house vinaigrette

Bread Pudding

house-made bread pudding topped with caramel drizzle and whipped cream

CHARM CITY SUPPER

\$65/PP

Adult SpaghettiO's

House Bolognese, pomodoro, and pasta topped with stracciatella and parmesan

Char Grilled Salmon

Grilled salmon served over mushroom, tomato, and spinach risotto with chive oil

Charcuterie Board

Chef's curated selection of seasonal cheeses and accompaniments

Shrimp Lejon

Bacon-wrapped shrimp baked in a tangy tiger sauce with a hint of spice

Carrot Cake + Taharka Ice Cream

Moist spiced carrot cake served with a scoop of locally made ice cream



CATERING MENU

BEVERAGE PACKAGES

THE CLASSICS

\$30/PP

Beer

Bud Light, Miller Light, Corona, Yuengling, Natural Light, Natty Boh

Seltzers

Nutrl, High Noon, Surfsides, Long Drink

Wine

Pinot Grigio, Sauvignon Blanc, Merlot, Malbec

THE TAVERN POUR

\$40/PP

Rail Liquor

Tito's Vodka, Espolon Tequila, Gordons Gin, Evan Williams Whiskey, Captain Morgan Rum

Beer

Bud Light, Miller Light, Corona, Yuengling, Natural Light, Natty Boh

Seltzers

Nutrl, High Noon, Surfsides, Long Drink

Wine

Pinot Grigio, Sauvignon Blanc, Merlot, Malbec

LIV'S LUXE

\$50/PP

Premium Liquor

Ketel One, Tequila Ocho Plata, Barr Hill Gin, Elijah Craig Whiskey, Bacardi Silver Rum

Beer

Bud Light, Miller Light, Corona, Yuengling, Natural Light, Natty Boh

Seltzers

Nutrl, High Noon, Surfsides, Long Drink

Wine

Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Malbec, Merlot

Pricing based on a 2-hour open bar.

Add \$5 per person for each additional hour.

Cash bar available on consumption upon request.