

THE *wedding* OF YOUR DREAMS



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LARKINS



welcome

Thank you for choosing Larkin's Catering & Events,

Greenville's premier caterer.

Together, we will create the wedding

you and your guests will talk about

for years to come!

With over 30 years of combined experience,

our team produces more than

150 unique and custom weddings each year.

We will carry out the event of your dreams

- from start to finish -

and will deliver it with style and poise.

Let the magic begin!



H O R S D ' O E U V R E S

hot hors d'oeuvres

Mini Crab Cake <i>lowcountry remoulade</i>	\$3.95	Greenville Hot Chicken Biscuit <i>blackberry jam</i>	\$3.95
Buffalo Shrimp Taco <i>peppercorn ranch, bleu cheese</i>	\$3.75	Marinated Beef Skewer <i>whole grain mustard aioli</i>	\$3.95
Proscuitto-Wrapped Shrimp <i>garlic butter</i>	\$3.95	Shrimp & Grit Bite <i>red pepper coulis</i>	\$3.95
Coconut Shrimp <i>orange-horseradish sauce</i>	\$3.75	Waffle-Battered Chicken <i>blackberry maple syrup</i>	\$3.75
Seared Scallop Skewer <i>cilantro & lime marinade</i>	\$4.95	Mac & Cheese Bite <i>four cheese macaroni, panko</i>	\$2.95
Grilled Oyster <i>herb butter, on the half-shell</i>	\$4.95	Bacon-Wrapped Apple <i>brown sugar glaze</i>	\$ 2.75
Hawaiian Chicken Skewer <i>sukiyaki-pineapple glaze</i>	\$2.75	Mini Grilled Cheese <i>tomato jam, asiago & goat cheese</i>	\$2.75
Brisket-Stuffed Cornbread Muffin <i>bourbon bbq</i>	\$2.75	Figs In a Blanket <i>bleu cheese or goat cheese, honey</i>	\$3.75
Lamb Meatball <i>harissa, crushed pistachios</i>	\$3.95	Caramelized Onion & Pear Tart <i>balsamic glaze</i>	\$3.25
Bourbon BBQ Glazed Meatballs <i>jack daniels</i>	\$2.50	Wild Mushroom Torte <i>smoked gouda</i>	\$2.95
Thai Chicken Taco <i>curry, peanuts, cilantro</i>	\$3.95	Mini Tomato Pie <i>cherry tomato, pimento cheese</i>	\$2.95

cold hors d'oeuvres

Crab Salad Cucumber Cup <i>mango & avocado</i>	\$3.95	Sliced Beef Crostini <i>whipped goat cheese, pesto</i>	\$3.95
Fish & Chips <i>house chip with smoked trout dip</i>	\$3.75	Mini Ham Biscuit <i>honey mustard aioli</i>	\$2.95
Tuna Tartare Wonton <i>wasabi aioli</i>	\$ market price	Duck Confit on Lavash <i>grapes, mint, goat cheese</i>	\$3.75
Bloody Mary Shrimp <i>lemon juice, chili salt</i>	\$4.75	Green Tomato Bruschetta <i>fresh mozzarella, crostini</i>	\$3.25
Lobster Roll <i>whole grain mustard aioli</i>	\$ market price	Caprese Skewer <i>cherry tomato, mozzarella, basil</i>	\$3.95
Smoked Salmon Toast <i>dill cream cheese, crispy caper</i>	\$4.75	Blackberry Caprese Skewer <i>gouda, sugared mint</i>	\$3.95
Pork Belly Skewer <i>watermelon, mint</i>	\$3.95	Pimento Cheese Deviled Egg <i>roasted red pepper</i>	\$2.95
Jerk Chicken Salad <i>plantain chip</i>	\$2.95	Whipped Boursin Raspberry Cup <i>seasonal lettuce</i>	\$ 3.25
BLT Cream Cheese Dip <i>pita chip</i>	\$2.75	Gruyere Toast <i>everything bagel spice, apple chutney</i>	\$2.95
Ricotta Toast <i>grilled seasonal fruit, pancetta, hot honey</i>	\$2.95	Chilled Soup Shooter <i>varies by season</i>	\$ 2.75+

stationary displays

Grazing Table *chef's selection of cured meats, cheeses, jams, nuts, pickled vegetables, honey, crostini, and crackers* \$ market price

Charcuterie Display *chef's selection of assorted cured meats, pickled vegetables, and crostini* \$ market price

Artisan Cheese Display *chef's selection of domestic & imported cheeses, nuts, and crackers* \$6.95

Vegetable Crudites *fresh vegetables with your choice of creamy dill, sour cream ranch, chef's seasonal hummus* \$4.95

Fresh Fruit Display *seasonal sliced fruit & berries, chef's fruit dip* \$4.95

Hot Spinach & Artichoke Dip *parmesan cheese, with fried pita* \$2.95

Cold Shrimp & Crab Dip *with assorted crackers* \$3.25

Trio of Cold Dips *choose three: pimento cheese, tomato bruschetta, chef's seasonal hummus, chef's salsa, shrimp & crab dip* \$4.95

Seafood Raw Bar *chef's market selection of raw seafood, lemon wedges, cocktail sauce, hot sauce* \$ market price

Hot-Smoked Salmon *whole salmon filet, whipped cream cheese, capers, lemon, red onion, crostini* \$32.25 per filet, serves 25



CHEF - ATTENDED STATIONS

all chef-attended stations require one chef attendant per 75 guests, \$100 per attendant

chef attended stations

Larkin's Award-Winning Shrimp & Grits *creamy stone-ground grits, sautéed shrimp, signature tasso ham gravy* \$12.95

Grilled-to-Order Quesadillas *guests' choice of chicken or pork with toppings: monterey jack cheese, pepper jack cheese, sautéed peppers & onions, pico de gallo, sour cream, green onion, and hot sauce* \$9.95

Tuscan Pasta Bar *penne pasta or cheese tortellini with guests' choice of marinara, alfredo, or pesto, with toppings of garlic, parmesan cheese, mozzarella, mushrooms, artichokes, chicken, bacon, italian ham, red pepper flakes* \$10.75

Stir Fry Action Station *choose one: beef, chicken, or shrimp (+\$2), with sautéed vegetables, fried rice, hibachi sauce* \$9.95

Pot Pie Station *classic chicken pot pie, steak & ale, chorizo with mozzarella & pesto, curried carrots & butternut squash, topped with puff pastry* \$8.75

Guacamole Action Station *fresh avocados with guests' choice of red onion, jalapeños, cilantro, lime, green chiles, roasted corn, pico de gallo, sour cream, and tortilla chips* \$8.95

chef carving stations

pricing subject to change based on market price

Choose a Protein	<i>beef tenderloin</i>	<i>\$ market price</i>	<i>prime rib</i>	<i>\$ market price</i>	<i>beef tri-tip</i>	<i>\$ market price</i>
	<i>pork tenderloin</i>	<i>\$15.95</i>	<i>boursin-stuffed pork loin</i>	<i>\$13.95</i>	<i>smoked ham</i>	<i>\$10.95</i>
	<i>roasted turkey breast</i>	<i>\$9.95</i>	<i>whole side of salmon</i>	<i>\$ 11.95</i>	<i>ahi tuna</i>	<i>\$ market price</i>

Choose a Side *roasted vegetables, mashed potatoes, oven roasted red potatoes, sautéed green beans, roasted brussels sprouts, lemon-garlic haricot verts, baby arugula salad, four cheese macaroni* *all carving stations include sliced rolls

Choose Two Sauces *veal demi glace, herb cream sauce, horseradish creme fraiche, au poivre, roasted red pepper coulis, creole mustard, honey mustard aioli, lemon-caper cream sauce, citrus beurre blanc, wasabi aioli*

small plate chef stations

Chicken & Proscuitto Roulade *carolina gold rice, honey glaze* \$12.95

Seared Salmon *seasonal succotash, citrus beurre blanc* \$13.95

Seared Scallop *sweet potato puree, brown butter* \$17.95

Short Ribs & Grits *mole-braised short ribs over pepper-jack cheese grits, cilantro-lime gremolata* \$15.95

Bone-In Lamb Chop *parmesan polenta cake, blackberry demi glace* \$ market price

Seared Duck Breast *sweet potato hash, plum sauce* \$18.95

Miso Butter Salmon *sweet chili-roasted green beans* \$13.95

Achiote Marinated Mayan Shrimp *jicama slaw* \$12.95

Marinated Sliced Strip Steak *roasted potatoes, chimichurri* \$ market price

RECEPTION STATIONS

self-serve stations

Mac & Cheese Bar *creamy four cheese macaroni with guests' choice of braised short rib, fried chicken bites, crumbled bacon, pico de gallo, green onion, crispy onions, green onion, and hot sauce* \$8.95

Street Taco Bar *choose two: chipotle chicken, chimichurri steak, lime butter shrimp (+\$2), or blackened fish (+\$1.50) with shredded cheese, jalapeños, pico de gallo, sautéed peppers & onions, sour cream, & hot sauce* \$10.95

Flatbread Pizza Station *choose two of the following:* \$9.95
caramelized onion-pear-balsamic-bleu cheese, italian sausage-roasted red peppers, classic pepperoni-mozzarella, tomato-mozzarella-basil, tomato chutney-shaved beef-manchego-herb parmesan base, chef's seasonal selection

Slider Station *choose two: angus beef with cheddar cheese & caramelized onions, pulled pork with apple slaw and sc mustard bbq sauce, grilled teriyaki chicken, tampa cuban, balsamic portobello mushroom, includes house chips* \$ 8.95

Grilled Cheese & Soup Station *tomato bisque shooters paired with melted cheddar cheese on grilled sourdough* \$8.75

Southern Biscuit Bar *butter milk biscuits & sweet potato biscuits, sausage gravy, fried chicken bites, honey-glazed ham, applewood smoked bacon, cheddar cheese, assorted jams* \$8.95

Fried Chicken Skillet & Waffles *cast iron skillet with buttermilk fried chicken, hot honey drizzle, waffles & seasonal fruit slaw* \$9.95

Grill Marks Fry Bar *skinny fries, fat fries, & sweet potato fries with chipotle ranch, orange-cinnamon dip, & ketchup *fryer required* \$8.95

self-serve dessert stations

Shortcake Station *sweet biscuits or pound cake with macerated strawberries, macerated peaches or blueberries (when in season), basil, whipped cream, vanilla bean whipped cream, chocolate sauce, raspberry-gran marnier glaze* \$7.75

Cookies & Milk *assorted mini homemade cookies with cold milk shooters* \$3.95

Dessert Grazing Table *fresh seasonal fruit, assorted sweet breads & biscuits, brownie bites, mini cheesecakes, caramel sauce, chocolate sauce, macerated berries, chocolate shavings, assorted candied nuts* \$9.95

S'mores Station *graham crackers, chocolate bars, nutella, marshmallows, oreo crumbs, peanut butter, sterno, sticks* \$9.25



BUFFETS

dinner buffets

The Grill Mark *angus beef burgers, all-beef 1/4 lb hot dog, molasses baked beans, mustard-based potato salad, kale cole slaw, seasonal fruit salad, tomatoes, lettuce, onion, pickles, swiss & cheddar cheese, ketchup, mustard, mayo, assorted cookies* \$20.95

Sunday Supper *choose two: pulled pork, brisket (+2), bbq chicken, or fried chicken, with green beans with bacon & onion, macaroni & cheese, buttermilk biscuits, duo of chef's bbq sauces, seasonal fruit crumble* \$26.95

Southern Proper *grilled chicken with mushroom veloute, boursin-stuffed pork loin, string beans, mashed red skinned potatoes, mixed greens salad, dinner rolls with butter, bourbon-pecan pie* \$30.95

The Limoncello *beef & sausage lasagna, chicken parmesan, roasted roma tomatoes with pancetta & arugula pesto, broccolini with lemon, roasted potatoes with peppers, antipasti display, creamy caesar salad, garlic bread, tiramisu* \$33.95

New Delhi *butter chicken, chickpea & vegetable curry, cardamom basmati rice, mango chutney, mixed greens & vegetable salad with sweet curry dressing, cucumber salad, naan bread, chai-spiced cheesecake* \$ 33.95 *add lamb to curry for* \$6

Mediterranean *beef kofta kabob with lemon tahini, chicken schwarma, tabbouleh, fresh & pickled vegetables, tzatziki, feta cheese, tomato & cucumber salad, grilled pita bread, baklava* \$33.95

Greenville Formal *carved tri-tip of beef with demi glace, roasted herb salmon with chardonnay-mustard beurre blanc, grilled rosemary chicken breast with wild mushroom reduction, sautéed seasonal vegetables, roasted red skinned potatoes, caesar salad, chef's seasonal dessert* \$42.95



lunch buffets

Carolina Buffet *Larkin's pulled pork or fried chicken, southern-style green beans with bacon, corn spoonbread, mixed greens salad, buttermilk biscuits with butter, seasonal fruit crumble* \$16.95

Larkin's Luncheon *pasta primavera, grilled chicken, honey-pecan chicken salad croissants, mixed greens salad, vegetable crudites, fresh sliced fruit, assorted mini desserts* \$19.95

breakfast buffets

Continental Breakfast *assorted mini breakfast pastries, sliced fruit* \$14.95

Southern Hot Breakfast *biscuit bar with sausage gravy, fried chicken bites, honey glazed ham, scrambled eggs, stone-ground grits, cheddar cheese, sliced fruit* \$16.95

Sunday Brunch *smoked salmon display with capers, tomatoes, egg, red onion, capers, lemon, cream cheese, and toast points, sliced sirloin with blackberry demi glace, fried or grilled chicken, biscuits with sausage gravy, roasted vegetables, sliced fruit, croissants* \$22.95

A La Carte Breakfast Enhancements

yogurt parfaits with mixed berries & granola \$3.95

omelet station with bacon, ham, cheese, spinach, peppers, onions *requires chef attendant \$8.75

bacon bar with trio of chef's candied bacon \$7.95



PLATED DINNERS

first course

Mixed Greens Salad *cucumbers, tomatoes, carrots, candied pecans, duo of chef's dressings* \$9.95

Clemson Bleu Salad *cucumbers, tomatoes, applewood smoked bacon, bleu cheese crumbles, bleu cheese dressing* \$11.95

Chef's Seasonal Salad *selection of seasonal fruit, nuts, and cheese with seasonal vinaigrette* \$10.95

Larkin's She Crab Soup *with aged sherry and crostini* \$8.95

Chef's Soup du Jour *seasonal soup selection* \$6.95

entree course all entrees served with chef's recommended seasonal vegetable & starch

Filet Au Poivre *7 oz black angus filet with brandy peppercorn-cream sauce* \$ market price

Filet Mignon *7 oz black angus filet \$ market price 9 oz black angus filet \$ market price*

Pan-Seared Salmon *with chardonnay-dijon beurre blanc* \$31.95

Crab Cake *with lowcountry remoulade* \$31.95

Herb Roasted Statler Chicken Breast *with herb jus* \$22.95

Quinoa-Stuffed Roasted Red Peppers *seasonal vegetables, with balsamic reduction* \$21.95

Filet Mignon & Pan Seared Salmon Duet *with demi glace & lemon beurre blanc* \$ market price

Filet Mignon & Herb Roasted Chicken Breast Duet *with demi glace* \$ market price

Filet Mignon & Crab Cake Duet *with demi glace & lowcountry remoulade* \$ market price

Herb Roasted Chicken Breast with Pan-Seared Salmon Duet *with mushroom sauce & lemon beurre blanc* \$36.95

Custom Surf & Turf *with demi glace & lemon beurre blanc* \$ market price



FULL MENUS

taste of greenville \$49.95

Passed Hors D'oeuvres

*mini grilled cheese with tomato jam
crab cake with lowcountry remoulade
sliced beef crostini with whipped feta & pesto*

Hors D'oeuvres Display

*spinach & artichoke dip with pita triangles
chef's seasonal hummus with vegetables*

Reception Stations

*mashed potato bar with mashed yukon gold potatoes, mashed sweet potatoes, and guests choice of toppings:
butter, cheddar cheese, crumbled bacon, sour cream, green onion, craisins, brown sugar, goat cheese*

*carving chef station with tri-tip of beef au poivre with roasted vegetables & dinner rolls *requires chef attendant*

*lowcountry shrimp & grits chef station *requires chef attendant*

Chef's Assorted Mini Desserts *add on dessert for \$3.75*

the river view \$59.95

Passed Hors D'oeuvres

*figs in a blanket with bleu cheese & honey
hawaiian teriyaki chicken skewer with pineapple glaze
bourbon bbq glazed meatball
bloody mary marinated shrimp*

Hors D'oeuvres Display

grazing table with meats, cheeses, and breads

Reception Stations

salad station with mixed greens, assorted seasonal toppings & duo of chef's dressings

*chicken & prosciutto roulade small plate station * requires chef attendant*

*tuscan pasta bar with assorted sauces & toppings *requires chef attendant*

Chef's Assorted Mini Desserts *add on dessert for \$3.75*



BAR PACKAGES

all bars require one bartender per 75 guests, \$100 per bartender

unlimited beer & wine bar \$25 per person

Beer Selections *Michelob Ultra, Stella Artois, Sweetwater 420, Sweetwater IPA, Seasonal Craft Beer*

Wine Selections *BV Coastal Chardonnay, Lindemans Moscato, BV Coastal Cabernet Sauvignon, BV Coastal Pinot Noir, Simonet Sparkling* *Upgrade to premium tier wines for additional \$8.00 per person

Soft Drinks *Pepsi products, sweet tea, unsweet tea*

unlimited full bar \$35 per person

Beer Selections *Michelob Ultra, Stella Artois, Sweetwater 420, Sweetwater IPA, Seasonal Craft Beer*

Wine Selections *BV Coastal Chardonnay, Lindemans Moscato, BV Coastal Cabernet Sauvignon, BV Coastal Pinot Noir, Simonet Sparkling*

Liquor Selections *Tito's Vodka, Tanqueray Gin, Bacardi Silver Rum, Jim Beam Bourbon, Palmetto Whiskey, Dewar's Scotch*

Soft Drinks *Pepsi products, assorted juices, sweet tea, unsweet tea*

unlimited premium full bar \$45 per person

Beer Selections *Michelob Ultra, Stella Artois, Sweetwater 420, Sweetwater IPA, Seasonal Craft Beer*

Wine Selections *Sterling Chardonnay, Terlato Pinot Grigio, Sterling Cabernet Sauvignon, Hess Pinot Noir, Ruffino Prosecco*

Liquor Selections *Ketel One Vodka, Hendricks Gin, Hilton Head Distillery Two Traditions Dark 23 Rum, Woodford Reserve Bourbon, Bulliet 95 Whiskey, Glenlivet 12 Year Single Barrel Scotch*

Soft Drinks *Pepsi products, assorted juices, sweet tea, unsweet tea*



based on consumption

Beer Selections \$6 per bottled beer

Wine Selections \$35 per house bottle, \$45 per premium bottle

Liquor Selections \$8 per house liquor drink, \$12 premium liquor drink

Soft Drinks Pepsi products, assorted juices, sweet tea, unsweet tea \$2 per drink

non-alcoholic package

\$6 per person, for guests under 21

Soft Drinks Pepsi products, sweet tea, unsweet tea

add-ons, upgrades, & specialty cocktails

Ask your sales manager about adding on a champagne toast, specialty cocktail, coffee station, and more!



We can't wait to create the wedding of your dreams!



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