



CATERING GUIDE

**Weddings | Rehearsal Dinners |
Corporate Events | Birthdays**

*Let us help you design the perfect
menu for any occasion!*

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HORS D'OEUVRES

Hot Hors d 'oeuvres		Cold Hors d 'oeuvres	
Priced Per Piece		Priced Per Piece	
Petite Crab Cake Low-country remoulade	4.75	Pimento Cheese Deviled Egg bacon, chive	4.75
Coconut Shrimp orange-horseradish sauce	4.75	Charcuterie Skewer aged gouda, salami, gherkin	5.75
Hawaiian Chicken Skewer grilled pineapple, teriyaki BBQ glaze	4.75	Caprese Skewer cherry tomato, mozzarella pearl, basil, balsamic reduction	4.75
Chicken Kabob roasted bell pepper, garlic aioli	4.75	BLT Skewer pork belly, cherry tomato, bibb lettuce	4.75
Bourbon BBQ Glazed Meatball Jack Daniels BBQ Sauce	3.75	Shrimp Cocktail Shooter sweet Thai cocktail sauce, lemon, parsley	5.75
Shrimp & Smoked Sausage Skewer old bay butter, parsley	4.75	Fig & Phyllo goat cheese, honey drizzle	3.75
Mini Chicken & Waffle bourbon maple syrup	4.75	Chickpea Puree & Crudité roasted red pepper hummus, vegetable crudités	3.75
Tomato Pie Tartlet cherry tomato, pimento cheese	3.75		
Marinated Beef Skewer grilled pepper & onion	4.75		
Mini Greenville Hot Chicken Biscuit blackberry jam	4.75		
Arancini fried mozzarella stuffed risotto, sugo	3.75		
Crostinis		Trio Package \$10	
Priced Per Piece		no substitutions	
Boursin & Steak thinly sliced ribeye, boursin, chimichurri	4.75	Bourbon BBQ Glazed Meatball Jack Daniels BBQ Sauce	
Whipped Ricotta & Fig whipped ricotta, honey roasted figs, mint	4.75	Petite Crab Cake Low-country remoulade	
Pesto Caprese pickled cherry tomato, basil pesto	4.75	Tomato Pie Tartlet cherry tomato, pimento cheese	
Southern Brisket Sliced brisket, pimento, pickled slaw	4.75		
Caponata Mozzarella fresh mozzarella, caponata, balsamic reduction	4.75		

Trio Package \$10

no substitutions

Bourbon BBQ Glazed Meatball

Jack Daniels BBQ Sauce

Petite Crab Cake

Low-country remoulade

Tomato Pie Tartlet

cherry tomato, pimento cheese

STATIONARY DISPLAYS

priced per person

Grazing Table

Market Price

chef's selection of cured meats, cheeses, fresh fruit, jams, nuts, pickled vegetables, honey, crostini, and crackers

Artisan Cheese

9.95

chef's selection of domestic & imported cheeses, fresh fruit, jam, nuts, and crackers

Vegetable Crudités

5.95

fresh vegetables with your choice of creamy dill, sour cream ranch, or chef's seasonal hummus

Fresh Fruit Display

5.95

seasonal sliced fruit & berries, chef's fruit dip

Seafood Raw Bar

Market Price

chef's selection of seafood, lemon wedges, cocktail sauce, hot sauce, mignonette

Fresh Dips

Choose One 5.95 | Choose Two 7.95 | Choose Three 8.95

Buffalo Chicken

Hot Spinach & Artichoke

Cold Shrimp & Crab

Pimento Cheese

Tomato Bruschetta

Classic Hummus

Chef's Salsa

Chilled Spinach

Pick One:

crackers, crostinis, tortilla chips, fried pita
(add a second for 1.95¢)

DINNER STATIONS

To create a complete and satisfying meal for your guests,
we recommend selecting 3-4 dinner stations

Larkin's Award-Winning

Shrimp & Grits

creamy stone-ground grits, sautéed shrimp, signature tasso ham gravy

Asian Beef Bowl

kimchi-marinated beef, jasmine rice, vegetable medley (edamame, mushrooms, roasted cabbage, red onion) kimchi aioli & scallions

Mac & Cheese Bar

*creamy four cheese macaroni
Guests' choice of: crumbled bacon, pico de gallo, green onion, crispy onions, green onion, and hot sauce
(add braised short rib +3.5)*

Street Taco Bar

*chipotle chicken & chimichurri steak
Guests' choice of: shredded cheese, jalapeños, pico de gallo, diced onions, cilantro, lime, sour cream, & hot sauce*

Slider Station

choose two:

- angus beef with cheddar cheese & caramelized onions*
- pulled pork with apple slaw and SC mustard bbq sauce,*
- grilled teriyaki chicken*

Includes house chips

16.75

Salad Station

mixed greens, cucumbers, tomatoes, carrots, ranch & balsamic

17.75

Mashed Potato Bar

*mashed Yukon gold potatoes
Guests choice of: butter, cheddar cheese, crumbled bacon, sour cream, green onion
(add beef tips in gravy +4.75)*

10.75

Tuscan Pasta Bar

*penne with marinara, cavatappi with pesto & cheese tortellini with Alfredo
Guests' choice of: parmesan cheese, mozzarella, bacon, Italian ham, red pepper flakes
(add grilled chicken +2)*

14.75

Chicken Piccata

with lemon herb orzo

13.75

Seared Salmon

seasonal succotash, citrus beurre blanc

8.75

Short Ribs & Grits

braised short ribs over pepper-jack cheese grits

16.75

Duck Confit

campanelle pasta, whole grain mustard cream sauce, arugula, herb mascarpone garnish

18.75

21.75

22.75

CHEF-CARVING STATIONS

All chef carving stations require a chef attendant

Market Price

Choose a Protein

Butcher's Cut Filet
Prime Rib
Beef Tri-Tip
Pork Tenderloin
Smoked Turkey Breast
Rack of Lamb
Leg of Lamb

Choose Two Sauces

Veal Demi Glace
Herb Cream Sauce
Horseradish Creme Fraiche
Au Poivre
Blackberry Demi

Choose a Side

all carving stations include rolls & butter

- Roasted Seasonal Vegetables
- Whipped Yukon Gold Potatoes
- Oven Roasted Red Potatoes
- Sautéed Green Beans
- Oven Roasted Asparagus
- Caesar Salad
- Chef's Seasonal Salad
- Larkin's Four Cheese Macaroni
- Roasted Brussels Sprouts
- Broccolini with Lemon

DINNER BUFFET

All buffets come with a mixed greens salad, rolls & butter

Choose a Protein

*Single Protein **35.95** | Two Proteins **42.95** | Three Proteins **49.95***

Grilled Chicken

with mushroom veloute

Applewood Smoked Pork Tenderloin

with boursin cream sauce

Pulled Pork

with duo of BBQ Sauces

Red Wine Braised Short Ribs

with red wine sauce

Herb Crusted Salmon

with dijon beurre blanc

Marinated Grilled Chicken

with lemon butter sauce

Carved Beef Tri-Tip (+2)

with demi glace

Smoked Brisket

with duo of BBQ Sauces

Choose Two Sides

Roasted Seasonal Vegetables

Whipped Gold Yukon Potatoes

Oven Roasted Red Potatoes

Sautéed Green Beans

Oven Roasted Asparagus

Larkin's Four Cheese Macaroni

Roasted Brussel Sprouts

Broccolini with Lemon

Don't see what you're looking for? Ask us about custom buffets!

BUFFET PACKAGES

Sunday Supper

pulled pork, bbq chicken, sautéed green beans, macaroni & cheese, mixed greens salad with duo of dressings, rolls, butter, duo of chef's bbq sauces

34.95

Southern Proper

grilled chicken with mushroom veloute, applewood smoked pork tenderloin with boursin cream sauce, sautéed green beans, whipped Yukon gold potatoes, mixed greens salad, dinner rolls, butter

37.95

Reedy River Dinner

grilled chicken with mushroom veloute, herb crusted salmon with mustard beurre blanc, whipped Yukon gold potatoes, oven roasted asparagus, mixed greens salad, dinner rolls, butter

39.95

The Limoncello

beef & sausage lasagna, marinated chicken with lemon butter sauce, penne alla vodka, broccolini, caesar salad, garlic bread

39.95

Greenville Formal

carved tri-tip of beef with demi glace, herb crusted salmon with dijon beurre blanc, grilled chicken with mushroom veloute, roasted seasonal vegetables, roasted red potatoes, caesar salad, rolls, butter

49.95

PLATED DINNER

First Course

Select one or select one soup and one salad

Mixed Greens Salad 8.95

cucumbers, tomatoes, carrots,
house dressing

Chef's Seasonal Salad 9.95

selection of seasonal fruit, nuts,
and cheese with seasonal
vinaigrette

Larkin's She Crab Soup 10.95

aged sherry and crostini

Chef's Soup du Jour 8.95

seasonal soup selection



Entree

Entree selections must be predetermined and
provided to your sales manager in advance

Butcher's Cut Filet 59.95

demi glace

Pan-Seared Salmon 39.95

chardonnay-dijon beurre blanc

Crab Cake 41.95

lowcountry remoulade

Herb Roasted Statler 27.95

Chicken Breast

with herb jus

Sweet Potato Ravioli (veg) 26.95

sage brown butter sauce

Quinoa-Stuffed 26.95

Red Peppers (veg + gf)

seasonal vegetables & balsamic
reduction

Duet Plates

Filet Mignon & Pan Seared Salmon 56.95

with demi glace & lemon beurre

Filet Mignon & 57.95

Herb Roasted Chicken

with demi glace & mushroom
veloute

Herb Roasted Chicken & 44.95

Pan Seared Salmon

with mushroom veloute & lemon
beurre blanc

COCKTAIL STYLE DINNER PACKAGE

Taste of Greenville

63.50 per person

Hors D'oeuvres Display

*Spinach & Artichoke Dip with Pita Triangles
Vegetable Crudités with Hummus*

Passed Hors D'oeuvres

*Tomato Pie Tartlet
Petit Crab Cake
Bourbon BBQ Glazed Meatball*

Reception Stations

Mashed Potato Bar

mashed yukon gold potatoes

guests choice of toppings:

*butter, cheddar cheese, crumbled bacon,
sour cream, & green onion*

Carving Chef Station

dinner rolls & butter

tri-tip of beef

*au poivre & horseradish creme fraiche
roasted vegetables*

Lowcountry Shrimp & Grits Station

*creamy stone-ground grits, sautéed shrimp
& signature tasso ham gravy*

DESSERT

DESSERT STATIONS

Build Your Own Cheesecake	11.50
<i>classic New York Cheesecake with guests' choice of toppings: seasonal berry compote, fresh fruit, chocolate sauce, caramel sauce, raspberry glaze, whipped cream</i>	
Cookies & Milk	5.50
<i>chocolate chip cookies with cold milk shooters</i>	
Dessert Grazing Table	14.50
<i>fresh seasonal fruits, assorted cookies, brownie bites, mini cheesecakes, assorted dessert shooters, caramel sauce, chocolate sauce, macerated berries, candied nuts</i>	
Short Cake Station	9.50
<i>classic pound cake with guests' choice of toppings: macerated strawberries, macerated peaches or blueberries (when in season), whipped cream, chocolate sauce & raspberry- gran marnier glaze</i>	
Assorted Mini Dessert Display	6.50
<i>Chef's Selection of Assorted Mini Desserts</i>	

Ask about our seasonal plated desserts

BAR PACKAGES

Unlimited Beer & Wine Bar

30 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzer

Wine Selections Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Pinot Grigio, Moscato, Sparkling

Pepsi products, sweet tea, unsweet tea

Unlimited Full Bar

42 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzer

Wine Selections Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, Pinot Noir, Pinot Grigio, Moscato, Sparkling

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

Pepsi products, assorted juices, sweet tea, unsweet tea

Unlimited Premium Full Bar

48 per person

Beer Selections Michelob Ultra, Stella Artois, Craft Lager, Craft IPA, Seasonal Craft Beer & Hard Seltzers

Wine Selections Chardonnay, Pinot Grigio, Cabernet Sauvignon, Sauvignon Blanc Pinot Noir, Riesling, Prosecco

Liquor Selections Ketel One Vodka, Hendricks Gin, Mount Gay Rum, Woodford Reserve Bourbon, Bulliet 95 Whiskey, Glenfiddich Scotch

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

Pepsi products, assorted juices, sweet tea, unsweet tea \$3 per drink

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