



# CATERING GUIDE

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

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

[www.larkinscatering.com](http://www.larkinscatering.com)

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# HORS D'OEUVRES

## Hot Hors d'oeuvres

Priced Per Piece

<b>Petite Crab Cake</b> <i>Low-country remoulade</i>	<b>4.75</b>
<b>Coconut Shrimp</b> <i>orange-horseradish sauce</i>	<b>4.75</b>
<b>Hawaiian Chicken Skewer</b> <i>grilled pineapple, teriyaki BBQ glaze</i>	<b>4.75</b>
<b>Chicken Kabob</b> <i>roasted bell pepper, garlic aioli</i>	<b>4.75</b>
<b>Bourbon BBQ Glazed Meatball</b> <i>Jack Daniels BBQ Sauce</i>	<b>3.75</b>
<b>Shrimp &amp; Smoked Sausage Skewer</b> <i>old bay butter, parsley</i>	<b>4.75</b>
<b>Mini Chicken &amp; Waffle</b> <i>bourbon maple syrup</i>	<b>4.75</b>
<b>Tomato Pie Tartlet</b> <i>cherry tomato, pimento cheese</i>	<b>3.75</b>
<b>Marinated Beef Skewer</b> <i>grilled pepper &amp; onion</i>	<b>4.75</b>
<b>Mini Greenville Hot Chicken Biscuit</b> <i>blackberry jam</i>	<b>4.75</b>
<b>Arancini</b> <i>fried mozzarella stuffed risotto, sugo</i>	<b>3.75</b>

## Crostinis

Priced Per Piece

<b>Boursin &amp; Steak</b> <i>thinly sliced ribeye, boursin, chimichurri</i>	<b>4.75</b>
<b>Whipped Ricotta &amp; Fig</b> <i>whipped ricotta, honey roasted figs, mint</i>	<b>4.75</b>
<b>Pesto Caprese</b> <i>pickled cherry tomato, basil pesto</i>	<b>4.75</b>
<b>Southern Brisket</b> <i>Sliced brisket, pimento, pickled slaw</i>	<b>4.75</b>
<b>Caponata Mozzarella</b> <i>fresh mozzarella, caponata, balsamic reduction</i>	<b>4.75</b>

## Cold Hors d'oeuvres

Priced Per Piece

<b>Pimento Cheese Deviled Egg</b> <i>bacon, chive</i>	<b>4.75</b>
<b>Graze &amp; Go</b> <i>aged gouda, salami, gherkin</i>	<b>5.75</b>
<b>Caprese Skewer</b> <i>cherry tomato, mozzarella pearl, basil, balsamic reduction</i>	<b>4.75</b>
<b>BLT Skewer</b> <i>pork belly, cherry tomato, bibb lettuce</i>	<b>4.75</b>
<b>Shrimp Cocktail Shooter</b> <i>sweet Thai cocktail sauce, lemon, parsley</i>	<b>5.75</b>
<b>Fig &amp; Phyllo</b> <i>goat cheese, honey drizzle</i>	<b>3.75</b>
<b>Chickpea Puree &amp; Crudité</b> <i>roasted red pepper hummus, vegetable crudités</i>	<b>3.75</b>

## 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**

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

**Market Price**

## **Artisan Cheese**

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

**9.95**

## **Vegetable Crudités**

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

**5.95**

## **Fresh Fruit Display**

seasonal sliced fruit & berries, chef's fruit dip

**5.95**

## **Seafood Raw Bar**

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

**Market Price**

## **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

<b>Larkin's Award-Winning Shrimp &amp; Grits</b> <i>creamy stone-ground grits, sautéed shrimp, signature tasso ham gravy</i>	<b>16.75</b>	<b>Salad Station</b> <i>mixed greens, cucumbers, tomatoes, carrots, ranch &amp; balsamic</i>	<b>8.75</b>
<b>Asian Beef Bowl</b> <i>kimchi-marinated beef, jasmine rice, vegetable medley (edamame, mushrooms, roasted cabbage, red onion) kimchi aioli &amp; scallions</i>	<b>17.75</b>	<b>Mashed Potato Bar</b> <i>mashed Yukon gold potatoes Guests choice of: butter, cheddar cheese, crumbled bacon, sour cream, green onion (add beef tips in gravy +4.75)</i>	<b>10.75</b>
<b>Mac &amp; Cheese Bar</b> <i>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)</i>	<b>10.75</b>	<b>Tuscan Pasta Bar</b> <i>penne with marinara, cavatappi with pesto &amp; cheese tortellini with Alfredo Guests' choice of : parmesan cheese, mozzarella, bacon, Italian ham, red pepper flakes (add grilled chicken +2)</i>	<b>13.75</b>
<b>Street Taco Bar</b> <i>chipotle chicken &amp; chimichurri steak Guests' choice of: shredded cheese, jalapeños, pico de gallo, diced onions, cilantro, lime, sour cream, &amp; hot sauce</i>	<b>14.75</b>	<b>Chicken Piccata</b> <i>with lemon herb orzo</i>	<b>16.75</b>
<b>Slider Station</b> choose two: <ul style="list-style-type: none"><li>• angus beef with cheddar cheese &amp; caramelized onions</li><li>• pulled pork with apple slaw and SC mustard bbq sauce,</li><li>• grilled teriyaki chicken</li></ul> <i>Includes house chips</i>	<b>13.75</b>	<b>Seared Salmon</b> <i>seasonal succotash, citrus beurre blanc</i>	<b>18.75</b>
		<b>Short Ribs &amp; Grits</b> <i>braised short ribs over pepper-jack cheese grits</i>	<b>21.75</b>
		<b>Duck Confit</b> <i>campanelle pasta, whole grain mustard cream sauce, arugula, herb mascarpone garnish</i>	<b>22.75</b>

# 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 Loin  
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  
Roasted 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 Loin**

*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

Roasted 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 loin 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, roasted 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

*Mixed Greens Salad Included  
Or upgrade to a seasonal salad or soup*

**Chef's Seasonal Salad** **+5.95**  
*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** **54.95**  
*demi glace*

**Pan-Seared Salmon** **35.95**  
*chardonnay-dijon beurre blanc*

**Crab Cake** **41.95**  
*lowcountry remoulade*

**Herb Roasted Statler  
Chicken Breast** **24.95**  
*with herb jus*

**Sweet Potato Ravioli (veg)** **22.95**  
*sage brown butter sauce*

**Quinoa-Stuffed  
Red Peppers (veg + gf)** **22.95**  
*seasonal vegetables & balsamic  
reduction*

## Duet Plates

**Filet Mignon & Pan Seared Salmon** **56.95**  
*with demi glace & lemon beurre*

**Filet Mignon &  
Herb Roasted Chicken** **55.95**  
*with demi glace & mushroom  
veloute*

**Herb Roasted Chicken &  
Pan Seared Salmon** **40.95**  
*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**

*classic New York Cheesecake*

*with guests' choice of toppings: seasonal berry compote, fresh fruit, chocolate sauce, caramel sauce, raspberry glaze, whipped cream*

### **Cookies & Milk**

**5.50**

*chocolate chip cookies with cold milk shooters*

### **Dessert Grazing Table**

**14.50**

*fresh seasonal fruits, assorted cookies, brownie bites, lemon bars, assorted dessert shooters, caramel sauce, chocolate sauce, macerated berries, candied nuts*

### **Short Cake Station**

**9.50**

*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*

### **Assorted Mini Dessert Display**

**6.50**

*Chef's Selection of Assorted Mini Desserts*

***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!*