



CATERING GUIDE

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

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

www.larkinscatering.com

Catering@LarkinsRestaurants.com
864- 467- 3020



HORS D'OEUVRES

Hot Hors d'oeuvres

Priced Per Piece

Petite Crab Cake 4.75
Low-country remoulade

Coconut Shrimp 4.75
orange-horseradish sauce

Hawaiian Chicken Skewer 4.75
grilled pineapple, teriyaki BBQ glaze

Chicken Kabob 4.75
roasted bell pepper, garlic aioli

Bourbon BBQ Glazed Meatball 3.75
Jack Daniels BBQ Sauce

Shrimp & Smoked Sausage Skewer 4.75
old bay butter, parsley

Mini Chicken & Waffle 4.75
bourbon maple syrup

Tomato Pie Tartlet 3.75
cherry tomato, pimento cheese

Marinated Beef Skewer 4.75
grilled pepper & onion

Mini Greenville Hot Chicken Biscuit 4.75
blackberry jam

Arancini 3.75
fried mozzarella stuffed risotto, sugo

Crostinis

Priced Per Piece

Boursin & Steak 4.75
thinly sliced ribeye, boursin, chimichurri

Whipped Ricotta & Fig 4.75
whipped ricotta, honey roasted figs, mint

Pesto Caprese 4.75
pickled cherry tomato, basil pesto

Southern Brisket 4.75
Siced brisket, pimento, pickled slaw

Caponata Mozzarella 4.75
fresh mozzarella, caponata, balsamic reduction

Cold Hors d'oeuvres

Priced Per Piece

Pimento Cheese Deviled Egg 4.75
bacon, chive

Graze & Go 5.75
aged gouda, salami, gherkin

Caprese Skewer 4.75
cherry tomato, mozzarella pearl, basil, balsamic reduction

BLT Skewer 4.75
pork belly, cherry tomato, bibb lettuce

Shrimp Cocktail Shooter 5.75
sweet Thai cocktail sauce, lemon, parsley

Fig & Phyllo 3.75
goat cheese, honey drizzle

Chickpea Puree & Crudit  3.75
roasted red pepper hummus, vegetable crudit s

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
hummus, 1/2 clog each

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

16.75

Asian Beef Bowl

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

17.75

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)

10.75

Street Taco Bar

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

14.75

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

13.75

Salad Station

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

8.75

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)

13.75

Chicken Piccata

with lemon herb orzo

16.75

Seared Salmon

seasonal succotash, citrus beurre blanc

18.75

Short Ribs & Grits

braised short ribs over pepper-jack cheese grits

21.75

Duck Confit

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

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 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

Herb Crusted Salmon

with dijon beurre blanc

Applewood Smoked Pork Loin

with boursin cream sauce

Marinated Grilled Chicken

with lemon butter sauce

Pulled Pork

with duo of BBQ Sauces

Carved Beef Tri-Tip (+2)

with demi glace

Red Wine Braised Short Ribs

with red wine sauce

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 brocolini, 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 Greeneville

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

classic pound cake 9.50

with guests' choice of toppings: macerated strawberries, macerated peaches or blueberries (when in season), whipped cream, chocolate sauce & raspberry- gran marier glaze

Assorted Mini Dessert Display 6.50

Chef's Selection of Assorted Mini Desserts

Ask about our seasonal plated desserts

Unlimited Bar Packages

Tier One

\$30 per person

Unlimited Beer & Wine

with your choice of:
2 reds, 2 whites & Cello
Prosecco.

Beer Selections

Michelob Ultra, Stella Artois,
Craft Lager, Voodoo Ranger
IPA, & White Claw Hard
Seltzer

Wine Selections

Backhouse Cabernet ,
Backhouse Pinot Noir,
Backhouse Chardonnay,
Backhouse Pinot Grigio,
Allegro Moscato,
Line 39 Sauvignon Blanc,
Cello Prosecco

*Backhouse gives 1% of profit
to Restaurants Care Charity*

Tier Two

\$40 per person

Unlimited Beer & Wine

with your choice of:
2 reds, 2 whites & Cello
Prosecco.

Beer Selections

Michelob Ultra, Stella Artois,
Craft Lager, Voodoo Ranger
IPA, & White Claw Hard
Seltzer

Wine Selections

Substance Cabernet ,
Substance Pinot Noir,
Substance Chardonnay,
Benvolio Pinot Grigio,
Substance Sauvignon Blanc,
Substance Rose,
Cello Prosecco

Tier Three

\$48 per person

Unlimited Beer & Wine

with your choice of
2 reds, 2 whites & Cello
Prosecco.

Beer Selections

Michelob Ultra, Stella Artois,
Craft Lager, Voodoo Ranger
IPA, & White Claw Hard
Seltzer

Wine Selections

Rabble Cabernet,
Rabble Zinfandel,
Intercept Pinot Noir,
Rabble Sauvignon Blanc,
Intercept Chardonnay,
Rabble Rose,
Cello Prosecco

Unlimited Liquor Package

Available only as an add on to an Unlimited Beer & Wine Bar Package

All liquor packages include: Pepsi products, assorted juices, sweet tea, unsweet tea

Tier One: \$12/person

Titos Vodka, Tangueray Gin, Bacardi Silver
Rum, Jim Beam Bourbon, Jack Daniel's
Whiskey, Dewar's Scotch

Tier Two: \$18/person

Ketel One Vodka, Henderick's Gin, Mount
Gay Rum, Woodford Reserve Bourbon,
Bulleit 95 Whiskey, Glenfiddich Scotch

Consumption Bar

Beer Selections \$6 per bottled beer

Wine Selections \$35 per bottle Tier One, \$45 per bottle Tier Two, \$50 per bottle Tier Three

Liquor Selections \$10 per Tier One liquor drink, \$12 per Tier Two liquor drink

*Ask your sales manager about cash bar options or adding on a champagne toast, specialty
cocktail, coffee station, and more!*