LARKIN'S® CATERING & EVENTS

# CATERING GUIDE

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

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

www.larkinscatering.com

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# 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 & Crudité** 3.75
*roasted red pepper hummus, vegetable crudités*

## *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*

*Some items served at this establishment contain foreign improted shrimp. Ask for more information.*

# 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

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** — **16.75**

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

**Asian Beef Bowl** — **17.75**

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

**Mac & Cheese Bar** — **10.75**

*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** — **14.75**

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

**Slider Station** — **13.75**

*choose two:*

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

**Salad Station** — **8.75**

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

**Mashed Potato Bar** — **10.75**

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

**Tuscan Pasta Bar** — **13.75**

*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)*

**Chicken Piccata** — **16.75**

*with lemon herb orzo*

**Seared Salmon** — **18.75**

*seasonal succotash, citrus beurre blanc*

**Short Ribs & Grits** — **21.75**

*braised short ribs over pepper-jack cheese grits*

**Duck Confit** — **22.75**

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

# 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

# DINNER BUFFET

*Allbuffets 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

*Don't see what you're looking for? Ask us about custombuffets!*

# BUFFET PACKAGES

### Sunday Supper — 34.95

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

### Southern Proper — 37.95

*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*

### Reedy River Dinner — 39.95

*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*

### The Limoncello — 39.95

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

### Greenville Formal — 49.95

*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*

# 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**

**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 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, Craft 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, Craft IPA, White Claw Hard Seltzer

#### Wine Selections

Substance Cabernet ,
Substance Pinot Noir,
Substance Chardonnay,
Benvolio Pinot Grigio,
Substance Sauvignon Blanc,
Substance Rosé,
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, Craft IPA, White Claw Hard Seltzer

#### Wine Selections

Rabble Cabernet,
Rabble Zinfandel,
Intercept Pinot Noir,
Rabble Sauvignon Blanc,
Intercept Chardonnay,
Rabble Rosé,
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, Tanqueray 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!*