



CATERING GUIDE

Weddings | Rehearsal Dinners | Corporate Events | Birthdays

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

www.larkinscatering.com | 864.467.3020 | Catering@Larkinsrestaurants.com

HORS D'OEUVRES

Hot Hors D'oeuvres

Priced Per Piece

- Mini Crab Cake, Lowcountry Remoulade **\$3.95**
- Proscuitto-Wrapped Shrimp, garlic butter **\$3.95**
- Coconut Shrimp, orange-horseradish sauce **\$3.75**
- Seared Scallop Skewer, cilantro & lime marinade **\$4.95**
- Grilled Oyster, herb butter, on the half-shell **\$4.95**
- Hawaiian Chicken Skewer, teriyaki -pineapple glaze **\$2.75**
- Brisket-Stuffed Cornbread Muffin, bourbon BBQ **\$2.75**
- Lamb Meatball, Harissa, crushed pistachios **\$3.95**
- Bourbon BBQ Glazed Meatballs, Jack Daniels BBQ Sauce **\$2.50**
- Shrimp & Grit Bite, Red Pepper Coulis **\$3.95**
- Waffle-Battered Chicken, blackberry maple syrup **\$3.75**
- Mac & Cheese Bite, four cheese macaroni & panko **\$2.95**
- Bacon-Wrapped Apple, brown sugar glaze **\$2.75**
- Mini Grilled Cheese, tomato jam, asiago, mozzarella & goat cheese **\$2.75**
- Figs In a Blanket, goat cheese, & honey **\$3.75**
- Caramelized Onion & Pear Tart, balsamic glaze **\$3.25**
- Wild Mushroom Torte, smoked gouda **\$2.95**
- Mini Tomato Pie, cherry tomato, pimento cheese **\$2.95**
- Tomato Bisque Shooter **\$2.95**
- Mini Ham Biscuit, honey mustard aioli **\$2.95**
- Chorizo Pinwheel, whole grain mustard aioli **\$2.95**
- Mini Loaded Potato Bite, cheddar, bacon and green onion **\$3.25**
- Marinated Beef Skewer, whole grain mustard aioli **\$3.95**



Cold Hors D'oeuvres

Priced Per Piece

- Tuna Tartare Wonton, wasabi aioli **\$4.95**
- Bloody Mary Shrimp Shooter **\$4.75**
- Lobster Roll, whole grain mustard aioli **\$5.75**
- Jerk Chicken Salad, plantain chip **\$2.95**
- Ricotta Toast, grilled seasonal fruit, pancetta, hot honey **\$2.95**
- Greenville Hot Chicken Biscuit, blackberry jam **\$3.95**
- Chilled Soup Shooter varies by season **\$ 2.75+**
- Sliced Beef Crostini, whipped goat cheese, pesto **\$3.95**
- Charcuterie Skewer, cheese, cured meat, pickled vegetable **\$4.95**
- BLT Crostini, buttermilk ranch drizzle **\$3.25**
- Caprese Skewer, cherry tomato, mozzarella, basil **\$3.95**
- Blackberry Caprese Skewer, gouda, sugared mint **\$3.95**
- Gruyere Toast, everything bagel spice, apple chutney **\$2.95**

Stationary Displays

Priced Per Person

Grazing Table chef's selection of cured meats, cheeses, jams, nuts, pickled vegetables, honey, crostini, and crackers **\$ 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, or chef's seasonal hummus **\$4.95**

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

Buffalo Chicken Dip with assorted crackers **\$3.25**

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, olive tapenade, chilled spinach dip **\$4.95**

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



Dinner Stations

ATTENDED STATIONS

All attended stations require a chef attendant

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 with marinara, bowtie pasta with pesto & cheese tortellini with Alfredo
Guests' choice of toppings of garlic, parmesan cheese, mozzarella, mushrooms, artichokes, chicken, bacon, Italian ham, red pepper flakes **\$10.75**

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

Pot Pie Station choose two: 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 toppings on the side: red onion, jalapeños, cilantro, lime, pico de gallo, and tortilla chips **\$7.95**

Grilled- to-Order Cubans ham, salami, swiss cheese, pickles, yellow mustard served with housechips **\$8.95**

SMALL PLATE STATIONS

Chicken & Parmesan Roulade penne alla vodka **\$12.95**

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

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

Short Ribs & Grits Cheerwine short ribs over pepper-jack cheese grits, demi glace **\$15.95**

Bone-In Lamb Chop parmesan polenta, 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**

Marinated Sliced Strip Steak roasted potatoes, chimichurri **\$ 18.95**

CHEF-CARVING STATIONS

All chef carving stations require a chef attendant

Choose a Protein

Pricing Subject to change based on market price

Beef Tenderloin **\$21.95**

Prime Rib **\$19.95**

Beef Tri-Tip **\$18.95**

Pork Tenderloin **\$15.95**

Boursin-Stuffed Pork Loin **\$13.95**

Smoked Ham **\$10.95**

Roasted Turkey Breast **\$9.95**

Whole Side of Salmon **\$ 11.95**

Choose a Side

all carving stations include sliced rolls

Roasted Vegetables

Mashed Potatoes

Oven Roasted Red Potatoes

Sautéed Green Beans

Lemon-Garlic Haricot Verts

Baby Arugula Salad

Four Cheese Macaroni

Roasted Brussels Sprouts

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

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), Jackfruit Carnitas (+\$1.50), Black Beans (+\$1) with shredded cheese, jalapeños, pico de gallo, sautéed peppers & onions, sour cream, & hot sauce **\$10.95**

Flatbread Pizza Station *on site oven required* choose two of the following: 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 **\$9.95**

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

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

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

Fried Chicken & Waffles buttermilk fried chicken, hot honey drizzle, waffles **\$9.95**

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

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, brown sugar, marshmallows, cinnamon **\$8.95**



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**

Reedy River Dinner praline crusted chicken, herb roasted salmon with chardonnay-mustard beurre blanc, mashed potatoes, oven roasted asparagus, mixed greens salad, dinner rolls with butter, assorted mini desserts **\$32.95**

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

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**

Low Country Boil shrimp, sausage, corn, potatoes, coleslaw, pasta salad, mixed greens salad, corn bread, chef's seasonal cobbler **\$35.95**

Ask us about vegetarian and gluten free options!

Plated Dinner

First Course

Mixed Greens Salad cucumbers, tomatoes, carrots, duo of chef's dressings **\$5.95**

Chef's Seasonal Salad selection of seasonal fruit, nuts, and cheese with seasonal vinaigrette **\$6.95**

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

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

Entree

*all entrees are served with chef's recommended sauce, seasonal vegetable & starch.
Guest's Entree selections must be predetermined and provided to your sales manager in advance*

Filet Mignon 7 oz black angus filet **\$49.95**

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**

Vegetarian Entrees

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

Tomato Pie with arugula salad and seasonal side **\$21.95**

Roasted Vegetable Pasta corn pasta mixed with seasonal vegetables and tossed in pesto **\$21.95**

Duet Entrees

Filet Mignon & Pan Seared Salmon with demi glace & lemon beurre blanc **\$42.95**

Filet Mignon & Herb Roasted Chicken Breast with demi glace **\$40.95**

Filet Mignon & Crab Cake with demi glace & lowcountry remoulade **\$46.95**

Herb Roasted Chicken Breast with Pan-Seared Salmon with mushroom sauce & lemon beurre blanc **\$32.95**



Dinner Packages

Taste of Greenville

\$49.95

Hors D'oeuvres Display

Spinach & Artichoke Dip with Pita Triangles
Vegetable Crudités with Hummus

Passed Hors D'oeuvres

Mini Tomato Pie
Crab Cake with Lowcountry Remoulade
Sliced Beef Crostini with Whipped Feta & Pesto

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, brown sugar, marshmallows, cinnamon

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 Broad & Main

\$62.95

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 Shrimp Shooter

Reception Stations

Salad Station with mixed greens, assorted seasonal toppings & duo of chef's dressings

Chicken & Prosciutto Roulade Small Plate Station with Carolina Gold Rice * requires chef attendant*

Tuscan Pasta Bar with assorted sauces & toppings *requires chef attendant*

Carving Chef Station with tri-tip of beef au poivre with roasted vegetables & dinner rolls
*requires chef attendant *

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

Dessert

ATTENDED DESSERT STATIONS

Bananas Foster bananas flambéd with brown sugar, butter and rum, served over vanilla ice cream **\$12.95**

Cherries Jubilee fresh cherries flambéd with sugar, lemon, brandy and served over chocolate or vanilla ice cream **\$12.95**

Made to Order Crepes guests choice of nutella, lemon marscapone, bananas, strawberries blueberries & whipped cream **\$12.95**

SELF-SERVE DESSERT STATIONS

Build Your Own Cheesecake classic New York Cheesecake with guests choice of toppings: seasonal berry compote, fresh fruit, chocolate sauce, caramel sauce, raspberry- gran marnier glaze, whipped cream **\$9.95**

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

Dessert Grazing Table fresh seasonal fruits, assorted cookies, brownie bites, mini cheesecakes, assorted dessert shooters, caramel sauce, chocolate sauce, macerated berries, candied nuts **\$11.75**

Short Cake Station pound cake with guests choice of macerated strawberries, macerated peaches or blueberries (when in season), whipped cream, chocolate sauce & raspberry- gran marnier glaze **\$7.75**

PLATED DESSERTS

White Chocolate Cheesecake raspberry coulis **\$9.95**

Flourless Chocolate Torte fresh berries **\$9.95**

Cannolis pistachio & chocolate dipped **\$9.95**

Dessert Duo- **Chocolate Truffle & Creme Brûlée Bite** **\$7.95**

Dessert Duo - **Key Lime Pie & Mini Chocolate Torte** **\$7.95**

Late Night Snacks

SNACK STATIONS

Pretzel Bites queso, yellow mustard, brown mustard, cinnamon brown sugar butter **\$8.95**

Nachos nacho chili, queso, shredded cheese, pickled jalapeños **\$5.95**

New York Style Hot Dog Station: hot dogs; guest choice of sauerkraut, onions, brown mustard, yellow mustard, and ketchup (add corn dogs +\$2) **\$6.95**

Popcorn Bar buttered popcorn; mix-ins include m&ms, chocolate chips, raisins & peanuts (assorted popcorn flavors available) **\$4.95**

Tater Tot Bar green chile queso, bacon, jalapenos, sour cream, ketchup & honey mustard **\$8.95**

PASSED SNACKS

Hamburger Sliders cheese, ketchup, & mustard (individually wrapped) **\$4.25**

Chicken Biscuits Regular or Greenville Hot Chicken (individually wrapped) **\$4.95**

Bacon, Egg & Cheese (individually wrapped) **\$4.25**

Ask us about our food truck!

Want to offer a full late night menu? Ask your sales manager about reserving our food truck!

Bar Packages

all bars require one bartender per 75 guests, \$200 per bartender

Unlimited Beer & Wine Bar

\$25 per person

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

Wine Selections Chardonnay, Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Moscato, Sparkling
Pepsi products, sweet tea, unsweet tea

Unlimited Full Bar

\$35 per person

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

Wine Selections Chardonnay, Cabernet Sauvignon, 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

\$45 per person

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

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

Liquor Selections Ketel One Vodka, Hendricks Gin, Mount Gay Rum, Woodford Reserve Bourbon, Bulliet 95
Whiskey, Glenfidditch 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 \$2 per drink

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