

# your event guide

corporate • social • destination



LarkinsCatering.com • 864-467-3020



# welcome

Born of the success of our restaurants, Larkin's Catering & Events has delivered thousands of unforgettable events for celebrities, dignitaries, CEO's, and the client that expects the best. At our place or yours, our commitment is to customize the choices to perfectly match your event. From meeting breaks and team building events to plated dinners, allow our dedicated team of over 120 trained professionals to deliver results you can trust.

Thank you for choosing Larkin's  
for your next function!



# BREAKFAST MENU

## *suggestions*

### *Continental Breakfast*

From \$12.95/person

- Assorted Berries & Fresh Fruit
- Deviled Eggs
- Smoked Salmon
- Bagel Bites
- Herbed Cream Cheese
- White Chocolate & Raspberry Scones
- Mini Croissants
- Assorted Jellies & Jams
- Apple Butter
- Cheddar Biscuits with Honey
- Yogurt
- Granola
- Coffee / Decaf / Tea

### *Huevos Rancheros Breakfast*

From \$13.95/person

- Corn & Flour Tortillas
- Cheese
- Beans
- Guacamole
- Peppers
- Onions
- Eggs Cooked to Order
- Chorizo
- Roasted Potatoes
- Fresh Fruit
- Coffee / Decaf / Tea







## *Southern Hot Breakfast*

From \$15.95/person

- Biscuit Bar:
  - Cheddar Biscuits
  - Buttermilk Biscuits
  - Sausage Gravy
  - Fried Boneless Chicken
  - Honey Glazed Ham
  - Scrambled Eggs
- Stone-Ground Grits
- Cheddar Cheese
- Fresh Fruit
- Coffee / Decaf / Tea



## *Healthy Fare Breakfast*

From \$17.95/person

- Omlette Station
  - Egg Whites
  - Egg Beaters
  - Spinach
  - Avocado
  - Mushrooms
  - Onions
  - Tomatoes
  - Peppers
  - Cheese
  - Chicken Sausage
- Yogurt
- Granola
- Oatmeal
- Diced Apples
- Craisins
- Dried Fruit
- Fresh Fruit
- Infused Water
- Coffee / Decaf / Tea

# LUNCH MENU *suggestions*



## *Larkin's Fit Lunch*

From \$19.95/person

- Fresh Baked Rolls
- Mixed Greens with Assorted Toppings and Dressings
- Herb-Roasted Chicken Breast with Wild Mushroom Balsamic Reduction
- Black Bean & Roasted Corn Quinoa
- Roasted Vegetable Medley Quinoa
- Fresh Fruit Sorbet Bites
- Oatmeal Pudding Shooters

## *Taste of Tuscany Lunch*

From \$22.95/person

- Tossed Caesar Salad
- Grilled Garlic Bread
- Parmesan Crusted Chicken with Roasted Tomato Sauce
- Penne Pasta a la Vodka
- Roasted Sausage & Peppers with Marsala Wine Reduction
- Roasted Carrots, Broccolini, Red & Yellow Peppers
- Mini Canoli
- Tiramisu Shooters
- Mini Cheesecake Bites







## *Larkin's Working Lunch*

From \$20.95/person

- Loaded Potato Soup Station
  - Crumbled Bacon
  - Sour Cream
  - Chives
  - Broccoli
  - Cheese
- Deconstructed Cobb Salad:
  - Mixed Greens and/or Bibb Lettuce
  - Marinated Grilled Chicken Breast
  - Fried Pork Belly
  - Roasted Tomatoes
  - Macerated Red Onions
  - Avocado
  - Hard-Boiled Eggs
  - Choice of Dressing
- Grilled Chilled Tenderloin & Boursin Cheese Sandwich Halves
- Bowtie & Herb Pasta Salad
- Assorted Mini Desserts

## *Broadway Deli Lunch*

From \$15.95/person

- Roast Beef, Smoked Turkey Breast, Italian Ham
- American, Swiss, and Provolone Cheeses
- Wheat, White, and Rye Breads
- Lettuce, Tomato, Onion and Pickles
- Assorted Condiments
- Sweet Potato & Yukon Gold Potato Chips
- Mediterranean Pasta Salad
- California Vegetable Slaw
- Assorted Cookies & Brownies

## *Fiesta Mexicana*

From \$17.95/person

- Beef & Chicken Fajitas
- Corn or Flour Tortillas
- Sour Cream, Fresh Guacamole, and Pico de Gallo
- Cheddar & Pepper-Jack Cheese
- Jalapenos, Peppers and Onions
- Refried Beans & Mexican Rice
- Spiced Cheese Dip & Salsa
- Colored Tortilla Chips
- Sopapillas & Churros

Add Seafood \$3.50/pp

## *Bourbon Street Bistro*

From \$18.95/person

- New Orleans Style Tossed Salad
- Blackened Fish
- Smothered Chicken
- Red Beans & Rice
- Cajun Sausage
- Garlic Mashed Potatoes
- Green Beans
- Dinner Rolls
- Pecan Pie

## *Tuscan Feast*

From \$21.95/person

- Antipasto Platter
- Tomato & Mozzarella Salad
- Garden Fresh Vegetable Salad
- Beef Lasagne al Forno
- Chicken Parmesan
- Baked Ziti
- Garlic Bread Sticks
- Tiramisu







## *Larkin's Luncheon*

From \$21.95/person

- Mixed Green Salad with Assorted Dressings
- Imported Cheeses
- Fresh Fruit Display
- Grilled Chicken Pasta with Vegetables
- Pecan Chicken Salad Croissants
- Assorted Crudités
- Assorted Petit Fours & Cookies
- Chocolate Dipped Strawberries
- Assorted Flavored Teas & Lemonade

## *Larkin's Carolina Buffet*

From \$16.95/person

- Larkin's Barbecue Pork or Fried Chicken
- Mixed Green Salad with Assorted Dressings
- Creamed Corn Casserole
- Green Beans with Bacon
- Traditional Country Style Cornbread & Biscuits
- Seasonal Cobbler or Cookies & Brownies



*\*Lunch items include sweet and unsweet tea*

# BREAK MENU *suggestions*

## *Build your own*

From \$1.25/person

- Mini Cookies
- Blondie Bites
- Saratoga Still & Sparkling Water
- Warm Pretzel Bites  
with Whole Grain Mustard
- Cliff Bars
- Mini Muffins
- Chips & Assorted Salsas
- Trail Mix
- Whole Fruit
- Mini Scones
- Infused Waters
- Turkey & Cheddar Pinwheels
- Mixed Nuts
- Dried Fruit









# THEMED *buffet menus*



## **The G-Vegas Dinner Buffet**

Sliced Prime Rib of Beef with Demi; Baked Herbed Salmon with Chardonnay and Mustard Beurre Blanc; Roasted Rosemary Chicken Breast with Wild Mushroom Reduction; Medley of Seasonal Vegetables, Tossed in Butter and Herbs; Roasted Red Skin Potatoes; Wild Rice; Tossed Caesar Salad; Assorted Desserts  
39.00/person

## **An Evening in Venice**

Chicken Parmesan; Meat or Vegetable Lasagna; Penne Pasta Alfredo; Angel Hair Pasta with Marinara; Marinated Vegetables, Italian Cheeses, Olives and Pepperoncini; Mixed Green Salad with Balsamic Vinaigrette; Tossed Caesar Salad; Garlic Bread; Cannoli and Tiramisu  
33.50/person

## **Piedmont Barbecue**

Pulled Pork; Barbecue Chicken; Baked Beans; Old Fashioned Potato Salad; Cole Slaw; Corn on the Cobb (or Creamed Corn Casserole); Home Fried Potatoes; Corn Bread and Southern Biscuits; Banana Pudding  
26.45/person

## **A Taste of the South**

Buttermilk Battered Chicken; Barbecued Beef Brisket; Corn Fritters; Southern Green Beans; Honey Glazed Carrots; Toasted Rosemary Potatoes; Mixed Green Salad; Cole Slaw; Country Biscuits; Fresh Seasonal Cobbler  
29.55/person

## **Low Country Boil**

Traditional "Boil" with Large Shrimp, Chicken, Sausage, Corn on the Cob, Yukon Gold Potatoes; Marinated Green Bean Salad; Cole Slaw; Farfalle Pasta Salad; Mixed Greens Salad; Corn Bread and Biscuits; Seasonal Cobbler and Bourbon Pecan Pie  
39.50/person

## **The Cook Out**

Fresh Angus Beef Burgers; All Beef ¼ lb Hot Dogs; Barbecue Chicken; Baked Beans; Old Fashioned Potato Salad; Cole Slaw; Tomatoes, Lettuce, Onion, Pickles, Sliced Swiss, and Cheddar Cheeses; Fresh Seasonal Fruit Salad; Penne Pasta Salad; Fresh Baked Cookie Assortment  
20.50/person



# PLATED DINNER

*suggestions*

**\*\*Plated dinners for events with more than 30 Guests MUST preorder. Prices listed are per guest\*\***  
*All plated dinners include a Salad Course, Main Course with the Chef's Selection of Vegetables and Starch, and a Dessert Course w/ Coffee & Teas*

### Starter

House Salad, Caesar Salad, or She Crab Soup (+ \$2)

### Choice of Entree

#### Hot Smoked Salmon

36.50

#### Oscar Tenderloin

Tenderloin of Beef topped with Crab Meat  
& Sauce Maltese

50.50

#### Filet Mignon

7oz Black Angus Filet Mignon  
46.50 (9oz - 50.50)

#### Prime Rib

(Minimum 10 orders)  
Roasted Prime Rib Served with Horseradish  
Cream Sauce & Au Jus

35.50

#### Free-Range Chicken Breast

36.50

### Duets

4oz Filet Mignon &  
4oz Baked Salmon Filet Served with Demi-Glace  
and Lemon Butter Sauce 47.50

4oz Filet Mignon &  
Roast Herbed Chicken Breast  
Served with Demi-Glace  
43.50

4oz Filet Mignon &  
Low Country Crab Cake  
with Demi-Glace and Remoulade Sauce  
44.50

Herbed Chicken Breast &  
Baked Salmon Filet  
with Mushroom Sauce and Lemon Butter  
40.50

### Custom Surf & Turf

Market Price

### Dessert Course

House Made Cheese Cake or Crème Brûlée

# COCKTAIL PARTY

*suggestions*



## *After Hours Party*

From \$48.95/person

- Imported Cheese Display
- Prosciutto Wrapped Asparagus

Butler Passed:

- Herb-Crusted Lamb Chops with Balsamic Reduction
- Wild Mushroom & Gouda Tartlette
- Salmon Roulade on Gaufrette Potato
- Short Rib & Truffle-Roasted Potato Station
- Larkin's Shrimp & Grits
- Assorted Mini Desserts





# T E A M BUILDING *ideas*

## *Foodie Adventures*

### **Salsa Competition**

Break into teams, find your ingredients, and make your salsa - followed by a Mexican Fiesta.

### **Kitchen Battle (Mystery Basket)**

Break into teams, get your "mystery ingredients", and make a dish.

### **BBQ Demonstration**

Let our chefs teach your team all the secrets to cooking with smoke, heat, and seasonings.

### **Corporate Cooking Lessons**

Pick your menu, have your group make each dish, then sit and enjoy.

*Allow our team  
to help build yours!*



# TEAM BUILDING

## *ideas*

### *On-Site Adventures*

We've had everything from basketball shooting machines to adult field days. You name it, we'll provide it!

- Miniature Golf
- Rock Climbing (on or off Property)
- Inflatable Games
- Field Day

### *Off-Site Adventures*

If there is anything we can't physically bring to one of our locations, here are a few suggestions of the many events we can arrange for you!

- Local Winery Tours
- River Rafting
- Segway Tours
- Ziplining
- Downtown Biking Scavenger Hunt







# EVENT SPACES

## *Shirley Roe Cabaret Room*

The Cabaret Room is a great event spot and a fantastic way to bring the outdoors inside.

Exposed wooden beams & brick walls, hardwood floors, and a vaulted ceiling makes this an inviting space. With views of the Reedy River and a full service bar, the Cabaret Room will bring your party to life.

- Includes string lights
- Free wifi
- Audiovisual capabilities
- 150 - 180 guests, seated  
225 guests standing
- Room fee \$1,700
- Setup / Cleanup \$150 / \$150

**318 S. Main St., Greenville, SC**





# Thomas Roe Founders Room

The Founders Room is the ideal setting for a smaller group event or presentation. This room has just enough natural light and keeps a more private setting.

- free wifi
- Audiovisual capabilities
- 100 guests, seated  
125 theatre style presentation  
150 guests standing
- Room fee \$600
- Setup / Cleanup \$100 / \$100

**318 S. Main St., Greenville, SC**





# Peace Center Wyche Pavilion

The Wyche Pavilion is an open-air facility on the bank of the Reedy River. When combined with the TD Stage & Peace Center Amphitheatre this area can accommodate up to 1,100 guests.

- free wifi
- Audiovisual capabilities
- 150 - 180 guests, seated  
(500 w/ amphitheatre)  
200-250 guests standing  
(700-1100 w/ amphitheatre)
- Pavilion only \$1,600  
(\$3,100 w/ amphitheatre)
- Setup / Cleanup \$200 / \$200
- outdoor equipment fee  
\$8.50 per guest

**318 S. Main St., Greenville, SC**





# Larkin's Sawmill

Larkin's Sawmill at North Main is a converted historic sawmill. This space consists of two indoor areas - the main room and the Patio Room - both of which can be combined for larger events. The Sawmill also boasts a large lawn area that's perfect for larger, interactive events.

- Includes string lights
- free wifi
- Audiovisual capabilities
- Main room  
250 guests, seated  
300 guests standing  
\$1,400 room fee  
setup / cleanup \$200 each
- Patio room  
120 guests, seated  
180 guests standing  
\$800 room fee  
setup / cleanup \$150 each
- Lawn  
450 guests, seated  
600 guests standing  
\$750 room fee  
setup / cleanup \$150 each

**22 Graves Dr., Greenville, SC**







## *Larkin's Courtyard*

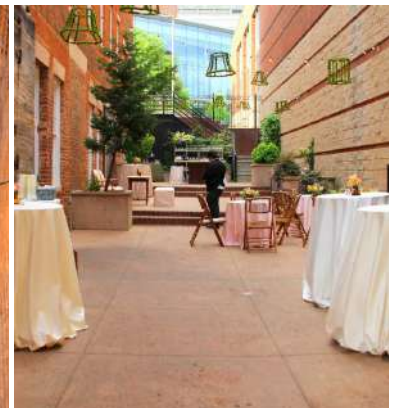
The Courtyard, located between Larkin's on the River and the Gunter Auditorium of the Peace Center, is the ideal location for a private dinner or smaller social event. The Courtyard is beautifully landscaped with seasonal plants and trees.

- Includes string lights
- Free wifi
- Audiovisual capabilities
- 60 - 70 guests, seated  
75 guests standing
- Room fee \$550
- Setup / Cleanup \$100 / \$100

**318 S. Main St., Greenville, SC**

### *Additional venues*

- Larkin's on the Lake, Carolina Grill
- Venue at Postcard From Paris
- The Upper Room
- Huguenot Loft at the Peace Center
- Kilgore Lewis House
- The Old Cigar Warehouse
- Zen



# ROOM RENTAL & FEES



ROOM	SIZE	OCCUPANCY RECEPTION	OCCUPANCY SEATED	RENTAL	SETUP/ CLEANUP	TOTAL
Wyche Pavilion <small>*includes the use of the Peace Center Amphitheatre</small>	36' x 98'	200 - 250  *700 - 1,100	150 - 180  *500	\$1,600  *\$3,100	\$200/ \$200	\$2,000  *\$3,500
Thomas Roe Founders Room	43' x 67'	120	90 - 100	\$600	\$100/ \$100	\$800
Shirley Roe Cabaret Room	44' x 79'	225	150 - 180	\$1,700	\$150/ \$150	\$2,000
Larkin's Courtyard	21' x 108'	75	60 - 70	\$550	\$100/ \$100	\$750
Larkin's Sawmill Main Room	80' x 50'	300	250	\$1,400	\$200/ \$200	\$1,800
Larkin's Sawmill Patio Room	40' x 50'	180	120	\$800	\$150/ \$150	\$1,100
Larkin's Sawmill Lawn	130' x 75'	600	450	\$750	\$150/ \$150	\$1,050

# BEVERAGE *and bar options*



There are several ways to handle beverage service for your event. Choose from our list of “signature” cocktails or we can create something especially for you. Additionally, we offer any selections that we carry within the restaurant.

Our Sommelier and Mixologists can source just about any special beer, wine or liquor that you would like to serve. However, if there is a specific beer, wine or liquor that you would like us to serve that we do not typically carry, you will be required to pay for the amount that we purchase.

## *Bar Arrangements*

### **Hosted Unlimited Open Bar**

25/person beer, wine, soft drinks and tea

35/person (includes house liquors)

*four hours*

### **Full Host Bar**

The host pays for all beverages (Based on consumption)

### **Hosted Beer, Wine, Soft Drinks** (Cocktails optional)

Host pays for beer, wine, (cocktails) and soft drinks (based on consumption)

### **Champagne Toast**

A celebratory Champagne toast to mark the occasion!

3.00/person

### **Full Cash Bar**

Guests would pay for their own alcoholic beverages

### **Hosted Bar to Set Dollar Limit, Then Cash Bar**

Once the bar tab reaches a predetermined level, the bar goes to cash

### **Hosted bar to Set Time, Then Cash Bar**

Bar is hosted until a predetermined time, then goes to cash

Guests are not permitted to bring in their own alcohol

**\*\*Larkin's reserves the right to refuse service of alcohol to any guest\*\***





864-467-3020  
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318 S. Main St. Greenville, SC 29601

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