

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 150 trained professionals to deliver results you can trust.

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



BREAKFAST MENUS

Continental Breakfast

From \$13.95/person

- Assorted Berries & Fresh Fruit
- White Chocolate & Raspberry Scones
- Mini Croissants
- Assorted Jellies & Jams
- Apple Butter
- Cheddar Biscuits with Honey
- Yogurt
- Granola
- Coffee / Decaf / Tea

Huevos Rancheros Breakfast

From \$14.95/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 Chicken Tenders
 - 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
- Fresh Fruit Display
- Infused Water
- Coffee / Decaf / Tea



LUNCH MENUS

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
- Warm Black Bean & Roasted Corn Quinoa
- Roasted Vegetable Medley
- Fresh Fruit Sorbet Bites
- Fresh Fruit Yogurt Parfait

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
- 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
- Mini Brownies & Blondies



Broadway Deli Lunch

From \$15.95/person

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



Fiesta Mexicana

From \$17.95/person

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

Add Shrimp or Seasonal Fish \$4.50/pp

Bourbon Street Bistro

From \$18.95/person

- Mixed Greens, Tomatoes, Feta, Pecans, Creole Mustard Vinaigrette
- Blackened Fish
- Smothered Chicken
- Red Beans & Rice
- Cajun Sausage
- Garlic Mashed Potatoes
- Roasted Brussels Sprouts
- Dinner Rolls
- White Chocolate Bread Pudding, Praline Sauce

Tuscan Feast

From \$22.95/person

- Antipasto Platter
- Tomato & Mozzarella Salad
- Garden Fresh Vegetable Salad
- Beef Lasagne
- Chicken Parmesan
- Baked Ziti
- Garlic Knots
- 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 Display
- 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 Biscuits
- Seasonal Cobbler



**Lunch items include sweet and unsweet tea*

BREAK MENUS

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

- Build Your Own \$6.95/person

- Whole Fruit
- Mini Scones
- Infused Waters
- Turkey & Cheddar Pinwheels
- Mixed Nuts
- Dried Fruit





COCKTAIL PARTY

Small Plate Social

From \$48.95/person

- Imported Cheese Display
- Prosciutto Wrapped Asparagus

Station:

- Herb-Crusted *Lamb Chops with Balsamic Reduction
- Short Rib & Truffle-Roasted Potato Station
- Larkin's Shrimp & Grits
- Assorted Mini Desserts

Butler Passed:

- Wild Mushroom & Gouda Tartlette
- Salmon Roulade on Gaufrette Potato



Low Country Boil

From \$39.50/person

- Large Shrimp, Chicken, and 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



THEMED *buffet menus*



The Cook Out

Fresh Angus *Beef Burgers; All Beef ¼ lb Hot Dogs; 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

Piedmont Barbecue

Pulled Pork; Barbecue Chicken; Baked Beans; Old Fashioned Potato Salad; Cole Slaw;
Creamed Corn Casserole; Home Fried Potatoes; 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

Southern Proper

Roasted Chicken; Stuffed Pork Loin; String Beans; Mashed Red Skin Potatoes; House Salad
Station; Rolls; Chocolate Chess Pie; Bourbon Pecan Pie
30.50/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

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



PLATED DINNERS

****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 or She Crab Soup (+ \$2)

Choice of Entree

Hot Smoked Salmon

36.50

*Filet Au Poivre

7oz Black Angus Filet Mignon Served with
 Brandy Peppercorn Cream Sauce

49.50

*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 Chocolate Cake

T E A M BUILDING

On-Site Adventures

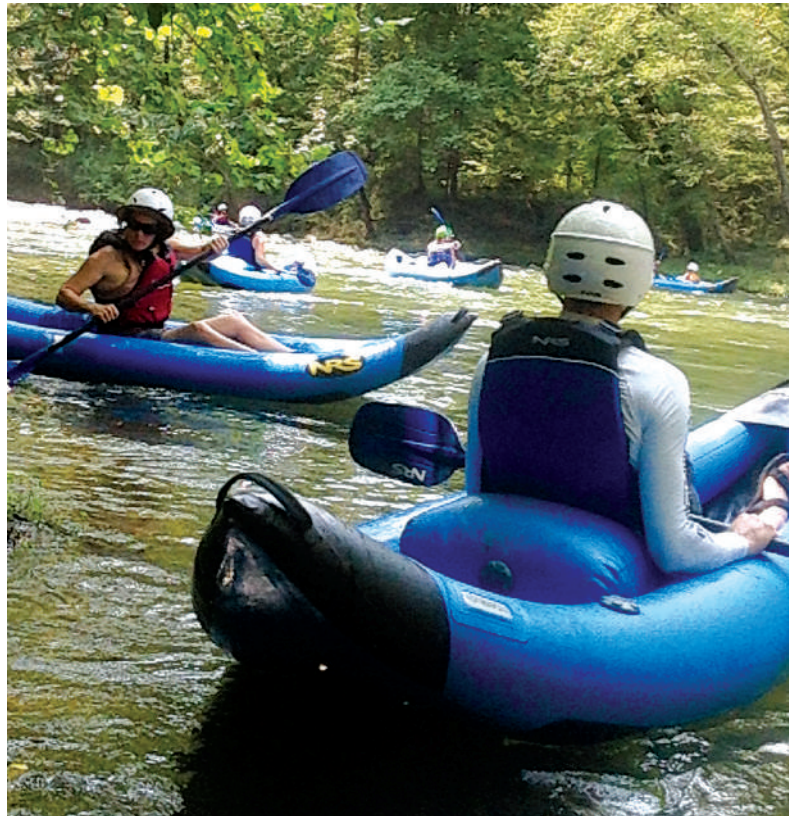
We've had everything from basketball shooting machines to adult field days. You name it, we'll provide it!

- 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
- Brewery Tours





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.

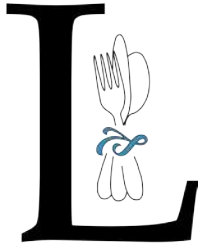
Corporate Cooking Lessons

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

*Allow our team
to help build yours!*



EVENT SPACES



Exposed brick, vaulted ceilings, wood floors - this is a true gem tucked away right in the heart of downtown Greenville. Convenient parking and lots of natural light make this venue unique for any location!

- Size: 6,800sq. ft.
- 320 guests, seated
450 guests, standing

Included:

- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

211 E. Broad 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.

- **Main room**
250 guests, seated
300 guests standing
- **Patio room**
120 guests, seated
180 guests standing
- **Lawn**
450 guests, seated
600 guests standing

Included:

- String lights
- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

22 Graves Dr., Greenville, SC



Shirley Roe Cabaret Room

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

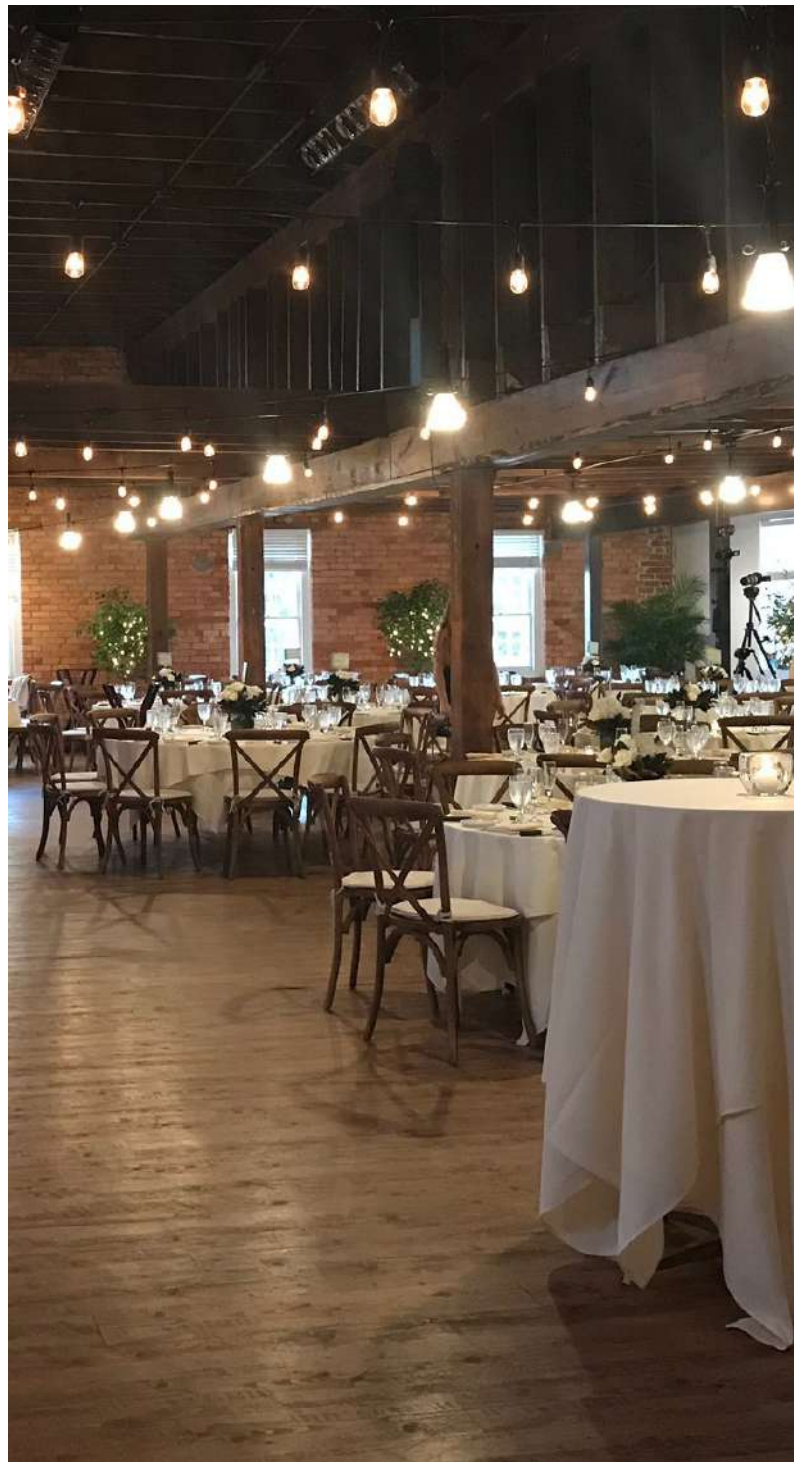
Exposed wooden beams & brick walls, hardwood floors, and a vaulted ceiling makes this an inviting space. With views of the Reedy River and a full service bar, the Cabaret Room will bring your party to life.

- 150 - 180 guests, seated
225 guests standing

Included:

- String lights
- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

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.

- 100 guests, seated
- 125 theatre style presentation
- 150 guests standing

Included:

- Wifi
- Audiovisual Capabilities
- Tables, Chairs, China, Flatware, Basic Linen, Glassware

*moveable walls to reduce room size & allow for smaller parties

318 S. Main St., 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.

- 60 - 70 guests, seated
75 guests standing
- String lights included

Equipment not included

318 S. Main St., Greenville, SC



CATER TO YOU

Visit LarkinsCatering.com/Venues for an updated list of additional locations.

Larkin's Catering & Events can cater to any event, anywhere! Host your event at one of our venues, another space in town or even your home. We are here to make sure your event is exactly what you imagined it to be and more.



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)
45/person premium (includes beer, wine and premium liquor)
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 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****

BEVERAGE *choices*

Liquor Service

House - 6/drink and up

Dewar's Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon
Gordon's Gin
Deep Eddy Vodka
Bacardi Rum

Premium - 7/drink and up

Crown Royal Whiskey
Jack Daniels Bourbon
Tanqueray Gin
Ketel One Vodka
Captain Morgan's Rum

Beer Service

Domestic – 5

Bud Light
Yuengling
Michelob Ultra

Craft / Import – 6 and up

Heineken
Corona
Thomas Creek Red Ale
Thomas Creek Trifecta IPA
Sierra Nevada Pale Ale

Wine Service

7 /Glass or 35/Bottle

House Reds, House Whites

Soft Drinks & Juices 2/each





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318 S. Main St. Greenville, SC 29601

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APPALACHIAN CHAPTER
NATIONAL ASSOCIATION FOR
CATERING AND EVENTS