

Cheese Platter

Assorted Cheese, Olives, Nuts, Grapes and Crackers \$7 per person

Simple Crudité Platter

House-made Green Goddess \$2 per person

Breads & Spreads

Hummus, Sweet Pea Bruschetta, Pistachio Encrusted Cheese Ball \$4 per person

Pork Pot Stickers

Sweet Chili Glaze \$3 per person

Quesadillas

Option of Vegetarian or Meat \$3 per person

Herb and Asiago Arancini

Smoked Tomato Sauce \$3 per person

Shooters

Seasonal Hot or Chilled Soup \$3 per person

Chicken Satay

Peanut Dipping Sauce \$3 per person

Shrimp Cocktail

House-made Cocktail Sauce, Lemon Wedge \$3 per person

Beef Sliders

Portobello & Smoked Gouda or Classic Lettuce, Tomato, Onion \$3 per person

Buffalo Chicken Sliders

Blue Cheese Slaw \$3 per person

Scallop BLT

Bacon, Arugula \$5 per person

Mac N Cheese

Three Cheese Blend \$3 per person

Vegetarian Spring Rolls

Ginger Soy Dipping Sauce \$3 per person

Stations

Caesar Salad

Romaine, House-made Dressing \$3 per person

Simple Salad

Mixed Greens, Balsamic, Parmesan Cheese \$3 per person

Beef Tenderloin

Silver Dollar Rolls, Horseradish Aioli \$11 per person

Turkey Breast

Silver Dollar Rolls, Cranberry Mayo \$9 per person

Pasta Primavera

Julienne Vegetables, Parmesan, Basil \$6 per person

Pasta Bolognese

Pork, Beef and Veal Ragu, Fresh Parmesan \$8 per person

Mashed Potatoes

Served with Truffle Butter on the side \$3 per person

Stuffing

Traditional or Goat Cheese Craisin \$3 per person

Grill

Buffalove

Grilled Chicken Wings with Crudité, Flatbread Pizzas, Beef on Weck Bomber, Fingerling Potato Salad \$28 per person

BBQ

BBQ Chicken, Pulled Pork, Mac & Cheese Cole Slaw, Corn Bread \$28 per person

Summer Favorites

Classic Cheddar and LTO Sliders, Hot Dogs, Italian Sausage with Peppers & Onions Grilled Vegetables, Watermelon Salad \$24 per person

Larkin Luau

Carved Ham, Chicken Satay, Pineapple Jasmine Rice, Brussel Sprouts, Hawaiian Sweet Dinner Rolls \$24 per person

Picnic in the Square

Choice of Two Artisan Sandwiches, Potato Salad, Macaroni Salad, Mixed Green Salad, Fresh Cut Fruit \$24 per person

Southwest Fiesta

Braised Pork Shoulder Carnitas, Pollo Rojo, Vegetarian Quesadillas, Chips & Black Bean Salsa, Sweet Corn with Chipotle Peppers & Queso Fresco \$27 per person

Mediterranean Mix

Lemon, Kalamata Olive & Tomato Stewed Fish Braised Chicken Caprese Salad, Grilled Vegetables, White Bean & Roasted Red Pepper Salad \$28 per person

*Menu options and prices subject to change

LUNCHBOX, \$14 per person

Includes side salad, choice of sparkling or still water, cookie, disposable napkins & flatware.

Caprese

Fresh Mozzarella, Tomato, Arugula, Basil Aioli, Baguette

Waldorf Chicken Salad

Apples, Walnuts, Dried Fruit, Mayo, Boston Bibb lettuce

Beef on Weck

White Cheddar, Caraway Seeds, Horseradish Aioli, Brioche Roll

Turkey BLT

Roasted Turkey Breast, Smoked Bacon, Tomato, Boston Bibb lettuce, Mayo

Try our sandwich platter with your choice of two sandwiches, \$7 per person.

Larkinville TM

Brunch and Lunch Catering

Caesar Salad

Romaine, Parmesan, House Made Croutons \$30 Half Pan (12-15 Guests), \$60 Whole Pan (24-30 Guests)

Cobb Salad

Hard-Boiled Egg, Bacon, Avocado, Charred Onion, Buttermilk Peppercorn Dressing, Blue Cheese \$35 Half Pan (12-15 Guests), \$70 Whole Pan (24-30 Guests)

Seasonal Salad

Fresh Seasonal Ingredients \$35 Half Pan (12-15 Guests), \$75 Whole Pan (24-30 Guests)

Salad Additions for Half / Whole Pans Chopped Chicken \$10/20 Salmon \$18/36

House-Made Quiche

Choice of Vegetarian or Meat, feeds 7-9 guests \$40 per Quiche

Pasta Bolognese

Pork & Beef Ragu, Parmesan Cheese, Penne Pasta \$45 Half Pan (12-15 Guests), \$85 Whole Pan (24-30 Guests)

Vegetarian Lasagna

Ricotta Cheese, Parmesan Cheese, White sauce, Tomato, Zucchini, Spinach \$45 Half Pan (12-15 Guests), \$85 Whole Pan (24-30 Guests)

Macaroni & Cheese

White Cheddar, Gouda, Ditalini Pasta \$30 Half Pan (12-15 Guests), \$60 Whole Pan (24-30 Guests)

Cheese Platter

\$4 per person

Breakfast Breads & Spreads

Jam, Whipped Honey Butter, Cranberry Goat Cheese Ball, Banana Bread, Assorted Toasts \$5 per person

Breakfast Sliders

Vegetarian Option: Sliced Egg, Avocado, Swiss, Tomato Meat Option: Breakfast Sausage Patty, Sliced Egg \$3 per person

Fruit Bruschetta

Fruit Chutney, Balsamic, Crackers \$1.50 per person

Smoked Salmom

Toast Point, Cream Cheese, Capers \$2.50 per person

Deviled Eggs

Traditional or Seafood \$2.50 per person

Fruit Skewer

\$2 per person

Yogurt Parfait \$2 per person

Carved Ham
Silver Dollar Rolls,
Cherry Demi-glace
\$5 per person

Breakfast Pizza

Scrambled Eggs, White Cheddar, \$3 per person

Quiche

Seasonal Vegetarian or Choice of Meat \$3 per person

Deep Dish French Toast

Warmed Maple Syrup \$2.50 per person

Scrambled Eggs

Feta, Tomato, Spinach \$3 per person

Breakfast Sausage & Bacon

\$2.50 per person

Carved Tenderloin

\$8 per person

Host your brunch event at
The Filling Station from 8am - 11am.
Minimum of 10 guests.



Full Service Wine, Draft Beer, Non-Alcoholic Beverages & Top Shelf Liquor \$38 per person, 4-hour event \$30 per person, 3-hour event \$22 per person, 2-hour event

House Bar

Full Service Wine, Draft Beer, Non-Alcoholic Beverages & Liquor \$33 per person, 4-hour event \$26 per person, 3-hour event \$19 per person, 2-hour event

Wine & Beer

Full Service Wine, Beer & Non-Alcoholic Beverages \$27 per person, 4-hour event \$20 per person, 3-hour event \$16 per person. 2-hour event

\$100 bar set-up fee will be applied to each bar at functions with a cash bar or by consumption.

Shots are not permitted at Larkin Square. Champagne toasts are availble for \$2 per person.