

# Banquet and Catering Information

**THANK YOU** for your interest in Larkspur's Banquet and Catering services. To make sure you receive satisfactory service, we have listed some of our policies that you may have questions about during your planning process. Our goal at Larkspur is to make your event as memorable and pleasant as possible.

## ROOM FEES & MINIMUMS

Sterling Room Maximum seating for 100 \* Cocktails for 150

Minimum food sales required excluding alcohol \* **Lunch \$350.00/Dinner \$700.00.**

For daytime events, room setup fee of **\$50.00** will be applied to the final bill. In the evening, a **\$100.00** room setup fee will be applied.

## GUARANTEE & CANCELLATION

We ask that you please specify a guaranteed guest count at least two days prior to your special event to ensure the best possible service. Otherwise, the estimated guest count automatically becomes the guarantee. We will charge for the guarantee or the actual number served, whichever is greater. We will not guarantee pricing more than 90 days prior to your event. If event is cancelled within 30 days a cancellation fee of \$100.00 is applied. Please notify us of changes regarding your upcoming event so that we may better serve you.

## SERVICE CHARGE & PAYMENT

20% service charge is applied to offsite catering functions \* 7.50% sales tax will apply \* 10% alcohol tax will apply when needed \* Groups requesting tax exemption must submit a sales tax exemption certificate \* Payment in full is required on the day of your function unless other billing arrangements have been made prior to the event. The same applies to off-site catered events as well. Gratuity on-site is discretionary; suggested 20%. All payment card transactions are subject to a 3% processing fee.

## MISCELLANEOUS

Menu decisions need to be finalized 2 weeks prior to your event \* Parties of 15 or more guests need to have a set menu of two or three entrees \* Corkage fee—\$30.00 per bottle \* Decorative confetti is not allowed in Larkspur banquet room.

## BEVERAGE POLICY

Larkspur is the sole alcoholic beverage licensee on the restaurant premises. We are subject to the regulations of the State Alcoholic Beverage Control Commission. Our policy prevents the serving of alcoholic beverages not purchased from Larkspur.

Prices Listed do not include Tax or Gratuity

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Prices are subject to change | 2026



# Quick Catering

(Minimum order \$150)

## **BOXED SANDWICHES** **\$16 each**

Each box includes chips, fruit cup, cookie, beverage and plastic ware.

**SMOKED TURKEY**—Smoked turkey, Monterey jack cheese, pesto aioli on bistro bun.

**GRILLED CHICKEN WRAP**—Grilled chicken, lettuce, tomato, onion, pickle, and peppadew aioli in a tomato tortilla

**VEGGIE WRAP**—Lettuce, tomato, olive, cucumber, onion, pepper, feta cheese and lemon oregano vinaigrette in a tomato tortilla

**CHICKEN SALAD ON CROISSANT**—Curry Chicken Salad with celery, green onion, cranberries and cashew.

**CORNERED BEEF ON RYE**—beer braised corned beef, Swiss cheese, pumpernickel rye.

**OLD TOWN CLUB**—Ham, turkey, bacon, lettuce, tomato and mayo.

**HAM AND CHEDDAR**—Ham and cheddar cheese with mayo on hoagie bun.

## **BOXED SALADS** **\$14 each**

Each box includes a roll, cookie, beverage and plastic ware.

**METRO SALAD**—mixed greens with balsamic vinaigrette, roasted walnuts and bleu cheese crumbles.

**GREEK SALAD**—mixed greens with red onion, cucumber, Greek olives, feta cheese and lemon oregano vinaigrette.

**CAESAR SALAD**—romaine lettuce, Caesar dressing, parmesan and croutons.

**ADD: Chicken... \$7 Shrimp...\$8 Salmon...\$10 Steak...\$10**

## **PREMIUM SALADS** **\$21 each**

**COBB SALAD**—grilled chicken, bacon, tomato, bleu cheese, egg, red onion, sweet corn, cucumber, buttermilk dressing.

**KANSAS WEDGE SALAD**—iceberg wedge, grilled chicken, grape tomato, bacon, scallion, sunflower seed, bleu cheese, buttermilk dressing and red wine vinaigrette

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# Breakfast Packages

Custom menus are available upon request. 30 person minimum. Earliest service: 9am

## CONTINENTAL BREAKFAST

\$17 per person

Fresh Seasonal Fruit Tray

Assorted Muffins

Breakfast Breads

Danishes

Assorted Fruit Yogurt

Juices, Coffee, and Tea

## DELUXE BREAKFAST

\$20 per person

Fresh Seasonal Fruit Tray

Crispy Bacon

Breakfast Sausage

Scrambled Eggs

Breakfast Potatoes

Assorted Baked Goods

Assorted Fruit Yogurt

Juices, Coffee, and Tea

## OLD TOWN BREAKFAST

\$23 per person

Fresh Seasonal Fruit Tray

Domestic Cheeses

Scrambled Eggs with Smoked Salmon

Crispy Bacon

Breakfast Potato

Assorted Baked Goods

Assorted Fruit Yogurt

Juices, Coffee, and Tea

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# Hors D'oeuvres Packages

Custom menus are available upon request. 30 person minimum.

## Option 1

\$22 per person

Fresh Fruit  
Antipasti Skewers  
Cocktail Meatballs  
Hummus and Pita  
Bite Size Desserts

## Option 2

\$28 per person

Fruit and Cheese tray  
Curried Chicken Canapes  
Antipasti Skewers  
Beef Kabobs  
Spinach Artichoke Dip and Chips  
Bite Size Desserts

## Option 3

\$35 per person

Spinach Artichoke Dip and Chips  
Hummus and Pita with Vegetables  
Fruit and Cheese Tray  
Shrimp Cocktail  
Cocktail Meatballs  
Chicken Satay  
Bite-Size Desserts

## Option 4

\$40 per person

Hummus and Pita with Vegetables  
Fruit and Cheese Tray  
Antipasti Skewers  
Whole Smoked Salmon  
Bacon Wrapped Shrimp  
Beef Kabobs  
Chicken Satay  
Bite-Size Desserts

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# Plated Dinner Packages

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Packages include coffee, tea, soda, and bread service

## Plated Dinner Option 1

\$40 per person

- Appetizer: Hummus and Pita
- Salad: Caesar Salad and Rolls—crisp romaine, house made Caesar dressing, parmesan, crouton
- Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto
- Salmon—hollandaise sauce with crab meat
- Chef's Choice Starch
- Seasonal Vegetables
- Pasta Primavera—alfredo sauce with seasonal vegetables
- Dessert: Vanilla Cheesecake—with berry compote

## Plated Dinner Option 2

\$45 per person

- Appetizers: Spinach Artichoke Dip & Antipasti Skewers
- Salad:: Metro Salad and Rolls—mixed greens, bleu cheese, balsamic vinaigrette, walnuts
- Entrees: Chicken Basil—white wine basil cream sauce
- Salmon—hollandaise sauce with crab meat
- Pork Chop—Cranberry pork jus
- Chef's Choice Starch
- Seasonal Vegetables
- Dessert: Chocolate Overload Cake—rich and decadent

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# Plated Dinner Packages

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Packages include coffee, tea, soda, and bread service .

## Plated Dinner Option 3

\$58 per person

Appetizers: Hummus and Pita, Cocktail Meatballs, Fruit and Cheese Tray

Salad: Greek Salad and Rolls—mixed greens, kalamata olive, tomato, onion, feta, lemon vinaigrette

Entrees: KC Strip—topped with herb butter

Salmon—hollandaise sauce with crab meat

Chicken Marsala—marsala wine sauce with mushrooms

Chef's Choice Starch

Seasonal Vegetables

Dessert: Overload Chocolate Cake—rich and decadent

Vanilla Cheesecake—with berry compote

## Plated Dinner Option 4

\$65 per person

Appetizers: Spinach Artichoke Dip, Shrimp Cocktail, and Prosciutto Wrapped Asparagus

Salad: Metro Salad and Rolls—mixed greens, bleu cheese, balsamic vinaigrette, walnuts

Entrees: Filet—served with demi glace

Pork Chop—cranberry pork jus

Chicken Piccata—lemon butter caper sauce

Salmon—hollandaise sauce with crab meat

Chef's Choice Starch

Seasonal Vegetables

Desserts: Overload Chocolate Cake—rich and decadent

Vanilla Cheesecake—with berry compote

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# Buffet Dinner Packages

Packages include coffee, tea, soda, and bread service . 30 person minimum.

## Buffet Dinner Option 1

**\$35 per person**

- Appetizer: Hummus and Pita
- Salad: Greek Salad—mixed greens, kalamata olive, tomato, onion, feta, lemon vinaigrette
- Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto  
Pasta Primavera—alfredo sauce with seasonal vegetables  
Chef's Choice Starch  
Seasonal Vegetables
- Dessert: Vanilla Cheesecake—with berry compote

## Buffet Dinner Option 2

**\$40 per person**

- Appetizers: Spinach Artichoke Dip
- Salad: Caesar Salad—crisp romaine, house made Caesar dressing, parmesan, crouton
- Entrees: Chicken Piccata—lemon butter caper sauce  
Pork Tenderloin—mushroom demi glace  
Chef's Choice Starch  
Seasonal Vegetables
- Dessert: Chocolate Overload Cake—rich and decadent

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# Buffet Dinner Packages

Packages include coffee, tea, soda, and bread service . 30 person minimum.

## Buffet Dinner Option 3

**\$45 per person**

Appetizers: Spinach Artichoke Dip & Beef Kabobs,

Salad: Caesar Salad and Rolls—crisp romaine, house made Caesar dressing, parmesan, crouton

Entrees: Chicken Basil—white wine basil cream sauce

Salmon—hollandaise sauce with crab meat

Chef's Choice Starch

Seasonal Vegetables

Dessert: Vanilla Cheesecake—with berry compote

Overload Chocolate Cake—rich and decadent

## Buffet Dinner Option 4

**\$50 per person**

Appetizer: Hummus and Pita , Cocktail Meatballs, and Fresh Fruit Tray

Salad: Metro Salad and Rolls—mixed greens, bleu cheese, balsamic vinaigrette, walnuts

Entrees: Chicken Marsala—marsala wine sauce with mushrooms

Beef Burgundy—pepper, onion and mushroom in burgundy wine sauce

Chef's Choice Starch

Seasonal Vegetables

Dessert: Vanilla Cheesecake—with berry compote

Overload Chocolate Cake—rich and decadent

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# Buffet Dinner Packages

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Packages include coffee, tea, soda, and bread service . 30 person minimum.

## Buffet Dinner Option 5

\$65 per person

Appetizer: Antipasti Skewers, Chicken Kabobs, Prosciutto Wrapped Asparagus,  
and Shrimp Cocktail

Metro Salad—mixed greens, bleu cheese, balsamic vinaigrette, walnuts

Entrees: Bistro Steak—served with mushroom demi glace

Salmon—hollandaise sauce with crab meat

Chicken Piccata—lemon butter caper sauce

Chef's Choice Starch

Seasonal Vegetables

Dessert: Vanilla Cheesecake—with berry compote

Overload Chocolate Cake—rich and decadent

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# Plated Lunch Packages

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Packages include coffee, tea, soda, and bread service .

## Plated Lunch Option 1

\$20 per person

Entrees: Cobb Salad—crisp romaine, cucumber, olive, bleu cheese, egg, bacon, sweet corn, red onion, chicken in buttermilk dressing  
Smoked Turkey Club—smoked turkey, Yoder bacon, Monterey jack, lettuce, tomato, onion, pesto aioli, bistro bun. Pasta Salad  
Pasta Primavera—alfredo sauce with seasonal vegetables

Dessert: Assorted bite-size desserts

## Plated Lunch Option 2

\$22 per person

Entrees: Salmon Nicoise Salad—mixed greens, tomato, olive, artichoke, cucumber, green bean, fingerling potato, lemon oregano vinaigrette  
Chicken Croissant—curried chicken salad with celery, green onion, cranberry, and cashews on a flaky croissant. Pasta Salad  
Penne Pasta—fresh basil, grape tomato, red onion, mushroom, artichoke, olive, feta cheese. Chardonnay butter sauce.

Dessert: Vanilla Cheesecake—with berry compote

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# Plated Lunch Packages

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Packages include coffee, tea & soda

## Plated Lunch Option 3

\$35 per person

- Salad: Caesar Salad—crisp romaine, house made Caesar dressing, parmesan, crouton
- Entrees: Chicken Marsala—marsala wine sauce with mushrooms  
Salmon—hollandaise sauce with crab meat  
Smoked Chicken Lasagna—herbed ricotta, spinach, mushroom, artichoke, leek, marinara, cheese blend
- Dessert: Chocolate Overload Cake—rich and decadent

## Plated Lunch Option 4

\$45 per person

- Salad: Metro Salad—mixed greens, bleu cheese, balsamic vinaigrette, walnuts
- Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto  
Salmon—hollandaise sauce with crab meat  
Steak Medallions—burgundy mushroom sauce
- Dessert: Chocolate Overload Cake—rich and decadent  
Vanilla Cheesecake—with berry compote

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# Buffet Lunch Packages

Packages include coffee, tea & soda. 30 person minimum.

## Buffet Lunch Option 1

\$28 per person

- Salad: Caesar Salad—crisp romaine, house made Caesar dressing, parmesan, crouton
- Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto  
Penne Pasta—fresh basil, grape tomato, red onion, mushroom, artichoke, olive, feta cheese.  
Chardonnay butter sauce  
Chef's Choice Starch  
Seasonal Vegetable
- Dessert: Bite-size desserts

## Buffet Lunch Option 2

\$35 per person

- Salad: Metro Salad—mixed greens, bleu cheese, balsamic vinaigrette, walnuts
- Entrees: Chicken Pistachio—parmesan cream sauce with pistachio pesto  
Beef Burgundy—steak tips with pepper, onion and mushroom in burgundy sauce  
Chef's Choice Starch  
Seasonal Vegetable
- Dessert: Vanilla Cheesecake—with berry compote

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# Buffet Lunch Packages

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Packages include coffee, tea & soda. 30 person minimum.

## Buffet Lunch Option 3

\$38 per person

Salad: Greek Salad—mixed greens, kalamata olive, tomato, onion, feta, lemon vinaigrette

Entrees: Chicken Piccata—lemon butter caper sauce

Salmon—hollandaise sauce with crab meat

Chef's Choice Starch

Seasonal Vegetable

Dessert: Vanilla Cheesecake—with berry compote

Chocolate Overload Cake—rich and decadent

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# Buffet Lunch Packages

Minimum of 30 guests required. Pricing includes chafing dishes, platters, serving utensils, plates, glasses, silverware and linen napkins.

## COLD LUNCHEON BUFFET

**\$25 per person**

Fresh Fruit Tray OR Hummus with Pita included.

Salads (Choose 2):	Sliced Meats (Choose 2):	Accompaniments:
Greek Salad	Turkey	Croissant, Sourdough and
Caesar Salad	Ham	Whole Wheat Bread
Metro Salad	Chicken Salad	Cheddar and Swiss
Pasta Salad	Corned Beef	Bite Size Desserts and Chips

Sandwich Condiments Included

Water and Iced Tea

## HOT LUNCHEON BUFFET

**\$35 per person**

Choose 2 Entrees:

MEAT SELECTIONS	CHICKEN SELECTIONS	OTHER SELECTIONS
Beef Burgundy	Chicken Marsala	Pasta Primavera
Beef Teriyaki	Chicken Pistachio	Lasagna
Pork Tenderloin	Chicken Piccata	Salmon

### Accompaniments included:

Red Skinned mashed potatoes, Roasted potatoes or Rice pilaf

Fresh Seasonal Vegetables

Metro Salad and Rolls with butter

Water and Iced Tea

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# Dinner Buffet

Minimum of 30 guests required. Pricing includes chafing dishes, platters, serving utensils, plates, glasses, silverware and linen napkins.

## OLD TOWN DINNER BUFFET

\$45 per person

Choose 2 Entrees:

### MEAT SELECTIONS

Beef Burgundy

Beef Teriyaki

Pork Tenderloin

### CHICKEN SELECTIONS

Chicken Marsala

Chicken Pistachio

Chicken Piccata

Chicken Basil

### OTHER SELECTIONS

Pasta Primavera

Lasagna

Salmon

Shrimp Scampi

### Accompaniments included:

Red Skinned mashed potatoes, Roasted potatoes or Rice pilaf

Fresh Seasonal Vegetables

Metro Salad and Rolls with butter

Water and Iced Tea

## CARVING STATIONS—Attendant fee of \$100 per station.

All carving stations include rolls and appropriate condiments.

**Honey Pineapple Glazed Ham** \$120 each

Serves 50

**Roasted Prime Rib** market price

Serves 50

**Mesquite Smoked Turkey** \$110 each

Serves 50

**Herb Crusted Tenderloin** market price

Serves 20

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