

# 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

All payment card transactions subject to a 3% processing fee

Prices are subject to change



# Plated Dinner Packages

---

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

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change



# Plated Dinner Packages

---

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

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change



# 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

Prices Listed do not include Tax or Gratuity  
All payment card transactions subject to a 3% processing fee  
Prices are subject to change

# 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

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change



# Buffet Dinner Packages

---

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

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change



# 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

Prices Listed do not include Tax or Gratuity

All payment card transactions subject to a 3% processing fee

Prices are subject to change