

*Exceptional Service
Exceptionally Prepared*

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Welcome to Larkspur Restaurant and Grill Catering. We're pleased to serve you our artfully inspired cuisine with handmade fresh-baked bread, crisp salads, pasta made from scratch daily, the freshest seafood, and Sterling Silver® beef, aged 21 days and cut in-house. We hope you'll enjoy Wichita's Finest Dining Experience.

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Larkspur Restaurant & Grill • 904 E. Douglas • Wichita, Kansas 67202

Phone: (316) 262-5275 • *Fax:* (316) 262-1292 • *Web:* larkspuronline.com

Banquet and Catering Information

Thank you for your interest in Larkspur's Banquet and Catering services. In order for you as a customer to 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.



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Room Minimums

Minimum seating for twenty • Maximum seating for eighty-five • Cocktails for one hundred twenty-five
Minimum sales required • Lunch \$300.00 / Dinner \$500.00

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 required.

Please apprise us of changes regarding your upcoming event so that we may better serve you.

Service Charge & Payment

A 19% gratuity is applied to all on-site food and beverage service;

20% for off-site catering functions

6.3% 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.

Room Fee

For daytime events, a room set-up fee of \$50.00 will be applied to the final bill.

In the evening, a \$100.00 room set-up fee will be applied.

Miscellaneous

Menu decisions need to be finalized 7 days prior to your event.

Parties of 20 or more guests need to have a set menu of two or three entrées

Corkage fee - \$15.00 per bottle

Decorative confetti 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.

Please All prices listed are subject to change.
see the back page for additional off-site catering charges.

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H O R S D ' O E U V R E S

COLD HORS D'OEUVRES

Serves 30	Serves 50	
\$45.00	\$85.00	<i>Fresh Seasonal Fruit</i>
\$70.00	\$125.00	<i>Domestic & Imported Cheeses</i> A medley including Cheddar, Swiss, Monterey Jack, and Smoked, etc.
\$40.00	\$75.00	<i>Vegetable Tray</i> Served with creamy vinaigrette dressing
\$40.00	\$85.00	<i>Tortilla Wrap with Vegetables & Cream Cheese</i>
\$1.50 per skewer		<i>Antipasti Skewers</i> Fresh mozzarella, grape tomatoes, olives and artichokes
\$50.00	\$95.00	<i>Ham & Cream Cheese Roll-ups</i>
\$1.75 per shrimp		<i>Chilled Shrimp Cocktail</i> Jumbo shrimp with special cocktail sauce
\$50.00	\$95.00	<i>Fresh Mozzarella & Tomato</i>
\$50.00	\$95.00	<i>Chicken Salad Canapés</i>
\$45.00	\$85.00	<i>Cocktail Sandwiches</i> A variety of turkey, ham, roast beef and chicken salad

HOT HORS D'OEUVRES

\$1.75 per skewer	<i>Beef Kabob</i> Teriyaki glaze
\$1.50 per skewer	<i>Chicken Kabob</i> Grilled chicken with a basil marinade in pistachio sauce
\$1.75 per skewer	<i>Pork Tenderloin Skewers</i>
\$1.75 per item	<i>Crab Cakes</i> Fresh and homemade with pesto dill sauce • In-house only
\$245.00 (Serves 30 people)	<i>Whole Tenderloin</i> (Served hot or cold) Crusted and sliced into bite-sized pieces
\$1.75 per item	<i>Bacon-Wrapped Sea Scallops</i> Sea scallops and bacon drizzled with honey-mustard sauce
\$1.25 per person (2-3 meatballs per person)	<i>Cocktail Meatballs</i>
\$125.00 (Serves up to 30 people)	<i>Whole Smoked Salmon</i> Served with creamy horseradish sauce, capers, and crackers

COLD & HOT DIPS

\$45.00 Serves 35 people	<i>Hummus & Pita Chips</i>
\$45.00 Serves 35 people	<i>Artichoke Dip & Chips</i> Served with a colorful variety of chips
\$55.00 Serves 35 people	<i>Salmon Mousse Dip with Crostini</i>

D I N N E R B U F F E T

Minimum 30 persons for buffet, groups of less than 30 add \$2.00 per guest • Buffets include choice of Metro, Caesar, or Greek salad, vegetable, starch option, bread, coffee, tea, and soda included
• All prices listed are subject to change.

\$22

Stuffed Chicken Royale Stuffed with Prosciutto ham, mushrooms, Ricotta cheese, Greek olives, and herb spices topped with wine cream sauce & *Roast Top Sirloin*
Finished with a mushroom cabernet wine sauce

\$23

Roasted Pork Tenderloin Topped with green peppercorn brandy sauce & *Chicken Pistachio* Served with a light cream cheese sauce topped with pistachios

\$24

Chicken Marsala Grilled chicken finished with a marsala wine sauce & *Grilled Salmon* Served with a fresh dill, caper, white cream sauce

C O M B I N A T I O N D I N N E R

\$39.95
per person
(plated)

Shrimp cocktail hors d'oeuvres, fresh fruit, Metro salad, choice of starch, vegetable and dessert, coffee, tea and soda *6 oz Salmon* Grilled with fresh dill, capers and white cream sauce & *4 oz Filet* Center-cut and grilled to perfection

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D I N N E R E N T R É E S

All entrées available for plated or buffet • Entrées served with Metro salad, vegetable, starch option, bread, coffee, tea, or soda included in meal price (Greek or Caesar salad add \$2.00)
• All prices listed are subject to change.

\$17	<i>Chicken Pistachio</i> Grilled breast of chicken served with a light cream cheese sauce and topped with pistachios
\$19	<i>Chicken Osxar</i> Stuffed chicken with crab meat and asparagus topped with béarnaise sauce
\$20	<i>Pork Tenderloin</i> Roasted with pepper brandy sauce
\$21	<i>Grilled Salmon</i> Seasoned and covered with a fresh dill, caper, and white cream sauce
\$26	<i>Prime Rib</i> 12 oz cut cooked medium (minimum 10 people confirmed to have on menu)
\$29	<i>Kansas City Strip</i> 12 oz strip cooked medium
\$31	<i>Filet Mignon</i> 8 oz choice center cut, grilled medium and served with reduced cabernet-mushroom sauce
\$29	<i>Ahi Tuna</i> Sesame-crusted and pan-seared with a side of ginger-scallion soy sauce and drizzled with wasabi teriyaki glaze (recommended medium rare)
\$13	<i>Pasta Pomodoro</i> Garden vegetables sautéed with sun dried tomatoes and rigatoni pasta blended with marinara sauce or alfredo sauce.
Add chicken \$16	
Add shrimp \$17.50	
	Pasta dish served with Metro salad and bread.

D E S S E R T M E N U

\$7.50	<i>Tiramisu</i> Lady fingers soaked in liqueur and layered with mascarpone cheese and cocoa powder
\$7.50	<i>Strawberry Cheesecake</i> New York-style cheesecake with a fresh strawberry sauce
\$7.50	<i>Chocolate Overload Torte</i> Chocolate torte with layers of chocolate cake and mousse, finished with a layer of chocolate ganache
\$7.50	<i>Crème Brulée</i>
	Smaller portion sizes
\$3	<i>Vanilla Cheesecake</i> Topped with a raspberry or strawberry sauce
\$3	<i>Hazelnut Chocolate Mousse</i> Chocolate torte drizzled with dark chocolate ganache
\$2 per person (portion size serves 1 per person)	<i>Bite Size Dessert Assortment</i> Mango Mousse, Tiramisu, Raspberry Mousse, Black Forest, and Hazelnut

Off-Site Catering Information and Pricing

All catered meals come with plate, fork, knife, linen napkin and water glass
all other items are additional.



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<i>Glassware</i>	16 oz. Water Glass	\$.40 ea.
	8 oz. Coffee Glass	\$.40 ea.
	14 oz. Tall Beer Glass	\$.50 ea.
	8.5 oz. Teardrop Wine Glass	\$.50 ea.
	6 oz. Stem Champagne Glass	\$.20 ea.
<i>China</i>	9" Round Glass Salad/Dessert Plate	\$.50 ea.
	12" Round Glass Dinner Plate	\$.50 ea.
<i>Flatware</i>	Fork, Spoon, Butter Knife, Steak Knife	\$.20 ea.
<i>Plastic Disposable/Paper Products</i>	Heavy Flatware (Fork, Knife, Spoon)	\$.10 ea.
	High-Quality Plastic Plates (Clear) 6-inch	\$.30 ea
	High-Quality Plastic Plates (Clear) 9-inch	\$.50 ea.
<i>Cups</i>	9 oz. short (wine)	\$.15 ea
	12 oz. clear (soda/beer)	\$.20 ea.
<i>Regular Disposable Napkins</i>		No Charge
<i>Other Rentals</i>	Tables brought in and set up	\$10.00-\$15.00 per table
	Chairs	\$2.00 ea.
	Table Linens-White (90")	\$8.00 ea.
	Table Linens-other colors/sizes	\$8.00-\$21.00
	Linen Napkins	\$.50 ea.
	Skirting for Buffet Tables	\$18.00 ea.
<i>Services</i>	Chafing Dishes w/Utensils	\$4.00 ea.
	Bartender Fee	\$100.00
<i>Gratuity</i>	For off-site catered functions	20%