

*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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# 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.

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

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

# 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 &amp; 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 &amp; Cream Cheese</i>
\$1.50 per skewer		<i>Antipasti Skewers</i> Fresh mozzarella, grape tomatoes, olives and artichokes
\$50.00	\$95.00	<i>Ham &amp; 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 &amp; 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 up to 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 &amp; Pita Chips</i>
\$45.00 Serves 35 people	<i>Artichoke Dip &amp; Chips</i> Served with a colorful variety of chips
\$55.00 Serves 35 people	<i>Salmon Mousse Dip with Crostini</i>

# LIGHT LUNCHEONS

Light Luncheons include: bread, coffee, tea or soda included in price  
• All prices listed are subject to change.

\$8.50

**Metro Salad** Fresh seasonal mixed greens with balsamic vinaigrette dressing, topped with roasted almonds and bleu cheese crumbles

\$12

**Cobb Salad** Fresh greens mixed with crispy bacon, tomato, bleu cheese, hard-boiled egg, chicken, black olives and red onion topped with our creamy herbed house dressing

\$14

**Grilled Salmon Nicoise** A bed of mixed greens, artichoke hearts, asparagus and new potatoes finished with herb vinaigrette dressing

# LUNCHEON BUFFET

## COLD LUNCHEON BUFFET

Minimum 30 persons for buffet • Groups of less than 30 add \$2.00 per guest • All prices listed are subject to change.

Complete Buffet  
\$13.50 per person  
Coffee, tea, and soda  
included with all buffets

**Fruit** Display of fresh fruit

**Salads** (CHOICE OF 1) Metro, Caesar, Greek

**Meats** (CHOICE OF 2) Turkey, Ham, Salami, Roast Beef, or Chicken Salad

**Cheeses** (CHOICE OF 2) Cheddar, Provolone, Swiss, or Monterey Jack

**Breads** (CHOICE OF 2) Croissant, Focaccia, Sourdough, or Whole Wheat

**Dessert** Bite-size desserts selected by the chef

## HOT LUNCHEON BUFFET

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

\$15

**Chicken Marsala** Grilled chicken breast finished with a marsala wine sauce & **Pasta Primavera**  
Sautéed vegetables served with marinara or white cream sauce served over rigatoni

\$16

**Roasted Top Sirloin** Finished with mushroom cabernet wine sauce & **Chicken Primavera**  
Grilled chicken and vegetables served with marinara or white cream sauce served over rigatoni

\$18

**Stuffed Chicken Royale** Grilled chicken breast stuffed with Prosciutto ham, Ricotta cheese, Greek olives, herb spices and topped with a wine cream sauce & **Beef Burgundy**  
Tenderloin beef sautéed with onions, mushrooms and peppers in a burgundy sauce

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# LUNCHEON ENTRÉES

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

• All prices listed are subject to change.

\$13	<i>Chicken Pistachio</i> Grilled breast of chicken served with a light cream cheese sauce topped with pistachios
\$13	<i>Stuffed Chicken Royale</i> Stuffed with prosciutto, mushrooms, ricotta, Greek olives and herb spices topped with royal cream cheese sauce
\$14	<i>Beef Burgundy</i> Tenderloin beef sautéed with onions, mushrooms, and peppers in a burgundy sauce
\$14	<i>Beef Teriyaki</i> Beef Tenderloin topped with teriyaki sauce
\$14	<i>Grilled Salmon</i> Seasoned and covered with a fresh dill, caper white cream sauce
\$19	<i>Petite Filet</i> 5 oz filet grilled to perfection in mushroom burgundy sauce
\$11	<i>Vegetable Royale</i> Blend of sautéed garden vegetables; broccoli, zucchini, squash, carrots, cauliflower, spinach finished with a champagne marinara sauce served with side of cous cous
Add chicken \$14	
Add shrimp \$15.50	
	Pasta entrée served with Metro salad and bread

# DESSERT MENU

\$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 Brûlée</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

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# 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%

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