



Eckl's @ Larkin Event Menu

Breakfast

Priced per person maximum of 1.5 hours of service time, plus tax and gratuity

Continental Breakfast \$18

Assorted Fruit Juices*

Fresh Fruit Platter*

Assorted Muffins – Danish – Pastries – Bagels

Cream Cheese – Butter – and Jams

Coffee – Decaf – Tea

Eckl's @ Larkin Breakfast \$26

Includes Continental above and choice of one Egg Entrée:

Scrambled Eggs - Cheddar Cheese – Scallions*

Scrambled Eggs – Feta – Olive – Tomato – Spinach*

Scrambled Eggs – Ham – Swiss – Mushrooms*

Oven Roasted Breakfast Potatoes*

Applewood Smoked Bacon* – Breakfast Links*

Additional Breakfast Items

- Breakfast Links* – \$4
- Applewood Smoked Bacon* - \$4
- Buckwheat Pancakes – Local Maple Syrup – \$5
- Toast Station – Wheat – Rye – Muffins – Butter – Assorted Jellies – \$5
- Yogurt Parfait* – Fresh Berry Puree – Granola – Berries – Mint - \$5

Gluten – Free Selections*

Plated Sandwich & Salad Selections

All lunch selections are served with cookies, brownies, iced water and coffee, decaf, and tea priced per person, plus tax and gratuity

Soup

Add soup to luncheon for \$4 per person

Onion Soup – Clam Chowder – Sweet Pepper and Basil – Vegetable Minestrone

Caesar Salad Chicken – \$24 - Salmon - \$26 - Steak -\$28

Hearts of Romaine – Homemade Dressing – Croutons - Parmesan (No Croutons*)

Baby Kale & Arugula Salad* Chicken – \$24 - Salmon - \$26 - Steak -\$28

Cucumber – Tomato – Pickled Onion – Goat Cheese – White Balsamic Vinaigrette

Baby Iceberg Wedge* Chicken – \$24 - Salmon - \$26 - Steak -\$28

Reyes Bleu Cheese – Bacon – Tomato – Onion – Cucumber – Croutons (No Croutons*)

Cobb Salad* – Chicken - Mixed Greens – Bacon – Bleu Cheese- Tomato – Olives – Cucumber – \$24

Turkey Sandwich – Wheatberry Bread - Sweet Pepper Goat Cheese Spread – Pickled Onion – Tomato – Arugula – \$24

Eckl's @ Larkin Beef on Weck – Slow roasted Prime Rib – Horseradish – Kummelweck - \$24

Roasted Vegetable Wrap – Peppers – Mushrooms – Onion – Zucchini – Yellow Squash – Arugula – Swiss – \$24

Soppressata & Pepperoni – Rye Bread – Garlic Mayo – Tomato – Red Onion – Provolone -Arugula -\$24

*Gluten Free Selections

Plated Luncheon Entrees

Include Cookies – Brownies – Decaf – Coffee – Tea

Priced per person plus tax and gratuity

Included with Lunch entrée is a Mixed Green House Salad* or Caesar

Choice of Bleu Cheese – White Balsamic – Ranch – Caesar Dressing

*Gluten free pasta upon request

Breaded Chicken Cutlet – Penne Pasta – Fresh Mozzarella – Broccoli – Spinach – House Red Sauce – Pesto – Parmesan – \$26

Stuffed Roasted Chicken Breast* – Sundried Tomato – Ricotta – Quinoa – Brown Rice – Arugula – Basil – Roasted Vegetables – Sweet Pepper Sauce - \$28

Rigatoni & Roasted Vegetables* – Zucchini – Cauliflower – Onion – Sweet Pepper – Tomato - White Wine – Garlic Herb – \$24

Vegetable Risotto* - Spinach – Broccoli – Tomato – Mushroom – Garlic – Pesto – \$24 (Vegan)

Pan Seared Salmon Fillet* - Scallion Brown Rice – Asparagus – Lemon Basil Sauce - \$28

8oz New York Strip Steak* - Herb Potato Cake – Asparagus – Rosemary Garlic Jus – \$32

Petite Filet Mignon* – Roasted Red Potato – Broccoli – Spinach – Red Wine Demi – \$30

***Gluten Free Selections**

Lunch Buffet Selections

All lunch buffet selections are served with cookie and brownie platters,
iced water, decaf, coffee, tea

Priced per person plus tax and gratuity for a maximum of 1.5-hour service time

A minimum charge of 20 persons / guests will be applied

Soup, Salad and Sandwich Buffet – \$35 (Additional options in each section available at 7 per person)

Soup (Select one)

- Minestrone* - Sweet Red Pepper and Basil* - Onion Soup* - Chicken Wild Rice*

Salads (Select Two) **Additional \$3.00 per person for salads served individual on the buffet.**

- **House Salad*** Baby Greens – Tomato – Cucumber – Crumbly Bleu – Pickled Onion – Balsamic Vinaigrette
- **Caesar Salad** – (No Croutons*) – Hearts of Romaine – Homemade Dressing – Croutons – Parmesan
- **Baby Kale - Arugula Salad*** - Goat Cheese – Sweet Peppers – Olives – Garbanzo Beans – Grape Tomatoes – White Balsamic Dressing
- **Baby Iceberg Wedge*** (No Crouton*) – Reyes Point Bleu Cheese Dressing – Red Onion – Cucumber – Bacon – Tomato – Croutons
- **Roasted Vegetable Pasta** - Zucchini – Yellow Squash – Peppers – Cauliflower – Onion – Tomato – Spinach – Herbed Italian Vinaigrette (Gluten Free Pasta Upon Request*)
- **Add** – Chicken 5 - Salmon 6 - Steak 8

Sandwiches (Select Two)

- **Beef on Weck** – Eckl's @ Larkin Classic – Kummelweck – Horseradish
- **Turkey** – Wheatberry Bread – Sweet Pepper Goat Cheese Spread – Pickled Onion – Tomato – Arugula
- **Mediterranean Chicken Wrap** – Cucumber – Feta – Tomato – Onion – Garbanzo Beans – Baby Kale
- **Roasted Vegetable Caprese** – Brioche – Zucchini – Peppers – Onion – Fresh Mozzarella – Balsamic Ranch
- **Shaved Beef – Cheddar** – Onion – Lettuce – Tomato – Bleu Cheese Steak Sauce
- **Marinated Salmon Fillet** – Kaiser – Sautéed Onion – Arugula – Red Onion Caper Spread
(Gluten Free Rolls Upon Request)

*Gluten Free Selections

Lunch Buffet Selections (Continued)

Eckl's @ Larkin Lunch Buffet are served with Assorted Cookie Platter,
Iced Water and Decaf, Coffee, Tea

Priced per person plus tax and gratuity, Maximum 1.5 hours service time

A minimum charge of twenty persons / Guests will be applied

Eckl's @ Larkin Express Buffet – \$40

- **Garden Salad* - Caesar*(No Crouton)** – Choice of two Dressings* - Bleu Cheese – Balsamic – Ranch – Caesar – Italian – French
- **Mini Beef on Weck** – Eckl's @ Larkin Classic – Kummelweck – Horseradish
- **Chicken Wings*** - Hot – Medium – Mild – Hot Jerk – Celery – Carrots – Bleu Cheese
- **Flat bread** – Cheese – Pepperoni – House Red – Mozzarella
- **Assorted Mini Desserts**

Luncheon Buffet - \$45

Soup (Select one)

- Minestrone - Sweet Red Pepper and Basil* - Onion Soup* - Chicken Wild Rice*

Salads (Select Two) **Additional \$3.00 per person for salads served individual on the buffet.**

- **House Salad*** Baby Greens – Tomato – Cucumber – Crumbly Bleu – Pickled Onion – Balsamic Vinaigrette
- **Caesar Salad** – (No Croutons*) – Hearts of Romaine – Homemade Dressing – Croutons – Parmesan
- **Baby Kale - Arugula Salad*** - Goat Cheese – Sweet Peppers – Olives – Garbanzo Beans – Grape Tomatoes – White Balsamic Dressing
- **Baby Iceberg Wedge*** (No Crouton*) – Reyes Point Bleu Cheese Dressing – Red Onion – Cucumber – Bacon – Tomato – Croutons
- **Roasted Vegetable Pasta** - Zucchini – Yellow Squash – Peppers – Cauliflower – Onion – Tomato – Spinach – Herbed Italian Vinaigrette (Gluten Free Pasta Upon Request*)
- **Add** – Chicken \$5 - Salmon \$6 - Steak \$8

Entrees – (Select Two)

- **Marinated Airline Chicken Breast*** – Roasted Potato – Green Beans – Sherry Jus
- **Cornmeal Crust Chicken Breast*** - Brown Rice – Spinach – Sweet Peppers – Cilantro Pesto Cream
- **Herb Crusted Salmon*** – Jasmine Rice – Mixed Greens – Hoisin Basil Glaze
- **Casino Topped Broiled Haddock** – Roasted Potatoes – Onion - Bacon
- **Seared Beef Tips Rigatoni** – Light Gorgonzola Cream – Button Mushroom – Spinach
- **Dry Rubbed Boneless Pork Loin *** – Cajun Stir Fry Vegetable – Light Jerk BBQ
- **Roasted Vegetable Risotto*** - Cauliflower – Peppers – Zucchini – Onion – Arugula – Lemon Pesto Sauce

*Gluten Free Selections

Canapes – Hors d'Oeuvres

Priced per 40 pieces, plus, tax and gratuity

Canapes

- **Bruschetta** – Tomato – Peppers – Olive – garlic - Onion – Basil – Parmesan – Crostini – \$140.00
- **Grilled Chicken*** – Three Pepper – Cheddar Cheese – Cilantro Lime Mayo – Tomato Boat - \$150.00
- **Seared Beef Tenderloin** – Horseradish Cream – Cheddar – Onion – Arugula- Crostini – \$175.00
- **Three Cheese & Caramelized Onion** – Havarti – Bleu – Parmesan – Rosemary – Phyllo Cup – \$140.00

Cold Hors d'Oeuvres

- **Caprese Skewers*** – Grape Tomato – Fresh Mozzarella – Basil – Balsamic Reduction – \$160.00
- **Shrimp Cocktail*** – Homemade Cocktail Sauce – Lemon Wedges – \$175.00
- **Salmon Ceviche & Shrimp*** – Jalapeno – Herbs – Sweet Pepper – Chive – Coriander Lime Vinaigrette – Artichoke Bottom – \$165.00
- **Foie Gras Mousse** – Savory Sundried Cherry Jam – Chive – Sour Cream- Phyllo Cup – \$175.00

Hot Hors d' Oeuvres

- **Spanakopita** – Mint Dipping Sauce - \$140.00
- **Coconut Shrimp*** – Sweet Sriracha Dipping Sauce – \$175.00
- **Bacon Wrapped Scallops*** - Pineapple Basil Aioli - \$175.00
- **Vegetable Spring Rolls*** – Sambal Hoisin Mayo - \$140.00
- **Stuffed Mushrooms** – Spinach – Cheese – Herb -\$140.00
- **Slow Roasted Chicken Quesadilla** – Rice - Peppers- Onion – Cheddar – Salsa - \$150.00
- **Eckl's @ Larkin Weck Rolls** – Eggroll Wrapper – Creamy Horseradish -\$170.00

*Gluten Free Selections

Additional Buffets Items

Lunch or Dinner Buffets
Priced plus tax and gratuity

Cheese and Fruit Display* - Domestic and Foreign Cheeses – Assorted Fresh Seasonal Fruit – Crackers – \$155.00 per (40 persons)

Macerated Fruit – Assorted Seasonal Berries – Cantaloupe – Pineapple - \$110.00 per (40 persons)

Charcuterie Platter – Assorted Dry Cured Meats – Cheeses – Olives – Caramelized Onion – Herbed Flatbread – \$175.00 per (40 persons)

Vegetable Platter and Dips* – Celery – Carrots – Peppers – Cauliflower – Sweet Pepper Ranch \$150.00 (per 50 persons)

Raw Bar* – Oysters – Clams – Shrimp – Crab – Calamari Salad – Salmon Scallop Ceviche (Market Price)

Flat Breads – \$12 each (Serves approximately 2 persons)

- **Cheese & Pepperoni** – House Red – Mozzarella – Herbs
- **Margarita** – Fresh Mozzarella – Garlic Oil – Tomato – Basil
- **Vegetarian** – Banana Peppers – Olives – Tomato – Onion – Havarti – Arugula
- **Italian** – Soppressata – Pepperoni – Sweet Pepper – Aged Provolone – Pesto – Dry Chilis

Chicken Wings* - (Hot – Medium – Mild – Spicy Jerk – Bleu Cheese)

- 40 Pieces - \$80.00

Mini Beef on Weck – Eckl's @ Larkin Classic – Kummelweck – Horseradish

- 40 Pieces - \$200.00

Slider Sandwiches – Kaiser -Turkey – Ham – Chicken – Lettuce – Tomato – Onion – Mustard Relish – (Gluten free rolls available upon request*)

- 40 Pieces - \$200.00

Assorted Wraps – (Select Three)

- Turkey – Grilled Chicken – Salmon Salad – Shave Prime Rib – Roasted Vegetable –
- 40 Pieces - \$200.00

*Gluten free selections

Taste of Italy Buffet \$65.00

Served with Iced Water and Decaf, Coffee, Tea

Priced per person plus tax and gratuity, Maximum 1.5 hours service time

A minimum charge of twenty persons / Guests will be applied

Soup – (Select One) Soup will be additional \$6.00 per persons

- Minestrone – *Sweet Pepper Basil – Pasta Fagioli – Clam Chowder

Salads – (Select Two) Additional salad available \$5 per persons

- **Additional \$3.00 per person for salads served individual on the buffet.**
- **Garden*** – Mixed Greens – Gorgonzola – Sweet Peppers – Artichoke – Onion – White Balsamic Dressing
- **Caesar** – Homemade Dressing – Croutons – Parmesan – White Anchovy – (*No Crouton)
- **Caprese*** – Fresh Mozzarella – Tomato – Red Onion – Arugula – Basil – Cracked Black Pepper – Balsamic Vinaigrette
- **Tuscan Kale*** – Olives – Grape Tomato – Cucumber – Garbanzo Beans – Pickled Red Onion – Aged Provolone – Roasted Garlic Dressing
- **Antipasto*** – Cured Meats – Roasted Peppers – Artichoke – Banana Peppers – Celery – Onion – Kale – Chic Peas – Olives – Herbed Vinaigrette

Pasta – (Select One) Additional pasta available \$6.00 per person.

- **Baked Rigatoni** – House Red – Basil – Parmesan – Mozzarella
- **Cheese Tortellini** – Prosciutto – Sweet Peppers – Chili Flake – Pinot Gris Cream Sauce
- **Penne** – Roasted Eggplant – Tuscan Kale – Zucchini – Cremini – Onion – Aged Provolone – Pesto Marinara
- **Saffron Orzo** – Shrimp – Basil – Chorizo – Tomato – Parmesan – Sweet Pepper Jus
(Gluten free pasta available upon request)

Vegetable – (Select One) Additional Vegetable Available \$5.00 per person.

- **Mixed Roasted Vegetable*** – Cauliflower – Zucchini – Onion – Carrots – Olive Oil – Garlic
- **Marinated Eggplant*** – Sweet Peppers – Kale – Onion - - Tomato - Garlic – Herb
- **Broccolini*** – Garlic – Olive Oil – Parmesan Cheese
- **Cremini Mushroom Ragout*** – Tomato – Peppers – Garlic – Arugula – Zucchini

Entrée – (Choice of Two) – Additional Entrée Available \$15.00 per person.

- **Chicken Parmesan** – Lightly Breaded - Fresh Mozzarella – House Red – Pesto
- **Garlic Roasted Chicken*** – Pesto Cream – Grape Tomato – Spinach
- **Eggplant Parmesan** – Fresh Mozzarella – House Red – Pesto
- **Steak Pizzaiola*** – Sundried Tomato – Fresh Mozzarella – Spinach
- **Sauteed Beef Tips*** – Peppers – Cippolini Onion – Zucchini – Gorgonzola Cream

- **Herb Crusted Salmon Fillet*** – Roasted Garlic Cream – Spinach
- **Casino Coated Haddock** – Tomato Bacon Herb Sauce
- **Pork Saltimbocca*** – Prosciutto – Sage – Roasted Garlic Jus

Dessert

- **Assorted Desserts** – Tiramisu – Cannoli's – Assorted Cookies

*Gluten free selections

All American Buffet \$70

Served with Iced Water and Decaf, Coffee, Tea

Priced per person plus tax and gratuity, Maximum 1.5 hours service time

A minimum charge of twenty persons / Guests will be applied

Salad – (Select Two) Additional salad available for \$5.00 per persons

- **Additional \$3.00 per persons for salads served individual on the buffet**
- **House Salad*** Baby Greens – Tomato – Cucumber – Crumbly Bleu – Pickled Onion – Balsamic Vinaigrette
- **Caesar Salad** – (No Croutons*) – Hearts of Romaine – Homemade Dressing – Croutons – Parmesan
- **Baby Kale - Arugula Salad*** - Goat Cheese – Sweet Peppers – Olives – Garbanzo Beans – Grape Tomatoes – White Balsamic Dressing
- **Baby Iceberg Wedge*** (No Crouton*) – Reyes Point Bleu Cheese Dressing – Red Onion – Cucumber – Bacon – Tomato – Croutons
- **Roasted Vegetable Pasta** - Zucchini – Yellow Squash – Peppers – Cauliflower – Onion – Tomato – Spinach – Herbed Italian Vinaigrette (Gluten Free Pasta Upon Request*)
- **Corn & Sweet Pepper*** – Celery - Onion – Black Beans – Cilantro – Chili Lime Vinaigrette

Sides – (Choice of One) Additional side available for \$5.00 per persons

- **Roasted Potato Wedges*** – Bacon – Scallions – Sour Cream
- **Baked Potato*** – Cheddar – Sour Cream – Chives – Bacon Bits
- **Slow Simmered Beans*** – Brown Sugar – Vinegar – Onion - Spices
- **Corn Bread** – Honey Butter
- **Au Gratin Potato** – Cheddar Cheese – Onion – Herb Bread Crumb (*No crumb)
- **Dirty Rice** – Seasoned Beef – Tomato – Spices – Herb

Vegetable – (Choice of one) Additional Vegetable Available for \$5.00 per persons

- **Creamed Corn & Spinach*** – Sweet Peppers – Onion – Herb
- **Vegetable Medley*** - Green Beans – Zucchini – Carrot – Onion – Peppers – Parsley
- **Roasted Cauliflower*** – Tomato – Kale – Cajun Seasoning
- **Asparagus*** – Julienne Carrots – Balsamic – Olive Oil
- **Snap Peas*** – Carrots – Onion – Peppers – Garlic – Spices

Entrees – (Choice of Two) Additional Entrée Available for \$15.00 per person

- **Barbeque Chicken Breast*** – Slow Roasted – Homemade Barbeque
- **Dry Rubbed Jerk Chicken*** – Sweet Spicy Jerk Sauce
- **Slow Roasted St Louis Ribs*** – Smokey BBQ – Scallions
- **Grilled Boneless Pork Chops*** – Pineapple Salsa
- **Marinated New York Strip*** – Chimichurri Sauce
- **Pan Seared Salmon Fillet*** – Fresno Pepper Cilantro Cream Sauce

- **Fried Haddock** – Lemon Caper Remoulade – Lemon Wedges
- **Cajun Shrimp Scampi*** – Mushrooms – Garlic Chili Lime Sauce

Dessert

- **Apple Pie – Cheesecake**

*Gluten free selections

Eckl's @ Larkin Buffet \$90

Served with Iced Water and Decaf, Coffee, Tea

Priced per person plus tax and gratuity, Maximum 1.5 hours service time

A minimum charge of twenty persons / guests will be applied

Salad – (Select Two) Additional salad available for \$5.00 per persons

- **House Salad*** Baby Greens – Tomato – Cucumber – Crumbly Bleu – Pickled Onion – Balsamic Vinaigrette
- **Caesar Salad** – (No Croutons*) – Hearts of Romaine – Homemade Dressing – Croutons – Parmesan
- **Baby Kale - Arugula Salad*** - Goat Cheese – Sweet Peppers – Olives – Garbanzo Beans – Grape Tomatoes – White Balsamic Dressing
- **Baby Iceberg Wedge*** (No Crouton*) – Reyes Point Bleu Cheese Dressing – Red Onion – Cucumber – Bacon – Tomato – Croutons
- **Roasted Vegetable Pasta** - Zucchini – Yellow Squash – Peppers – Cauliflower – Onion – Tomato – Spinach – Herbed Italian Vinaigrette (Gluten Free Pasta Upon Request*)
- **Corn & Sweet Pepper*** – Celery - Onion – Black Beans – Cilantro – Chili Lime Vinaigrette
- **Individual Shrimp Cocktail** – Homemade Cocktail Sauce – Lemon Wedge
- **Antipasto Salad** – Cured Meats – Assorted Cheeses – Olives – Sweet Peppers – Onion – Garbanzo Beans – Herb Vinaigrette

Sides – (Choice of One) Additional side available for \$5.00 per persons

- **Roasted Potato Wedges*** – Bacon – Scallions – Sour Cream
- **Baked Potato*** – Cheddar – Sour Cream – Chives – Bacon Bits
- **Slow Simmered Beans*** – Brown Sugar – Vinegar – Onion - Spices
- **Spinach Herb Risotto*** - Aged Provolone - Basil
- **Dirty Rice** – Seasoned Beef – Tomato – Spices – Herb
- **Scallop Potato Pie** – Onion – Cheese – Fines Herb – Panko Crust

Vegetable – (Choice of one) Additional Vegetable Available for \$5.00 per persons

- **Creamed Corn & Spinach*** – Sweet Peppers – Onion – Herb
- **Vegetable Medley*** - Green Beans – Zucchini – Carrot – Onion – Peppers – Parsley
- **Roasted Cauliflower*** – Tomato – Kale – Cajon Seasoning
- **Broccolini** – Garlic – Olive Oil – Salt Pepper
- **Snap Peas*** – Carrots – Onion – Peppers – Garlic – Spices
- **Green Beans*** – Julienne Carrots – Onion – Parsley

Entrees – (Choice of Three) Additional Entrée Available for \$15.00 per person

- **Airline Chicken Breast*** – Spinach – Mushrooms – Sherry Jus
- **Herb Crusted Chicken Breast** – Balsamic Red Sauce – Arugula – Mozzarella
- **Grilled Boneless Pork Loin Chop*** – Bourbon Apple Chutney

- **Bruschetta Salmon*** – Oven Roasted – Tomato – Olive – Parmesan – Onion – Sweet Peppers – Basil
- **Shrimp Scampi*** – Tomato – Mushroom – Garlic – Herb White Wine
- **Filet Mignon Medallions*** – Caramelized Onion – Blue Cheese – Red Wine Rosemary Jus
- **New York Strip*** – Sundried Tomato – Spinach – Herb – Peppercorn Demi – Glace
- **Roasted Vegetable Risotto** – Parmesan – Lemon Basil Pesto

Dessert

- **Assorted Mini**
- **Cup Cakes**
- **Cheesecake**
- **Chocolate Torte**

*Gluten free selection

Plated Dinner Selections

Soup

Add soup to plated meals for \$6.00 per person

Minestrone – Pasta Fagioli – Sweet Pepper & Basil – Chicken Wild Rice – Clam Chowder

Plated Dinner Selections

All plated dinner selections served with a (choice of one) Caesar or Garden Salad

Choice of starch and vegetables, rolls and butter,

Iced water, decaf, coffee, and tea

Priced per person plus tax and gratuity

- **Vegan Selections****
- **Roasted Vegetable Risotto**** – Vegetable Stock – Lemon Basil Pesto \$45.00
- **Asparagus Tips & Rice Noodles**** – Sweet Peppers – Mushrooms – Cilantro – Hoisin Sriracha Glaze - \$45.00
- **Stuffed Chicken Breast*** – Oven Roasted – Sundried Tomato – Ricotta – Spinach – Marsala Sauce - \$50.00
- **Chicken Margherita** – Lightly Breaded - Concasse – Pesto – Fresh Mozzarella - \$50.00
- **Pan Seared Farro Island Salmon*** - Seasoned Parsley Crust – Lemon Basil Cream - \$55.00
- **Pan Roasted Seabass*** – Chilean Bass topped with Bruschetta – Oven Roasted - \$62.00
- **Marinated Strip Steak*** – Char – Grilled – Roasted Garlic Red Wine Demi - \$60.00
- **Grilled Filet Mignon*** – Dry Rubbed – Oven Roasted – Peppercorn Cognac Sauce - \$65.00

Please Select one (1) Vegetable and one (1) Starch from the following options

Vegetable Selections* - Snap Pea Medley – Asparagus – Broccolini – Green Beans & Julienne Carrots

Starch Selections – Yukon Gold Mashed* – Roasted Red Potatoes* – Jasmine & Sweet Peppers* – Scallop Potato Pie* – Roasted Shallot Risotto*

*Gluten free selections

Plated Combination Entree Dinner Selections \$65.00

All plated combination dinner entrees have a choice two (2) entrees selected from below served with a
(choice of one) Caesar or Garden Salad
Choice of starch and vegetables, rolls and butter,
Iced water, decaf, coffee, and tea
Plus, tax, and gratuity

Vegan Selections**

- **Roasted Vegetable Risotto**** – Vegetable Stock – Lemon Basil Pesto \$45.00
- **Asparagus Tips & Rice Noodles**** – Sweet Peppers – Mushrooms – Cilantro – Hoisin Sriracha Glaze - \$45.00
- **Stuffed Chicken Breast*** – Oven Roasted – Sundried Tomato – Ricotta – Spinach – Marsala Sauce - \$50.00
- **Chicken Margherita** – Lightly Breaded - Concasse – Pesto – Fresh Mozzarella - \$50.00
- **Pan Seared Farro Island Salmon*** - Seasoned Parsley Crust – Lemon Basil Cream - \$55.00
- **Pan Roasted Seabass*** – Chilean Bass topped with Bruschetta – Oven Roasted - \$62.00
- **Marinated Strip Steak*** – Char – Grilled – Roasted Garlic Red Wine Demi - \$60.00
- **Grilled Filet Mignon*** – Dry Rubbed – Oven Roasted – Peppercorn Cognac Sauce - \$65.00

Please Select one (1) Vegetable and one (1) Starch from the following options

Vegetable Selections* - Snap Pea Medley – Asparagus – Broccolini – Green Beans & Julienne Carrots

Starch Selections – Yukon Gold Mashed* – Roasted Red Potatoes* – Jasmine & Sweet Peppers* – Scallop Potato Pie* – Roasted Shallot Risotto*

*Gluten free selections

Plated Dessert Selection

Choice of one (1) dessert selection
\$12.00 per person plus, tax, and gratuity

- **Tiramisu** – Coffee Chocolate Sauce – Whipped Cream
- **Cheesecake** – Berry Sauce – Whipped Cream
- **Double Chocolate Torte** – Cherry Crème Anglaise – Chantilly Cream
- **Apple Pie** – Bourbon Caramel Sauce – Whipped Cream
- **Espresso Crème Brule** – Burnt Sugar – Fresh Berries – Whipped Cream
- **Double Chocolate and Cheesecake Mousse*** – Fresh Berries and Cream

Buffet & Platter Dessert Selections

Platter and Buffet Selections
Are price per person plus, tax and gratuity

- **Cookie and Brownie Platters** – Assorted Cookies – Brownies \$8.00
- **Brownies Platter** – Double Chocolate Brownies - \$8.00
- **Assorted Pastry Platters** – Mini Cannoli's - Cheesecake – Cupcakes – Cookies – Mousse Tarts – Tiramisu - \$15.00 - (Minimum 20 person / guests)
- **Cupcake Platters** – Assorted Cupcakes \$14.00 – (Minimum 20 persons / guests)
- **Ice Cream Sundae Bar** – Assorted Chocolate Candy Toppings – Sprinkles -Chopped Nuts – Crushed Oreo – Berry Sauce – Caramel Sauce – Chocolate Sauce – Whipped Cream \$12.00 – (Minimum 20 persons / guest)

*Gluten free selections

Beverage Selections

Full Bar Packages – The packages below include the specified spirits and mixers, soft drinks, (2) house red wines, (2) house white wines (2) house beers. Wine service during dinner will be billed separately by consumption if it is not included in the package

- **Premium Plus** - 1 Hour - \$20 2 Hours - \$30 3Hours - \$40.00 4 Hours - \$50
Grey Goose – Kettle One - Myers Rum - johnnie Walker Black – Tullamore Dew Whiskey Makers Mark Bourbon – Hendricks Gin – Cosamigos - Tequila - Baileys Irish Cream – Grand Marnier
- **Premium** - 1 Hour - \$18 2Hours - \$24 3 Hours - \$32 4 Hours - \$40
Tito's - Absolut – Captain Morgan Spiced Rum – Dewars White Label – Canadian Club Whiskey – Jack Daniels Bourbon – Beef Eaters Gin – Jose Cuervo
- **Call** - 1 Hour - \$17 2 Hours - \$22 3 Hours - \$28 4 Hours - \$36
Smirnoff – Bacardi – Famous Grouse Scotch – Seagram's Seven Whiskey – Jack Daniels Bourbon – Gordon's Gin
- **Beer & Wine** - 1 Hour - \$15 2 Hours - \$18 3 Hours - \$24 4 Hours - \$30
- **Soft Drinks & Juice** - 1 Hour \$6 2 Hours - \$8 3 Hours - \$10 4 Hours - \$12

Beer & Wine List

Eckl's @ Larkin beer and wine list is available for you to choose beer and wine for your event. If a beer or wine selection is not on our list, we would be glad to source your desired selection and the cost affiliated. A \$12.00 corkage fee per bottle will be applied for wines not purchased through Eckl's @ Larkin

Beer Selections - \$5.50

- Labatt Blue – Labatt Blue Light – Molson – Michelob Ultra –(Seasonal Beers upon Request)

House Wine Sections - \$30.00

- Stone Cellars Cabernet – Merlot – Pinot Grigio – Chardonnay – Sauvignon Blanc

House Champagne - \$30.00

- Wycliff California Brut