

# LARKFIELD CATERING MENU



## Catering Events include:

Full Bar Service with Premium Liqueurs, Mixed Drinks, Imported & Domestic Wines & Beers

Private Bridal Suite

Checkroom Facilities | Place Cards | Directional Cards

White Glove Service

Tiered Wedding Cake

Host Choice of Filling ( Additional Upgrades Available)

Served with Coffee, Tea, Brewed Decaf and Herbal Tea

## ❖ PASSED HORS D'OEUVRES ❖

New Zealand Baby Lamb Chops with Minted Dijon Mustard

Coconut Fried Shrimp with a Pineapple Diablo Jam

Sesame Chicken Lollipops Served with a Peanut Dipping Sauce

Grilled Scallops Wrapped with Bacon

Miniature Beef Wellington with Horseradish Sour Cream

Spanikopita

Homemade Miniature Franks in Puff Pastry Served with Spicy Mustard

Hawaiian Chicken Skewers with Grilled Pineapple

Terriyaki Glazed Beef Skewers

Miniature Grilled Cheese with Tomato Soup Shooter Served in a Shot Glass

BBQ Short Rib Served in an Asian Spoon

Lemon Pepper Shrimp Skewers

Lobster and Avocado Tartlette

Shrimp Cocktail Presented in a Tomato Gazpacho Shooter

Sesame Seared Tuna Served on a Wonton Chip with Wasabi Sauce

*if you don't see it ask for it*

# CAPTAIN STATIONS

## Fresh Garden Crudités and Bistro Table

Variety of Baskets Filled with Freshly Cut Vegetables

Served with Chunky Blue Cheese

Asian Cucumber Salad, Artichoke Salad, Black-Eyed Pea Salad, Fennel and Orange Salad,  
Roasted Eggplant with Tomato and Feta Cheese and Pita Chips,  
Roasted Beet Salad, Orzo and Zucchini Salad,  
Pasta Caprese Salad, Wheat Berry and Edamame Black Bean Salad

Imported and Domestic Cheese Board

*Including*

Brie Bel Paese, Vermont Aged Cheddar Wedges, Port Wine,  
Monterey Jack, Havarti with Dill

Baskets of Crusty French Breads, Crispy Crackers and Assorted Flatbreads  
Fruit Display and Carvings

Assortment of Whole and Sliced Fresh Seasonal Fruit Platters

## Tuscan Table

Sliced Imported Meats

Parmesan Reggiano Wedge, Provolone

Chilled Antipasto Salads:

Marinated Artichokes, Assorted Marinated Olives and Mushrooms  
Seafood Pasta Salad with a Lemon and Basil Dressing  
Large Display Breads

## Cold Antipasto

Hand Cut Prosciutto Sliced to Order

Fresh Sliced Tomato and Mozzarella

Roasted Peppers, Fresh Basil, Infused Oils, Balsamic Vinegar  
Sliced Prosciutto di Parma, Soppressatta, Oven Roasted Asparagus  
Assorted Marinated Olives, Parmesan Reggiano, Anchovies

## Pasta Station

Sauces - Select Two

Ala Vodka, Bolognese, Pesto, Filetto DiPomodoro, Primavera

Pastas (Select Two):

Cavatelli, Gnocchi, Penne, Orecchiette, Tortellini

Fried Calamari

House Baked Pizza

*Presented with Grated Parmesan Reggiano, Marinated Sun-Dried Tomatoes and Red Peppers*

## Fire and Ice

Pan Seared Pepper and Herb Crusted Tuna

Served with Wasabi Mashed Potatoes, Sweet Sauce and Asian Cucumber Slaw

## Meatball Station

Select Two

Buffalo Chicken Meatballs

Swedish Meatballs

Lamb Meatballs with Garlic and Plum Tomato

BBQ Pork Meatballs

*Served with Olive Oil Infused Garlic Bread with Parmesan Cheese & Parsley*

# CAPTAIN STATIONS

## Carving Stations

Select Two

Rubbed Turkey Breast with Fresh Fruit Compote

Grilled Bloody Mary Marinated Flank Steak

Asian Marinated Pork Loin

Barbequed Brisket of Beef

Honey Mustard Glazed Corned Beef

Peter Luger Station - Bone In Prime Rib, Spinach and Mashed Potatoes

Additional \$\$\$ per person

Pig Roast

Additional \$\$\$

## Chicken & Waffle Station

Served with Bourbon Maple Syrup, Honey Mustard Onside  
with Sweet Potato Fries

## Wok 'N' Roll

General Tso's Chicken with Broccoli, Onions and Peppers

Stir Fry Beef with Julienne Vegetables

Fried Rice/White Rice, Crispy Noodles and Fortune Cookies

Served in Chinese Takeout Box with Chop Sticks

## Dim Sum Station

Three Varieties of Dim Sum

Turkey Pot Sticker, Vegetarian Fried Dumpling, Shrimp Shu Mai

Served with Dipping Sauces:

Creamy Ginger Dressing, Chinese Scallion Dip, Soy-Sesame Sauce

Served with Chopsticks, Wasabi and Fortune Cookies

Displayed in Bamboo Steamers

## Simply Sliders

Select Two

Hamburger/Cheeseburger, Chicken Parmesan,

Pulled Pork and Coleslaw

Served with Tator Tots or Shoestring Fries

Hot Sauce, Ketchup, Cheese, Mushrooms, Bacon, Sautéed Onions, Pickle Chips

## Fajita Station

Shredded Beef

Shredded Chicken

Served with Fresh Salsa, Guacamole, Sour Cream, Chipotle Aioli,

Cheddar Cheese, Chimichurri, Lettuce and Tomato

Presented with Soft Flour Tortillas and Crispy Tortillas

Seafood Fettuccine

## Sushi Station

Traditional Sushi Station including:

Nigiri, Sashimi, Spicy Tuna and Handmade Rolls

Plus an Assortment of Vegetarian Ingredients

Presented with Marinated Soy Sauce, Ginger and Wasabi

## S,Mac

Select Two

Jalapeño Bacon and Cheddar

Lobster Macaroni & Cheese

Traditional Home Made Macaroni & Cheese

Penne Pasta with Wild Mushroom Cream Sauce

Traditional Macaroni with Cheddar Cheese and Seasoned Bread Crumbs

Penne Pasta with Wild Mushrooms, Truffle Oil and Brie

## ❖ ADDITIONAL CAPTAIN STATIONS ❖

**Mashed-Tini Bar**

*Additional \$\$\$*

Garlic Mashed Potato

Maple Infused Sweet Potato with Marshmallows

*Assorted Toppings*

Cheddar Cheese Sauce, Mushroom Sauce, Chili,  
Steamed Broccoli, Sautéed Mushrooms, Warm Bacon,  
Sour Cream with Chives, Crispy Fried Onions and Shredded Three Cheese Blend

### Lower East Side

*Additional \$\$\$*

Reuben Sandwiches made to order - Pastrami and Corned Beef

Sides to include: Sauerkraut, Thousand Island Dressing, Pickles, Mustards,  
Cocktail Breads, Dr. Brown's Soda

### Asian Duck Station

*Additional \$\$\$*

Authentic Moo Shu Station

Moo Shu Pancakes available with Duck

Vegetable Lo Mein, Dim Sum

Hoisin, Cucumber and Scallions

Displayed in Bamboo Steamer

### Rotisserie Gyro Station

*Additional \$\$\$*

Lamb and Beef

Assorted Toppings: Feta Cheese, Tzatziki, Onions, Lettuce, Tomato

## ❖ COCKTAIL HOUR UPGRADES ❖

**Lobster Bar**

Chilled Lobster, Shrimp, Clams, Oysters on Crushed Ice Display

Chef Sautéed Lobster in Champagne, Shallots and Sherry

*Additional \$\$\$ Per Person (Seasonal)*

**Raw Bar**

Iced Display of Oysters, Shrimp and Clams Served with Dipping Sauces

*Additional \$\$\$ Per Person (Seasonal)*

**Ice Carving**

Custom Ice Sculptures

*Additional \$\$\$*

**Iced Vodka and Caviar Bar**

Black, Red and Golden Caviar

Garnished with Chopped Egg Yolks and Egg Whites, Sour Cream, Red Onion, Toast Points,  
Potato Pancakes Warmed in a Hot Skillet

Flavors of Fruit Infused Vodkas Served from Frozen Apothecaries

*Additional \$\$\$ Per Person*

**Bacon Bar**

Maplewood, Honey, Cracked Pepper, Jalapeno

*Additional \$\$\$*

# BALLROOM DINING

## First Course

### Thai Salad

Mizzuna and Frisee Tossed with Diakon Radish, Carrots and Shiitake Mushrooms with Sesame Vinaigrette and Fried Rice Noodles

Served with Black and White Sesame Seared Tuna or Raspberry Glazed Duck Breast

### Burrata Salad

Imported Burrata Cheese served with Baby Arugula, Heirloom Tomatoes, Grilled Pineapple and Balsamic Drizzle

### Pan Seared Warm Lump Crab Cake

with Spicy Tomato Remoulade and Grilled Corn Served over Hybrid Lettuce

### Greek Salad

Romaine, Iceburg Lettuce Blend with Tomatoes, Cucumbers, Red Onion, Kalamata Olives, Crumbled Feta Cheese Topped with Triangle of Spanikopita

### Poached Pear Salad

Poached in Port Wine with Cranberries and Candied Pecans  
Served with Field Greens with Raspberry Vinegrette

All Served with House Baked Rolls with Flavored Gourmet Butter

## Pasta Course

### Penne Ala Amatriciana

San Marzano Tomato with Sweet Onions and Pancetta

### Rigatoni Filetto di Pomodoro

Light Tomato Sauce with Prosciutto and Mascarpone Cheese

### Penne Ala Vodka

Creamy Vodka Sauce with Prosciutto

## Entrees

### Grilled Filet Mignon

Merlot Reduction with Shiitake Mushrooms

### Grilled Shell Steak

(Select One Sauce)

Merlot Reduction, Bourbon Demi, Au Poivre, Five Mushroom, Bordelaise, Rosemary Jus

### Rack of Lamb

Pistachio Crusted with Garlic, Walnuts and Rosemary

### French Breast of Chicken

Topped with Creamy Marsala

### Panko Chicken

Stuffed with Spinach, Mozzarella and Ricotta

### Grilled Salmon

with Beurre Blanc Sauce Served with Risotto

### Teriyaki Glazed Salmon

with a Ginger Teriyaki Glaze Served with Risotto

### Shrimp Scampi

Topped with a Garlic and Butter Sauce

### Vegetarian

Assortment of Seasonal Vegetables

### Chilean Sea Bass

Served with a Port Wine Reduction Sauce

Additional \$ per person

### Surf and Turf

Filet Mignon and Lobster Tail

Additional \$\$\$ per person

Special Dietary Dishes are Available Upon Request

## ❖ PASSED DESSERTS ❖

*Select Four*  
*Additional \$\$\$ per Person if in Addition to Plated Dessert*

- Funnel Fries
- Churros
- Miniature Cheesecake Lollipops
- Deep Fried Oreos
- Miniature Gourmet Cupcakes
- Miniature Cookies with Milk Shots
- Fresh Fruit Skewers with Honey Dew, Cantaloupe, Strawberries and Grapes
- Hand Dipped Chocolate Brownie Pops
- Miniature Sorbet Cones in a Sprinkle Box
- Tiramisu Shooters
- Rice Crispy Treat Pops
- Miniature Milk Shakes
- Miniature Assorted Ice Cream Cones
- Creamy Limoncello Shooter
- Miniature Nutella Pizza
- Chocolate Peanut Butter Moon Pies
- Twix Cookies
- Elvis Shooters
- Assorted Truffles
- Chocolate Raspberry Tart Shooters
- Mango and Mascarpone Cheese with a Chocolate Garnish
- Sweet Vermouth and Roasted Cinnamon Pear Cube
- White Chocolate Mousse with a Black Forest Sauce
- Zeppoles

## ❖ TO-GO UPGRADES ❖

**New York Bagel**  
Bagels, Cream Cheese and Coffee  
*Additional \$\$\$ Per Person*

**Homemade Cookie Station**  
Fresh Baked Assorted Cookies and Coffee  
*Additional \$\$\$ Per Person*

**Willy Wonka's Candy Land**  
*Select Eight*  
Sour Laces, Whoppers, Milk Duds, Laffy Taffy, Rock Candy,  
M&Ms, Gummy Bears, Jelly Beans,  
Semi-Sweet Chocolate Wafers, Twizzlers, Chocolate Bark,  
Twix Bars,, Runts, Tootsie Pops, Snow Caps, Swedish Fish, Sour Patch Kids, Sweet Tarts,  
Crunch Bars, Mary Jane's, Gum Balls and Whirly Pops  
Displayed in Apothecary Jars  
*Additional \$\$\$ Per Person*

**The Carnival**  
Pretzels, Churros, Cotton Candy, Popcorn and Candy Apples  
*Additional \$\$\$ Per Person*

# DESSERT CAFÉ UPGRADE

(EVENING AFFAIRS ONLY)

## Full Viennese Hour

*Includes 1 Extra Hour*

*Additional \$\$\$ Per Person*

### Cobbler Station

Apple Cobbler, Peach Cobbler and Bread Pudding served with Vanilla Ice Cream and Fresh Whipped Cream

### Classic Cheesecake Station

Martini Glasses filled with Flavored Cheesecake

*Toppings:*

Coconut, Mixed Berries, Oreos, Fresh Whipped Cream, M&M's, Chocolate Shavings, Chocolate Fudge, Assorted Nuts

### Flambé Station

Assorted Mini Cupcakes, Assortment of Pastries, Bananas Foster with Fresh Whipped Cream, Cherries Jubilée, Classic Croquembouche

### Twin Chocolate Fondue Station

Melted Milk and White Chocolate, Assorted Toppings for Dipping

### Ice Cream Shoppe Station

Chocolate, Strawberry, and Vanilla Ice Cream with Assorted Toppings

### Waffle Station

Waffles Made to Order

### Homemade Cookie Station

Your Favorite Variety of Homemade Cookies Baked to Perfection

Chocolate Chip Cookies, M&M Cookies, Oatmeal Raisin and Chocolate Chocolate Chip

### Cannolis Made to Order

Chocolate Chip and Oreo Cream

### Candy Cart

Assorted Candies

### Carnival Station

Pretzels, Churros, Cotton Candy, Popcorn and Candy Apples

## Mini Viennese Hour

*Additional \$\$\$ Per Person*

### Chocolate Fondue Station

Melted Milk Chocolate for Dipping

For Dipping: Plain Pound Cake, Marble Pound Cake, Marshmallows, Graham Crackers, Vanilla Wafers, Rice Crispy Treats, Strawberries, Assorted Sliced Fruits, Dried Apricots and Dried Apples

### Ice Cream Shoppe Station

Chocolate, Strawberry, and Vanilla Ice Cream with Assorted Toppings

### Waffle Station

Waffles Made to Order

Vanilla Ice Cream, Pineapple, Blueberry and Strawberry Toppings, Hot Caramel Sauce, Chocolate Sauce, and Hot Maple Syrup

### Homemade Cookie Station

Your Favorite Variety of Homemade Cookies Baked to Perfection

Chocolate Chip Cookies, M&M Cookies, Oatmeal Raisin and Chocolate Chocolate Chip

### Cannolis Made to Order

Chocolate Chip and Oreo Cream

## CONTINUE THE CELEBRATION

WE INVITE YOU TO CUSTOMIZE YOUR OWN AFTER PARTY TO CREATE  
A MORE INTIMATE SETTING FOR YOUR CLOSEST FAMILY AND FRIENDS

### AFTER HOURS PARTY

*Additional One Extra Hour - \$\$\$ per person*

#### INDULGE YOUR LATE NIGHT CRAVINGS WITH

Boneless Chicken Wings

Served with Bleu Cheese Dressing and All Appropriate Condiments

Simply Sliders

Cheeseburgers and Chicken Parmesan Sliders

Served Shoestring Fries and all Appropriate Condiments

Mozzarella Sticks

Served with Homemade Marinara Sauce

Potato Skins

After Dinner Drinks to Include, Full Bar, Wine, Espresso, Cappuccino,  
Coffee and Tea

## PREMIUM UPGRADES

### CIGAR AND BOURBON BAR

Our Special Cigar Service Includes Cigar Dipping and Cutting

BOURBON - Bullet, Hudson, Maker's Mark, Basil Hayden, Woodford Reserve

SCOTCH - Johnnie Walker Black, Glenlivet, Macallan 12, Chivas Regal

Bourbon Bar - \$\$\$

Bourbon Bar and Cigar Roller - \$\$\$

Cigar Roller with Custom Labels and 100 Cigars - \$\$\$

*Ask Banquet Manager For All Inclusive After Hours Pricing*