



Fall Celebrations Catering Planning Guide

Thank you for considering Lantern Catering for your event catering needs!

From birthdays, bridal or baby showers, graduations or retirements—there are so many reasons to celebrate life! Let us help you plan your next big celebration of life. Our helpful and friendly staff can help guide you through not only a menu but china, linens, tables and chair rentals as well.

Choose from one of these packages or design your own.



contact us now to start your personal catering experience

email us: info@lanterncatering.com

visit our website: www.lanterncatering.com

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Welcome to Lantern Catering!

Celebration Packages: All of our packages and a la carte menus are a bit different to help meet your event needs and can be modified or you can design your own based on your vision or theme. Prices are per person and based on 50 guests. Pricing may be higher or lower based on your guest count and current market prices.

Levels of Service: Lantern Catering has several different levels of service to choose from and we are happy to assist you in determining which level of service is right for your corporate event, from drop offs, to full service, to passed hors d'oeuvres.

Alcohol: Lantern Catering does not have a liquor license and cannot provide you with alcoholic beverages for your event; however, we can assist you in planning and coordinating your bar services. We can also hire professional bartending services for you.

Event Rentals: We can assist you in renting tables, chairs, china, silverware, glassware, linens, etc. for your event from a third party rental company. We will place the order, set the delivery time, ensure it is set up for the event and arrange for pick up as well. There is a 20% rental coordination fee for this service.

Disposables: Lantern Catering is proud to use an Eco Product line of disposables. These disposables are renewable, compostable plant ware. For drop offs, we use the eco product trays, bowls and serving spoons which are included. You can also add eco products disposables for your guests for \$1.95/person which includes utensils, plates, and napkins. Beverage cups for \$0.25/person. To keep food hot, you can also add on disposable chafing dishes and fuel for \$10 each.

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Venues: There are many wonderful indoor and outdoor facilities in the Bay Area to hold your corporate event if you need a location outside your office. Some venues allow outside catering and some have their own in house catering. Before booking your caterer determine the venue's policy on outside caterers. We are happy to call your venue and inquire for you as well. A list of preferred venues is available upon request.

Referrals/Vendors: We are happy to refer other event professionals to help complete your event needs such as florists, bakeries, musicians, photographers, DJ's, and more just ask us!

Our Policies:

Event Management:

Events of 100 guests or more are charged a mandatory Event Manager fee of \$250 to assist in managing the servers, bartenders and the flow of service. Events with large or intricate menus or guest count will be charged a \$250 fee for on-site chef/cooks.

Lantern Catering services include up to 2 in person meetings for planning and managing your event and site visits. Any additional meetings you require for planning your event are billed at \$30/hour and are included on your final invoice.

Estimated Minimum Guest Count and Time Duration:

The fees and pricing quoted above are estimates based on the client's guaranteed minimum guest count and time duration. If more guests are served or Lantern Catering services are needed for additional time not included in the client's estimated time duration, we reserve the right to charge for the additional food, beverage, labor and services required. If fewer guests attend or less time is needed, Lantern Catering will still be paid according to the guaranteed minimum guest count and time duration set 7 days prior to event date when final changes are due.

Food:

Any changes to the catering agreement must be made by 7 days prior to the event date. Lantern Catering guarantees to prepare and serve 5% over your guaranteed minimum guest count. We try our best to accommodate all your guests to the best of our abilities, but we do not guarantee food for late arriving guests. No leftovers or to-go boxes will be given to the client when the event is over and leftovers remain property of Lantern Catering due to food borne illness safety guidelines from the State of California Health Department. Lantern Catering takes extra care and precaution to prevent food borne illness by properly preparing, storing, and purchasing our food from reputable sources; therefore, we will not serve food at your event from outside or personal sources. In the case

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of leftover food, the food will be donated to the local White Pony Express, at the discretion of the onsite chef and cooks. You can learn more about White Pony Express at www.whiteponyexpress.org.

Liability:

Lantern Catering is not responsible for any damage done to property, rented equipment or any loss caused by guests at the event. Any fees from the rental company for lost, broken or damaged equipment caused by guests will be billed to the client.

Service Fee:

A 20% service charge (15% for drop off) will be included in the final billing on all food, beverage, and labor. The service charge is an industry standard and covers the time for menu creation and revisions, site visits, kitchen costs and prep time, fuel and transportation up to 15 miles, energy costs, liability insurance fees, and all necessary permits and administrative expenses. Please note that the service charge is taxable based on California State Regulation 1603 (g).

Gratuity:

Gratuity is not necessary but always appreciated!

Deposit and Cancellations:

An initial deposit of 50% of the estimated final costs is required to book Lantern Catering for an event. For cancellations, the full deposit minus a \$150 nonrefundable booking fee will be refunded if event is cancelled before 7 days of event date. If cancellation notice is given less than 3 days before the event, no refund of the deposit will be given.

Final balance is due on or before your event date, payable by check or credit card.

Food Allergies/Special Diets:

Lantern Catering can accommodate most special diets or requests, just ask!

We believe that food should taste delicious and nourish your body, so we are committed to using the healthiest ingredients possible. We currently use only organic fruits and vegetables in our catering kitchen and in all our dishes.

Now, on to the best part—the menus!

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Fall Celebrations Packages

\$500 minimum, prices do not include labor, tax, fees, rentals, and disposables.

Eco friendly disposables available upon request for \$1.95 per person.

Disposable chafing dishes and fuel are available upon request for \$10/ea.

Fall Gathering \$15.95/person

Herbs de Provence Chicken Sandwich Halves

with brie, pickled red onions, arugula, and balsamic aioli on ciabatta

Mini Maryland Crab Cake Sliders

with coleslaw and roasted red pepper remoulade

Smoked Cheddar Gourmet Mac n Cheese

with green onions, and bread crumbs

Endless Summer Salad

with citrus segments, avocado, pistachios, drunken goat cheese, and a zinfandel vinaigrette

Mini Cupcakes

pumpkin with cinnamon cream cheese frosting

double chocolate with candy corn on top

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Holiday Brunch \$14.95/person

Dungeness Crab Benedict

Pear and Apple Strudel

puff pastry filled with fresh pears and apples with cinnamon cranberries and walnuts

Merry Quichemas Platter

assortment of 3 flavors: cheddar bacon, broccoli ny cheddar, feta and spinach

Salted Crème Brulee French Toast

with fresh strawberries and maple syrup

Sausage and Rainbow Swiss Chard Strata

baked eggs filled with rustic bread, sausage, fontina cheese, and rainbow chard topped with pancetta and aged gouda

Holiday Menu 1 \$15.95/person

Oven Roasted Brined Turkey *with herbed pan gravy*

Sourdough Stuffing *with cranberry, apple, and sage*

Cranberry Orange Relish

Maple Sweet Potato Mash *with candied pecans*

Green Bean Casserole *with crispy fried onions*

Autumn Pear Salad

with fresh sliced pears, dried cranberries, toasted pepitas with a pomegranate vinaigrette

Rosemary Rolls and whipped butter

Mini Pumpkin Pies *with fresh whipped cream*

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Holiday Menu 2 \$16.95/person

Beef Tenderloin Medallions *with shallot and syrah reduction*

Crab Salad *with green apple and grapefruit coulis*

White Truffle infused Creamy Mashed Potatoes

Green Bean Casserole *with crispy fried onions*

Rosemary Rolls and whipped butter

Eggnog Crème Brulee

Chocolate Frangelico Truffles

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Fall A la Carte Menu

Hors d'oeuvres

Cranberry Goat Cheese Mini Tartlet \$2.75

Filo wrapped Duck Confit with apricot brandy preserves \$3.75

Mini Maryland Crab Cake with roasted red pepper remoulade \$3.50

Pear and Brie Soup Shot with a grilled aged gouda brioche lollipop \$3.50

Lobster Bisque Soup Shot \$3.50

Filo wrapped Caramel Apple Goat Cheese Purses \$3.25

Steak and Shrimp Surf and Turf Skewers with lemon and Thyme Buerre Blanc \$3.50

vegetarian Beet Slider with brie and micro greens (1 per person) \$3.95

Steak Chimichurri tacos with cotija cheese, avocado relish, and pomegranates (1 per person) \$4.25

Puff Pastry Mini Pizza Rounds with Prosciutto, figs, arugula and a shallot gastrique \$4.25

Exotic Mushroom Vol au vent, puff pastry cylinder filled with a gruyere and cognac cream sauce
\$3.25

Filo wrapped Chicken Satche filled with warm peach chutney \$3.50

Prices are per person and generally reflect 2 pieces per person and are based on 50 guests. Prices and menu items are subject to change at any time without notice.

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Entrees

Honey Roasted Pork Loin with Jack Daniels apricot bourbon sauce \$8.95

Turkey Roulade with cranberry walnut stuffing \$8.95

Butternut Squash Ravioli with sage and toasted walnut cream sauce \$13.95

Grilled Turkey, Brie and Apple Brioche Half Sandwiches \$6.95

Salt Crusted Prime Rib with roasted garlic au jus and creamy horseradish \$14.95 (minimum of 20 people)

Chicken Saltimbocca with sage and brown butter \$9.95

Lemon and Herbs de Provence Roasted Cornish Hens with veloute \$11.95

Roasted Lamb Chops with rosemary and sea salt \$16.95

Grilled Wild Sockeye Salmon with lemon chive cream sauce \$13.95

21 Day Aged In House Petite Filet Au Poivre with cognac infused mushroom cream sauce \$13.95

Maple Leaf Farms Duck Cassoulet with white beans, roasted vegetables, in a rich duck broth \$14.95

Moroccan Glazed Wild Sockeye Salmon with pomegranate and Moroccan spiced bbq glaze \$14.95

Rugout of roasted autumn vegetables with fresh herbs \$8.95

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Sides

Oven Roasted Brussel Sprouts with caramelized onions, toasted garlic, crisp pancetta with shards of parmesan \$2.95

Herbed Mashed Potatoes \$2.50

White Truffle Oil Infused Mashed Potatoes \$2.75

Autumn Panzanella Salad with rustic bread, beets, squash, apples and pumpkin seeds with red wine vinaigrette \$3.95

Honey and Tarragon Glazed Baby Carrots \$3.50

Mini Bacon and Smoked Cheddar Bread Pudding \$2.50

Lemon Orzo Pasta Salad with asparagus, cherry tomatoes, pine nuts tossed with a lemon parmesan vinaigrette \$2.95

German Potato Salad with apple cider, chives, and maple bacon \$3.50

Pumpernickel Stuffing with apples, onions, and caraway \$2.25

Smoked Cheddar Gourmet Mac and Cheese with breadcrumbs and green onions \$3.25

Smoked Cheddar Gourmet Mac n' Cheese Bar with assorted toppings (bacon, broccoli, mushrooms, breadcrumbs, green onions, crispy fried onions) \$6.95

Housemade Hickory Chips \$2.50

Grilled Vegetable Crudite with assorted seasonal veggies with a pomegranate vinaigrette \$2.95

Garlic Seared Broccoli Rabe \$2.75

Artisan Bread Basket, rustic sliced Italian bread, herbed focaccia, and whipped butter \$1.95

Endless Summer Salad with mesclun mix, citrus segments, pickled red onions, avocado, pistachios, and drunken goat cheese with a zinfandel vinaigrette \$3.75

Strawberry and Champagne Salad with mesclun mix with strawberries, candied pecans, crumbled goat cheese with a champagne vinaigrette \$3.50

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Desserts

Baked French Chocolate Truffle Purses wrapped in filo \$3.25

Mini Crème Brulee (choose one flavor: pumpkin, chocolate espresso, salted caramel, butterscotch, baileys irish crème, vanilla bean) \$3.50

Chocolate Truffles: Frangelico or Hazelnut \$2.75

Cookie Platter: white chocolate cranberry chip, gluten free chocolate chip, plain and chocolate dipped madelines, medium (24 cookies) \$29.95, large (48 cookies) \$49.95

S'mores Station \$4.95

Traditional s'mores and chef styled recipes to build your own (classic, the elvis, mexican hot cocoa, the grasshopper), complete with indoor firebox and metal skewers

Mini Cupcakes- please inquire about gluten free options

one flavor \$1.95

two flavors \$2.95

carrot cake with cream cheese frosting, pumpkin with cinnamon cream cheese frosting, hot chocolate with marshmallow cream, rum raisin with eggnog buttercream, double vanilla cream cake with fresh strawberry, double chocolate with fresh raspberry, bourbon cake with maple bacon frosting

Mini Cinderella Caramel Apples \$2.95

Gingerbread Cakes with caramelized pears and caramel sauce \$3.50

Cinnamon Apple Streusel with Rum Raisin ice cream \$4.25

Crisp Pear Strudel with vanilla bean ice cream \$4.25

Red Wine Poached Pears with grand marnier crème anglaise \$3.50

Mini Pumpkin Pies with whipped cream \$1.95

Prices are per person and generally reflect 1 piece per person (2 pieces for cookies, fudge, balls and truffles) and are based on 50 guests. Prices and menu items are subject to change at any time without notice.

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Beverages

Caramel Apple Cider with cinnamon sticks \$1.95

Cinnamon Hot Chocolate with whipped cream \$2.25

Beverage Station with 3 beverages and dispensers (choices: spa water, ice tea, lemonade, strawberry lemonade, sparkling cranberry spritzer) \$3.95

Beverage Station with 2 beverages and dispensers (choices: spa water, ice tea, lemonade, strawberry lemonade, sparkling cranberry spritzer) \$2.95

Beverage Station with 1 beverage and dispenser (choices: spa water, ice tea, lemonade, strawberry lemonade, sparkling cranberry spritzer) \$1.95

Peets coffee/Tazo tea Station \$2.75

includes regular, decaf, hot water, assorted tea bags, creamers, sugars, stir sticks.

Peets coffee station \$2.25

includes regular and decaf, creamers, sugar, stir sticks

Assorted Sodas \$1.50

coke, diet coke, sprite

Sparkling Waters \$2.50

plain and flavored sparkling beverages

Bottled water \$1.50

Prices are per person and generally reflect 8 oz. per person and are based on 50 guests. Prices and menu items are subject to change at any time without notice

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