



Lifestyles Catering Planning Guide

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

Having food allergies ourselves, we know how frustrating it can be to eat food prepared by someone other than yourself, so we have created a Lifestyles Catering Planning Guide to help you choose the perfect menu items, no matter what special diet, preference, or food allergy!

From gluten free, to paleo, vegan or vegetarian—we can accommodate most special diets or requests, just ask!



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!

Lifestyles Menus: All of our 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.

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

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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 of leftover food, the food will be donated to the local White Pony Express, at the discretion of the

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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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Gluten Free

- Please note that our catering kitchen is not 100% free from gluten. We take great effort to handle foods properly to avoid cross contamination, but if your allergy is severe, please consume at your own discretion.

Hors d'oeuvres

Surf & Turf Skewers (steak and prawns) with lemon beurre blanc \$3.50

Mini Maryland Crab Cakes with roasted red pepper remoulade \$3.75

Anti Pasta Kabobs with balsamic reduction \$3.00

Filet and truffle infused mashed potato mini cups \$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.

Entrees

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

Beef Tenderloin medallions with red wine demi glace \$13.95

Grilled Mary's Organic Chicken with lavender infused chardonnay reduction \$10.95

Chicken Saltimbocca - prosciutto wrapped chicken breast with a sage and brown butter sauce
\$9.95

Roasted Lamb chops with rosemary and sea salt \$17.95

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Sides

Endless Summer Salad with mesclun mix, citrus segments, pickled red onions, avocado, pistachios, and drunken goat cheese with a zinfandel vinaigrette \$5.50

Grilled Marinated Artichoke half with garlic tarragon aioli \$4.00

Meyer Lemon Grilled Asparagus \$3.00

Truffle infused or Herb Mashed Potatoes \$3.50

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Desserts

Fresh Fruit Parfaits \$3.50

Fresh Baked Chocolate Chip Cookies \$2.75

Mini cupcakes (double chocolate with raspberry and double vanilla strawberry) \$3.95

Mini Crème Brulee (choose one flavor: chocolate espresso, salted caramel, butterscotch, baileys Irish crème, vanilla bean) \$3.95

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Paleo (all these options are dairy free)

- Please note that our catering kitchen is not 100% Paleo. We take great effort to handle foods properly to avoid cross contamination, but if your allergy is severe, please consume at your own discretion.

Hors d'oeuvres

Surf & Turf Skewers (steak and prawns) with lemon gremolata \$3.50

Mini Maryland Crab Cakes with roasted red pepper remoulade \$3.75

Lamb lollipops with sea salt and rosemary \$3.95

Mojo Pulled Pork over tostones with fresh avocado relish \$3.50

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Entrees

Grilled Wild Sockeye Salmon with kalamata olive and cherry tomato tapenade \$13.95

Smoked Grass Fed Hanger Steak with mushrooms and grilled onions \$14.95

Grilled Mary's Organic Chicken with lavender infused chardonnay reduction \$10.95

Mojo Pulled Pork stuffed sweet potatoes with mango avocado relish \$10.95

Turmeric and tahini marinated organic chicken kabobs with squash and onions \$11.95

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Sides

Steakhouse Wedge Salad with Kalamata olives, bacon, tomatoes, and chives with faux ranch dressing \$4.95

Garlic Seared Broccoli Rabe \$3.50

Meyer Lemon Grilled Asparagus \$3.50

Grilled Artichoke Halves with Tarragon aioli \$4.00

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Desserts

Paleo chocolate chip almond cookies \$3.00

Chocolate peanut butter cups \$2.75

Farmers Market fruit salad \$3.50

Dutch Apple Pie with coconut ice cream \$3.75

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Vegetarian

- Please note that our catering kitchen is not 100% vegetarian. We take great effort to handle foods properly to avoid cross contamination, but if your allergy is severe, please consume at your own discretion.

Hors d'oeuvres

Anti Pasta Kabobs with cherry tomatoes, Kalamata olives, fresh baby mozzarella cheese, and balsamic \$3.00

Caprese Stuffed mushrooms with quinoa, fresh mozzarella, heirloom tomato, and basil \$3.00

Mini smoked cheddar mac and cheese cups with bread crumbs and chive batons \$3.50

Balsamic strawberry, basil, and goat Cheese bruschetta \$2.75

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Entrees

Quinoa stuffed peppers filled with warm vinaigrette, artichokes, edamame, and roasted peppers \$8.95

Mixed Grill vegetable Kabob balsamic marinated \$10.95

Jumbo marinated and grilled Portobello mushroom with basil aioli drizzle \$8.95

Butternut squash risotto with mushrooms, and parmesan with white wine and pinenuts \$10.95

3 cheese ravioli with sweet pea and pesto cream sauce \$16.95

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Sides

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

Garlic Seared Broccoli Rabe \$2.75

Meyer Lemon Grilled Asparagus \$2.95

Grilled Artichoke Halves with Tarragon aioli \$4.00

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Desserts

Mini Key Lime and Blackberry Tartlet \$2.75

Mini Lemon and Raspberry Tartlet \$2.75

Baked French Chocolate Truffle Purses wrapped in filo \$3.25

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

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Vegan (all these options are dairy free)

- Please note that our catering kitchen is not 100% free vegan. We take great effort to handle foods properly to avoid cross contamination, but if your allergy is severe, please consume at your own discretion.

Hors d'oeuvres

Trio of bruschetta eggplant tahini, olive tapenade, and heirloom tomato and basil with balsamic reduction \$3.95

Assorted raw vegetable crudité with faux ranch dressing dipping sauce \$3.50

Duo of hummus roasted red pepper and classic with warm pita \$3.50

House made tostones with smashed avocado relish topped with slaw \$2.75

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Entrees

Quinoa stuffed peppers with warm vinaigrette, artichokes, edamame, and roasted peppers \$8.95

Mixed Grill vegetable Kabob balsamic marinated \$10.95

Jumbo marinated and grilled Portobello mushroom with basil puree \$8.95

Exotic Mushroom polenta \$8.95

Mediterranean salad with chickpeas, Kalamata olives, cucumbers, red onions, heirloom tomatoes, fennel, capers, and fired roasted croutons with basil balsamic vinaigrette \$9.95

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Sides

Curry Lentil Dal with roasted tomatoes and cilantro \$2.95

Garlic Seared Broccoli Rabe \$2.75

Meyer Lemon Grilled Asparagus \$2.95

Grilled Marinated Artichoke Halves \$4.00

Prices are per person and generally reflect 1 serving per person and are based on 50 guests. Prices and menu items are subject to change at any time without notice.

Desserts

Fresh baked chocolate chip cookies \$2.75

Fresh fruit trifle with coconut crème \$2.75

Chocolate mousse with coconut whipped topping \$3.25

Mini cupcakes, double chocolate with raspberry and double vanilla with strawberry \$3.50

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