



Celebration of Life/Memorial Catering Planning Guide

Thank you for considering Lantern Catering for your loved one's Memorial Service.

Lantern Catering understands how sudden and emotional these occasions can be and we will do everything we can to make this process fast and easy for you so you can focus on spending time with your family and friends during this time. Our helpful and friendly staff can help guide you through not only a menu but china, linens, tables and chair rentals as well. Ease your mind with 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

OUR KITCHEN NOW USES ONLY ORGANIC FRUITS AND VEGETABLES!



Welcome to Lantern Catering!

Memorial Service Packages: All of our packages 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 loved ones memorial service, from drop offs, to buffet 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.

Venues: There are many wonderful indoor and outdoor facilities in the Bay Area to hold the memorial service. 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, and musicians.

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Travel Fee: Included in service charge for up to 15 miles from our kitchen in Pleasant Hill. Locations over 15 miles is an additional travel fee, please inquire for current travel fee pricing.

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 flow of service.

Large events are also charged a mandatory fee of \$250 for on site chef and cooks to prepare and cook amazing food fresh on site. Please let us know the details about the kitchen use available at your chosen venue.

Lantern Catering services include up to 2 in person meetings for planning and managing your event and venue 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 are estimates based on the client's estimated 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 3 days prior to event.

Food:

Any changes to the catering agreement must be made by 3 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.

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Liability:

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

Service Fee:

An 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, 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:

An initial deposit of 50% of the estimated final costs is required to book Lantern Catering for an event.

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 menus...

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Celebration of Life 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.

Morning Memorial \$7.95/person

~seasonal fresh fruit salad

~assorted fresh mini pastries and mini muffins

~bagels, cream cheese, sliced tomato and lox

Brunch Memorial \$11.95/person

~lemon orzo pasta salad cups with asparagus, cherry tomatoes, and pine nuts

~assortment of tea sandwiches : mushroom and herb cream cheese, and chicken salad

~assorted mini quiche: bacon cheese/spinach feta

~plain and chocolate croissants

~seasonal fresh fruit salad

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Afternoon Memorial 1 \$12.95/person

~half sandwiches: turkey pesto & roast beef

~ house made hickory chips

~blue cheese and apple potato salad

~strawberry & champagne green salad

~ seasonal fresh fruit salad

~assorted cookies

Afternoon Memorial 2 \$13.95/person

~cranberry cherry chicken salad wrap halves with spring mix and tomato basil flour tortilla

~ sw veggie wrap halves with black beans, corn, jack cheese on spinach tortilla

~lemon orzo pasta salad cups with asparagus, cherry tomatoes, and pine nuts

~grilled assorted vegetable crudité with pomegranate vinaigrette

~seasonal fresh fruit salad

~gluten free chocolate chip cookies

Afternoon Memorial 3 \$14.95/person

~ braised beef short rib slider

~ lobster roll slider

~ kobe beef slider

~ classic caesar salad

~ smoked cheddar mac & cheese

~mini cupcakes double vanilla strawberry and double chocolate raspberry

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Evening Service \$15.95/ person

~beef tenderloin tips and grilled mediterranean chicken

~three cheese ravioli with sweet pea pesto

~herbed mashed potatoes

~ strawberry and champagne salad

~rosemary focaccia and whipped butter

~mini vanilla bean crème brulee

Beverages

Peets coffee/Tazo tea Station \$2.75/person

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

Peets coffee station \$2.25/person

Includes regular and decaf, creamers, sugars, stir sticks.

Sodas \$1.50/person

coke, diet coke, sprite

Sparkling Waters \$2.50/person

assorted plain and flavored sparkling beverages

Bottled water \$1.50/person

3 Beverage Station \$3.95/person, 2 Stations \$2.95 1 Station \$1.95

spa water with mint and cucumber, strawberry lemonade, lavender lemonade, plain lemonade, ice tea, and sparkling peach spritzer

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Hors d'oeuvres Platters

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

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

All platters come with approx. 50 pieces

Sushi Platter \$125

assorted rolls: tuna avocado rolls, California rolls and
veggie rolls

Antipasto Platter \$175

with assorted artisan cheeses, fruit preserves, toast points,
olives, cured meats, grilled marinated vegetables, fresh fruit

Satay Trio, \$165

grilled marinated chicken, beef, and shrimp skewers with
coconut thai peanut sauce

Bruschetta Platter \$99

assorted bruschetta toppings on crustini: heirloom tomato
basil and ricotta, roasted eggplant and tahini, olive
tapenade

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