



Summer 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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Summer 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.

Summer BBQ \$13.95/person

Chilled Lobster Roll Sliders

new england classic with celery, red onions, and a light mayo served on a hawaiian sweet roll

BBQ Pulled Pork Sliders

tender pulled pork tossed with our signature bbq sauce and sweet and tangy coleslaw

Blue Cheese and Apple Potato Salad

Chili Lime Crusted Corn on the Cob Skewers

Chocolate Fudge Brownies

with whipped cream and cherry

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Summer Picnic \$14.95/person

Salt Crusted Prime Rib Sandwich Halves

with creamy horseradish, arugula, and caramelized onions

BBQ Chicken Southwest Salad

chop salad with jack cheese, corn, black beans, tortilla strips, and a chipotle buttermilk garlic dressing

Farmer's Market Fruit Salad

Blackberry Chocolate Cupcakes

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Summer A la Carte Menu

Hors d'oeuvres

Anitpasta Kebob \$2.75

Coconut Prawns with sweet corn relish \$3.50

Tres Salsas Bar: queso fundido, roasted corn and black bean, and kiwi pineapple
with chips \$3.50

Mini Chicken Empanadas with blackbeans, corn and jack cheese and chipotle aioli \$3.50

Filo Wrapped Chicken Satche with warm peach chutney \$3.50

Mini Maryland Crab Cakes topped with a roasted red pepper remoulade \$3.50

BBQ oysters on the half shell with garlic butter \$3.50

Filo Wrapped Maple Leaf Farms Smoked Duck Breast Confit topped with a bing cherry gastrique
\$3.75

Mini Filets and Truffle Mashed Potato Cups \$3.50

Mini Lobster Mac n Cheese Cups \$3.75

Wild Boar Spring Roll \$3.75

Crisp Maple Leaf Farms Duck Mini Tacos with bing cherry jicama relish (1 per person) \$3.75

Cardamom and Rosewater Honey Glazed Scallops \$3.75

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

- Moroccan BBQ Wild Sockeye Salmon with pomegranate and Moroccan Spiced bbq glaze \$14.95
- Grilled Mahi-Mahi Fish Tacos w/ pineapple slaw and cilantro lime sour cream drizzle (2 per person)
\$8.95
- Farmer's Market Vegetable Lasagna \$7.95
- 21 day aged in house Petite Filet au Poivre with cognac infused mushroom cream sauce \$13.95
- 2 Jumbo Maryland Crab Cakes with mango salsa \$10.95
- Smoked Kansas City Pork Chop with a creole mustard cream sauce \$12.00
- Exotic Mushroom Risotto with white wine, black pepper, and white truffle parmesan \$8.95
- Lemon and Herbs de provence Chicken breast with veloute \$9.95
- Buttermilk fried chicken with buttermilk garlic dipping sauce \$9.95
- BBQ St Louis Ribs with red wine bbq sauce, half rack \$13.95

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Sides

Parmesan Crusted Chili Lime Corn on the Cob Skewers \$2.50

Grilled Marinated Artichoke with a Tarragon Aioli \$4.00

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

5 Star Caesar with romaine, red onions, carrots, pepper bacon, and fire roasted croutons \$3.75

Herbed Mashed Potatoes \$2.50

White Truffle Oil Infused Mashed Potatoes \$2.75

Farmer's Market Fruit Salad \$2.75

Meyer Lemon Grilled Asparagus \$2.95

Garlic Seared Broccoli Rabe \$2.75

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

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

Mini Smoked Cheddar and Bacon Bread Pudding \$2.50

Blue Cheese and Apple Potato salad \$2.75

House made hickory potato chips \$2.50

Corn Bread with whipped honey butter \$1.95

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

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Desserts

Rustic Peach and Blackberry Cobbler \$3.50

Grilled Peach Empanadas with vanilla bean custard \$3.75

Mini Lemon and Raspberry Tartlets \$2.75

Mini Keylime and blackberry Tartlets \$2.75

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

Baileys White Chocolate Bread Pudding with bourbon caramel sauce and cherry gelato \$3.50

Chocolate Truffles: Frangelico or Hazelnut \$2.75

Baked French Chocolate Truffle Purses wrapped in filo \$3.25

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

Mini Cupcakes- please inquire about gluten free options

One flavor \$1.95

Two flavors \$2.95

Pina Colada coconut cake with pineapple cherry frosting, chocolate with blackberry buttercream, classic funetti, Strawberry Lemonade lemon cake with strawberry buttercream, bourbon cake with maple bacon frosting, double chocolate with fresh raspberry, and double vanilla with fresh strawberry

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

Triple Chocolate Brownies \$3.25

With whipped cream, cherries, and bourbon caramel sauce

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

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

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

Beverage Station with 1 beverage and dispenser (choices: spa water, ice tea, lemonade, strawberry lemonade, lavender lemonade, sparkling peach 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

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