



## Wedding Catering Planning Guide

Thank you for considering Lantern Catering to be part of your special day!

From contemporary to traditional, relaxed to formal, Lantern Catering can provide a wedding menu to fit your unique style and budget. 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](mailto:info@lanterncatering.com) visit our website: [www.lanterncatering.com](http://www.lanterncatering.com)

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## Welcome to Lantern Catering!

Wedding 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 100 guests. Pricing may be higher or lower based on your guest count and current market prices.

Tastings: We can certainly schedule a tasting to help you decide if Lantern Catering is a good fit for your event. Tastings are \$35 per person to cover the cost of food and labor. If you decide to book your event with Lantern Catering, the cost of the first tasting is deducted from your final bill.

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 wedding—plated sit down, buffet, passed hors d'oeuvres, family style, food stations, etc.

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 reception 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 your wedding. 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 our preferred venues is available upon request.

Referrals/Vendors: We are happy to refer other wedding professionals to help complete your special day such as florists, bakeries, musicians, photographers, wedding planners, and more just ask us! It is customary to purchase a meal for your wedding vendors, please let us know how many vendors

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(photographer, DJ, officiant, etc) you have for your wedding and we will add them to your proposal for half price meal!

Cake Cutting: We are happy to cut your wedding cake for you if it is from a licensed bakery. This service is free with our full service wedding catering.

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.

Kid's Meal: We are happy to create a separate kid's meal for your wedding or you may choose to have the children eat the same meal as the adults, half price for kid's 6-12 year olds, kids 5 and under eat free. 13 years and older are considered adults.

### Our Policies:

#### Event Managing:

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. **Please note that the Event Manager does not take the place of a wedding planner/coordinator. We do believe that having a wedding planner or day of coordinator is a vital ingredient for a successful wedding.** Please let us know the name and contact information of your wedding planner so we can work with them directly to create the wedding you've always dreamed of! Weddings of 300+ guests may require 2 event managers.

Weddings are also charged a mandatory fee 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 7 days prior to event.

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### 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. Wedding cake can be cut and served by our staff if provided by a licensed bakery.

In the case 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](http://www.whiteponyexpress.org).

### 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 and Cancellations:

An initial deposit of 50% of the estimated final costs is required to book Lantern Catering for an event (you may put down 25% initial deposit if you book your wedding 12+ months in advance and then pay the second half of your deposit 3 months later). For cancellations, the full deposit minus a \$500 booking fee will be refunded if event is cancelled before 90 days of event date. If Lantern Catering services are cancelled less than 90 days prior to the event, no refund of the deposit will be given.

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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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## Design your Own Menu

### **Hors d'oeuvres (prices are per person, 1-2 pieces per person):**

Mini Chicken Empanadas \$3.50

*with black beans, corn, jack cheese, and chipotle aioli*

Antipasta Kabobs \$3.00

*with baby mozzarella, coppa salami and cherry tomatoes and balsamic reduction*

Wild Boar Spring Roll \$3.75 (special order item, please inquire about availability)

*cabbage slaw and garlic wrapped in wonton with apricot sauce*

Mini Maryland Crab Cakes \$3.50

*topped with a roasted red pepper remoulade*

Filet and Mashed Potato Cups \$3.50

*beef tenderloin tips with red wine demi over truffle mashed potatoes and chives*

*Croquettes, mushroom \$2.75, crab \$3.25*

*Flash fried mashed potatoes filled with choice of mushroom or crab & artichoke with buttermilk dipping sauce*

Mini Beef Wellington \$3.95

*puff pastry filled with mushroom duxelles and seared beef tenderloin topped with red wine demi glace*

Salt & Pepper Crusted Surf and Turf Skewers \$3.50

*large prawns wrapped in beef tenderloin served with lemon beurre blanc*

Strawberry and Goat Cheese Bruschetta \$2.75

*with fresh strawberries, basil, and goat cheese with balsamic reduction*

Antipasto Platter \$6.95

*with assorted artisan cheeses, fruit preserves, toast points, olives, cured meats, fresh fruit*

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## Design your Own Menu

### **Entrees (prices are per person):**

Grilled Jumbo Portobello Mushroom Cap \$5.95

*balsamic and rosemary marinated*

Quinoa Stuffed Bell Peppers \$7.95

*bell peppers stuffed with quinoa, edamame, roasted peppers, and artichoke with a warm red wine vinaigrette*

Grilled Mary's Organic Chicken \$10.95

*with lavender infused chardonnay reduction*

Lemon and Herb Roasted Chicken \$8.95

*with fresh lemon, herbs de provence and a light veloute*

Chicken Saltimbocca \$9.95

*prosciutto wrapped chicken breast with a sage and brown butter sauce*

Beef Tenderloin Medallions \$13.95

*seared with a red wine demi glace*

Braised Beef Short Ribs \$12.95

*with red wine demi glace and gremolata*

Bone-in Smoked Pork Chop \$13.95

*with a creole mustard cream sauce*

Rosemary Crusted Rack of Lamb \$17.95

*with rosemary, sea salt, and demi glace*

Grilled Wild Alaskan Salmon \$13.95

*with lemon chive cream sauce*

Jumbo Maryland Crab Cakes \$12.95

*two jumbo cakes with roasted red pepper remoulade*

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## Design your Own Menu

### **Sides (prices are per person):**

Metropolis Baking Artisan Bread Basket \$2.50

*rustic sliced Italian bread, herbed focaccia, and whipped butter*

Glazed Green Top Baby Carrots \$3.00

*with honey tarragon reduction*

Crudités Platter \$3.75

*assortment of grilled marinated vegetables with a pomegranate vinaigrette*

Herbs de Provence Baby Potatoes \$3.00

*oven roasted with herbs de provence, olive oil and garlic*

White Truffle Mashed Potatoes \$3.50

*with roasted garlic puree and parmesan cheese*

Toasted Couscous with Grilled Vegetables \$3.75

*tossed with grilled zucchini, red peppers, yellow squash, olives a lemon-balsamic vinaigrette topped with goat cheese and pine nuts*

Cold Lemon Orzo Pasta Salad \$3.75

*with asparagus, cherry tomatoes, pine nuts tossed with a lemon parmesan vinaigrette*

Smoked Cheddar Gourmet Mac n' Cheese \$4.50

*cavatappi noodle mixed with smoked cheddar cream sauce topped with bread crumbs, bacon and green onions*

Strawberry and Champagne Salad \$4.50

*mesclun mix with strawberries, candied pecans, crumbled goat cheese with a champagne vinaigrette*

5 Star Caesar \$4.95

*with romaine, red onions, carrots, pepper bacon, and fire roasted croutons*

Endless Summer Salad \$5.50

*with mesclun mix, citrus segments, pickled red onions, avocado, pistachios, and drunken goat cheese with a zinfandel vinaigrette*

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## Design your Own Menu

### **Dessert:**

The Complete "Wedding Cake" Mini Cupcake Tower \$8.95

*1 flavor of each per person, choice of 3 flavors: double vanilla with fresh strawberry, double chocolate with fresh raspberry, carrot cake with cream cheese, red velvet with cream cheese, lemon chiffon with lavender buttercream, bourbon spice cake with maple bacon frosting, please inquire for any seasonal flavors. Includes round table, tablecloth, and cupcake tower*

Mini Crème Brulee \$3.95

*choice of flavors: vanilla bean, salted caramel, butterscotch, baileys, chocolate espresso*

Mini Fresh Fruit Tartlets \$ 3.50

*choice of flavor: key lime custard with fresh blackberry, lemon custard with fresh raspberry, grand marnier cream and strawberry*

Mini Pies \$3.50

*choice of flavor: apple, cherry, blackberry, lemon meringue, pecan, pumpkin*

Ghirardelli Chocolate Truffles \$2.95

*choice of flavor: Frangelico or hazelnut*

Mini Fruit Trifles \$3.50

*vanilla custard with layers of strawberries, pineapple, kiwi, and blueberries topped with a dash of whipped cream served in mini wine glasses*

The Complete Cookie Bar \$8.95

*assorted artisan, retro, and fresh baked cookies with a shot glasses of milk, table, tablecloth and cookie jars*

*pick 5 flavors or let us know your personal favorites!*

*Plain or chocolate dipped madelines, white chocolate cranberry chip cookies, gluten free chocolate chip cookies, macarons, oreo's, nutter butters, oatmeal raisin, Italian wedding cookies, snickerdoodle*

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## Design your Own Menu

### **Beverage (prices are per person):**

Bottled water \$1.50

Assorted soda \$1.50

Peets Coffee & Tea Station \$3.75

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

Peets Coffee Station \$2.75

*regular, decaf, creamers, sugars, stir sticks*

Beverage Station

1 Beverage \$1.95

2 Beverage \$2.95

3 Beverage \$3.95

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

Ice (4lbs per person average) \$1.60/person

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## Wedding Buffet Package 1 \$29.95/person plus tax, labor, rentals and fees

### Pick 2 Hors d'oeuvres

Mini Chicken Empanadas

*with black beans, corn, jack cheese, and chipotle aioli*

Antipasta Kabobs

*with baby mozzarella, coppa salami and cherry tomatoes and balsamic reduction*

Mini Maryland Crab Cakes

*topped with a roasted red pepper remoulade*

Filet and Mashed Potato Cups

*beef tenderloin tips with red wine demi over truffle mashed potatoes and chives*

Salt & Pepper Crusted Surf and Turf Skewers

*large prawns wrapped in beef tenderloin served with lemon beurre blanc*

Strawberry and Goat Cheese Bruschetta

*with fresh strawberries, basil, and goat cheese with balsamic reduction*

### Pick 2 Entrees

Grilled Jumbo Portobello Mushroom Cap

*balsamic and rosemary marinated*

Quinoa Stuffed Bell Peppers

*bell peppers stuffed with quinoa, edamame, roasted peppers, and artichoke with a warm red wine vinaigrette*

Lemon and Herb Roasted Chicken

*with fresh lemon, herbs de provence and a light veloute*

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Chicken Saltimbocca

*prosciutto wrapped chicken breast with a sage and brown butter sauce*

Beef Tenderloin Medallions

*seared with a red wine demi glace*

Bone-in Smoked Pork Chop

*with a creole mustard cream sauce*

Grilled Wild Alaskan Salmon

*with lemon chive cream sauce*

### Pick 2 Sides

Glazed Green Top Baby Carrots

*with honey tarragon reduction*

Crudités Platter

*assortment of grilled marinated vegetables with a pomegranate vinaigrette*

Herbs de Provence Baby Potatoes

*oven roasted with herbs de provence, olive oil and garlic*

White Truffle Mashed Potatoes

*with roasted garlic puree and parmesan cheese*

Strawberry and Champagne Salad

*mesclun mix with strawberries, candied pecans, crumbled goat cheese with a champagne vinaigrette*

5 Star Caesar

*with romaine, red onions, carrots, pepper bacon, and fire roasted croutons*

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# Wedding Buffet Package 2 \$39.95/person plus tax, labor, rentals and fees

## Pick 3 Hors d'oeuvres

Filo Wrapped Chicken Satche

*with warm peach chutney*

Lamb Lollipops

*with sea salt and fresh rosemary*

Maple Leaf Farms Duck Confit

*wrapped in prosciutto with a blackberry caramelized chardonnay reduction*

Mini Maryland Crab Cakes

*topped with a roasted red pepper remoulade*

Mini Beef Wellingtons

*puff pastry filled with mushroom duxelles and seared beef tenderloin topped with red wine demi glace*

Cardamom and Rosewater Seared Scallops

*Seared and dusted with cardamom with a rosewater and honey reduction*

Salt & Pepper Crusted Surf and Turf Skewers

*large prawns wrapped in beef tenderloin served with lemon beurre blanc*

Strawberry and Goat Cheese Bruschetta

*with fresh strawberries, basil, and goat cheese with balsamic reduction*

## Pick 3 Entrees

Mushroom Ravioli

*with white wine and garlic cream sauce*

Quinoa Stuffed Bell Peppers

*bell peppers stuffed with quinoa, edamame, roasted peppers, and artichoke with a warm red wine vinaigrette*

Chicken Saltimbocca

*prosciutto wrapped chicken breast with a sage and brown butter sauce*

Grilled Mary's Organic Chicken

*with lavender infused chardonnay reduction*

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Beef Tenderloin Medallions

*seared with a red wine demi glace*

Bone-in Smoked Pork Chop

*with a creole mustard cream sauce*

Grilled Wild Alaskan Salmon

*with lemon chive cream sauce*

Jumbo Maryland Crab Cakes

*two jumbo cakes with roasted red pepper remoulade*

### Pick 3 Sides

Garlic Seared Broccoli Rabe

*with olive oil, toasted garlic and red pepper flakes*

Glazed Green Top Baby Carrots

*with honey tarragon reduction*

Crudités Platter

*assortment of grilled marinated vegetables with a pomegranate vinaigrette*

Herbs de Provence Baby Potatoes

*oven roasted with herbs de provence, olive oil and garlic*

White Truffle Mashed Potatoes

*with roasted garlic puree and parmesan cheese*

Toasted Couscous with Grilled Vegetables

*tossed with grilled zucchini, red peppers, yellow squash, olives a lemon-balsamic vinaigrette topped with goat cheese and pine nuts*

Strawberry and Champagne Salad

*mesclun mix with strawberries, candied pecans, crumbled goat cheese with a champagne vinaigrette*

Endless Summer Salad

*with with mesclun mix, citrus segments, pickled red onions, avocado, pistachios, and drunken goat cheese with a zinfandel vinaigrette*

Cold Lemon Orzo Pasta Salad

*with asparagus, cherry tomatoes, pine nuts tossed with a lemon parmesan vinaigrette*

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## Food Stations/Late Night Snacks

Mac n Cheese Station \$14.95/person

gourmet mac n cheese with cavatappi noodles and smoked cheddar cream sauce with assorted toppings: broccoli, mushrooms, bacon, bread crumbs, crispy fried onions, scallions, beerbaque pork and blackened chicken

Taco Station \$15.95/person

3 tacos built to order:

beef tenderloin chimichurri with cotija cheese, pomegranates, and avocado relish

maple leaf farm shredded duck tacos with avocado relish and jicama and bing cherry slaw

fajita veggie with seasonal local vegetables grilled with a citrus achiote marinade, cotija cheese and avocado relish

tricolor tortilla chips with fire roasted salsa

Slider Station \$15.95/person

mini bbq boneless beef short rib sliders, chilled lobster roll sliders, gourmet burger sliders, french fries or hickory chips, and Classic Caesar

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Southern BBQ Station \$19.95/person

curly's bbq st louis pork ribs with our classic red wine bbq sauce,  
buttermilk fried chicken or grilled bbq chicken, grilled marinated artichoke, fresh cornbread with honey  
butter and housemade hickory potato chps

Seafood Bar \$24.95/person

local shucked oysters, jumbo prawns, crab cakes and mini mugs of clam chowder  
served with assorted sauces: cocktail sauce, tabasco, garlic butter, champagne mignonette, roasted  
red pepper remoulade  
lemon wedges

Post Wedding Brunch Station \$29.95/person

~French Toast Bar: made to order crème brulee battered thick cut sweet Polynesian pan bread  
with choice of toppings: fresh sliced strawberries, and blueberry compote, toasted pecans, powdered  
sugar, fresh whipped cream, and maple syrup

~Eggs Benedict with Canadian bacon

~maple pepper bacon, chicken apple sausages

~assorted fresh pastries and bagels with cream cheese, sliced tomatoes and lox

~seasonal fresh fruit salad

~regular & decaf coffee and tea, OJ

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