



Creating unique culinary artistry for you and your guests.

## Catering Menu For Private/ Corporate Events

For Seasonal Sample Menu's

See us online at:

[www.greenlanterncatering.com](http://www.greenlanterncatering.com)

Contact us at:

[info@greenlanterncatering.com](mailto:info@greenlanterncatering.com)

925-819-1336

### Hot Hors D'oeuvres

\*\*\*Prices per person reflects 2-3 pieces per person

- \*Blackened Shrimp Cocktail Basil Dijon Aioli \$3.00
- \*Sesame Seared Prawns with Mango Chutney \$3.00
- \*Shrimp Crustini with herbed Chevre \$3.00
- \*BBQ Shrimp platter with lemon butter glaze \$3.50
- \*Scallops wrapped in Pepper Bacon \$3.50
- \*Crab Brie Rangoon's w/ charred tomatoes \$3.50
- \*Crab and Artichoke crustini topped with melted gruyere cheese \$3.50
- \*Crab Stuffed Crimini mushrooms \$3.00
- \*Grilled Salmon Lollipops with a tamari glaze \$3.00
- \*Maryland Crab Cakes topped with a roasted red pepper remoulade \$3.50
- \*Mini Crab quiche \$3.00
- \*Beef Tournedos with gorgonzola and caramelized onions over crispy crouton \$3.50
- \*Maple Leaf Farms Smoked Duck Breast topped with a bing cherry gastrique \$3.50
- \*Duck Confit wrapped in prosciutto with a caramelized chardonnay reduction \$3.50
- \*\*Baggers purse of Short Ribs and melted gorgonzola with garlic demi glaze dipping sauce \$3.00
- \*Grilled Marinated Artichoke with a Tarragon Aioli dipping sauce \$3.00
- \*Spanikopita \$2.50
- \*Baked Brie en Coute with a fig compote family style \$3.50
- \*Chicken Sate platter \$3.00
- \*Grilled or Smoked Oyster Platter \$3.50
- \*Shot of Lobster Bisque \$3.50

### Cheese Platters

- \*Assortment of international cheeses with toast points and fruit preserves \$4.50

### Anti Pasta Platters

- \*Assortment of cured meats, fruit, olives, cheeses and vegetables \$5.00

### Cold Hors D'oeuvres

\*\*\*Prices per person reflects 2-3 pieces per person

- \*Rock Shrimp Gazpacho \$3.00
- \*Crab Salad over sourdough rounds with avocado slices \$3.00
- \*Bruschetta with prosciutto and fresh buffalo mozzarella and cherry tomatoes \$3.00
- \*Spicy Boil Shrimp Cocktail \$3.00
- \*Smoked Salmon over pumpernickel topped with a dill crème fraiche \$3.50
- \*Shrimp and Scallop Ceviche \$3.50
- \*Endive with Smoked Salmon topped with lemon infused mascarpone 3.00
- \*Prosciutto wrapped asparagus filled with boursin cheese \$3.00
- \*Stuffed Cherry Tomatoes filled with a fine herb chevre \$2.50
- \*Seared Ahi Tuna over rice cracker with wakami salad topped and wasabi aioli \$3.50
- \*Assorted raw bar platters and sushi platters (market price)
- \*Fresh Local shucked oysters with a champagne mignonette \$3.00
- \*Fresh Main Lobster served hot or cold (market price)
- \*Smoked Salmon platter \$4.50

### Sushi platters

\*\*\*Prices per person reflects 2-3 pieces per person

- \*Spicy Ahi tuna with sambal chili sauce \$3.50
- \*California roll – crab, avocado, and cucumber \$3.50
- \*Veggie Roll w/ Peppers, avocado, & cucumber \$2.50
- \*Tuna and avocado \$3.50
- \*Smoked Salmon, cream cheese & cucumber \$3.50

### Crudités

- \*Assortment of grilled marinated vegetable platter \$3.50

### Hummus platter

- \*Served with warmed pita bread \$3.00

### Hot Soups

- \*Lobster Bisque \$4.50
- \*New England clam chowder \$3.50
- \*Manhattan clam chowder \$3.50
- \*Potato and Leek potage \$3.00
- \*Pear and Brie \$3.50
- \*Tomato and Roasted Red Pepper Bisque \$3.00
- \*Butternut Squash Bisque \$3.50
- \*Duck Consommé \$3.50
- \*Crab Gumbo ya-ya \$4.50
- \*Steak Gumbo ya-ya \$4.50
- \*Mushroom Veloute \$2.50

### Cold Soups

- \*Avocado with cilantro lime crème fraiche \$3.50
- \*Seafood or vegetarian gazpacho \$4.50/\$3.50
- \*Cucumber and ginger \$3.50
- \*Strawberry Soup \$3.50
- \*Melon Soup \$3.50
- \*Berry Soup \$3.50

### Pastas

- \*Baked Ziti with Pink Sauce \$6.00
- \*Seafood Alfredo \$8.00
- \*Vegetable Ravioli with pesto sauce \$8.00
- \*Lasagna meat or vegetarian \$ 8.00

### Salads

- \*Italian Bread Salad – Warm bread cubes tossed with salami, basil, tomatoes, hearts of palm, jack cheese, and red onions \$4.50
- \*Pasta Salad – with capers, feta cheese, basil, roma tomatoes, red onions, and artichoke hearts. \$4.50
- \*Greek Salad – Romaine lettuce tossed with feta cheese, kalamata olives, tomatoes, and red onions \$4.50
- \*5 star Caesar salad - Romaine lettuce, red onions, carrots, pepper bacon, and fire roasted croutons \$4.50
- \*Strawberry and Champagne Salad – Spinach and candied walnuts \$4.50

### Grilled Entrée's

- \*BBQ Tri-Tip Sandwich with fire roasted peppers & onions \$14.00
- \*Grilled Chicken breast topped with tomato and olive tapenade \$10.00
- \*BBQ St. Louis Baby Back Ribs \$16.00
- \*Grilled/Smoked Kansas City Pork Chop with a Creole mustard cream sauce \$14.00
- \*Grilled Salmon fillet with a fresh lemon dill buerre blanc sauce \$14.00
- \*Hand Cut Grilled Ribeye steak topped with oven roasted mushroom demi glaze \$16.00
- \*Hand Cut Grilled Filet Mignon \$24.00
- \*Hand Cut Grilled New York Strip Loin topped with a blue cheese demi glaze \$18.00

### Starches

- \*Roasted Red Bliss Potatoes \$3.50
- \*Roasted Garlic mashed potatoes \$3.50
- \*Sweet potato mashed \$3.75
- \*Ginger Scented Jasmine Rice \$3.00
- \*Creamy polenta \$3.50
- \*Loaded baked potatoes \$3.00
- \*Potato "Roasties" \$3.50

### Sample Veggie Option (based on season)

- \*Roasted patty pans \$3.50
- \*Grilled asparagus \$4.00
- \*Sautéed spinach \$3.50
- \*Roasted mushrooms \$4.00
- \*Roasted root vegetables \$4.00
- \*Butter Braised Acorn squash \$4.00
- \*Seared Butternut squash \$4.00
- \*Sautéed Green Beans \$4.00
- \*Seared broccoli crowns \$4.00
- \*Roasted spaghetti squash \$4.00
- \*Carrot and parsnip ribbons \$4.00

### Kids Menu

- Grilled Hot dogs \$3.50
- Homemade Mac and Cheese \$4.50
- Grilled Burgers \$6.00
- Chicken Skewers \$6.00

### Desserts

- \*Home-made Filled Chocolates \$6.50
- \*Fresh Fruit Tart \$6.50
- \*Strawberry Empanada \$7.00
- \*Artisan cupcakes \$6.00
- \*Assorted Cookie Platters \$7.00

### Fees and Policies

#### Food:

Please contact us for any special food requests or dietary needs. We can tailor a menu specific to you

#### Alcoholic Beverages:

At Green Lantern Catering we do not provide alcoholic beverages or bartenders; however, we are happy to help serve any beverages you provide. Please let us know if you would like our Chef to pair a wine selection to accompany your menu.

#### Service:

Menu prices include the use of our basic white dishes, silverware, glassware, white linen, and napkins. Additional fees may apply for outside rentals (chairs, tables, fine china, or specialty linens). We provide staffing for all of your events. Please note that gratuity is not included in your bill: tipping is at your discretion.

#### Travel Expense:

We will commute up to 30 miles from San Ramon at no additional charge. Events outside of the 30 mile radius will be charged a flat fee of \$.55 per mile round trip.