



Creating unique culinary artistry for you and your guests.

Wedding Menu

Pricing:

5 Course Menu \$50/person

Includes:

3 Hors D'oeuvres and 1 Platter
Soup
Salad
Two Entrees
Two Side Dishes
Dessert

4 Course Menu \$40/person

Includes:

2 Hors D'oeuvres and 1 Platter
Soup
Salad
Two Entrees
Two Side Dishes

3 Course Menu \$30/person

Includes:

2 Hors D'oeuvres or Platters
Salad or Soup
Two Entrée
Two Side Dishes

Heavy Hors D'oeuvres Menu

\$15/person

Includes:

5-6 Hors D'oeuvres

Prices include:

Coffee, Water, Soda, Hot Tea, and
Freshly Baked Artesian Breads

Menu Selections:

Hors D'oeuvres

- *Sesame Seared Prawns with Mango Chutney
- *Scallops wrapped in Pepper Bacon
- *Crab Stuffed Crimini mushrooms
- *Grilled Salmon Lollipops with ginger tamari glaze
- *Maryland Crab Cakes topped with a roasted red pepper remoulade
- *Beef Tournedos with gorgonzola and caramelized onions over crispy crouton
- *Duck Confit wrapped in prosciutto with a caramelized chardonnay reduction
- *Chicken Sate platter
- *Spicy Boil Shrimp Cocktail
- *Smoked Salmon over pumpernickel topped with a dill crème fraiche
- *Endive with goat cheese topped with candied cherries, pecans, and sage
- *Prosciutto wrapped asparagus filled with boursin cheese
- *Seared Ahi Tuna over wonton with avocado salad
- *Fresh Local shucked oysters with a champagne mignonette

Hors D'oeuvres Platters

- *Cheese Platter: Assortment of international cheeses with toast points and fruit preserves
- *Anti Pasta Platter: Assortment of cured meats, fruit, olives, cheeses and vegetables
- *Crudités Platter: Assortment of grilled marinated vegetable platter

Online at:

www.greenlanterncatering.com

Contact us at:

greenlantern_catering@hotmail.com

925-819-1336

Soups

- *Lobster Bisque
- *New England Clam Chowder
- *Potato and Leek potage
- *Pear and Brie
- *Tomato and Roasted Red Pepper Bisque
- *Butternut Squash Bisque
- *Rock Shrimp Gazpacho
- *Seasonal Chilled Fruit Soup

Salads

- *Italian Bread Salad
- *Pasta Salad
- *Greek Salad
- *5 star Caesar salad
- *Strawberry and Champagne Spinach Salad
- *Mix Greens with Blue Cheese and Cranberries
- *Garden Salad
- *Caprese Salad

Entrees

- *Balsamic Roasted Chicken with Brie
- *Vegetable Ravioli with Pesto Sauce
- *Grilled Salmon with lemon caper buerre blanc
- *Smoked Pork Chop with Creole Mustard Cream Sauce
- *Grilled New York Strip with Mushroom Demi Glaze
- *Salt Crusted Prime Rib with Pan Au Jus
- *Seafood Alfredo

Side Dishes

- *Roasted Red Bliss Potatoes
- *Roasted Garlic Mashed Potatoes
- *Sweet Potato Mashed
- *Ginger Infused Jasmine Rice
- *Creamy Polenta
- *Potato "Roasties"
- *Grilled Asparagus
- *Sautéed Spinach
- *Roasted Mushrooms
- *Seasonal Roasted Squash
- *Sautéed Green Beans

Desserts

- *Home-made Filled Chocolates
- *Artisan cupcakes
- *Assorted Cookie Platters
- *Mini Fruit Pies
- *Fruit Sorbets
- *Chocolate Dipped Strawberries

Fees and Policies

Food:

Please contact us for any special food requests or dietary needs. We can tailor a menu specific to you. All food purchased through Green Lantern Catering must be consumed on premises. We do not provide leftovers or carry out containers.

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 our 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.

