

Corporate and Production Catering Guidelines and Menus



LOVE
CATERING



Spring 2024

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Pricing and Policies

DELIVERY AND PICK UP

Breakfast and Lunch delivery is available for delivery between 6am to 3pm daily.

Anything scheduled before or after these times may accrue an additional fee.

Dinner delivery is available, please ask about pricing.

Pick-up will be automatic 2 hours after the final drop-off.

Later pick-up time are available for an additional fee.

All food will be picked up no later than three (3) hours after final drop-off to comply with food safety laws.

ORDERING AND CANCELLATIONS

Menu confirmation, final guest count, and contract execution with Payment in Full is required by 5pm two business days prior to the first day of your order.

Orders and delivery are not confirmed until payment has been made in full.

By submitting payment, you are agreeing to the terms and policies stated on your proposal. We cannot guarantee delivery times, pricing, or menu availability until payment has been made in full. Once payment is processed, all sales and menu selections are final.

You may add on to your order with at least two business days notice.

New orders received after this deadline are based on availability and will accrue a \$250 rush fee, if we are able to accommodate.

CALL TIMES

Delivery times must be confirmed by 2pm the business day prior to order date. If we do not have times confirmed by that time, a delivery time will be assigned to your order.

Any changes requested after your delivery has been scheduled cannot be guaranteed..

DELIVERY & RATES

We deliver your order in insulated containers, then arrange the food & beverages to your preference. Rates are per delivery.

0-10 mi - \$125

11-20 mi - \$140

21-30 mi - \$155

31-40 mi - \$170

41+ miles: Each additional 10 miles - \$20

A 3rd delivery fee will be added for equipment pick-up for buffet style.

Additional drivers may be assigned to your drop-off for more than 60 guests to assist with setup.

BUFFET, INDIVIDUALLY PACKAGED, AND DISPOSABLE PACKAGES

Buffet Package Fees includes all platters and full buffet set-up.

\$200 (+\$50 for each 100 guests) (+\$50 for double sided buffet)

Includes chafers, white ceramic platters, one 8x10 sign for the buffet

Individual signs for each item on metal clip \$35 (+\$15 for each additional buffet)

Individual signs for each item in acrylic frames \$50 (+\$15 for each additional buffet)

Disposable Platters/Chafers are available for a \$150 Flat Fee (+\$50 for each 100 guests)

Individually packaged menus available for up to 50 guests

1-10 guests package fee \$25

11-25 guests package fee \$50

26-50 guests package fee \$75

Disposables are charged per person, per meal.

PREMIUM DISPOSABLES \$6pp - Palm Leaf and bamboo disposables with drink cups

STANDARD DISPOSABLES \$3pp - Compostable disposables with drink cups

Real china, flatware, and glassware available. Ask for pricing.

STAFFING

Staffing is available upon request.

All staffing requires a Captain at \$75/hour.

Any alcohol service requires a bartender.

Additional staff may be necessary for 75+ guests.

5 hour minimum on all staff.

Rider Packages start at \$250. Love Catering can provide food and beverage only.



Breakfast Options

All menus are based on a 5 day seasonal cycle

Buffet Style

10 portion minimum



CONTINENTAL | \$18pp

- One plain croissant and one in-house seasonal pastry
- Seasonal Fruit Platter
- Choice of
 - Vegan organic overnight oats with oat milk, strawberry, coconut, and chia seeds (GF) (V)
 - OR
 - Greek yogurt and local honey parfait with Love's house made nut-free granola with organic oats, dates, seeds, coconut, and cacao nibs (GF)

HOT BREAKFAST, NO PASTRIES | \$23pp

- Organic egg dish entree
- Vegan organic overnight oats with oat milk, strawberry, coconut, and chia seeds (GF) (V)
- OR
- Greek yogurt and local honey parfait with Love's house made nut-free granola with organic oats, dates, seeds, coconut, and cacao nibs (GF)
- Seasonal Fruit Platter



HOT BREAKFAST WITH PASTRIES | \$28pp

- Organic egg dish entree
- Vegan organic overnight oats with oat milk, strawberry, coconut, and chia seeds (GF) (V)
- OR
- Greek yogurt and local honey parfait with Love's house made nut-free granola with organic oats, dates, seeds, coconut, and cacao nibs (GF)
- Seasonal fruit platter
- One in-house seasonal pastry

Individually Packaged

Priced a la carte
Available for up to 50 guests



- Daily Hot Breakfast Entree \$12pp
- Vegan organic overnight oats with oat milk, strawberry, coconut, and chia seeds (GF) (V) \$6pp
- Greek yogurt and local honey parfait with Love's house made nut-free granola with organic oats, dates, seeds, coconut, and cacao nibs (GF) \$5pp
- Seasonal fruit cup \$5pp
- Seasonal pastry \$5pp
- Plain croissant \$5pp

Lunch Options

All menus are based on a 5 day seasonal cycle



Buffet Style

LITE LUNCH \$25pp

Seasonal daily chicken entrée, starch, and salad

CLASSIC LUNCH \$30pp

Seasonal daily chicken entrée, starch, vegetable, and salad

CHOICE LUNCH \$38pp *15 guest minimum*

Includes 60% guest count of each protein

Seasonal daily chicken entrée plus your choice of:

Vegan, Tri-Tip or Salmon

starch, vegetable, and salad



Buffet Add-Ons

Priced a la carte, 10 portion minimum

Chicken entrée \$15pp

Tri-tip entrée \$18pp

Wild salmon entrée \$20pp

Vegan entrée \$15pp

Starch \$6pp

Vegetable \$6pp

Salad \$6pp

Dessert \$5pp



Individually Packaged

Priced a la carte

Available for up to 50 guests

Daily chicken entrée with starch and vegetable \$18pp

Daily tri-tip entrée with starch and vegetable \$20pp

Daily wild salmon entrée with starch and vegetable \$23pp

Daily vegan entrée with starch and vegetable \$18pp

Add-On daily salad \$6pp

Add-On daily dessert \$5pp

Add-On Brown butter chocolate chip cookies \$3.25

Add-On Bittersweet chocolate brownies with milk chocolate chunks \$3.25

Beverages

Stumptown Coffee and Rishi Tea Service

includes coffee cups, assorted milks and creamers (serves 10)

\$43 airpots/\$48 disposable traveler

\$23 Additional pot/\$28 disposable traveler

Stumptown Cold Brew

Ask your Sales Manager about seasonal options

\$11 each individual 8oz glass bottle

\$20 carafe (serves 4)

\$65 disposable traveler (serves 12)

Fresh squeezed orange juice

\$4.25 each individual 8oz glass bottle

\$15 carafe (serves 4)

\$50 disposable traveler (serves 12)

Housemade green juice

\$7.25 each individual 8oz glass bottle

\$25 carafe (serves 4)

\$80 disposable traveler (serves 12)

Housemade carrot, apple, and ginger juice

\$7 each individual 8oz glass bottle

\$22.50 carafe (serves 4)

\$72.50 disposable traveler (serves 12)

Water Options

Open Water Recycleable Cans \$3.50 each

Acqua Panna 250ml \$3.25 each

San Pellegrino 250ml \$3.25 each

Disposables not available

Filtered water station \$35 (serves 30)

Seasonal Spa Water \$2pp

Soft Drinks

Organic Rishi black iced tea and housemade lemonade

\$13 carafe (serves 4)

\$44 disposable traveler (serves 12)

Seasonal Flavored Iced Teas and Lemonades

Ask your Sales Manager about current selections

\$13 carafe (serves 4)

\$44 disposable traveler (serves 12)

La Croix (Assorted Flavors) \$2.50 each

Coke, Diet Coke, Coke Zero, Sprite \$2.50 each

Multi-Day and Large Format Menu Options

Available for multi-day shoots and events for 50 or more guests

Taco Bar

Lasagna Feast

American BBQ

Chinese Take-Out

Greek Feast



**We are honored to be
LA's 1st Certified Green Caterer**

Love Catering is committed to incorporating sustainability at every level of our operations.

We also know that you care about the quality of your food and where it comes from so we create your meals using the freshest sustainable and local ingredients.



LOS ANGELES REGIONAL



Fighting Hunger. Giving Hope.

**Proud Partners with the
Los Angeles Regional Food Bank**

*For every guest we serve at your event,
we will donate one meal to those in need.
Since 2019, we have donated over 240,000 meals*

