

Love Catering at Milk Studios Photo Shoot Guidelines

At Milk Love Catering is proud to be the in-house caterer at Milk Studios. We prepare all food on site and finish it at the last moment, to assure the freshest food at every meal. Love Catering uses only the best seasonal and local ingredients to create fresh and flavorful menus for every shoot.

We offer two options to provide meals for your shoot. Our **catering menu** changes daily, with different packages to accommodate most budgets.

Our **café menu** offers a breakfast and lunch menu as well as a variety of amazing espresso drinks, fresh squeezed juices, and smoothies. Breakfast is served daily from 8:00 AM-10:00 AM and lunch is available from 11:00 AM -2:00 PM.

Quantities are limited in the café so we suggest you pre-order from our **catering menu** in order to assure availability as well as the service times you may require.

About Love Love Catering works with the world's top photographers, magazines, ad campaigns and production companies, providing fresh, seasonal food in studio or on location. We offer drop off and full service catering for breakfast, lunch, snacks, and dinner.



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For further information or if you have any questions please contact us at 323.936.7400

Catering Menu

Ordering: All catered meals need to be ordered at least 48 hours in advance. We may be able to accommodate last minute requests, but orders with less than 48 hours notice will incur a \$100 rush surcharge. All orders must be confirmed via fax or email. Upon confirmation, this is a binding contract. Contracts must be approved, signed and deposit paid within 48 hours prior to shoot date. Cancellations on photo shoots must be made 48 hours in advance for a full refund. Any cancellation between 24 hours and 48 hours will incur a 50% charge on the contracted price. Any cancellation with less than 24 hours incurs a full charge. Cancellations must be confirmed by email.

Catering Menu Packages:

Breakfast

Breakfast Package #1 Continental \$12PP

LAMILL coffee and organic tea service
Fresh squeezed orange juice
Seasonal fruit platter with fresh berries
Greek yogurt with wild honey
Love's house made granola with organic oats, dried fruit and toasted nuts
Assorted bagels and breakfast breads with cream cheese, butter and house made jam
Fresh daily pastry

Breakfast Package #2 Hot breakfast, no pastries \$18PP

LAMILL coffee and organic tea service
Fresh squeezed orange juice
Seasonal fruit platter with fresh berries
Greek yogurt with wild honey
Love's house made granola with organic oats, dried fruit and toasted nuts
Assorted bagels and breakfast breads with cream cheese, butter and house made jam
Hot breakfast entree



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Breakfast Package #3 Full hot breakfast with pastries \$20PP

LAMILL coffee and organic tea service

Fresh squeezed orange juice

Seasonal fruit platter with fresh berries

Greek yogurt with wild honey

Love's house made granola with organic oats, dried fruit and toasted nuts

Assorted bagels and breakfast breads with cream cheese, butter and house made jam

Fresh daily pastry

Hot breakfast entree

Breakfast Additions

Breakfast cheese platter with sliced baguette \$5.00 per person (10 person minimum)

Smoked salmon platter with hothouse cucumber, red onion, and capers with bagels and cream cheese \$7.50 per person (10 person minimum)

Omelet Bar \$7.50 per person

Plus server for 3 hour minimum at \$30.00 per hour

Juice Bar \$5.00 per person

Plus server for 3 hour minimum at \$30.00 per hour



Lunch

Lunch Package #1 Standard \$25 per person

1 Protein (prime beef, free range or organic chicken, or sustainable fish)

1 Starch (pasta, quinoa, farro, etc.)

1 Green salad

Assorted rustic breads with sweet cream butter

2 Signature Desserts (Cookies AND Brownies)



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Lunch Package #2 Full menu, signature desserts \$28 per person

- 1 Protein (prime beef, free range or organic chicken, or sustainable fish)
- 1 Starch (pasta, quinoa, farro, etc.)
- 1 Seasonal Vegetable
- 1 Green salad
- Assorted rustic breads with sweet cream butter
- 2 Signature Desserts (Cookies *and* Brownies)

Lunch Package #3 Full menu, premier dessert \$30 per person

- 1 Protein (prime beef, free range or organic chicken, or sustainable fish)
- 1 Starch (pasta, quinoa, farro, etc.)
- 1 Seasonal Vegetable
- 1 Green salad
- Assorted rustic breads with sweet cream butter
- 1 Premier Dessert
- 1 Signature Dessert (Cookies *or* Brownies)

**Lunch Package #4 Full menu, two entree
\$37.50 per person**

- 2 Proteins (prime beef, free range or organic chicken, or sustainable fish)
- 1 Starch (pasta, quinoa, farro, etc.)
- 1 Seasonal Vegetable
- 1 Green salad
- Assorted rustic breads with sweet cream butter
- 1 Premier Dessert
- 1 Signature Dessert (Cookies *or* Brownies)

****Please ask for pricing for shoots of more than 40 guests**

Lunch Additions

- Extra protein entree - \$7.50 per person (10 person minimum)
- Extra starch side - \$5 per person (10 person minimum)
- Extra vegetable side - \$4 per person (10 person minimum)

Special dietary and/or talent meals are available upon request for an additional fee and must be ordered when booking.



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Snacks (Available a la carte)

Artisan cheese plate with nuts, dried fruits and baguette - \$5 per person

Charcuterie platter with cornichons, olives and pepperoncini - \$5 per person

Crudités with herbed dip - \$4 per person

Seasonal fruit platter - \$4 per person

House made tortilla chips with salsa and guacamole - \$4 per person

Pita chips with white bean hummus - \$4 per person

Drink Packages: We offer a variety of cold drink packages. Drinks are set up with the first meal of the day in a cooler with ice.

Economy: 4 drinks per person (3 Arrowhead flat waters, 1 Coke or Diet Coke) - \$3.00 per person

Standard: 5 drinks per person (3 Arrowhead flat waters, 2 Coke, Diet Coke and assorted Izze sparkling juice) - \$4.00 per person

Premier: 6 drinks per person (3 Arrowhead flat waters, 2 Coke, Diet Coke or Izze sparkling juice, 1 Vita Coco water or sparkling water) - \$6.00 per person

Ice: Complimentary ice is available on request

Coffee: Provided with breakfast and lunch.

Case of water: \$15

Amenities mini-fridge: Each studio includes an amenities mini-fridge that is pre-stocked with a variety of drinks and snacks. We will bill you only for the drinks or snacks that you use. If you would like us to empty the mini-fridge before your shoot just let us know. See **Amenities** menu below.

Café menu: The Café, located in the Pavilion, serves breakfast, lunch and a variety of coffee drinks, fresh-squeezed juices, smoothies, pastries and health bars. Because quantities are limited, we do suggest you pre-order any catering through our office as outlined above. See also **Café menu** below.

Café tab: The Café accepts credit cards only. Sorry, no cash. If you prefer, you can set up a Café tab to cover your shoot's amenities mini-fridge and Café orders by filling out the form below and faxing, or scanning and emailing it back to us. See **Love Catering Café Credit Card Authorization** below.

Set up: There is an \$85 set up fee per shoot which includes the use of 2 linens for buffet, real plates and silverware, real platters and serving utensils, and a succulent arrangement.

Catering office hours: Monday thru Friday 9:00 AM - 5:00 PM. **All shoots will be booked through Love Catering's office. There will be an on site contact at Milk the day of your shoot.**

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Café Menu

Available all day

[coffee and tea]

cappuccino 7
latte 7
espresso 4
macchiato 5
gibraltar 5
cold brew coffee 5
americano 6
hot chocolate 6
affogato 8

café con leche 8
chai latte 8

assorted organic teas 6
organic black iced tea 5

assorted daily pastries 3/5
chocolate croissant 5
cookies 4
snack bars 3
tcho chocolate bars 1/6

[juices and more]

fresh juices 9
chilled or ambient

green juice
apple+ cucumber+celery
+kale+parsley

restore
orange+beet+carrot+lemon+kale

cleanser
cucumber+coconut water
+celery+ginger+lemon

energy boost
apple+carrot+ginger

smoothies 10

smartwater 3/5
vitaminwater 3
honest tea 3
mexican coke,
orange fanta, sprite 4
assorted sodas 3
coconut water 4
limonata/aranciata 3
ginger beer 3

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Café Menu

[breakfast 8:00-10:00 AM]

greek yogurt with honey, house-made organic oat granola, and fresh berries 8

seasonal fruit with fresh berries 9

breakfast burrito with organic eggs, applewood-smoked bacon, and white cheddar cheese with salsa and guacamole 11

breakfast sandwich on toasted ciabatta with organic eggs, applewood-smoked bacon, gruyere and avocado 11

[lunch 11:00 AM-2:00 PM]

caprese salad with heirloom tomatoes, burrata, basil and balsamic reduction 12

wild arugula salad with crimson beets and warm pistachio crusted goat cheese with sherry vinaigrette 10
(add grilled free-range chicken 6)

tri-colore salad with arugula, radicchio and belgian endive with shaved parmesan and castelvetro olives with lemon vinaigrette 10
(add grilled free-range chicken 6)

BLTA on toasted brioche 12

grilled free-range chicken sandwich on ciabatta with avocado, charred peppers and arugula with romesco 12

flat-bread pizza: margarita | prosciutto and fontina 10
(gluten free option available) 12

love's signature brownie sundae with vanilla bean gelato and caramel sauce 8

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Amenities Fridge

smartwater 3

vitaminwater 3

honest tea 3

mexican coke 4

mexican orange fanta 4

mexican sprite 4

coke 3

diet coke 3

sprite 3

assorted sodas 3

tcho assorted chocolates 6

snack bars 3

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Love Catering Café Credit Card Authorization

Café service, including amenities mini-fridges, will be charged to your credit card at the end of the shoot.

Contact Name _____

Contact Phone Number _____

Shoot Date(s) _____

Studio #(s) _____

Food & Drink : ☐ Drinks Only: ☐ *(please check one)*

Limit Per Day _____

Gratuities* _____

Authorization Signature _____

**Cafe tabs exceeding \$150 will be charged a 10% gratuity.*

Credit Card

Card Number _____

CCV _____ Expiration Date _____

Name as it Appears on Card _____

Billing Address _____

Billing zip code _____

Email Address _____

Please fax the completed form to 323.936.8400 Thank you for your business!

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