

# GOURMET MEALS

MPCE IS COVID  
COMPLIANT

SEASONAL  
INGREDIENTS

SPECIAL  
REQUESTS  
WELCOMED!

IN PERSON OR  
ZOOM OPTIONS



**DINNER MENU: \$48 per person**  
plus tax and service charge  
minimum fee: \$960

*\*some events require additional staffing  
and/or rental fees*

## SALAD: (choose 1)

traditional garden salad, *house made balsamic*  
florentine blood orange salad  
shaved zucchini salad, *citrus vinaigrette*

## MAIN: (choose 2)

honey miso glazed salmon (*df, gf*)  
tri tip with Spanish spice rub & jus (*df*)  
meyer lemon rosemary grilled chicken (*df, gf*)  
curried vegetable medley (*v, df, gf*)  
mushroom steak trio with sage brown butter (*veg, gf*)  
Mediterranean pasta vesuvio with feta and fresh pesto (*veg*)  
roasted tilapia with herbed vin blanc  
Persian lime curry chicken (*df, gf*)  
jerk shrimp with key lime aioli (+\$6 pp) (*df, gf*)  
seared filet with vin rouge (+\$10 pp)  
Moroccan spiced lamb lollipops (+\$10 pp) (*df, gf*)  
miso glazed halibut (+\$10 pp) (*df, gf*)  
sea bass with caper beurre blanc (+\$10 pp)

## SIDES: (choose 2)

farmer's market roasted fall vegetables (*v, df, gf*)  
rosemary roasted fingerling potatoes (*v, df, gf*)  
truffled mac n cheese (*veg*)  
citrus haricot verts (*v, df, gf*)  
Mediterranean vegetable paella rice (*v, df, gf*)  
cous cous with butternut squash & sage (*veg*)  
creamy hasselback gratin (*veg*)  
balsamic glazed brussels (*v, df, gf*)  
wild rice pilaf with fresh basil (*v, df, gf*)  
creamy polenta (*veg*)  
farro risotto (*veg*)  
cardamom roasted carrots (*v, df, gf*)  
herb cauliflower mash (*veg, gf*)

## DESSERT:

please Inquire for dessert selections

*v- vegan, veg - vegetarian,  
df - diary fee, gf - gluten free*

## CONTACT US:

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To learn more, visit us  
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