

montperi

Catering | Event Planning | Consulting

Montperi Catering & Events is an Oakland based, black and woman owned, full service catering & event company.

We can handle anything to make your special day memorable from food and beverage catering, event planning, staffing, rental management, florals, decor, day of coordination, vendor management, and more.

Our menus are seasonal California cuisine with a Mediterranean influence. In addition to the menus below, we are happy to customize for our guests.

Please take a look at our options, and reach out to schedule a consultation so that we may prepare a custom quote for you.

Thank you and we look forward to working with you!

Amanda, Chef Lamont & Team



CONTACT US:

925.231.7003
booking@montpericatering.com

To learn more, visit us at
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RECEPTION & SMALL BITES MENU

3 items, 45 minute service - \$20 per person

(3 item only available with our accompanying dinner menu)

5 items, 2 hour service - \$45 per person

- wild mushroom, sweet onion & gorgonzola puff pastry bites (veg)
 - portobello & roasted red pepper sliders with pesto (veg)
 - avocado crostini with edamame, heirloom tomato, & fresh mint (v/df)
 - caprese skewers with balsamic glaze (veg/gf)
 - spiced watermelon gazpacho shots (v/gf/s)
 - tomato bisque shots with goat cheese focaccia (veg/s)
 - chef's mac n cheese cups (veg) (add truffle +\$3pp)
 - arancini with house made romesco (veg)
 - summer corn salad cups with red pepper, green & red onion, black beans, & arugula (v/s)
 - honey glazed brussels, shaved fennel, dried cranberries, & pine nut salad cups (veg/df/gf/s)
 - assorted house made flatbreads (veg/non-veg)
 - tri-tip wrapped daikon slaw with ponzu & sweet soy reduction (df)
 - sliced tri-tip roulettes with caramelized onion & blue cheese crumbles (gf)
 - roasted chicken sliders with arugula slaw & garlic aioli (df)
 - thai lime chicken skewers with chipotle aioli (df/gf)
 - meyer lemon & rosemary chicken skewers (df/gf)
 - pear, brie, & prosciutto crostini
 - * lamb meatballs with dill yogurt tahini
 - * vanilla brined duck crepes with mandarin chili glaze
 - crab pastry cups with lemon aioli (df)
 - ancho chili shrimp skewers (df/gf)
 - ancho chili shrimp topped cucumber bites with pesto (gf)
 - cucumber bites duo: smoked salmon, crème fraîche, & chives (gf) and red pepper hummus & sun-dried tomato (v/gf)
 - * langoustine & crab mini croissants (df)
 - * fresh ahi poke, shoyu, sesame oil, avocado, & green onion on root chips (df)
 - * whitefish ceviche with avocado in endive leaf (df)
- *items with (*) are +\$3pp for 45 min service, +\$5pp for 2 hour service

GRAZING PLATTERS:

charcuterie: assorted meat, cheese, fruit, accompaniments (\$175 ea)

gourmet fruit & cheese (\$125 ea)

mediterranean mezze platter (\$125 ea)

v - vegan / veg - vegetarian / df - dairy free / gf - gluten free / s - seasonal

*seasonal ingredients subject to change

*menu price does not include staffing, sales tax, & service charge



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GOURMET MEALS MENU

LUNCH MENU: \$45 per person

DINNER MENU: \$50 per person

SALADS

(choose 1)

- traditional garden salad with mixed greens, shaved onion, tomato, cucumber, house croutons, balsamic
- florentine salad with spinach, tomato, picked onion, shaved parmesan, citrus vinaigrette
- shaved zucchini salad with arugula, lemon vinaigrette (v)

MAINS

(choose 2)

- honey miso glazed salmon (df/gf)
- tri-tip with spanish spice rub (df)
(add jus OR sauce duo of chimichurri & horseradish crema +\$3pp)
- meyer lemon rosemary grilled chicken (df/gf)
- persian lime curry chicken (df/gf)
- curried vegetable medley (v/df/gf)
- mushroom steak trio with coconut curry (v/gf)
- mediterranean pasta vesuvio with feta and fresh pesto (veg)
- jerk shrimp with lime aioli (+\$8 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 seasonal vegetables (v/df/gf/s)
- citrus haricot verts (v/df/gf/s)
- balsamic glazed brussels (v/df/gf/s)
- cardamom roasted carrots (v/df/gf)
- rosemary roasted fingerling potatoes (v/df/gf)
- herb cauliflower mash (veg/gf)
- creamy polenta (veg)
- wild rice pilaf with fresh basil (v/df/gf)
- mediterranean vegetable paella rice (v/df/gf)
- asiago risotto with seasonal vegetables (veg/s)
- cous cous with butternut squash & sage (v/s)
- chef's mac n cheese (veg) (add truffle +\$3pp)

v - vegan / veg - vegetarian / df - dairy free / gf - gluten free / s - seasonal
*seasonal ingredients subject to change

*minimum booking fee: \$1,000

*menu price does not include staffing, sales tax, & service charge.

*plated or family style meals may require additional staffing and/or rental fees.



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BEVERAGE SERVICES

NON ALCOHOLIC STATION: (\$3 per person, minimum \$100)

fruit and herb spa water, lavender lemonade station

*includes product, dispensers, compostable cups

COFFEE: (\$3 per person, minimum \$120)

regular, decaf, hot tea station

includes sugar, cream, stir sticks, compostable cups

BAR OPTION 1: (\$100 set up/corkage fee per bar + staffing fee)

host provide bar product (all alcohol, mixers, ice, and garnishes)

MPCE provide bar tools, & set up

*add disposable glassware: \$2.00 per person

*add ice: +\$1.00 per person (beer/wine bar), +\$1.50 per person (full bar)

BAR OPTION 2: (\$28 per person, \$2000 minimum, +staffing fee)

beer/wine bar

MPCE provides product:

2 beer, 2 red wine, 2 white wine, sparkling wine (does not include toast)

MPCE provide bar tools & set up, ice

*includes disposable glassware for bar

*includes up to 4 hours of service, +\$8 per person each additional hour

BAR OPTION 3: (\$50 per person, \$2500 minimum + staffing fee)

full bar (beer, wine, spirits, 1 specialty cocktail)

MPCE provides product:

2 beer, 2 red wine, 2 white wine, 2 specialty cocktails, vodka, bourbon,

choice of 2: tequila, rum, gin. includes mixers and garnish

MPCE provide bar tools & set up, ice

*includes disposable glassware for bar

*includes up to 4 hours of service, +\$10 per person each additional hour

*bar services do not include bar station/table, rental may be added on

*packages do not include glassware (option 2 and 3 include

disposables), option to rent glassware

*availability is based on venue restrictions! MPCE has liquor liability

insurance, but not an ABC license



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INFORMATION

CATERING STAFFING:

staffing is billed at \$30-\$50 per hour

overtime is billed after 8 hours

staffing includes: event manager, lead event chef, kitchen assistants, servers, bussers, bartenders

optional add on: coat check, hostess, movers

EQUIPMENT/RENTALS:

MPCE can facilitate all rentals on behalf of client, included in catering contract.

compostable cups, plates, flatware, napkins may be added (+\$1-\$2.50 pp)

MPCE to provide all platters, serving utensils, cocktail napkins.

platters are included for passed or stationed appetizers and stationed lunch/dinner — NOT included for family style meal service, will be rented.

tables for food & bev stations, bussing station, plating, etc. must be accounted for in venue inventory or rentals.

ADDITIONAL INFORMATION:

staffing hours and needs will be determined based on catering services provided and venue requirements and restrictions.

on site trash disposal included in catering services. if trash must be taken off site, minimum fee of \$250+ will apply.

basic cleaning including cooking space included in catering services. if additional deeper cleaning is required, additional fees will apply.

client must have wedding planner and day of coordinator, or can contract these services through MPCE for an additional fee.

transportation/loading fee starting at \$50 applies to all wedding contracts, includes one site visit with client and/or planner.

TASTING:

tastings are available based on availability (request calendar link).

a fee of \$200 is collected at time of scheduling, and is credited back to your event if a contract is signed within 1 week of tasting.

tasting can include up to 4 guests, and 6 menu items.



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SAMPLE PROPOSAL

GUEST COUNT: 100 ppl

LOCATION: tbd

TIME: staffing based on 8 hour venue rental.

SCOPE: MPCE to provide passed appetizers, stationed dinner, beverage service, and staffing.

APPETIZERS:

choose 3 from reception menu = \$20 per person

*quote includes staffing for stationed appetizers, additional staffing may be added for passed service.

*option for appetizers only, no lunch/dinner, 5 items = \$45 per person

STATIONED DINNER:

choose salad, 2 mains, 2 sides = \$50 per person

*option for seated plated (same menu price, additional staffing required)

*option for seated family style (same menu price, additional staffing and rentals required)

SWEETS:

option to add plated or stationed sweets

custom cakes are available on request (cut/serve fee waived)

*if client provides cake, MPCE may cut and serve +\$2.50 per person

BEVERAGE:

non alcoholic beverage station (spa water & lemonade)

bar option 1 (host provide alcohol)

RENTALS:

basic buffet rental estimate: \$1,425.45

*includes linens, napkins, plate, fork, knife, water glass

*includes exact timed delivery/pick-up fees (reduced price for flexibility)

*does not include any bar glassware

*additional rentals required for plated & family style menus

*rental prices subject to change

STAFFING:

Event manager (\$45/hr)

Lead Event Chef (\$45/hr)

2 Kitchen Assistants (\$35/hr)

3 Server/busser (\$35/hr)

2 bar (\$35/hr)

*based on stationed dinner - additional required for plated or family style

*specific staffing fees subject to change based on actual proposal details

*additional staffing may be added on request

PRICING:

appetizer price: \$20 per person x 100 = \$2,000

dinner price: \$50 per person x 100 = \$5,000

beverage: \$400

rentals: \$1,425.45

staffing: \$2,680

venue management fee (includes cleaning): \$150

transportation: \$60

tax (10.25%): \$1,200.83

service/booking fee (20%): \$2,343.09

TOTAL: \$15,259.37



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FLORALS & DECOR

BRIDAL BOUQUET

\$250 and up

European hand-tied custom bouquets

SMALL BRIDAL or BRIDESMAID BOUQUET

\$95—\$135 / each

Petite mixed clutch bouquets

BOUTONNIÈRES

\$18—\$26

Simple bouts to match bridal flowers.

CORSAGES/MOTHERS' BOUQUETS

\$30—\$60

FLOWER GIRL DESIGN

\$36—60

HAIR FLORALS

Hair pins: \$35 each

Floral crowns: \$85—\$135 each

FOCAL DESIGNS

Large designs in urns or pots on stands in the altar area: \$395—\$550 each

Arch/pergola design with fabric, greenery, and/or blooms: \$500—\$2,500+

AISLE DESIGNS

Blooms + greenery bundle on pews: \$30—\$65 each

Floor floral designs: \$200—\$350

Floor design with candle collections and greenery: \$100

COCKTAIL DESIGNS

Small cocktail bud vase floral: \$22—\$45

Small cocktail candlelight: \$10—\$25

AUXILIARY TABLES

Auxiliary table bud vases or compotes: \$22—\$175

Greenery pieces for tables: \$2 each

HEAD TABLE DESIGN

King Arthur head table with bridal party bouquets in vases with votive candlelight:

\$50

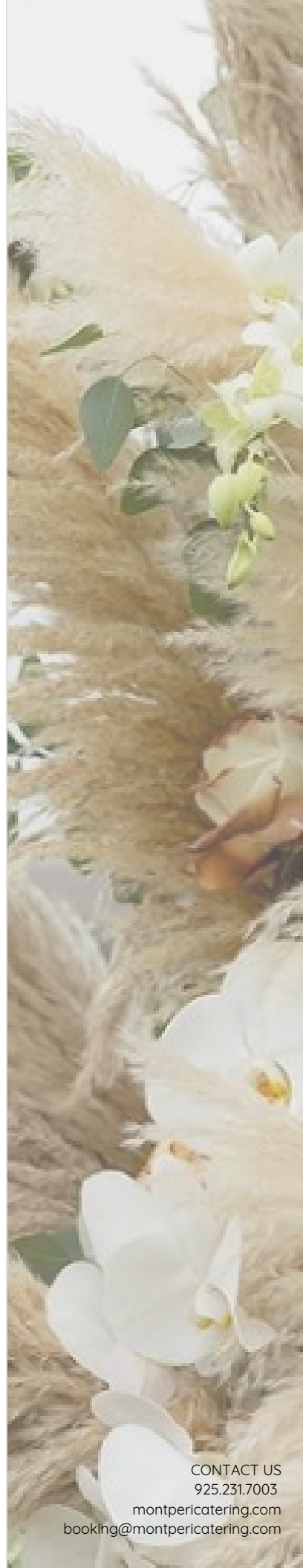
GREENERY GARLAND WITH VOTIVE CANDLELIGHT

\$25/ft (add blooms for additional \$7/ft) or loose greenery and candlelight

accents to bridal party bouquets with votive candlelight: \$100—\$150

*additional services including signage and full event production are available

*all pricing subject to market fluctuation and custom requests



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ADDITIONAL SERVICES

DAY OF COORDINATOR:

MPCE may provide an experienced day of coordinator

*billed at \$90 per hour, minimum 8 hours day of/on site

*any pre planning work prior to day of is billed at \$75 per hour

WEDDING PLANNER:

MPCE requires client to work with professional wedding planner (unless discussed and pre approved), OR to retain Montperi planner at \$75 per hour to cover additional pre work including timeline, floor plans, vendor management, and other non—catering related planning.

SPECIALTY RENTALS/BUILD OUTS/INSTALLATIONS

*MPCE has event production background and can assist with custom needs, large build outs, specialty rentals, specialty vendors and other services.

PHOTOGRAPHY/VIDEOGRAPHY/PHOTO BOOTH

DJ/AUDIO—VISUAL/LIGHTING

ENTERTAINMENT Including live music, living tables, dancers, and other custom entertainment.

