

RECEPTION & SMALL BITES

RECEPTION MENU:

45 min prior to dinner: 3 items, \$20 per person

2 hours: 5 items, \$45 per person

**plus staffing, sales tax, and service charge*

wild mushroom, sweet onion and gorgonzola puff pastry bites (veg)
cucumber bites duo: smoked salmon, creme fraiche, chives and spiced hummus
and sun-dried tomato oil (v/df/gf)

tri tip wrapped daikon, arugula slaw with ponzu (df/gf)

caprese skewers with balsamic glaze (veg/gf)

sliced tri tip roulettes, caramelized onion, blue cheese crumbles (gf)

roasted chicken sliders with arugula slaw and garlic aioli

avocado crostini with edamame, heirloom tomato, and fresh mint (v/df)

crab pastry cups with lemon aioli

tomato bisque shots with goat cheese focaccia (veg/s)

summer corn salad, red peppers, green & red onion, black beans, edamame,
arugula (v/s)

spicy watermelon gazpacho (vegan/gf/s)

ancho chili shrimp topped cucumber bites with house made pesto (df/gf)

honey glazed brussels, shaved fennel, dried cranberries, pine nut salad cups
(v/df/gf/s)

truffled mac n cheese (veg) (add pancetta +\$3pp)

arancini with house made romesco (veg)

thai lime chicken skewers with chipotle sriracha aioli (df/gf)

ancho chili shrimp skewers (df/gf)

portobello and roasted red pepper sliders with house made pesto (veg)

assorted house made flatbreads (veg/non veg)

pear, brie, prosciutto crostini

meyer lemon and rosemary chicken skewers (df/gf)

**langoustine and crab mini croissants*

**fresh ahi poke, shoyu, sesame oil, avocado cream, green onion, onion root chips*

**whitefish ceviche with avocado cream in endive leaf (df)*

**lamb meatballs with dill yogurt tahini*

**duck confit crepes with mandarin chili glaze*

**items with (*) are +\$3pp for 45 min, +\$5pp for 2 hours*

**we are happy to customize!*

**seasonal ingredients subject to change*

v-vegan, veg - vegetarian,

df - dairy free, gf - gluten free s - seasonal



GRAZING PLATTERS:

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

gourmet fruit and cheese (\$125 ea)

Mediterranean Mezze platter (\$125)

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