

# GROUP VIRTUAL COOKING CLASSES

PRICING:  
\$85-\$125 per person  
plus sales tax & delivery

Chef Lamont of Montperi Catering & Events will walk through the steps and tips of the selected menu with guests via Zoom. We will provide an emailed packet including recipes, ingredient list, and tips for guests to refer back to.

## Ravioli Making (*\$125 plus tax and delivery*)

spinach & ricotta ravioli  
sage brown butter sauce  
includes ravioli tools

## Fiesta Appetizers: (*\$110 plus tax and delivery*)

fresh guacamole  
fresh pico de gallo  
homemade tortilla chips

## Party Kits: (*\$85 plus tax and delivery- does not include virtual class*)

choice of charcuterie or vegetarian mezze box  
specialty cocktail (2 servings)

*\*local delivery only*

*\*guests receive their kits, you throw your own party!*

## Kids Cooking Class (*\$75 plus tax and delivery*)

kebabs  
flatbreads  
*\*kids 6 and up*

Custom: let us know what you'd like to learn or enjoy!

**INCLUDES:** chef instruction, meal kit, tech/booking fees, info sheet including ingredient and supply list, and tips for guests.

## DELIVERY:

local groups - MPCE will prep and deliver meal kits (\$40+ each)

long distanced groups - shipping costs may vary (\$75+)

## CONTACT US:

925.231.7003

booking@montpericatering.com

*\*additional fees may apply  
for custom/specialty menus,  
or long distance grocery shipping*

To learn more, visit us  
at [montpericatering.com](http://montpericatering.com)

SEASONAL  
INGREDIENTS

SPECIAL  
REQUESTS  
WELCOMED!

IN PERSON OR  
ZOOM OPTIONS



# GROUP VIRTUAL COOKING CLASSES

## PRICING:

\$85-\$125 per person

\*plus delivery fees and sales tax

\*minimum \$1200

Chef Lamont of Montperi Catering & Events will walk through the steps and tips of the selected menu with guests via Zoom. We will provide an emailed packet including recipes, ingredient list, and tips for guests to refer back to.

**SMALL CLASS OPTIONS: (10 or fewer guests, 2 hours)**

**Italian:** Chef Lamont will lead a 3 part meal, which will touch on grilling, sauces, and appetizers with traditional Italian flavors. (\$125 pp)

**Sushi Rolling:** learn to roll sushi, maki and handrolls! kit includes your tools and Ingredients. (\$150 pp, local delivery only)

**Middle Eastern/Mediterranean Cooking Techniques in the Modern Kitchen:** Guests will make kabobs, perfect the art of cous cous, and char naan bread to perfection. (\$110 pp)

**Japanese Noodles:** Who doesn't love a great fall or winter Asian noodle soup! Learn about classic ingredients and technique to make the perfect bowl of comforting noodles at home. (\$110 pp)

**Kids Classes:** the perfect blend of fun and learning for young chefs!  
(recommended for ages 6+, \$75 pp)

**Custom:** let us know what you'd like to learn or enjoy!

**INCLUDES:** meal kit or grocery delivery, zoom link, info packet including recipes, ingredient list, and tips for guests to refer back to

## GROCERIES:

local groups - MPCE will prep and deliver meal kits.  
long distanced groups - MPCE will arrange for all guests to receive their food via instacart or overnight shipping

## CONTACT US:

925.231.7003

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# GROUP VIRTUAL COOKING CLASSES: HOLIDAY EDITION!

PRICING:  
\$110-\$125 per person  
plus sales tax & delivery

Chef Lamont of Montperi Catering & Events will walk through the steps and tips of the selected menu with guests via Zoom. We will provide an emailed packet including recipes, ingredient list, and tips for guests to refer back to.

## SEASONAL CLASS OPTIONS (October-January)

### Comfort Dinner Night: (*\$125 plus tax and delivery*)

Herb roasted chicken breasts  
Quinoa and wild rice stuffing with kale and pine nuts  
Citrus green beans with bacon and brown sugar

### Appetizer Swag: (*\$110 plus tax and delivery*)

Sweet potato and butternut squash bisque  
Prosciutto duo  
gorgonzola-stuffed dates wrapped in prosciutto  
prosciutto wrapped asparagus  
Apricot and baked brie puffed pastry bites

### Side-a-palooza: (*\$110 plus tax and delivery*)

Hibiscus honey roasted baby carrots  
Cornbread stuffing with pears, ham, and roasted fennel  
Brown butter cauliflower steaks

Custom: let us know what you'd like to learn or enjoy!

**INCLUDES:** chef instruction, meal kit, tech/booking fees, info sheet including ingredient and supply list, and tips for guests.

### DELIVERY:

local groups - MPCE will prep and deliver meal kits (\$25 each)  
long distanced groups - shipping costs may vary (\$75+)

### CONTACT US:

925.231.7003

[booking@montpericatering.com](mailto:booking@montpericatering.com)

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