



Catering | Event Planning | Consulting

## BOXED BREAKFAST MENU

\$20 per person

\$500 order minimum

### MAINS

(choose 2 for the group)

garden vegetable frittata

individual baby kale, goat cheese, & egg mini frittatas

yogurt parfait with granola, berries, honey, & chia seeds

egg scramble with potato, cheddar, spinach, salsa

spiced tofu, salsa and avocado scramble (vegan)

smoked salmon, red onion, arugula, capers, & cream cheese bagel

### SIDES

(choose 2 for the group)

whole fruit

fresh fruit cup

hard boiled egg

country potatoes

english muffin

tortillas (2 pc)

bacon strips

chicken apple sausage

vegan breakfast sausage

### PLATTER ADD ONS

bacon strips (60 pc \$90)

chicken apple sausage (40 pc \$90)

vegan breakfast sausage (40 pc \$90)

assorted pastry platter (20 pc \$80)

fruit medley bowl (about 20 ppl, \$80)

\*menu offered for drop off only, no staffing

\*menu pricing does not include tax or delivery fee

\*includes individual utensil packages

\*+\$2 per person to upgrade to bamboo plates & utensils

\*disposable chafing dishes & serving utensils: +\$20 each





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## BREAKFAST PLATTER MENU

priced per platter  
\$500 order minimum

### MAINS

assorted mini quiche bites (50 pc \$155)

seasonal garden vegetable frittatas (30 pc \$150)

baby kale, goat cheese & egg frittatas (30 pc \$150)

vegan spiced tofu, salsa & avocado scramble (feeds ~20, \$150)

yogurt parfait cups with granola, berries, honey, & chia seeds (30 pc \$100)

french toast bread pudding (feeds ~20 ppl, \$80)

mini smoked salmon bagels  
with cream cheese, red onion, arugula, & capers (30 pc \$200)

### SIDES

assorted pastry platter (20 pc \$60)

fruit medley bowl (feeds ~20 ppl, \$80)

country potatoes (feeds ~20 ppl, \$80)

bacon strips (60 pc \$90)

chicken apple sausage (40 pc \$90)

vegan breakfast sausage (40 pc \$90)

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\*menu pricing does not include tax or delivery fee

\*includes individual utensil packages

\*+\$2 per person to upgrade to bamboo plates & utensils

\*disposable chafing dishes & serving utensils: +\$20 each





# montperi

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## GOURMET BRUNCH

on-site catering  
\$40 per person, \$800 minimum

### MAINS (choose 2)

eggs benedict with herbed english muffin, sliced sweet ham,  
& classic hollandaise

egg & cheese scramble with fresh herbs

spiced tofu scramble with seasonal garden vegetables

garden vegetable frittata with arugula side salad

tortilla española  
eggs, caramelized onion, & potatoes

artisan biscuits & traditional southern sausage gravy

artisan biscuits & vegetarian mushroom gravy

huevos rancheros  
fried eggs, salsa, refried beans, cotija, corn tortillas

chef's spiced shrimp and grits (+\$6 pp)

brioche french toast  
with maple-bourbon syrup & seasonal fresh fruit

house-made waffles  
with butter, maple-bourbon syrup & whipped cream

\*may require additional staffing. option to upgrade to waffle bar with extra toppings.

### SIDES (choose 2)

bacon & sausage duo

chicken apple sausage

country potatoes

fresh fruit platter

flaky biscuits

spiced lemon asparagus

classic grits

\*price does not include staffing, rentals, tax, or service charge

\*includes compostable plates, utensils

\*+\$2 per person for bamboo plates, utensils

