

GOURMET MEALS

LUNCH MENU: \$45 per person

DINNER MENU: \$50 per person

plus tax and service charge

minimum fee: \$900

**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*) (*add sauce trio or mushroom ragout +\$3pp*)

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, s*)

rosemary roasted fingerling potatoes (*v, df, gf*)

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

citrus haricot verts (*v, df, gf, s*)

Mediterranean vegetable paella rice (*v, df, gf*)

cous cous with butternut squash & sage (*veg, s*)

balsamic glazed brussels (*v, df, gf, s*)

wild rice pilaf with fresh basil (*v, df, gf*)

creamy polenta (*veg*)

asiago risotto with seasonal veg (*v,s*)

cardamom roasted carrots (*v, df, gf*)

herb cauliflower mash (*veg, gf*)

DESSERT:

please Inquire for dessert selections

v- vegan, veg - vegetarian,

df - dairy free, gf - gluten free

s- seasonal



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To learn more, visit us
at montpericatering.com