

RECEPTION & SMALL BITES

RECEPTION MENU:

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

2 hours: 5 items, \$45 per person

**price does not include staffing
sales tax or service charge*

langoustine and crab mini croissants (+\$3 pp)

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

fresh ahi, shoyu, sesame oil, avocado cream green onion, on lotus chip (+\$5 pp)(df/gf)

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)

whitefish ceviche with avocado cream in endive leaf (+\$3 per person)

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)

truffled mac n cheese (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)

**please Inquire for additional selections*

**we are happy to customize!*

**seasonal Ingredients subject to change*

v-vegan, veg - vegetarian,

df - dairy free, gf - gluten free

MPCE IS COVID COMPLIANT

SEASONAL INGREDIENTS

SPECIAL REQUESTS WELCOMED!

EVENTS CAN BE DROPPED OFF OR STAFFED



GRAZING PLATTERS:

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

gourmet fruit and cheese (\$125 ea)

Mediterranean Mezze platter (\$125)

CONTACT US:

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