



Catering | Event Planning | Consulting

## GOURMET MEALS MENU

LUNCH \$45 per person

DINNER \$50 per person

### SALADS

(choose 1)

- traditional garden salad with mixed greens, shaved onion, tomato, cucumber, house croutons, balsamic (v)
- florentine salad with spinach, tomato, pickled onion, shaved parmesan, citrus vinaigrette (veg/gf)
- arugula, baby kale, seasonal fruit, shaved fennel, lemon vinaigrette (v/gf)

### MAINS

(choose 2)

- honey miso glazed salmon (df/gf)
- tri-tip with spanish spice rub (df/gf)  
(add sauce duo of chimichurri & horseradish crema +\$2pp)
- meyer lemon rosemary grilled chicken (df/gf)
  - persian lime curry chicken (df/gf)
  - curried vegetable medley (v/df/gf)
- mushroom steak trio with coconut curry (v/gf)
- mediterranean pasta vesuvio with feta and fresh pesto (veg)
  - jerk shrimp with lime aioli (+\$8 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 seasonal vegetables (v/df/gf/s)
  - citrus haricot verts (v/df/gf/s)
  - balsamic glazed brussels (v/df/gf/s)
  - cardamom roasted carrots (v/df/gf)
- rosemary roasted baby potatoes (v/df/gf)
  - creamy polenta (veg)
- wild rice pilaf with fresh basil (v/df/gf)
- mediterranean vegetable paella rice (v/df/gf)
- asiago risotto with seasonal vegetables (veg/s)
- cous cous with butternut squash & sage (v/s)
- chefs mac n cheese (veg), add truffle oil +\$2pp

v - vegan / veg - vegetarian / df - dairy free / gf - gluten free / s - seasonal  
\*seasonal ingredients subject to change

\*minimum booking fee: \$1,000

\*menu price does not include staffing, sales tax, & service charge.

\*plated or family style meals may require additional staffing and/or rental fees.



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