

montperi

Catering | Event Planning | Consulting

RECEPTION & SMALL BITES MENU

3 items, 45 minute service - \$20 per person
(*option only available with our accompanying dinner menu)

5 items, 2 hour service - \$45 per person

- wild mushroom, sweet onion & gorgonzola puff pastry bites (veg)
 - portobello & roasted red pepper sliders with pesto (veg)
 - avocado crostini with edamame, heirloom tomato, & fresh mint (v/df)
 - caprese skewers with balsamic glaze (veg/gf)
 - spiced watermelon gazpacho shots (v/gf/s)
 - tomato bisque shots with goat cheese focaccia (veg/s)
 - chef's mac n cheese cups (veg) (add truffle +\$3pp)
 - arancini with house made romesco (veg)
 - summer corn salad cups with red pepper, green & red onion, black beans, & arugula (v/s)
 - honey glazed brussels, shaved fennel, dried cranberries, & pine nut salad cups (veg/df/gf/s)

 - assorted house made flatbreads (veg/non-veg)
 - tri-tip wrapped daikon slaw with ponzu & sweet soy reduction (df)
 - sliced tri-tip roulettes with caramelized onion & blue cheese crumbles (gf)
 - roasted chicken sliders with arugula slaw & garlic aioli (df)
 - thai lime chicken skewers with chipotle aioli (df/gf)
 - meyer lemon & rosemary chicken skewers (df/gf)
 - pear, brie, & prosciutto crostini
 - * lamb meatballs with dill yogurt tahini
 - * vanilla brined duck crepes with mandarin chili glaze

 - crab pastry cups with lemon aioli (df)
 - ancho chili shrimp skewers (df/gf)
 - ancho chili shrimp topped cucumber bites with pesto (gf)
 - cucumber bites duo: smoked salmon, crème fraîche, & chives (gf) and red pepper hummus & sun-dried tomato (v/gf)
 - * langoustine & crab mini croissants (df)
 - * fresh ahi poke, shoyu, sesame oil, avocado, & green onion on root chips (df)
 - * whitefish ceviche with avocado in endive leaf (df)
- *items with (*) are +\$3pp for 45 min service, +\$5pp for 2 hour service

GRAZING PLATTERS:

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

gourmet fruit & cheese (\$125 ea)

mediterranean mezze platter (\$125 ea)

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

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



CONTACT US
925.231.7003

montpericatering.com
booking@montpericatering.com