
MONTPERI CATERING & EVENTS





Montperi Catering and Events (MPCE) is an Oakland based, black and woman owned, full service Catering & Event company.

At MPCE we handle everything to make your special day memorable from food and beverage catering, event planning, staffing, rental management, florals and decor, and more.

In addition to providing our guests with a custom experience, we also build our culture through our business practices. Chef Lamont continues to mentor interns, specifically young black Chef's to help them grow their career. MPCE prioritizes local individuals and businesses when sourcing ingredients, staff, and products. Our goal is to grow as leaders and as a company, while also growing our team as individuals.

services

MPCE specializes in corporate, wedding, and private functions, offering reception food and beverage service, buffet service, seated meals, and more. Our general menu is gourmet California cuisine with a Mediterranean influence (clean meat, seafood, spices, healthy and flavorful eating). We love to customize menus for our guests, and can create a variety of regional flavors and styles!



CATERING

- Personal Chef Experience
- Private & Corporate Catering
- Weekly Meal Prep
- Wine Pairing Dinners
- Libations & Bar Service
- Private Cooking Classes
- Bar & Wait Staff
- Consulting



EVENTS

- Corporate & Private Events
- Engagements
- Weddings
- Themed Parties
- Trips
- Wine Country Weekends
- Cocktail Receptions
- Red Carpet
- Fashion Shows
- Nonprofit
- Consulting

services (CONTINUED)

"We have used Lamont and his crew about ten times in the last two years. Everytime he has mixed it up - from sliders to a pizza competition to an elegant sit down dinner. The food is always abundant and memorable. Our guests always leave so impressed. His team is friendly and fun. We are Montperi Catering fans and plan to use them again and again."

-Jocelyn M., Oakland CA



EVENT PRODUCTION

On-Offsite Logistics Management
Venue Acquisition
Décor
AV Sound & Lighting
Rentals
Photography
Video
Entertainment & Talent Booking
Consulting
Product Launch

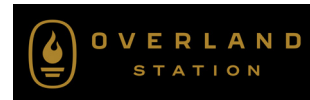


SPECIALTY VIP SERVICES

Traveling Personal Chefs
Celebrity Meal Planning & Preparation
Private Jet Meal Preparation
Private Yacht Meal Preparation
Film & TV Craft Services
Runway Hosts & Servers

venues & partners

MPCE is a preferred vendor at the following venues:



MPCE Partners:



clients

Big & small - we have a range of clients across various industries:

bloomingdale's facebook LinkedIn



& more.

contact

montperi

Catering | Event Planning | Consulting

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***** [yelp: montperi catering and events](https://www.yelp.com/search?find_desc=montperi+catering+and+events)



SAMPLE MENUS



boxed breakfast

\$18 per person
\$360 order minimum

MAINS (choose 2)

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)

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

SAMPLE MENUS



breakfast platter

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)

- *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



SAMPLE MENUS



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



gourmet meals

LUNCH MENU: \$45 per person
DINNER MENU: \$50 per person

SALADS (choose 1)

traditional garden salad with mixed greens, shaved onion, tomato, cucumber, house croutons, balsamic

florentine salad with spinach, tomato, picked onion, shaved parmesan, citrus vinaigrette

shaved zucchini salad with arugula, lemon vinaigrette (v)

MAINS (choose 2)

honey miso glazed salmon (df/gf)

tri-tip with spanish spice rub (df)

(add jus OR sauce duo of chimichurri & horseradish crema +\$3pp)

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 fingerling potatoes (v/df/gf)

herb cauliflower mash (veg/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)

chef's mac n cheese (veg) (add truffle +\$3pp)

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.



reception & small bites

3 items, 45 minute service - \$20 per person
(*option only available with our accompanying dinner menu)
5 items, 2 hour service - \$45 per person

MAINS

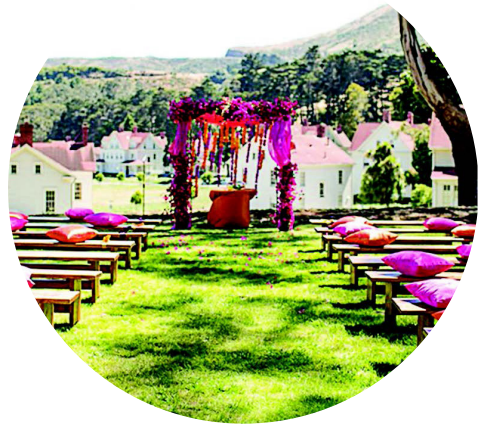
- wild mushroom, sweet onion & gorgonzola puff pastry bites (veg)
 - portobello & roasted red pepper sliders with pesto (veg)
 - avocado crostini with edamame, heirloom tomato, & fresh mint (v/df)
 - caprese skewers with balsamic glaze (veg/gf)
 - spiced watermelon gazpacho shots (v/gf/s)
 - tomato bisque 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 toppings.*

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





MONTPERI CATERING AND EVENTS

weddings

Let MPCE create an extraordinary experience for you on your special day. From small intimate weddings to large gatherings, we have a service that fits it all.

CATERING

Specializing in full service catering. You can choose from one of our existing packages, or we can customize any specific style, theme, or cuisine. Our partner pastry Chef's can execute your perfect wedding cake or dessert bar.

BARTENDING

MPCE is licensed and insured to serve alcohol for any sized event. We provide experienced and professional staff members, beer/wine bar option, full bar, and seasonal specialty cocktails. We can provide the set up, tools, and everything else needed for a full experience!

WEDDING PLANNING, & DAY OF COORDINATION

Whether you would like full assistance from start to finish, or someone on site to manage your "day of" (trust me, you do!), our team can help.

RENTALS & DECOR

Our vendor relationships help us get the best pricing and services for your catering rentals, or full event rentals. Our in house decor specialist can do custom signage, menus, invitations, graphic design, place cards, centerpieces, and table decor. You can even see a mock up, rendering or idea board of your event decor before making your selections!

PHOTO, VIDEO, DJ, LIGHTING, AV, & FLORAL

We have an in house network of creative professionals to help you on your big day! We can be your one stop shop to contract all services together. selections!



