



mountpeeri

EAT. EXPERIENCE. ENJOY.



Montperi Catering and Events (MPCE) is a full-service company offering catering, event planning, event production and management, specialty VIP services, and unique hospitality experiences.

**Catering
Event Planning
Consulting**

SERVICES

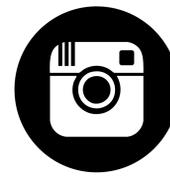
- + **CATERING /** PERSONAL CHEF EXPERIENCE / PRIVATE & CORPORATE CATERING / WEEKLY MEAL PREP / WINE PAIRING DINNERS / LIBATIONS & BAR SERVICES / PRIVATE COOKING CLASSES / BAR & WAIT STAFF / CONSULTING
- + **EVENTS /** CORPORATE & PRIVATE EVENTS / ENGAGEMENTS / WEDDINGS / THEMED PARTIES / TRIPS / WINE COUNTRY WEEKENDS / COCKTAIL RECEPTIONS / RED CARPET / FASHION SHOWS / NONPROFIT/ CONSULTING
- + **EVENT PRODUCTION /** ON – OFF SITE LOGISTICS MANAGEMENT / VENUE ACQUISITION / DÉCOR AV SOUND & LIGHTING / RENTALS / PHOTOGRAPHY / VIDEO ENTERTAINMENT & TALENT BOOKING / CONSULTING / PRODUCT LAUNCH
- + **VIP SERVICES /** TRAVELING PERSONAL CHEFS/ CELEBRITY MEAL PLANNING & PREPARATION / PRIVATE JET MEAL PREPARATION / PRIVATE YACHT MEAL PREPARATION/ FILM & TV CRAFT SERVICES RUNWAY HOSTS & SERVERS



MONTPERICATERING.COM



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CONTACT:



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Staff Inquiries: info@montpericatering.com

Press: luciano@montpericatering.com

CATERING

SPECIALIST

"WE HAVE USED LAMONT AND HIS CREW ABOUT TEN TIMES IN THE LAST TWO YEARS. EVERY TIME 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 AND WE PLAN TO USE THEM AGAIN AND AGAIN."

-JOCELYN M., OAKLAND CA

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 eating). We love to customize menus for our guests, and can create a variety of regional flavors and styles!



summer salad

SPINACH, MIXED GREENS, SEASONAL BERRIES, HOUSE CRUTONS, FETA CRUMBS
AND SHAVED ALMONDS WITH BALSAMIC VINAIGRETTE AND CITRUS VINAIGRETTE

SAMPLE MENUS

main

MEYER LEMON AND ROSEMARY CHICKEN
ANGOLIA STYLE TIP STEAK

side

ROSEMARY ROASTED FINGERLING POTATOES
FARMERS MARKET ARTISAN VEGETABLE MIX

MEDITERRANEAN PAELLA WITH CARAMELIZED LEEKS, ARTICHOKE, SUN-DRIED TOMATO,
PARSLEY, OREGANO, AND ROASTED RED PEPPERS



CATERING

Please see the following pages for sample menus and proposals (full pricing). As mentioned before, we love to customize to make your event memorable!





SAMPLE MENU

RECEPTION & DINNER



RECEPTION & DINNER

**STARTING AT \$35 PER PERSON
(PASSED/STATIONED)**

(+\$5 FOR ADDITIONAL SELECTION)

WE LOVE TO CUSTOMIZE

Additional menu items are available, just ask!

CHOOSE FIVE:

Sweet potato and butternut squash
bisque

Spiced tomato bisque

Potato and leek puree

Sweet pepper and quinoa soup

Fried chicken po'boy sliders

Ground lamb sliders *

Pulled pork sliders

Barbacoa brisket sliders *

Roasted chicken sliders, lemon aioli

Sliders trio *

Langoustine and crab tostadas *

Berry balsamic glazed brussels

Assorted artisan crostini

House made assorted flatbreads

Mushroom and leek puff pastries

Ancho chili shrimp skewers *

Ahi poke bites *

Southern caprese skewers

Moroccan vegetable skewers

Snap peas gastrique

Patatas bravas with tomate especiada

*** INDICATES ADDED MARKET PRICE**

DINNER

**STARTING AT \$35 PER PERSON
(SEATED/BUFFET)**

SALADS - (CHOOSE ONE) :

Haricot Blood Orange Salad -

mixed greens, seasonal berries, haricots, pickled red onion, shaved grana, blood orange vinaigrette

Mediterranean Summer Salad -

mixed greens, raspberries, goat cheese, olives, white onion, feta, lemon balsamic vinaigrette

Shaved Zucchini Salad -

yellow and green zucchini, feta, caramelized shallots, capers, red pepper, shaved grana, citrus vinaigrette

Fall Harvest Salad -

arugula, baby kale, red onion, cotija cheese, artisan croutons, berry balsamic vinaigrette

Seasonal Salad -

chef's selection, trust me!

(+\$5 FOR ADDITIONAL SELECTION)

ENTREES - (CHOOSE TWO):

Apricot glazed salmon

Lamb lollipops with pesto crème fresh *

Seared filet with Rosenblum Planchon vin rouge *

Roasted portobello with tarragon cream

Chefs Deesco baby back ribs*

Spiced tofu mushroom and kale steaks

Thyme roasted chicken with Rosenblum vin blanc

Barbacoa beef brisket *

Chefs artisan paella Valenciana

Rosenblum cowboy red wine chili

Spiced apricot glazed tofu

Roasted pork belly carbonara *

Artisan mac n cheese trio

Truffled langostine; butternut squash; smoked maple bacon *

*** INDICATES ADDED MARKET PRICE**

(+\$5 FOR ADDITIONAL SELECTION)

DINNER

**STARTING AT \$35 PER PERSON
(SEATED/BUFFET)**

SIDES - (CHOOSE TWO) :

Rosemary roasted potatoes
Farmers market artisan vegetable mix
(seasonal)
Citrus glazed haricot verts
Spiced lemon asparagus
Roasted cauliflower mash
Patatas bravas with tomate especiada

*** INDICATES ADDED MARKET PRICE
(+\$5 FOR ADDITIONAL SELECTION)**

SWEETS - (CHOOSE ONE):

Pots de crème
Apple crisp with almond infused ice
cream
Panna cotta with berry balsamic
gastrique
Lemon cake with citrus glaze
Assorted mini cupcakes
Artisan crème brulee with seasonal
berries
Chocolate decadence cake with
seasonal berries and
Fresh cream
Mini artisanal cookie assortment
Mini pie and tart assortment
Chefs generational peach cobbler
Seasonal sweet bread pudding
Chocolate mousse cups
Cheesecake lollipops

(+\$5 FOR ADDITIONAL SELECTION)

BEVERAGES:

Full beverage options are available,
please inquire for beverage packages
and information!



****any items/dishes listed in the menu categories can be converted from small appetizers to entrees, individual tastes, and vice-versa****

****the following additional fees may apply; additional staffing, transportation (for travel over 15 miles), rental fees (if applicable)****

HORS D'OEUVRES

SAMPLE MENU





SPECIALTY HORS D'OEUVRES

STARTING AT \$35 PER PERSON
(PASSED/STATIONED)

(+\$8 FOR ADDITIONAL SELECTION)

ADDITIONAL SERVICES

SPECIALTY SERVICES AVAILABLE AT MARKET PRICE:

- On site sushi chef serving sashimi, nigiri, and specialty rolls
- Ramen bar
- Fresh oyster/raw bar service
- Sushi demo/sushi 101 class
- Live Japanese whole fish carving
- Specialty candy/dessert/pastry bar
- Live paella preparation

CHOOSE FIVE:

Flank steak rolls with daikon slaw and apricot soy glaze

Artisan assorted sushi

Dungeness crab pastry cups with lemon aioli and micro greens

Honey glazed brussels, shaved fennel, dried cranberries & pepita

Salad cups

Prosciutto basil goat cheese

Wrapped dates

Barbacoa beef brisket sliders with meyer lemon aioli and arugula slaw

White fish ceviche, tomato, red onion, serrano pepper, avocado

Cream, cilantro on endive

Langoustine and crab mini tostadas

Whipped wasabi deviled egg puff pastries

Ancho chili prawn with cilantro lemon aioli

Ahi poke bites

Charred burrata and apricot on herbed focaccia

Pear, goat cheese, champagne grapes crostini

****any items/dishes listed in the menu categories can be converted from small appetizers to entrees, individual tastes, and vice-versa****

****the following additional fees may apply; additional staffing, transportation (for travel over 15 miles), rental fees (if applicable)****



RECEPTION

PROPOSAL SAMPLE

RECEPTION

PROPOSAL SAMPLE - 2018



Thank you for your interest in Montperi Catering & Events for your upcoming event! Please see your proposal below. Let us know if you have any questions, or change requests. Once you are happy with your proposal, we will send over a contract to confirm the date. Thank you!

- Amanda Pinkham

CONTACT:

EVENT DATE:

GUEST COUNT: 100 ppl

LOCATION: venue TBD

TIME: event; TBD arrival; departure;

SCOPE: MPCE will provide passed and stationed heavy appetizers, with the option of providing a full bar, and full staffing.

RECEPTION

PROPOSAL SAMPLE

RECEPTION

Gourmet cheese/fruit platters



PASSED- (CHOOSE THREE) :

Sweet potato butternut squash bisque shots (veg)

Flank steak rolls with daikon slaw and apricot soy glaze

Langoustine and crab mini tostadas (+\$3pp)

Roasted potato bites with garlic aioli (veg)

Crab pastry cups with lemon aioli and micro greens

Roasted chicken skewers with garlic aioli

Caprese skewers with fresh tomato, marinated mozzarella, greens, balsamic glaze (veg)

Ancho chili shrimp skewers

Cucumber bites with house made hummus, sun-dried tomato oil (veg)

Ahi poke bites (+\$3pp)

Additional items available. See menu.

(+\$4 PP FOR ADDITIONAL SELECTION)

STATIONED - (CHOOSE FOUR)

Gourmet Sliders (choice of roasted chicken, beef brisket, mushroom/kale, or ground lamb)

Truffled mac n cheese cups (veg)

Seasonal vegetable skewers with balsamic glaze (veg)

Ancho chili prawns with cilantro lemon aioli

House made assorted flatbreads (+\$3pp)

Dungeness crab pastry cups with lemon aioli and micro greens

Arugula, mandarins, raspberries, pine nuts, and feta spring salad cups Truffled langoustine; butternut squash; smoked maple bacon

Additional items available. See menu.

(+\$5 PP FOR ADDITIONAL SELECTION)



RECEPTION

PROPOSAL SAMPLE

DESSERT - (OPTIONAL ADDITION) :

Cheesecake bites

Lemon cream tartelettes with fresh berries

Chocolate espresso ganache tartelettes

House made assorted macarons (+\$2pp)

Chefs choice assorted cake bites

Assorted gourmet canolli (+\$2pp)

Additional options available, please contact to discuss

ADDITIONAL DETAILS:

*Includes high end disposable plates, cocktail napkins, and utensils as needed (unless rentals are arranged)

*Does not include additional rentals such as tables, chairs, linens (can be arranged)

*Venue to provide food stations (unless otherwise discussed)

*Venue to provide trash cans and trash disposal (mpce staff will handle trash to be emptied/ dumped on site) minimum fee of \$200 will apply if MPCE must remove garbage from site

*All food service staffing included

*Set up, service, and break down/clean up

*Please indicate if a kitchen is provided at venue - site check will be needed

PRICING:

Menu: \$45 pp x 100 = \$4,500
(alternative option available to include either passed OR stationed)

Dessert: \$8 pp x 100 = \$800

Transportation fee: \$50-\$100
(depending on location- *this fee is waived if event is at The Overlook*)

Booking/service fee: (18%)

Tax: (9.25%)

**If you would like to confirm, we will send an online agreement*

**50% deposit is required to confirm your date*

**Final guest count is due 5 days prior to event date*

**Your guest count cannot fall below 80%, or event minimum once contracted*

**3.5% fee is added for credit card payments*

CLIENTS





THANK YOU

- MONTPERI CATERING & EVENTS