

montperi

Catering | Event Planning | Consulting



BRUNCH MENU

APPETIZERS/SMALL BITES

\$30 PER PERSON (PASSED/STATIONED)

CHOOSE FOUR

(+\$5 FOR ADDITIONAL SELECTION)

**INDICATES ADDED MARKET PRICE*

artisan fresh fruit platter

fried chicken and waffle sliders

*pulled pork sliders with poached eggs **

roasted sausage sliders with egg and lemon aioli

tofu mushroom kale slider

*sliders trio **

mini huevos rancheros tostadas

berry balsamic glazed brussels

assorted artisan crostini

*mini bagel bar with assorted toppings **

house made assorted flatbreads

mushroom and leek puff pastries

*ancho chili shrimp skewers **

breakfast skewers

moroccan vegetable skewers

rosemary patatas bravas

BREAKFAST/BRUNCH MENU

\$50 PER PERSON (SEATED/BUFFET) includes coffee
CHOOSE NUMBER OF INDICATED ITEMS FOR EACH COURSE

SALADS

CHOOSE ONE (+\$5 FOR ADDITIONAL SELECTION)

florentine blood orange salad

spinach, grape tomatoes, pickled red onion, shaved grana, blood orange vinaigrette

shaved zucchini salad

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

morning harvest salad

arugula, baby kale, caramelized sweet onion, haricots, poached egg, artisan croutons, heirloom tomatoes, lemon vinaigrette

ENTREES

CHOOSE TWO (+\$8 FOR ADDITIONAL SELECTION)

*INDICATES ADDED MARKET PRICE

*salmon benedict **

eggs benedict with marjoram english muffins, sweet sliced ham, and classic hollandaise

eggs benedict florentine

chicken and waffles with herb butter and syrup

*lamb lollipops with pesto crème fresh **

*seared filet with brie beurre blanc **

*artisan omelet bar (made to order)**

roasted portobello mushrooms with tarragon cream

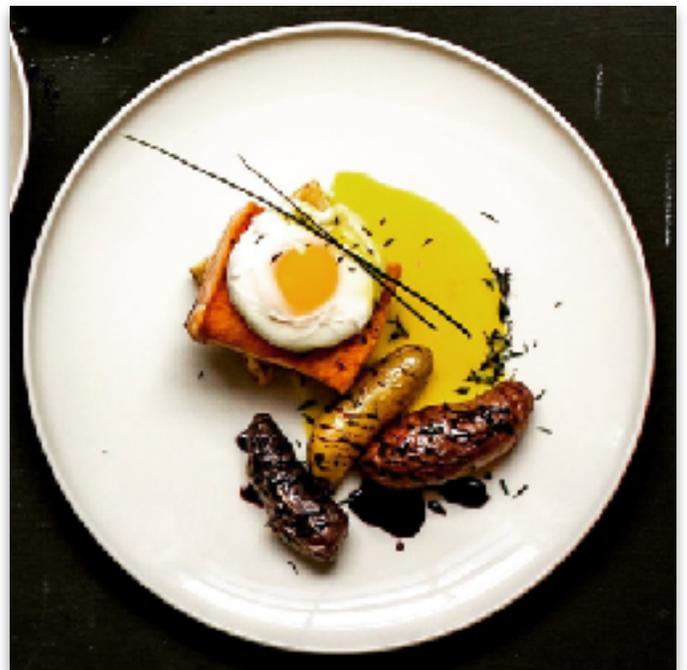
spiced tofu scramble

*barbacoa beef brisket **

*rosemary thyme waffles, berry syrup,
crème fraiche*

brioche french toast

breakfast mac n cheese



SIDES

CHOOSE TWO (+\$5 FOR ADDITIONAL SELECTION)

**INDICATES ADDED MARKET PRICE*

rosemary roasted potatoes

classic herbed home fries

chefs polenta parmesan

classic grits

citrus glazed haricot verts

spiced lemon asparagus

roasted cauliflower mash

*roasted sausage assortment; (beef, pork,
turkey, chicken apple, or combo)*

applewood smoked bacon

*roasted pork belly roast **

smoked maple bacon



SWEETS

CHOOSE ONE (+\$5 FOR ADDITIONAL SELECTION)

assorted pastry platters

apple crisp with frosted glaze

lemon cake with citrus glaze

cinnamon french toast points

artisan crème brulee with seasonal berries

mini parfaits with seasonal berries and fresh granola

berry compote stuffed french toast

mini pie and tart assortment

chefs generational peach cobbler

seasonal sweet bread pudding

BEVERAGE

2 ITEMS FOR \$10 PER PERSON

**INDICATES ADDED MARKET PRICE*

espresso bar

breakfast sangria (red or white)

mixologists choice mimosas

Michelada/beer cocktails

spiked coffee cocktails

handcrafted bellinis

artisan smoothie shots

custom juice bar

*juicing station (pressed fruit and veg) **

(a full bar is also available)



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)

booking@montpericatering.com

www.montpericatering.com