



WORTH GROUP CATERING POLICIES

The Peasant & The Pear
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We promise to provide you with a wonderful food experience. All of our menu selections have been carefully thought out so that we can address a broad range of tastes and match the type of party you are hosting. We like to work together to create your menu so that we can suggest items that we know people enjoy, and that will be of the utmost quality for the type of event you are hosting. Because quality is our number one priority, some items may not be available because they are out of season or will not hold up under the conditions of your event.

SIMPLE

We create attractive displays of our delicious food, using chafing dishes, and ceramic and pewter serving pieces. We lend you everything you need to prepare and serve our food. However, we ask that you return it to us within 3 days of your event or a charge will be made to your credit card.

SUBLIME

With a \$1000 minimum food order, we can provide professional, friendly staff for your event. The quantity of service staff needed may vary depending on the number of guests and type of meal service (e.g., buffet or seated meal), but typically we allocate one server for every 20 guests. Staffing fees are: \$200 per server or cook for a 3-hour minimum + \$50 per hour for service requested beyond 3 hours. This price includes gratuity. Please note that the availability of service staff varies, and that we cannot guarantee service staff will be available to work the date of your event.

TO PLACE AN ORDER

After reviewing our menu and making your selections, we'll create a catering contract with all the specifics, and will email it to you for your approval. Once you approve, we require a credit card to place on hold. We charge ½ of the total bill one week prior to the event. This charge is non-refundable and the guest count given one week out is the count you are responsible to pay in full. We then charge the remainder of the balance 1 day prior to your event.

WHAT'S NOT INCLUDED IN CATERING ORDERS

Because we operate primarily as a full-service restaurant, our catering services focus on the things that make the restaurant great: our fabulous food and terrific service. We do not carry and are not able to provide the following for catering events: guest tables, guest linens, tableware (dishes, glasses, silverware), decorations, flowers, beverages & elaborate specialty desserts (e.g., wedding cakes). We will be happy to refer you to one of our preferred vendors if you need assistance with these items.

PLATTERS

These beautifully displayed platters are a perfect addition to our hors d'oeuvre offerings.

Antipasto Platter

A blend of seasonal fire-roasted & marinated vegetables & hummus

Small \$75

Large \$125

Add cured meats \$25/\$50

Cheese Display

Assorted domestic & imported artisan cheeses, fruit, & crackers

Small \$75

Large \$150

Mediterranean Olives

House blend of marinated Mediterranean olives

1 quart dish: \$35

HORS D'OEUVRES

The perfect addition to our buffet menu or wonderful on their own for a heavy appetizer party! For each Hors D'oeuvre ordered, we provide 2 pieces per guest. With rustic flatbreads, we provide 1 pizza per every 4-6 guests.

Light Party Favorites \$5 per guest

Assorted Rustic Flatbread Pizzas

Bruschetta with Seasonal Toppings

Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar

Smoked Chicken Salad on Baguette

Savory Skewers & Hearty Bites \$7 per guest

Chicken skewers with Spicy Thai Peanut Sauce

Beef Brochette with Creamy Horseradish Sauce

BBQ Pulled Pork Sliders

Ahi Poke with Avocado on Mini Tostada

Mashed Potato Bar with Cheddar, Bacon, Chives & Sour Cream

Roast Beef Slider with Fig Compote, Bleu Cheese Mousse & Arugula

Elegant Appetizers \$9 per guest

Poached Jumbo Prawns with Sweet Chili Sauce

Seared Thinly-sliced Filet Mignon on Crostini with Madeira Aioli

Miniature Dungeness Crab Cakes with Roasted Red Pepper Aioli (seasonal)

Poached Salmon, Caper Cream Cheese on Rye Crackers

RUSTIC BUFFET DINNER ITEMS

These dishes are the ones we are known for and are perfect for pick-up or drop-off. All dishes accompanied with mashed potatoes and a side salad. Minimum order for 10 guests. Prices are per person.

Coq Au Vin . . . \$25

Short Ribs . . . \$28

Lamb Shank . . . \$28

Beouf Stroganoff . . . \$28

Beouf Bougignon...\$28

DINNER ENTREES

These dinner selections require a chef and one server to be present to ensure your food is of the highest quality. We serve one entrée per guest unless otherwise arranged in your contract.

Choose 1 salad, up to 2 entrees, and 1 side dish. All dinners include seasonal vegetables & artisan bread
Minimum order is for 20 guests. Prices are per person.

Salads

Caesar Salad ~ Romaine, Grana Padana, croutons & Caesar dressing

Bishop Ranch Salad ~ Baby greens, pears, walnuts, blue cheese & balsamic vinaigrette

Entrees

Pasta . . . \$24

Roasted Half Chicken . . . \$30

Market Fresh Fish* . . . \$A.Q.

Smoked Pork Shoulder . . . \$30

Beef Short Ribs . . . \$35

Double-Cut Pork Chop . . . \$35

Garlic Roasted Gulf Prawns . . . \$38

New York Steak Brochette . . . \$38

Grass-Fed Filet Mignon . . . \$46

Sides

Creamy Provolone Polenta . . . Cous Cous . . . Mashed Potatoes . . . Roasted Red Potatoes

SPANISH PAELLA DINNER

Our award-winning dish! This is a great summer party meal!
Minimum order is for 25 guests

Artisan Bread

Salad

Organic baby greens with sherry-shallot vinaigrette

Paella

Authentic Bomba rice, chicken breast, chorizo, fire-roasted piquillo peppers, onions, tomatoes and fresh peas cooked in savory saffron stock

Paella for 25-\$750

Add a combination of clams, mussels or shrimp ~ \$250

Paella for 50-\$1500 (Price includes a chef to prepare your meal)

Add a combination of clams, mussels or shrimp ~ \$500

Paella for 125-\$3750 (Price includes a chef to prepare your meal)

Add a combination of clams, mussels or shrimp ~ \$750

gratuuity charges not included for chef

Luncheon Catering Menu

SANDWICH PLATTERS

Full-sized sandwiches cut in half, thirds, or quarters, served on a variety of sliced breads and rolls presented on a platter.

SANDWICH CHOICES (Minimum order is for 10 whole sandwiches)

Smoked Chicken Salad – Our signature sandwich! - Smoked chicken, roasted pears, pecans, dried cherries, & diced red onions, lightly dressed in mayonnaise

Grand-mere – Grilled chicken, Granny Smith apples, Brie & lettuce w/mayo

Roast Beef - Thinly-sliced New York steak, Swiss, horseradish cream, & lettuce

Tuscan – Grilled chicken, sundried tomatoes, baby greens & provolone w/pesto aioli

Vegetarian - Seasonal roasted vegetables & assorted cheeses

PRICE PER WHOLE SANDWICH

\$9.00

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## SALADS

 (Minimum order is for 10 people)

**GREEN SALADS** (Dressings are served on the side)

**House** – Organic baby greens & shaved radishes with creamy balsamic vinaigrette-\$3.50 per guest

**Caesar** – Romaine, croutons & Grand Padano with classic Caesar dressing-\$3.50 per guest

**Bishop Ranch** – Our most popular salad! - Organic baby greens, roasted pears, candied walnuts & Point Reyes blue cheese with creamy balsamic vinaigrette-\$4.50 per guest

Herbed Potato Salad -\$2.50 per guest

Mediterranean Pasta Salad-\$3.00 per guest

Seasonal Fruit Salad - \$4.00 per guest

## DESSERTS

Casual Dessert Platter - (freshly baked cookies and house made brownies) - \$5.00 per guest .

Elegant Dessert Platter- (freshly baked cookies, house made brownies and assorted bars ) \$7.00 per guest

## FRESHLY BAKED QUICHE

We custom-bake your quiche from scratch, using only the finest ingredients. For optimal flavor and ease of serving, we recommend serving quiche at room temperature.

Large Vegetarian Quiche \$28

Large Meat Quiche \$28

Quiche may be ordered whole or cut into 6-8 slices

## ORDERING INFORMATION:

- ❖ Lunch catering is available 7 days per week.
- ❖ Sandwich Platter, Garden Salad Platter & Herbed Potato Salad orders must be placed at least 24 hours before pickup/delivery time. Quiche, Dessert & Fruit Platters orders must be placed at least 48 hours before pickup/delivery time.
- ❖ You can pick up your order at the restaurant, or...
  - We can deliver your order for a minimum \$50 delivery charge
- ❖ With a \$750 minimum food order, we can provide professional, friendly staff for your event. Typically we allocate two servers for every 20-40 guests. Staffing fees are:
  - \$200 per server or cook for a 3-hour minimum + \$50 per hour for service requested beyond 3 hours
- ❖ We create attractive displays of our delicious food, using ceramic, glass & pewter platters & bowls. We lend you everything you need to serve our food. Pickup must be scheduled before or after the restaurant's regular lunch or dinner hours.
- ❖ All serving equipment must be returned to us within 3 business days. A charge of up to \$1000 will be charged to your credit card should you not return the serving pieces.
- ❖ We are not able to provide the following items: guest tables, guest linens, tableware (dishes, glasses, silverware), decorations, & beverages.
- ❖ Sales tax of 8.5% will be added to all orders.
- ❖ A credit card is required to place the order. The card will be charged ½ of the total one week prior which is non-refundable. This total will be based upon your guest count one week prior. The balance will be charged 24 hours prior.