



The Peasant & The Pear Catering Policies & Menu



WORTH GROUP

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. You can pick up your order at the restaurant, or, with a \$500 minimum order we may be able to deliver for a fee.

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 \$35 per hour with a four hour minimum plus a 20% service charge. 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

For most catering orders, we do have a minimum order for 20 people. 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 upon booking 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 week 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. Disposable paper products and utensils may be available with advance notice.

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 (serves up to 50)

Large \$125 (serves between 50-75)

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. Minimum order for 20 guests. Pricing is per person per item. There is a minimum of 20 people to place an order for the following items.

Assorted Rustic Flatbread Pizzas \$14 each

Light Party Favorites \$5 per guest

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 Cheddar Cheese, Bacon, BBQ Sauce & Onion Strings

Poached Salmon, Caper Cream Cheese on Crackers

Elegant Appetizers \$9 per guest

Poached Jumbo Prawns with Cocktail Sauce

Seared Thinly-sliced Filet Mignon on Crostini with Madeira Aioli

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

RUSTIC BUFFET DINNER SELECTIONS

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. Prices are per person. Minimum order is for 20 guests.

Penne Bolognese ... \$20

Penne with Chicken, Sun-Dried Tomato and Pesto... \$23

Coq Au Vin . . . \$25

Short Ribs . . . \$28

Lamb Shank . . . \$28

Boeuf Bourguignon.... \$28

FORMAL SIT DOWN DINNER SELECTIONS

These dinner selections require a chef and one server to be present to ensure your food is of the highest quality. Hourly rates apply.

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. We serve one entrée per guest unless otherwise arranged in your contract

Salads

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

Bishop Ranch Salad ~ Baby greens, pears, walnuts, blue cheese & balsamic vinaigrette (+\$2)

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

Surf & Turk ... A.Q.

Sides

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

CASUAL MEALS PREPARED ON PREMISE

SPANISH PAELLA DINNER

Our award-winning dish! One of our chefs will come to your party and prepare your meal. This is a great summer party idea!

Minimum order is for 25 guests

Artisan Bread

House 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 (Price includes a chef to prepare your meal)

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

GOURMET BURGER BAR-\$20 per person

Our qualified chefs will arrive at your house with everything they need to prepare delicious gourmet burgers for your guests.

Our beef is 100% certified Angus Beef and our artisan buns are delivered fresh daily. Toppings include assorted cheeses, lettuce, tomato, onions, avocado, bacon and onion strings.

Includes kettle chips

Luncheon Catering Menu

CASUAL LUNCHEON PACKAGE-\$12.50 per person

Assorted sandwiches cut in half

Pasta Salad

Cookie

GOURMET HOT DOG BAR-\$15 per person

100% all beef Kosher hot dogs steamed and placed in an artisan bun wrapped in foil. Toppings include onions, assorted mustards, relish and sour kraut.

Includes kettle chips

SANDWICH PLATTERS-\$9.00 per sandwich

Full-sized sandwiches cut in half 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

Vegetarian - Seasonal roasted vegetables & assorted cheeses

SALADS (Minimum order is for 20 people. Dressings are served on the side)

House – Organic baby greens & shaved radish 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

Mediterranean Grain Salad-\$3.00 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 & bars

\$7.00 per guest

BREAKFAST CATERING OPTIONS

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 8 slices

House Made Scones-assorted flavors

\$3.50 each

Breakfast Burritos-potatoes, ham, eggs & cheese (pre-made and wrapped in foil)

\$8 each

Yogurt Parfait – Plain low-fat yogurt with house-made pecan-raisin granola & fresh fruit

\$6 per person (served buffet style)

Bagels & Lox – Plain bagel topped with Scottish salmon lox, cream cheese, thinly-sliced red onion & capers (tomato, avocado add for \$1 ea.)

\$10 per person (served buffet style)