

OUR BANQUET SPACE

We offer 3 great spaces for private parties:

Our **main dining room** comfortably seats 50 guests and can be used for larger parties both during the week and on the weekends. Other guests would be seated in our second dining room which is separated by the bar.

Our **semi-private banquet room** is a section of our dining room that is separated from the main dining area. It comfortably seats up to 35 guests. The room is situated between the bar and the courtyard. It has walls on 3 sides, and a pony wall extending across a portion of the 4th side with an additional table adjacent to the main area. The 4th side faces the main walkway through the restaurant and is adjacent to the courtyard entrance and restroom.

Our **lovely exterior courtyard** is a beautiful place for an al fresco party. It comfortably seats up to 30 guests. A brick pathway runs between Hartz Avenue and the courtyard, and provides access to the restaurant's rear entrance. When the courtyard is rented for private events, we close the pathway and direct restaurant guests to the main entrance. The courtyard is surrounded by lush potted plants and colorful flowers, and has a large, attractive stone fountain on one end. It has umbrellas for warm days, and heaters for cool evenings. The space cannot be tented or fully weatherproofed, so it is closed during inclement weather and the rainy season, generally from early November to early April.

The entire restaurant seats up to 85 inside and 35 outside, and is also available for total buyout.

For full menu descriptions and policies,
or to book your party contact
Natalie Worth at events@rodneyworth.com
Prices and menu items subject to slight changes.

Special Promotions

Half Off Bottles of Wine

Every 2nd & 4th Sunday



Sunday Brunch

10:00-2:00



Sunday Night Dinner

Prix Fixe \$25



Happy Hour

Monday – Friday, 2:30-5:00

For additional banquet and catering options,
we offer two other great menus and spaces.

The Prickly Pear Cantina

CA Mexican

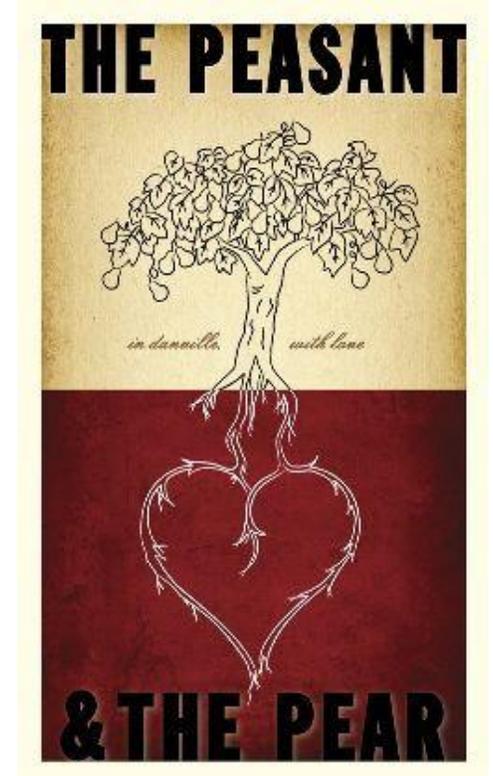
Worth Ranch

CA BBQ



WORTH GROUP

Banquet Menu



267 Hartz Avenue

Danville 94526

925.820.6611

www.RodneyWorth.com

To book your party:
contact Natalie Worth
events@rodneyworth.com



WORTH GROUP

LUNCH BANQUET MENU

Entrees (select 3 options for guests to choose from)

Bishop Ranch Salad, baby greens, roasted pears, candied walnuts, point Reyes blue cheese, balsamic vinaigrette

Cobb Salad, romaine, grilled chicken breast, apple wood smoked bacon, hardboiled egg, tomatoes, blue cheese, balsamic vinaigrette

Waldorf Salad, romaine, grilled chicken breast, cashews, roasted pears, grapes, golden raisins, celery, creamy tarragon dressing

Black & Blue Salad, romaine, filet mignon tips, point Reyes blue cheese, crispy fried onions, blue cheese dressing (+\$3)

Smoked Chicken Salad Sandwich, pears, pecans, dried cherries, red onion, lettuce, wheatberry bread

Cubano Sandwich, mojo marinated pork loin, ham, pickles, mustard, swiss, ciabatta

Grand Mere Sandwich, chicken breast, granny smith apples, brie, lettuce, mayo, ciabatta

Spicy Ahi Tuna Sandwich, jalapeño-cilantro coleslaw, artisan bun (+\$4)

Pulled Pork Sandwich, wine country bbq pulled pork, topped with coleslaw on an artisan bun

Dessert Gelato of the Day

Beverages choice of iced tea, lemonade, fountain soda, hot tea or coffee

\$23.50 Per Guest

STARTERS & FLATBREADS

Our Starters & Flatbreads are perfect for sharing among 4 guests

PEAR QUESADILLA \$10

Fresh pears & brie in a grilled flour tortilla, spicy pear chutney

CALAMARI FRITTI \$12

Crispy fried calamari, house-made cocktail sauce

BURRATA \$11

House-made burrata cheese, fruit, aged balsamic on crostini

FONDUE \$14

New York White cheddar in a garlic-rubbed pot, with fresh pears & bread

PRAWN COCKTAIL \$16

Jumbo grilled wild Mexican white prawns, house-made cocktail sauce

AHI POKE TOWER \$17

Chili crusted seared rare Ahi, California avocado, cherry tomatoes, lime

MARGHERITA \$14

Tomato sauce, house-made mozzarella & fresh basil

SAN RAMON \$15

Roasted pear, blue cheese, caramelized onions & Mozzarella

HARVEST \$15

Bacon, mozzarella, dried champagne grapes & rosemary

FERRARI \$15

Italian pepperoni, roasted red peppers, tomato sauce & mozzarella

DINNER BANQUET MENU

First Course (guests choose 1)

Baby greens, roasted pear, point Reyes blue cheese & balsamic vinaigrette
Soup du Jour

Main Course (select 3 options for guests to choose from)

Market Pasta
Organic "Mary's" Half Chicken
Market Seafood
Grilled Double-Cut Sonoma Pork Chop
Lamb Shank
NY Steak (+\$5)

Dessert (guests choose 1)

Chocolate Decadence Flourless Dark
Chocolate Cake
Warm Pear Tart Puff Pastry, with Vanilla
Bean Ice Cream & Caramel Sauce

Beverages

Your choice of Sodas, Peerless Tropical Iced Tea, Coffee or Hot Tea

\$47 Per Guest

Add \$6 for both soup and salad option

Prices do not include 8.25% sales tax, 20% service charge, alcohol, or additional food & beverages. We use only the freshest farm to table ingredients, vegetables & seafood. They will be sourced week of event. Minor menu changes may occur to maintain quality. Prices subject to slight change.