

BREAKFAST CATERING OPTIONS

FRESHLY BAKED QUICHE

Vegetarian or Meat \$28

Quiche may be ordered whole or cut into 8 slices

HOUSE MADE SCONES- assorted flavors

\$3.50 each or \$28 per pan

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(+ \$1), avocado(+ \$1) per person

\$10 per person (served buffet style)

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

TO PLACE AN ORDER

Contact Natalie Worth at

events@rodneyworth.com

Please email us for full explanations of our food selections and catering policies. Prices subject to change.

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

The Prickly Pear Cantina

California Mexican

Worth Ranch

California BBQ

LUNCHEON CATERING MENU

CASUAL LUNCHEON PACKAGE- \$12.50 per person

Assorted sandwiches cut in half, Pasta Salad, Cookie

GOURMET HOT DOG BAR- \$11 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 sauerkraut.

Includes kettle chips

SANDWICH PLATTERS- \$11.00 per sandwich

Full-sized sandwiches cut in half served on rolls presented on a platter. See options below.

Minimum order is for 10 whole sandwiches.

Smoked Chicken Salad – Smoked chicken, roasted

pears, pecans, dried cherries, & diced red onions, light 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 & cheeses

SALADS (Minimum order is for 20 people)

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 – Organic baby greens, roasted pears, candied walnuts & Point Reyes blue cheese with creamy balsamic vinaigrette \$4.50 per guest

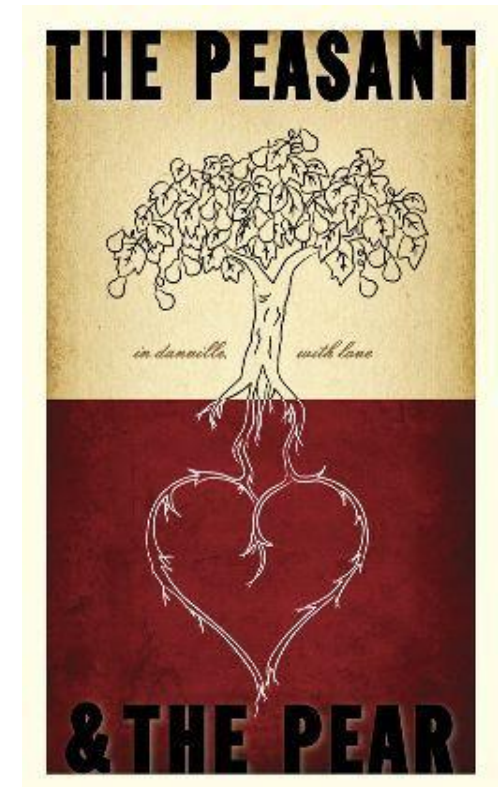
Herbed Potato Salad - \$2.50 per guest

Mediterranean Pasta Salad- \$3.00 per guest

Seasonal Fruit Salad - \$4.00 per guest

Mediterranean Grain Salad- \$3.00 per guest

Catering Menu



267 Hartz Avenue

Danville 94526

925.820.6611

www.RodneyWorth.com

To place your order:

contact Natalie Worth

events@rodneyworth.com



WORTH GROUP

PLATTERS

Antipasto Platter

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

Domestic & imported cheeses, fruit & crackers

Small \$75 (serves up to 50)

Large \$150 (serves between 50-75)

HORS D'OEUVRES

2 pieces per guest. *Pricing is per person per item.*

Minimum of 20 guests to place an order for the following items.

Assorted Rustic Flatbread Pizzas \$15 each (8 slices)

Light Party Favorites \$6 per guest per item

Bruschetta with Seasonal Toppings

Roasted Baby Potato Skins w/bacon & cheddar

Smoked Chicken Salad on Baguette

Mashed Potato Bar (add bacon +\$1)

Savory Skewers & Hearty Bites \$8 per guest per item

Chicken Skewers with Spicy Thai Peanut Sauce

Beef Brochette with Creamy Horseradish Sauce

BBQ Pulled Pork Sliders

Ahi Poke with Avocado on Mini Tostada

Roast Beef Slider

Poached Salmon, Caper Cream Cheese on

Crackers

Elegant Appetizers \$10 per guest per item

Poached Jumbo Prawns with Cocktail Sauce

Seared Thinly-sliced Filet Mignon on Crostini

Miniature Dungeness Crab Cakes

RUSTIC BUFFET DINNER SELECTIONS

Perfect for pick-up or drop-off.

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

Choose 1 salad, 1 entree & 1 side dish.

All dinners include seasonal vegetables & artisan bread.

Penne Bolognese ...\$20 (no side included)

Penne with Chicken, Sun-Dried Tomato &

Pesto...\$23 (no side included)

Coq Au Vin . . . \$25

Short Ribs . . . \$30

Lamb Shank . . . \$30

Boeuf Bourguignon.... \$30

FORMAL SIT-DOWN DINNER SELECTIONS

These selections require a chef and server.

Hourly rates apply.

Choose 1 salad, 1 entree and 1 side dish.

All dinners include seasonal vegetables & artisan bread.

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

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 & Turf...A.Q.

Salads

House Salad

Caesar Salad (+\$2)

Bishop Ranch Salad (+\$3)

Sides

Polenta. Couscous. Mashed Potatoes. Roasted Red Potatoes. Risotto.

CASUAL MEALS PREPARED ON PREMISE

SPANISH PAELLA DINNER

Artisan Bread

House Salad

Paella, Authentic Bomba rice, chicken breast, chorizo, fire-roasted piquillo peppers, onions, tomatoes & peas cooked in savory saffron stock. Prices include a chef to prepare your meal.

Paella for 25-\$750

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

Paella for 50-\$1500

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

Paella for 125-\$3750

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

GOURMET BURGER BAR-\$20 per person
(minimum 50 guests)

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, ketchup, mustard and relish. For an additional fee per person, add avocado (+\$1) and bacon (+\$2).

Includes kettle chips

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