



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. If you would like it to be placed in disposable containers instead, please let us know-we are happy to do that for you!

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

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 at the time you book your 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. ***We can however provide you with disposable paper products such as plates, napkins and cutlery for a nominal fee.***

Worth Ranch Catering Menu



STARTERS

pulled pork sliders 3.50 each

tri tip sliders 4.50 each

deviled eggs 18 per dozen

smoked chicken wings 18 per dozen

mashed potato bar cheddar, green onion & sour cream 6 per person
(add bacon +\$1)

ENTREES

pulled pork sandwich with poppy-seed pecan cole slaw

with 1 side . . . 13 per person

with 2 sides... 17 per person

3 chicken wings & 2 pulled pork sliders

with 1 side... 14 per person

with 2 sides . . . 18 per person

rack of ribs, roasted chicken leg & thigh

choice of 2 sides . . . 26 per person

WRANGLER SIDES – included with entree

corn bread muffin | ranch beans | poppy seed-pecan coleslaw |

potato salad | mac & cheese | maple yams

RANCHER SIDES – add 2 bucks to the entree price

sautéed green beans | sautéed spinach | mashed potatoes & gravy |

house salad

- GREAT EATS • HANDCRAFTED DRINKS -

WORTH RANCH

• CALIFORNIA BBQ & SALOON •



GOURMET BURGER BAR . . . 20 per person (50 person minimum)



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 pickles. For an additional fee per person, add avocado (+\$2) and bacon (+\$2).

Includes kettle chips

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

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 sauerkraut.

Includes kettle chips

Additional options are available with a chef on site to prepare your meat.