



The Peasant & The Pear Catering Policies & Menu



WORTH GROUP

Let Celebrity Chef Rodney Worth and his team cater your next event! We offer a range of services from pick up and drop off options to providing staff to work your event. We can even send a chef to you to prepare the meal on site. We offer a wide range of options from simple, yet delicious burgers cooked on site to amazing paella, creative appetizers and formal, sit down dinners. We look forward to working with you to plan your next amazing event!

PICK UP & DROP OFF ORDERS

- Food is fully prepared and ready to be served unless otherwise noted.
- Some items can be ordered within 24 hours but most require 5 days' lead time.
- All food is displayed on attractive serving pieces.
- With a \$500 minimum order we may be able to deliver and set up your order for a fee.

FULL SERVICE EVENTS

- With a \$1000 minimum food order, for a fee, we can provide staff to serve & bartend so that you can enjoy your guests.
- Staffing fees are \$35 per hour with a four-hour minimum plus a 20% service charge.
- Food is prepared at the restaurant and delivered to your venue ready to be served.
- With a \$2000 minimum food order, a chef can be onsite to prepare your meal. Hourly rates apply.

TO PLACE AN ORDER

- For events that are less than one week out, phone the restaurant directly and speak to a manager.
- For events that are one week or more out, email events@rodneyworth.com.
- Each item has a different per piece minimum. Please see the menu for the specifications.

ADDITIONAL SERVICES AVAILABLE

- We can provide chafing dishes to keep your food warm during your event.
- We can recommend rental companies, florists and a bakery to help take care of all of your party needs.
- Disposable paper products and utensils may be available with advance notice.

HORS D'OEUVRES

Most items have a 25 piece minimum unless otherwise noted.

LIGHT PARTY FAVORITES \$3.50 per guest per item

Bruschetta with Seasonal Toppings

Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar

Smoked Chicken Salad on Baguette

Poached Salmon, Caper Cream Cheese on Toast

Spanokopita

Truffled Deviled Egg in Pastry Cup

Roast Beef Slider with Cheddar Cheese, BBQ Sauce & Onion Strings (+\$1)

BBQ Pulled Pork Sliders (sold in groups of 20)

SAVORY SKEWERS & HEARTY BITES \$4.50 per guest per item

Chicken Skewers with Spicy Thai Peanut Sauce

Beef Brochette with Creamy Horseradish Sauce

Ahi Poke with Avocado on Mini Tostada

Skewered Jumbo Prawns with Cocktail Sauce

Miniature Crab Cakes with Roasted Red Pepper Aioli (+\$1; minimum order of 40)

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 & pita bread

Small \$150 (serves up to 50)

Large \$200 (serves between 50-100)

Add Cured Meats \$50

Add Cured Meats \$75

CHEESE DISPLAY-Assorted domestic & imported artisan cheeses, fruit & crackers

Small \$150

Large \$200

ASSORTED RUSTIC FLATBREAD PIZZAS

\$15-\$18 each (par baked-need to be finished off in an oven; cut into 8 pieces)

Margherita, tomato sauce, house-made fresh mozzarella, fresh basil

Harvest, bacon, mozzarella, dried champagne grapes, rosemary

Ferrari, pepperoni, roasted red peppers, tomato sauce, mozzarella

San Ramon, roasted pear, blue cheese, caramelized onions, mozzarella

Champignon, wild mushrooms, goat cheese, fresh herbs, white truffle

TRAYS

All food will be prepared in disposable aluminum trays unless otherwise requested.

Lasagna Bolognese (20 servings) \$140

Lasagna Mushroom (20 servings) \$140

Chicken Wings (70-75 pieces) \$140

Kids' Chicken Tenders (50 pieces) \$140

Mashed potatoes (50 servings) \$180 (sour cream, cheddar, green onion, bacon) +\$100

Penne in Marinara (40 servings) \$100

Meatballs (40 servings) \$120

Penne in Butter (40 servings) \$100

FORMAL SIT-DOWN DINNERS PREPARED ON SITE

- This option requires a chef and minimally one server to be present to ensure your food is of the highest quality.
- Minimum food order of \$2000.
- Hourly rates apply.
- For more information, please inquire.

RUSTIC BUFFET DINNER SELECTIONS

- These dishes are the ones we are known for and are perfect for pick-up or drop-off.
- \$125 delivery and set-up including use of our chafing dishes.
- Prices are per person. Minimum order is for 20 guests.
- All dinners include seasonal vegetable and mashed potatoes unless otherwise noted.

Penne with Sun-Dried Tomatoes and Pesto... \$19 (does not include mashed potatoes)

Roasted Airline Chicken Breast... \$24

Short Ribs... \$30

Garlic Roasted Prawn Skewers... \$30

Boeuf Bourguignon.... \$30

New York Steak Brochette... \$30 (served medium +)

ADD A SALAD

House Salad, Organic baby greens with sherry-shallot vinaigrette (+\$3.50 per guest)

Caesar Salad, Romaine, Grana Padano, croutons & Caesar dressing (+\$4.00 per guest)

Bishop Ranch Salad, Baby greens, pears, walnuts, blue cheese & balsamic vinaigrette (+\$4.50 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

SPANISH PAELLA DINNER

Our award-winning dish! One of our chefs will come to your event and prepare your meal. This is a great summer party idea! Minimum order is for 25 guests.

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-\$595 (pick up only)

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

Our qualified chef will arrive at your house with everything needed 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 pickles. For an additional fee per person, add avocado (+\$2) and bacon (+\$2). Includes kettle chips.

\$21 per person (minimum of 50 guests)

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, Grana Padano with classic Caesar dressing; \$4.00 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 - \$3.50 per guest

Mediterranean Pasta Salad - \$3.50 per guest

Seasonal Fruit Salad - \$4.00 per guest

Mediterranean Grain Salad - \$3.50 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

LUNCHEON CATERING MENU

CASUAL LUNCHEON PACKAGE-\$17 per person (boxed individually or on platters)

One Sandwich per person (see selections below)

Pasta Salad

Cookie

SANDWICH PLATTERS-\$12 per sandwich (minimum order is for 10 whole sandwiches)

Full-sized sandwiches cut in half displayed on a platter.

- **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

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Seasonal Fruit Salad - \$4.00 per guest

Mediterranean Grain Salad - \$3.50 per guest

GOURMET HOT DOG BAR-\$12 per person (minimum order is for 20 hot dogs)

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.

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 VEGETARIAN or MEAT QUICHE \$28 each

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. Cut into 8 pieces.

HOUSE MADE SCONES - assorted flavors

\$3.50 each

BREAKFAST BURRITO - potatoes, ham, eggs & cheese (pre-made & wrapped in foil)

\$8 each

YOGURT PARFAIT - Plain low-fat yogurt with house-made pecan-raisin granola & fresh fruit (pre-made in disposable cups)

\$6 per person

BAGELS & LOX – Plain bagel topped with Scottish salmon lox, cream cheese, thinly-sliced red onion & capers (tomato +\$1, avocado +\$2) (served buffet style)

\$10 per person

Prices and menu subject to change. 8.25% sales tax added to all orders.

