

Catering Policies & Menu

PICK UP & DROP OFF ORDERS

- We require a minimum of $500 for our catering services
- Food is fully prepared and ready to be served unless otherwise noted.
- Some items can be ordered within 72 hours but most require 5 days' lead time.
- Our serving pieces must be returned within 3 business days of your event.
- With a $2000 minimum order depending on location, we *may* be able to deliver and set up your order for a fee.

FULL SERVICE EVENTS

- With a $3000 minimum food order, for a fee, we *may* be able to provide staff to serve & bartend so that you can enjoy your guests, pending availability. Our staff will arrive, set up the appetizers and/or entrees, maintain the tidiness of the food stations, assist with serving the buffet line, break down the food stations and leave.
- Staffing fees begin at $75 per hour with a 2 hour minimum, depending on the date of the event
- Food is prepared at the restaurant and delivered to your venue ready to be served.

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.

ADDITIONAL SERVICES AVAILABLE

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

Prices and menu subject to change. Sales tax added to all orders

HORS D'OEUVRES 25 piece minimum

LIGHT PARTY FAVORITES & SAVORY SKEWERS $5 each
Classic Bruschetta with tomatoes, garlic & basil (deconstructed)
Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar, Sour Cream
Ahi Poke with Avocado and Mini Tostada (deconstructed)
Chicken Skewer with Spicy Thai Peanut Sauce
Beef Brochette with Creamy Horseradish Sauce
Skewered Jumbo Prawns with Cocktail Sauce

ANTIPASTO PLATTER
Seasonal fire-roasted & marinated vegetables, hummus & pita bread $250 (serves up to 50)
Add Cured Meats $100

CHEESE DISPLAY
Assorted domestic & imported artisan cheeses, fruit & crackers $250 (serves up to 50)
Add Cured Meats $100

SANDWICH SLIDER PLATTERS 20 slider minimum requirement

Smoked Chicken Salad smoked chicken, roasted pears, pecans, dried cherries, & diced red onions, lightly dressed in mayonnaise $5
Sedona Chicken grilled chicken, lettuce, tomato, provolone, green chile, chipotle aioli $5
Italian ham, salami, provolone, pesto aioli $5
Caprese (vegetarian) mozzarella, tomato, pesto $5 (*may be ordered in quantities of 10)*
Roast Beef thinly-sliced New York steak, Swiss, horseradish cream & lettuce $6
BBQ Pulled Pork Sliders $5 *(20 required, prepared deconstructed for guests to build onsite)*

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

House organic baby greens with creamy balsamic vinaigrette $4 per guest
Caesar romaine, crouton dust, Grana Padano with classic Caesar dressing $5 per guest
Bishop Ranch organic baby greens, roasted pears, candied walnuts & blue cheese with creamy balsamic vinaigrette $5 per guest

DINNER PACKAGE OPTIONS

RUSTIC BUFFET DINNER

Minimum order is for 20 guests, $55 per person

House Salad with balsamic dressing
Seasonal Veggies, Pasta (tomatoes, garlic, basil) **& Starch** (mashed potatoes or roasted) potatoes)
Choice of 2:
- **Roasted Chicken Breast** piccata **or** marsala
- **Braised Beef Short Rib** demi-glace
- **Garlic Roasted Prawn Skewers** with garlic butter sauce

Bread with Butter

BBQ DINNER

Minimum order is for 20 guests, $25 per person

Chicken Wings (4 per person)
Pulled Pork Sliders (2 per person)
Potato Salad OR Mac n Cheese
House Salad with balsamic dressing

SPANISH PAELLA DINNER

Minimum order is for 50 guests

Paella Dinner for 50-$1500, add shrimp $10pp | **Paella for 100**-$3000, add shrimp $10pp

Authentic Bomba rice, chicken breast, chorizo, fire-roasted piquillo peppers, onions, tomatoes and fresh peas cooked in savory saffron stock. Includes House Salad & Assorted Rolls

HAWAIIAN BBQ

Minimum order is for 40 guests, $25 per person

Kalua Pork & Teriyaki Chicken Thighs
Hawaiian Fried Rice
Hawaiian Rolls

BREAKFAST OPTIONS

Minimum order is for 20 guests, $16 per person

Breakfast Buffet
Scrambled Eggs
Breakfast Potatoes
Link Sausage
Assorted Jumbo Muffins

Add Ons:
Whole Fruit (oranges/bananas/apples) $2 per person
Yogurt Cups $4 per person
Paper plates, forks & napkins $3 per person
Sausage Breakfast Sandwich $10 each
Bacon Breakfast Burrito $10 each