



The Peasant & The Pear Catering Policies & Menu



WORTH GROUP

PICK UP & DROP OFF ORDERS

- 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.
- All food is displayed on attractive serving pieces.
- Our serving pieces must be returned within 3 business days of your event.
- With a \$1750 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.
- Staffing fees begin at \$70 per hour with a four-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@rodneynorth.com.

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 \$5 per item

Bruschetta with Seasonal Toppings (may come deconstructed, pending toppings)

Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar

Smoked Chicken Salad on Baguette

Chicken Skewers with Spicy Thai Peanut Sauce

Ahi Poke with Avocado on Mini Tostada

SAVORY SKEWERS & HEARTY BITES \$7 per item

Beef Brochette with Creamy Horseradish Sauce

Poached Salmon, Caper Cream Cheese on Toast

Skewered Jumbo Prawns with Cocktail Sauce

SANDWICH SLIDER PLATTERS

Sliders are priced per item, sold in groups of 20 and can be arranged on a tray/platter

- **Smoked Chicken Salad** - Our signature sandwich! 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
- **Vegetarian** - Seasonal roasted vegetables & assorted cheeses \$5
- **BBQ Pulled Pork Sliders** \$5 (*prepared deconstructed for guests to build onsite*)
- **Turkey** – Turkey, lettuce, tomato, cheddar, mayo \$5. Add bacon \$1
- **Italian** – ham, salami, provolone, pesto aioli \$5
- **Roast Beef** - Thinly-sliced New York steak, Swiss, horseradish cream & lettuce \$6

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 \$220 (serves up to 50)

Large \$300 (serves between 50-100)

Add Cured Meats \$85

Add Cured Meats \$120

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

Small \$220

Large \$300

ASSORTED RUSTIC FLATBREAD PIZZAS

\$22 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) \$220

Mushroom Pasta (20 servings) \$220

Penne in Marinara (40 servings) \$120

Meatballs (40 servings) \$200

Pasta in Butter (40 servings) \$110

Mac n Cheese with New York White Cheddar (40 servings) \$175

Chicken Wings (70-75 pieces) \$250

Kids' Chicken Tenders (50 pieces) \$225

Baked Potato Bar (36 servings with sour cream, cheddar, chive, bacon) \$275

RUSTIC BUFFET DINNER SELECTIONS

- These dishes are the ones we are known for and are perfect for pick-up or drop-off.
- Starting at \$150, delivery and set-up including option to use our chafing dishes.
- Prices are per person. Minimum order is for 20 guests.
- All dinners include seasonal vegetable and mashed potatoes or rice pilaf unless otherwise noted.

Roasted Chicken Breast picatta, marsala **or** corn salsa . . . **\$30**

Garlic Roasted Prawn Skewers with garlic butter sauce. . . **\$35**

Short Ribs with zinfandel demi glace. . . **\$34**

6oz New York Steak Brochette with chimichurri sauce. . . **\$37** (served medium +)

Duet (choice of 2 for \$54)

Roasted Chicken Breast picatta, marsala **or** corn salsa

6oz New York Steak Brochette with chimichurri sauce (served medium +)

Garlic Roasted Prawn Skewers with garlic butter sauce

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

House, Organic baby greens & shaved radish with creamy balsamic vinaigrette; \$4 per guest

Caesar, Romaine, croutons, Grana Padano with classic Caesar dressing; \$4.50 per guest

Bishop Ranch, Our most popular salad! - Organic baby greens, roasted pears, candied walnuts & Point Reyes blue cheese with creamy balsamic vinaigrette; \$5 per guest

Herbed Potato Salad, \$4.50 per guest

Mediterranean Pasta Salad, \$4.50 per guest

DESSERTS

Dessert Platter- freshly baked cookies & house made brownies \$6 per guest

SPANISH PAELLA DINNER Minimum order is for 50 guests.

Setup and cooking within 10 mile radius, pending availability.

Paella, Authentic Bomba rice, chicken breast, chorizo, fire-roasted piquillo peppers, onions, tomatoes and fresh peas cooked in savory saffron stock

Paella Dinner for 50-\$1250, add shrimp \$7pp | **Paella for 100**-\$2500, add shrimp \$7pp

Add Ons

House Salad, Organic baby greens with balsamic vinaigrette +\$4pp

Bread +\$2pp

HAWAIIAN BBQ Minimum order is for 40 guests, starting at \$1000.

Kalua Pork

Teriyaki Chicken Thighs

Hawaiian Fried Rice

Hawaiian Rolls

Add Ons

House Salad, Organic baby greens -vinaigrette +\$3pp

TACO BAR Minimum order is for 20, starting at \$280.

\$14 per person, 2-3 tacos per person Includes:

Choose 2: Carnitas, Ground Beef, Chicken (or add \$3pp for all 3)

Flour tortillas, Cilantro, Onion, Green & Red Salsa

Add Ons

Lettuce, Tomatoes, Cheese, Sour Cream \$5pp (includes lime vinaigrette)

Whole Beans \$2pp | Rice \$2pp | Chips & Salsa \$3pp | Guacamole \$3pp

ITALIAN FAMILY DINNER Minimum order is for 20, starting at \$500

Lasagna Bolognese or Penne in Marinara with Meatballs

Garlic Bread

House Salad

CLASSIC LUNCHEON Minimum order is for 20. \$22 per person

Slider Platter (choice of 2 sliders, includes 2 sliders per person)

Bishop Ranch Salad

Dessert Platter

Prices and menu subject to change. 8.75% sales tax added to all order

