



## 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 \$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.
- Staffing fees begin at \$75 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@rodneynworth.com](mailto:events@rodneynworth.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.

## HORS D'OEUVRES 25 piece minimum

### LIGHT PARTY FAVORITES \$5 each

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

Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar

Ahi Poke with Avocado and Mini Tostada (deconstructed)

### SAVORY SKEWERS

2 Chicken Skewers with Spicy Thai Peanut Sauce \$10

2 Beef Brochette with Creamy Horseradish Sauce \$10

2 Skewered Jumbo Prawns with Cocktail Sauce \$12

## SANDWICH SLIDER PLATTERS 20 slider minimum requirement

- **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*)
- **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

## 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, crouton dust, Grana Padano with classic Caesar dressing; \$5 per guest

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

## **RUSTIC BUFFET DINNER** Minimum order is for 20 guests

### **Dinner Duet Package \$55 per person**

**House Salad** with balsamic dressing

**Seasonal Veggies & Starch** (mashed potatoes, roasted potatoes, **or** rice pilaf)

**Roasted Chicken Breast** (piccata **or** marsala) and **Braised Beef Short Rib** (demi-glace)

**+ or substitute Garlic Roasted Prawn Skewers** with garlic butter sauce **+\$12**

**Assorted Rolls**

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## **BBQ DINNER** Minimum order is for 20 guests, starting at \$500

**Chicken Wings** (4 per person)

**Pulled Pork Sliders** (2 per person)

**Potato Salad OR Mac n Cheese**

**House Salad** with balsamic dressing

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## **SPANISH PAELLA DINNER** Minimum order is for 50 guests

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

**Includes House Salad & Assorted Rolls**

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

**Kalua Pork & Teriyaki Chicken Thighs**

**Hawaiian Fried Rice**

**Hawaiian Rolls**

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

