

# THE GOLDEN PEAR CATERING

## Catering Policies & Menu

### TO PLACE AN ORDER

- Email Cindi Drue, [cdrue@rodneyworth.com](mailto:cdrue@rodneyworth.com)

### PICK UP & DROP OFF ORDERS

- All orders must be confirmed 7 days prior to event
- Food is displayed on attractive serving pieces, which need to be returned within 3 days of event.
- Within the Rossmoor community, we will deliver and set up chafers with a \$500 minimum order.
- For pick-up orders, there is no minimum dollar amount.

### FULL-SERVICE EVENTS (not in the restaurant with a \$2000 food minimum)

**Option A:** We will deliver and set up the buffet station with Chafer's and serving utensils. Or if preferred, we can deliver your food in disposable aluminum trays.

**Option B:** Includes Staff for a 2-hour minimum. Staffing fees are \$75 per hour, per staff member. Groups of more than 20 people will require 2 staff members, over 40 guests will require 3, and so on. Our staff will 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, help with clearing and assist the host as needed.

**Option C:** Banquet menu for 40 people or less, available for Creekside Clubhouse room rentals only. Personalized 3 course menu, with orders taken at the event. Includes starter Bishop Ranch salad (spring mix, roasted pears, blue cheese crumbles, candied walnuts, balsamic dressing), choice of one Entrée (short rib, chicken piccata, vegetarian pasta), flourless chocolate cake (Maldon salt, caramel), and n/a beverages (iced tea, lemonade, sodas). \$56 per person. Includes staff. 22% gratuity

### ADDITIONAL NOTES

- Food is prepared at the restaurant and delivered to your venue ready to be served.
- We do not provide tablecloths, linens, porcelain dinnerware, glassware, or cutlery.
- For Creekside clubhouse room rentals only, we can provide Melamine plates, black linen napkins and silverware if needed.
- We do not host catering events inside of the restaurant before, during or after business hours.
- Events for over 40 people are buffet style only, with no plated meals.
- We can recommend rental companies to help take care of all your party needs.

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

# HORS D'OEUVRES, PLATTERS & TRAYS

**LIGHT PARTY FAVORITES & SAVORY SKEWERS** 25 piece minimum (of one kind)

**Classic Bruschetta** with tomatoes, garlic & basil (deconstructed) \$3ea.

**Potato Skins** with Applewood-Smoked Bacon & Cheddar, Sour Cream \$3ea.

**Chicken Skewer** with Spicy Thai Peanut Sauce \$5ea.

**Beef Brochette** with Creamy Horseradish Sauce \$5ea.

**Skewered Jumbo Prawns** with Cocktail Sauce \$5ea.

**SLIDER PLATTERS** 25 piece minimum (of one kind) \$5ea.

**Smoked Chicken Salad Sandwich** - pears, pecans, dried cherries, red onions, mayo

**Vegetarian** - vegetables, pesto, fresh mozzarella

**Italian** - salami, provolone, pesto aioli

**BBQ Pulled Pork** (deconstructed for guests to build onsite)

**Reuben** – corned beef, Swiss, sauerkraut, Russian dressing

**Pink Cloud** – House roasted turkey, cranberry whipped cream cheese

**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

## **ANTIPASTO**

Seasonal marinated vegetables, Italian deli meats, hummus, crackers \$225 (serves up to 30)

## **CHEESE DISPLAY**

Domestic & Imported cheeses, Italian deli meats, fruit & crackers \$250 (serves up to 30)

## **TRAYS** (serves 40)

**Chicken Wings** 70-80 wings \$240

**Meatballs** \$200

**Mac N Cheese** \$150

**Artichoke Dip** with tortilla chips \$120

## **DESSERT**

**Assorted Cookies & Brownies** \$5 per person

## **Continental Breakfast Buffet** Minimum order is for 20 guests. \$16 per person

\*Buffets are portioned for the number of guests; it is not intended as an "all you can eat" buffet

### **Includes:**

Assorted Pastries, Bagels and Cream Cheese, Whole Fruit, Yogurt cups

### **Additions:**

Scrambled Eggs +\$4 per person

Yukon Gold Breakfast Potato's +\$4 per person

Sausage +\$4 per person

Bacon +\$6 per person

Orange Juice +\$4 per person

Coffee, Cream & Sugar + \$4 per person

## **Classic American Breakfast Buffet** Minimum order is for 20 guests. \$16 per person

\*Buffets are portioned for the number of guests; it is not intended as an "all you can eat" buffet

### **Includes:**

Scrambled Eggs, Yukon Gold Breakfast Potato's, Pork Sausage Links, Sourdough Toast

### **Additions:**

Fruit Salad + \$4 per person

Bacon + \$6 per person

Chicken Apple Sausage + \$4 per person

Assorted Pastries + \$5 per person

Orange Juice + \$4 per person

Coffee, Cream & Sugar + \$4 per person

## **BREAKFAST a la carte** Minimum order is for 20 guests

**Sausage Breakfast Sandwich** \$10 each

**Bacon Breakfast Burrito** \$10 each

**Whole Fruit** (oranges/bananas/apples) \$2 per person

**Bottled Orange Juice and Water** +\$4 per person

## Afternoon or Evening Buffet

Minimum order is for 20 guests. \$32 per person

\*Buffets are portioned for the number of guests; it is not intended as an "all you can eat" buffet

### Includes:

**House Salad** with balsamic dressing (Caesar or Bishop Ranch Salad +\$2)

**Seasonal Roasted Veggies**

**Mashed potatoes** or **Roasted Potatoes**

**Bread & Butter**

**ENTRÉE SELECTION** (choose one **OR** make it a duet for +\$10 per person)

Chicken Piccata

Chicken Marsala

Garlic Butter Roasted Prawn Skewer

Rigatoni Bolognese

Ricotta Stuffed Shells in Marinara Sauce

Loch Duart King Salmon+\$5

Braised Beef Short Rib +\$5

## **Beverage Packages**

For room rental at the Creekside Clubhouse, we provide plastic cups and Ice

**N/A Beverages** \$5 per person (minimum 20 guests)

Includes Iced Tea, lemonade, Coke, Diet Coke

**Coffee & Hot Tea** \$4 per person (minimum 20 guests)

Includes cream & sugar, assorted Rishi Teas, Togo cups and lids

**Cocktails by the Gallon** \$160

16 servings (8 ounces each) enjoy over ice or chilled

### **PEAR-TINI**

Wild Root Pear Vodka, Pear Nectar, Sweet & Sour

### **BLOOD ORANGE-TINI**

Orange Vodka, Blood Orange, Sweet & Sour

### **BARREL AGED MANHATTAN**

Sazerac Rye Bourbon, Carpano Antica, Cherry Liqueur, Orange Bitters

### **ESPRESSO MARTINI**

Titi's Vodka, Cold Brew Espresso, Bourbon Cream

### **SANGRIA**

Red Wine, Fruit Juices, Cinnamon, Brandy

**Wine may be purchased by the bottle off of our menu**