



267 Hartz Avenue, Danville, CA 94526

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www.ThePeasantAndThePear.com

CATERING MENU

We at **The Peasant & The Pear** promise to provide you with a wonderful food experience. All of our menu selections have been carefully thought out so that we can address a broad range of tastes and match the type of party you are hosting. You are welcome to make your own choices about what you'd like to have, or we can assist you in pairing selections that go especially well together. Because quality is our number one priority, some items may not be available because they are out of season. But rest assured, a comparable selection will be offered.

- ❖ **SIMPLE – Pick up your order at the restaurant whenever you like.** We create attractive displays of our delicious food, using chafing dishes, ceramic & pewter platters, & bowls. We lend you everything you need to prepare & serve our food. All we ask is that you return it to us within 3 days after your event.
- ❖ **SUBLIME – You order, we deliver, and serve it, too!**
With a \$750 minimum food order, we can provide professional, friendly staff for your event. The quantity of service staff needed may vary depending on the number of guests and type of meal service (e.g., buffet or seated meal), but typically we allocate one server for every 20 guests. Staffing fees are:
 - \$150 per server or cook for a 3-hour minimum + \$50 per hour for service requested beyond 3 hours. This price includes gratuity.
- ❖ **Catering availability:** Our catering resources are limited, and are offered on a first-come, first-serve basis. The deadline for placing "Simple" catering orders is three business days before the event.
- ❖ **Catering minimum:** The minimum order is for 20 guests, or 1 small platter. More details and menu selections are on the following pages.
- ❖ **To place an order:** Just let us know what you'd like, and when you'd like it. We'll create a catering order/contract with all the specifics, and will email or fax it to you for your approval. Once you approve, we require a credit card to place on hold. If there is a cancellation 48 hours prior to the catering event, your card will be charged 25% of the total bill.
- ❖ **What's NOT included in catering orders:** Because we operate primarily as a full-service restaurant, our catering services focus on the things that make the restaurant great: our fabulous food and terrific service. We do not carry and are not able to provide the following for catering events: guest tables, guest linens, tableware (dishes, glasses, silverware), decorations, flowers, beverages & elaborate specialty desserts (e.g., wedding cakes). We will be happy to refer you to one of our preferred vendors if you need assistance with these items.

HORS D'OEUVRES

These selections are the perfect addition to our buffet menu, or are wonderful on their own for a heavy appetizer party.

For each Hors D'Oeuvre ordered, we provide 2 pieces per guest
Except for Rustic Flatbread Pizzas, where we provide 1 pizza per every 5-7 guests

Light Party Favorites \$5 per Item per Guest

Assorted Rustic Flatbread Pizzas
Bruschetta with Seasonal Toppings
Roasted Baby Potato Skins with Applewood-Smoked Bacon & Cheddar
Smoked Chicken Salad on Water Crackers

Savory Skewers & Hearty Bites \$7 per Item per Guest

Chicken Skewers with Spicy Thai Peanut Dipping Sauce
Beef Brochette with Creamy Horseradish Dipping Sauce
Seared Ahi Tuna Skewers with Wasabi Aioli
Miniature Barbequed Pulled Pork Sandwiches

Elegant Appetizers \$9 per Item per Guest

Seared Thin-Sliced Filet Mignon on Crostini with Madiera Aioli
Skewered Grilled Jumbo White Prawns with Sweet Chili Dipping Sauce
Miniature Dungeness Crab Cakes with Roasted Red Pepper Aioli

PARTY 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
Small \$75 Large \$125
Add cured meats \$25/\$50

Cheese Display

Assorted domestic & imported artisan cheeses, fruit, & crackers
Small \$75 Large \$150

Mediterranean Olives

House blend of marinated Mediterranean olives
1 quart dish: \$35

DINNER ENTREES

Choose 1 salad, up to 2 entrees, and 1 side dish
All dinners include seasonal vegetables, & artisan bread
Minimum order is for 20 guests

Salads

House Salad ~ Organic baby greens & shaved radishes with creamy balsamic vinaigrette
Caesar Salad ~ Romaine, Grana Padano & croutons with Caesar dressing
Bishop Ranch Salad ~ Organic baby greens, roasted pears, candied walnuts, & Point Reyes blue cheese with creamy balsamic vinaigrette (add \$2 per guest)

Entrées

Pasta
\$22 per guest
Roasted Half Chicken
\$28 per guest
Market Fresh Fish*
\$A.Q. per guest

Double-Cut Pork Chop
\$32 per guest
Certified Angus New York Steak
\$33 per guest
Grass-Fed Filet Mignon
\$42 per guest

Side Dishes

Roasted Garlic Mashed Potatoes
Roasted Herbed Red Potatoes

Almond Rice Pilaf
Creamy Provolone Polenta

SPANISH PAELLA DINNER

Our award-winning dish!
Minimum order is for 25 guests
Includes artisan bread

Salad

Organic baby greens with sherry-shallot vinaigrette & paprika-toasted almonds

Paella

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

Paella for 25-\$500
Add mussels and/or clams ~ \$150
Paella for 50-\$800
Add mussels and/or clams ~ \$250
Paella for 125-\$1600
Add mussels and/or clams ~ \$350

Cooking onsite will require cook & gratuity charges