



267 Hartz Avenue, Danville, CA 94526
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www.ThePeasantAndThePear.com

LUNCHEON CATERING MENU

SANDWICH PLATTERS

Full-sized sandwiches cut in half, thirds, or quarters, served on a variety of sliced breads, and presented on a platter

SANDWICH CHOICES

Smoked Chicken Salad – Our signature sandwich! - Smoked chicken, roasted pears, pecans, dried cherries, & diced red onions, lightly dressed in mayonnaise

Grand-mere – Grilled chicken, Granny Smith apples, Brie & lettuce w/mayo

Roast Beef - Thinly-sliced New York steak, Swiss, horseradish cream, & lettuce

Tuscan – Grilled chicken, sundried tomatoes, baby greens & provolone w/pesto aioli

Vegetarian - Seasonal roasted vegetables & assorted cheeses

PRICE PER WHOLE SANDWICH

\$9.00

Minimum order is 10 whole sandwiches; any combination of sandwiches may be ordered



GARDEN SALAD PLATTERS

Your choice of our signature green salads served in a bowl or on a serving platter.
Dressings are served on the side

SALAD CHOICES

House – Organic baby greens & shaved radishes with creamy balsamic vinaigrette

Caesar – Romaine, croutons, & Grand Padano with classic Caesar dressing

Bishop Ranch – Our most popular salad! - Organic baby greens, roasted pears, candied walnuts & Point Reyes blue cheese with creamy balsamic vinaigrette

PRICE PER GUEST

House & Caesar ~ \$3.50 Bishop Ranch ~ \$4.50

Minimum order is for 10 people.

FRESHLY BAKED QUICHE

We custom-bake your quiche from scratch, using only the finest ingredients.
For optimal flavor and ease of serving, we recommend serving quiche at room temperature.

Large Vegetarian Quiche ~ \$22

Large Meat Quiche ~ \$25

Quiche may be ordered whole, or cut into 6-8 slices.

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## OTHER DELICIOUS LUNCH PLATTERS

Herbed Potato Salad ~ \$2.50 per guest

Casual Dessert Platter ~ \$3.00 per guest

Seasonal Fruit Salad ~ \$4.00 per guest

Minimum order is for 10 people. Only available with Sandwich Platter or Quiche order.  
Casual dessert platter includes freshly baked cookies, miniature brownies, lemon bars, etc..

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Ordering Information:

- ❖ Lunch catering is available Tuesday through Sunday.
- ❖ Sandwich Platter, Garden Salad Platter & Herbed Potato Salad orders must be placed at least 24 hours before pickup/delivery time. Quiche, Dessert & Fruit Platters orders must be placed at least 48 hours before pickup/delivery time. Because we are closed on Mondays, orders for Tuesdays require an additional 24 hour of lead time.
- ❖ You can pick up your order at the restaurant, or...
- ❖ With a \$750 minimum food order, we can provide professional, friendly staff for your event. Typically we allocate two servers for every 20-40 guests. Staffing fees are:
 - \$150 per server or cook for a 3-hour minimum + \$50 per hour for service requested beyond 3 hours
- ❖ We create attractive displays of our delicious food, using ceramic, glass & pewter platters & bowls. We lend you everything you need to serve our food. Pickup must be scheduled before or after the restaurant's regular lunch or dinner hours.
- ❖ All serving equipment must be returned to us within 3 business days, \$100 fee will be charged for each piece of equipment not returned by due date. Our fee for pickup of used serviceware after your event is \$25.
- ❖ We are not able to provide the following items: guest tables, guest linens, tableware (dishes, glasses, silverware), decorations, & beverages.
- ❖ Sales tax of 9.25% will be added to all orders.
- ❖ A credit card is required to place the order. The card will be charged for the full amount of the catering order 24 hours prior to event.