



SALADS

Accompanies Entrée Unless Specified

Mixed Garden Greens

Assorted Greens
Tossed with Choice of Dressing

Mediterranean (+\$1.00)

Assorted Greens, Tomato, Red Onion and Feta Cheese
Tossed with Balsamic Vinaigrette

Spinach Salad (+\$1.50)

Baby Spinach with Shaved Egg and Bacon Crumbles
Tossed with Homemade Dressing

European

Three Green Mix, Mandarin Oranges and Toasted Almonds
Tossed with Raspberry or Balsamic Vinaigrette

Mesclun Walnut (+\$1.00)

Bleu Cheese Crumbles, Candied Walnuts and Raisins
Tossed with Vinaigrette

ENTRÉE SALADS & SANDWICHES

Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

\$15.50 Per Person

Oriental Chicken Salad

Grilled Chicken Breast atop a Bed of Mixed Greens,
Sliced Water Chestnuts, Wonton Strips and Fried
Rice Noodles. Tossed with Rice Vinaigrette

Chicken Pita Pocket

Sautéed Chicken, Peppers, Tomatoes, Rice, Garlic and
Olives Tossed in Avocado Dressing. Served with Angel Hair
Pasta Salad and Relish Garnish

Chicken Caesar Salad

Crisp Romaine Hearts, Parmesan Cheese and Seasoned
Croutons, Topped with Grilled Chicken
Strips and Tossed in Caesar Dressing

Turkey & Swiss On Focaccia

Roasted Turkey and Swiss Lace Cheese with Sprouts, Wax
Peppers and Tomatoes. Accompanied with Angel Hair
Pasta Salad and Relish Garnish

CHICKEN ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Vegetable and Starch

Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

\$17.95 Per Person

Chicken Parmesan

Topped with Mozzarella Cheese
and Marinara

Grilled Lemon & Garlic Chicken

Topped with Fresh Garlic
and Lemon Sauce

Chicken Piccata

With a White Wine, Lemon
and Caper Sauce

Chicken Marsala

Topped with a Marsala Wine
and Fresh Mushroom Sauce

Chicken Teriyaki

Glazed with Tangy Teriyaki Sauce
and a Pineapple Garnish

Chicken En Brochettes

Marinated and Skewered with Peppers and Onions. Topped with
a Spicy Dijon Mustard, Teriyaki or Lemon Garlic Sauce

\$18.95 Per Person

Broiled Chicken Breast

Skin-on with Basil Pesto and
Sun-Dried Tomato

\$18.95 Per Person



BEEF ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Vegetable and Starch
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

Braised Pan Roasted Beef

Slow Cooked Sliced Beef Topped with a Mushroom Sauce

\$19.50

Filet Mignonettes of Beef

Marinated Filet of Beef Skewered with Peppers and Onions,
Seasoned and Grilled, and Topped with Bordelaise Sauce

\$21.95

Center Cut Top Sirloin

Choice Center Cut Top Sirloin with Demi-Glace

\$20.95

New York Steak Demi-Glace

USDA Choice New York Steak with a Wine Reduction Sauce

\$23.95

Petite Filet Mignon Bordelaise

Center Cut Grilled Filet with Bordelaise Sauce

\$31.50

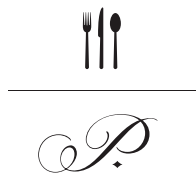
SEAFOOD ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Vegetable and Starch
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

Halibut | Sea Bass | Salmon Filet

Baked in Butter, Garlic and White Wine

A.Q.



STARCH

Herb Roasted Red Potatoes
with Rosemary, Oregano and Olive Oil

Roasted Garlic & Sautéed Spinach Mashed Potatoes
Roasted Garlic and Sautéed Spinach Folded into Tender Mashed Potatoes

Scalloped Potatoes
Hot and Buttery Sliced Potatoes in a Creamy Sauce

Hunters Rice
Rice Pilaf with Mushrooms, Red Bell Peppers, Green Onions and Water Chestnuts

Rice Pilaf
Traditional Pilaf Made Fresh and Served Hot

Penne Abruzzi
Penne Pasta with Finely Chopped Olives, Onions and Eggplant in a Light Cream Marinara

VEGETABLES

Mixed Seasonal
Fresh Seasonal Vegetables,
Buttered and Seasoned

Roasted Garlic Green Beans
Sautéed in Extra Virgin Olive Oil and
Roasted Whole Garlic Cloves

Green Beans Almondine
Served with Toasted Sliced Almonds

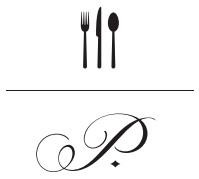
Glazed Baby Carrots
Tender Baby Carrots with a Honey Glaze

Squash Medley
Assortment of Seasonal Squash

Asparagus+

CHILDREN'S MEAL

Chicken Strips
Served with French Fries and Fresh Fruit Garnish
\$12.95



P A R D I N I ' S

THE LUNCHEON BUFFET

Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water
Prices are Per Person | Based on a Minimum of 50 Guests

Choice of One Entrée
\$16.95

Choice of Two Entrées
\$19.95

ENTRÉES

Roast Turkey Breast
with Giblet Gravy and Cranberry Relish

Quartered Chicken
Basted with Sweet BBQ Sauce

Sliced Santa Maria Tri-Tip
with Au Jus and Creamy Horseradish

Grilled Chicken Breast
with a Lemon Garlic Cream Sauce

Smoked Cured Ham
with Dijon Cream Sauce

Grilled Chicken Breast
with Teriyaki Glaze and Pineapple

Beef Bourguignon
Red Wine Braised Beef with Mushrooms

Broiled Chicken Breast+
with Basil Pesto and Sun-Dried Tomato

Chicken Piccata
with Lemon, Garlic and White Wine

Deep Fried Chicken
with Spicy Honey Mustard

Chicken Marsala
with Fresh Tomato and Mushrooms

Braised Pan Roasted Beef
with a Red Wine Reduction Sauce
and Mushrooms

**Mary's Free-Range Herb-Roasted
Chicken Thighs+**

Chicken Enchilada Casserole
with Ortega Chiles

Lasagna
with Braised Beef, Italian Sausage,
Ricotta and Marinara

Penne Pasta Primavera
with Roasted Garlic, Fresh Herbs
and Seasonal Vegetables

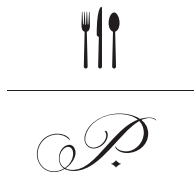
Penne Pasta Abruzzi
with Eggplant, Black Olives and
Tomato Cream Sauce

"Farfalle" Pasta
with Roasted Wild Mushrooms
and Arugula

Ricotta Cheese Filled Tortelloni+
with Basil Pesto and Parmesan

Carving Station
\$95.00 Per Carver

Pricing Does Not Apply to Certain Venues | Prices Subject to Change
Prices Subject to a Taxable Service Charge and Sales Tax | Custom Menus Available



PARDINI'S

THE LUNCHEON BUFFET

STARCH

Select One

Traditional Rice Pilaf

Herb Roasted Red Potatoes
with Rosemary, Oregano and Olive Oil

Creamy Scalloped Potatoes

Mashed Potatoes
with Spinach and Roasted Garlic

Pene Pasta Abruzzi
with Eggplant, Black Olives and a Tomato Cream Sauce

VEGETABLE

Select One

Green Beans
with Roasted Garlic

Green Beans
with Toasted Sliced Almonds

Asparagus+

Honey Glazed Baby Carrots

Chef's Selection of Seasonal Vegetables

SALADS

Select One

May Select More than One for Additional Charge

Tossed Green Garden Salad
with Choice of Dressing

Three Bean Salad
with Fresh Herbs
and Red Wine Vinaigrette

Crudites
with Ranch Dressing

Italian Chopped Salad+
with Local Salami, Provalone,
Cherry Tomatoes, Pepperoncini
and Italian-Herb Vinaigrette

Summer Salad
of Fresh Tomatoes,
Cucumber, Red Onion,
and Italian Vinaigrette

Red Potato Salad
with Applewood Smoked Bacon,
Leeks and Dijon

Organic Mixed Greens+
with Dry Blue Cheese,
Candied Walnuts, Dried Cranberries
and Balsamic Vinaigrette

Angel Hair Pasta Salad

Orzo Pasta Salad+
with Feta, Kalamata Olives
and Sweet Bell Peppers

Traditional Potato Salad

Caprese of Fresh Tomatoes
and Ovaline Mozzarella+
with Basil and Balsamic Reduction
(Seasonal)

Coleslaw

Fresh Fruit Display

Broccoli Raisin Salad
with Creamy Dijon Vinaigrette

Arugula Salad
with Endive, Cherry Tomatoes,
and Shaved Parmesan

+Item Requires an Additional Charge

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P A R D I N I ' S

LUNCHEON COLD BUFFET

Includes China, Linen, Silverware, Glassware and Service Staff
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water
Prices are Per Person | Based on a Minimum of 75 Guests

ENTRÉES

Served on a Platter, Sliced and Table Ready
Select Two

Roast Beef, Roasted Turkey or Smoked Cured Ham
Accompanied with Sliced Rolls, Mayonnaise, Mustard and Assorted Sliced Cheeses

Specialty Deli Meats+
Salami, Coppa, Prosciutto, Mortadella

SALADS

Select Two

Tossed Garden Green Salad
Coleslaw

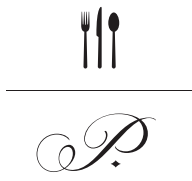
Angel Hair Pasta Salad
Potato Salad

Served with a Fresh Fruit Display

\$15.95

Delivery & Set Up on Clients Table
Disposable silverware included
Subject to \$75.00 Delivery Charge within 15 Miles

+Item Requires an Additional Charge
Pricing Does Not Apply to Certain Venues | Prices Subject to Change
Prices Subject to a Taxable Service Charge and Sales Tax | Custom Menus Available



P A R D I N I ' S

BOXED LUNCHES

Includes Box, Fork and Napkin | Prices are Per Person

ENTRÉES

Rare Roast Beef & Cheddar
\$13.95

Ham & Swiss on Jewish Rye
\$13.95

Turkey & Swiss on Croissant
\$13.95

with Lettuce, Tomato, Onion, Sprouts, Wax Peppers and Condiments

Assorted Caravan Sandwiches
\$13.95

Deep Fried Chicken Filets
\$13.95

Chicken Salad Cup or Croissant
\$13.95

Sliced Tri-Tip on a Hoagie
\$14.95

Ham, Turkey, Salami, Roast Beef & Swiss on a Hoagie
\$13.95

COLD SALADS

Select One

Coleslaw
Angel Hair Pasta Salad
Fresh Fruit Salad

Broccoli Salad
Three Bean Salad

SNACKS

Select One

Relish Bag – Carrots, Pickle, Olives
Bag of Chips

DESSERTS

Select One

Chocolate Chunk Cookie
Fresh Fruit Cup
Banana or Apple

Oatmeal Raisin Cookie
Fudge Nut Brownie



Red Velvet Cake
Carrot Swirl Cake
Chocolate Cake
Strawberry Cake

\$3.50 Per Person

Chocolate Layer Cake
with Raspberry Purée and Whipped Cream

Traditional Creamy Cheesecake
Drizzled with Strawberry Sauce

Spicy Carrot Cake
with Cream Cheese Frosting

Le Lemon Chiffon Cake
Layers of White Cake, Lemon Filling and Whipped Cream Frosting

\$4.95 Per Person

Assorted Cookies and/or Brownies

\$24.00 Per Dozen



PARDINI'S

GENERAL INFORMATION

We are delighted that you are considering Pardini's Catering & Banquets for your special celebration.

The following is designed to help in your planning and to answer questions regarding our services.

Off-premise catered events include china, linens, silverware and glassware.

Pardini's staff will set up and clean up all it supplies.

CONFIRMATION OF BANQUET ROOM

Banquet Rooms may be confirmed on a definite basis as early as twelve months in advance. All reserved dates must be confirmed with a deposit or may be subject to release.

AVAILABLE BANQUET ROOMS

Tuscan Room: Occupancy 50-125
Salon A: Occupancy 50-180
Salons BC: Occupancy 150-230
Salons ABC: Occupancy 250-500

PARDINI'S BANQUET HALL

Includes the following:

China, Standard Table Linens, Silverware, Glassware, Dance Floor, Stage, and Wireless Internet. Please ask about available Audio/Visual Equipment. Specialty Linens available by request at an additional cost.

HOURS OF SCHEDULED FUNCTIONS

Lunch Functions have a 3-hour time limit.

Evening Functions have a 6-hour time limit, not to exceed Midnight. If time needs to be extended please discuss with our Sales Department.

PEAK MONTH FUNCTIONS

A \$1000.00 non-refundable deposit is requested for Friday and Saturday evening bookings.

DEPOSITS

A non-refundable deposit is requested to hold all dates. Details can be discussed with our Sales Department at (559) 224-3188. Deposits are applied to the total charges and the balance will be due five days prior to the day of the event.

In case of cancellation for all booked dates, a handling fee will be deducted and a major portion of your deposit will be refunded only up to eight months prior to the event.

FOOD & BEVERAGE ESTIMATES

Prices on the enclosed menu are subject to change.

Total costs vary according to the menu selection. Pardini's must provide all food and beverages, with the exception of ethnic hors d'oeuvres and wedding cakes. If the client provides own wine and champagne they will be subject to a corkage fee.

When choosing two entrées, both entrées are priced at the higher priced item.

Final counts of each entrée will be needed seven working days prior to the function.

Only an increase in count can be made up to two days prior to the function.

AUXILIARY SERVICES

Recommendations are available for videographers, wedding coordinators, photographers, musicians, florists, bakers, printers, security, and all other event services.