



# PARDINI'S BREAKFAST MENU

Includes Freshly-Brewed Coffee and Ice Water

## CONTINENTAL

### Morning Starter

Assorted Fresh Fruit, Assorted Muffins, Danish Pastries and Bagels

\$12.50

## ENTRÉES

### Scrambled Eggs

Accompanied with O'Brien Potatoes, Choice of Bacon, Sausage or Ham,  
Biscuits and Butter, and a Fresh Fruit Garnish

\$14.50

### French Toast

Served with Maple Syrup and Powdered Sugar,  
Choice of Bacon, Sausage or Ham, and a Fresh Fruit Garnish

\$14.50

### Quiche Lorraine

Fresh Eggs whipped with Ham and Swiss Cheese and Baked in a Flaky Crust,  
Served with a Fresh Fruit Garnish

\$15.50

### Breakfast Burrito

Scrambled Eggs, Bacon, Cheddar Cheese and  
Country Browned Potatoes Wrapped in a Flour Tortilla,  
Served with a Fresh Fruit Garnish

\$11.95

### Orange, Cranberry or Tomato Juice

\$2.00

Pricing Does Not Apply To Certain Venues | Prices Subject to Change

Prices Subject to a Taxable Service Charge and Sales Tax | Custom Menus Available



Includes a Selection of Fruit Juices, Fresh Brewed Coffee and Flavored Teas  
Price is Based on Final Menu Selection | Minimum of 50 Guests

## ENTRÉES

Breakfast Omelet  
Scrambled Eggs  
Gourmet Waffles

Quiche Lorraine  
Lasagna with Bolognese  
Breast of Chicken  
Marsala, Piccata or Grilled Lemon Garlic

Jumbo Cheese Ravioli Marinara  
Omelet Station  
Cheese Blintz

## CARVING STATION

Smoked Cured Ham  
with Honey Mustard Sauce

Roasted Turkey  
with Giblet Gravy

Prime Casino Roast of Beef  
with Au Jus and Horseradish

Roast Filet Tenderloin of Beef  
with Bordelaise and Horseradish

## SEAFOOD

Whole Baked Salmon  
Succulent Crab

Jumbo Prawns  
Lox

## SIDE DISHES

Bacon, Ham or Sausage  
O'Brien Potatoes  
Scalloped Potatoes  
Deli Style Roast Beef  
Roasted Red Potatoes  
Turkey and Ham  
Assorted Sliced Cheeses  
Spanish or Oriental Rice

German or Italian Sausage  
Sweet Potatoes  
Penne Pasta  
Rice Pilaf  
Tossed Green Salad  
Summer Salad  
Gourmet Potato Salad

Spring Mix Garden Greens  
Fresh Crudités with Dip  
Angel Hair Pasta Salad  
Tomatoes Vinaigrette  
Spinach Salad  
Sliced Fresh Fruit  
Marinated Asparagus with  
Crumbled Bleu Cheese

## BAKED GOODS

Assorted Nut Breads  
Mini Corn Muffins

Homemade Biscuits  
Croissants  
Danish Pastries

Scones  
Assorted Muffins



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.

## 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.