

SALADS

Accompanies Entrée Unless Specified

Mixed Garden Greens

Assorted Greens
Tossed with Choice of Dressing

European

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

Mediterranean (+\$1.00)

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

Mesclun Walnut (+\$1.00)

Bleu Cheese Crumbles, Candied Walnuts and Raisins
Tossed with Vinaigrette

Spinach Salad (+\$1.50)

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

STARTERS

Four Course Meal Including Entrée | Prices are Per Person

Ravioli Marinara

Beef Ravioli with Marinara Sauce, Parmesan and Basil

\$7.50

Tortelloni

Cheese Tortelloni with a Homemade Alfredo Sauce

\$7.50

Jumbo Prawn Cocktail

Chilled Jumbo Prawn with Cocktail Sauce

A.Q.

Caprese

Sliced Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil
(Seasonal)

A.Q.

Canneloni

Filled with Chicken, Spinach and Ricotta
Served with a Béchamel Sauce

\$9.95

+Item Requires an Additional Charge

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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
All Chicken Entrées Prepared with Boneless Skinless Chicken Breast Unless Otherwise Noted

Grilled Lemon & Garlic Chicken

Topped with Fresh Garlic and Lemon Sauce

\$23.95

Mediterranean Chicken

With Kalamata Olives, Artichokes, Capers and Tomato

\$24.50

Chicken Marsala

Topped with a Marsala Wine and Fresh Mushroom Sauce

\$23.95

Chicken Piccata

With a White Wine, Lemon and Caper Sauce

\$23.95

Chicken Parmesan

Topped with Mozzarella Cheese and Marinara

\$23.95

Chicken Cordon Bleu

Filled with Honey Ham and Swiss Cheese, Glazed with a Light Cream Sauce

\$24.95

Chicken Kebabs Dijon

Marinated and Skewered with Peppers and Onions, Topped with a Spicy Dijon Mustard Sauce

\$24.95

Broiled Chicken Breast

Skin-on with Basil Pesto and Sun-Dried Tomato

\$25.95

Rock Cornish Game Hen l'Orange

With an Orange Glaze and a Light Cornbread Stuffing

\$25.95

Specialty Chicken Entrées Available Upon Request



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

\$24.95

Filet Mignonettes of Beef

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

\$28.95

Center Cut Top Sirloin

Choice Center Cut Top Sirloin with Demi-Glace

\$28.95

Red Wine Braised Short Rib

Served Boneless on a Bed of Horseradish Mashed Potatoes

\$30.95

New York Steak Demi-Glace

USDA Choice New York Steak with a Red Wine Reduction Sauce

\$31.95

Filet Mignon Bordelaise

Center Cut Grilled Filet with Bordelaise Sauce

\$39.95

Marinated Veal Chop

Seared Veal Chop, Served on a Bed of Garlic Mashed Potatoes

A.Q.

Add Any of These Items to Your Beef Entrée Selection for an Additional Charge

Colossal Prawns | Grilled Prawn Skewer | Salmon in Dill Sauce | Chicken Medallions | Lobster Tail

SEAFOOD ENTRÉES

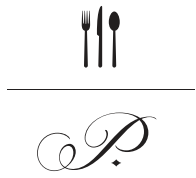
The Following Entrées Accompanied with Choice of Salad, Vegetable and Starch

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 & Sauteed 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

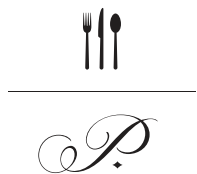
Glazed Baby Carrots
Tender Baby Carrots with a Honey Glaze

Squash Medley
Assortment of Seasonal Squash

Asparagus+

CHILDREN'S MEAL

Chicken Strips
Served with French Fries and Fresh Fruit Garnish
\$12.50



PARDINI'S

THE DINNER 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
\$22.95

Choice of Two Entrées
\$25.95

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

+Item Requires an Additional Charge

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P A R D I N I ' S

THE DINNER BUFFET

STARCH

Select One

Traditional Rice Pilaf

Herb Roasted Red Potatoes
with Rosemary, Oregano and Olive Oil

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

Creamy Scalloped Potatoes

Mashed Potatoes
with Spinach and Roasted Garlic

VEGETABLE

Select One

Green Beans
with Roasted Garlic

Asparagus+

Chef's Selection of
Seasonal Vegetables

Green Beans
with Toasted Sliced Almonds

Honey Glazed Baby Carrots

CARVING STATION

\$95.00 Per Carver

Smoke Cured Ham
with Dijon-Cream Sauce

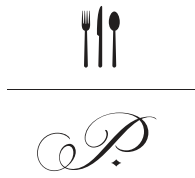
Roasted Turkey
with Giblet Gravy and Cranberry

Roast New York Strip
with Demi-Glace and Creamy Horseradish Sauce

Roast Filet Mignon
with Mushroom Bordelaise and Creamy Horseradish Sauce

Prime Rib
with Demi-Glace and Creamy Horseradish Sauce

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PARDINI'S

THE DINNER BUFFET

SALADS

Select One

May Select More than One for Additional Charge

Tossed Green Garden Salad
with Choice of Dressing

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

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

Coleslaw

Broccoli Raisin Salad
with Creamy Dijon Vinaigrette

Three Bean Salad
with Fresh Herbs
and Red Wine Vinaigrette

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

Angel Hair Pasta Salad

Traditional Potato Salad

Fresh Fruit Display

Crudites
with Ranch Dressing

Red Potato Salad
with Applewood Smoked Bacon,
Leeks and Dijon

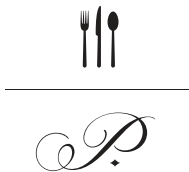
Orzo Pasta Salad+
with Feta, Kalamata Olives
and Sweet Bell Peppers

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

Arugula Salad
with Endive, Cherry Tomatoes,
and Shaved Parmesan

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PARDINI'S HORS D'OEUVRES

HOT

Teriyaki Glazed Chicken Skewers

Vegetable Egg Rolls
with Sweet and Sour Dipping Sauce

Filet Mignonettes+
with Sauce Bordelaise

Stuffed Mushrooms
with Italian Sausage and California Cheddar

Italian-Style Meatballs
with Marinara and Parmesan

Cheese Boreg
Baked Phyllo Pastry with Monterey Jack

Mini Quiche

Meatloaf "Poppers"+
with Mashed Potato and Spicy Ketchup

Southwest Chicken Taquitos
with Roasted Corn and Jack Cheese

Assorted Quesadillas
with Pico de Gallo, Guacamole and Sour Cream

Chicken Enchilada Casserole
with Ortega Chilies

Grilled Lamb Chops+

Pork Potstickers
with Soy-Scallion Dipping Sauce

Grilled Chicken Medallions
with Lemon Garlic Aioli

Deep Fried Artichoke Hearts
with Parmesan

Puff Pastry Wrapped Mini Hot Dogs
with Spicy Mustard

Chicken Wings
BBQ Glazed with Ranch
Buffalo with Blue Cheese
Brandied
(Select One)

Baked Brie En Crouete
with Gourmet Crackers and Sliced French Baguette

Ricotta Crostini
with "Peperonata" and Kalamata Olives

Pulled BBQ Chicken Crostini
with Blue Cheese Aioli

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

Grilled Chicken Panini+
with Basil Pesto, Sun-Dried Tomato Aioli and Pepperjack

Thin Crust Pizza

Mixed Mushrooms, Mozzarella, Parmesan and Cream Sauce
Italian Sausage, Peppers, Red Onion, Mozzarella and Tomato
Pepperoni, Pineapple, Jalapeño and Mozzarella

Sliders+

Angus Beef, Caramelized Onion and California Cheddar with Thousand Island
Slow Roasted Hoisin Pork with Toasted Sesame Slaw
BBQ Pulled Pork or Chicken with Coleslaw
Braised Beef and Roasted Mushrooms with Horseradish
Italian Sausage with "Peperonata"

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PARDINI'S HORS D'OEUVRES

COLD

Cherry Tomato Skewer
with Marinated Ciliegine Mozzarella

Grilled Asparagus+
with Crumbled Blue Cheese
and Balsamic Reduction

Salami Cornettes
with Fresh Mozzarella

Mediterranean Pinwheel
Sandwiches

Assorted Imported
& Domestic Cheeses+
with Gourmet Crackers
and Sliced French Baguette

Dried Apricot
with Blue Cheese and Toasted Pecans

Crudités
with Ranch Dressing

Assorted Mini Sandwiches
on Freshly Baked Ciabatta

Crostini
Tomato Basil
Black Olive Tapenade
Parmesan Artichoke
(Select One)

Belgian Endive
with Curry Chicken Salad
and Mango Chutney

Deviled Eggs

Santa Fe Bean Dip
with Tortilla Chips

Assorted Domestic Cheeses
with Gourmet Crackers

Fresh Fruit Kebab

Fresh Fruit Display

SEAFOOD+

Prosciutto Wrapped Scallop

Shot Glass Prawn
with Celery and Cocktail Sauce

Artichoke Bottom
with Deviled Crab Salad

Whole Salmon
with Cucumber and Cream Cheese

Crab Cakes
with Avocado Cilantro Aioli

Lobster Thermidor

Ahi Poke
with Wonton Chips

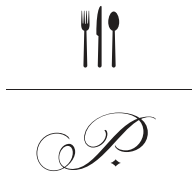
Shrimp Canapé

King Crab Legs
with Cocktail Sauce and Lemon

Jumbo Prawns
with Cocktail Sauce and Lemon

Oysters on the Half Shell

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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

Tuxedo Cake

with Raspberry Purée and Whipped Cream

Berry Cobbler

with Whipped Cream

Chocolate Mousse Cake

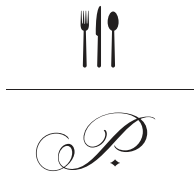
with Cream Cheese Frosting

\$5.95

Assortment of Mini Pastries

Pecan Chocolate Chunks, Chocolate Raspberry,
Luscious Lemon, Oreo Dream Bars, Marble Cheese Truffles

\$6.50



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.