



## 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

\$14.95 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

\$17.50 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

\$18.50 Per Person

### Broiled Chicken Breast

Skin-on with Basil Pesto and  
Sun-Dried Tomato

\$18.50 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

### Beef Bourguignon

Braised Beef in a Red Wine Sauce with Onions and Mushrooms  
\$16.50

### Braised Pan Roasted Beef

Slow Cooked Sliced Beef Topped with a Mushroom Sauce  
\$18.50

### Salisbury Steak

Sirloin Steak Patty Topped with a Mushroom Sauce  
\$16.50

### Filet Mignonettes of Beef

Marinated Filet of Beef Skewered with Peppers and Onions,  
Seasoned and Grilled, and Topped with Bordelaise Sauce  
\$19.95

### Center Cut Top Sirloin

Choice Center Cut Top Sirloin with Demi-Glace  
\$19.95

### New York Steak Demi-Glace

USDA Choice New York Steak with a Wine Reduction Sauce  
\$22.95

### Petite Filet Mignon Bordelaise

Center Cut Grilled Filet with Bordelaise Sauce  
\$30.95

## 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

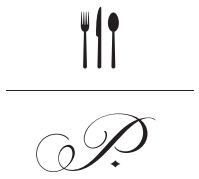
Glazed Baby Carrots  
Tender Baby Carrots with a Honey Glaze

Squash Medley  
Assortment of Seasonal Squash

Asparagus+

## CHILDREN'S MEAL

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



PARDINI'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  
\$19.50

## 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

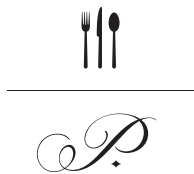
**Penne Pasta Abruzzi**  
with Eggplant, Black Olives and  
Tomato Cream Sauce

**"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

Creamy Scalloped Potatoes

Herb Roasted Red Potatoes  
with Rosemary, Oregano and Olive Oil

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

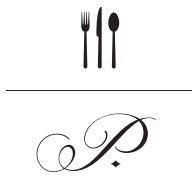
Angel Hair Pasta Salad  
Potato Salad

Served with a Fresh Fruit Display

\$14.95

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

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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 Per Person

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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.