



PARDINI'S

THEMED,  
HORS D'OEUVRES  
STATIONS

## ANTIPASTO

Salumi Platter  
with Prosciutto, Coppa  
and Local Salami

Crostini in Three Ways  
Tomato Basil, Olive Tapenade  
and Parmesan Artichoke

Italian Style Meatballs  
with Marinara and Parmesan

Chef's Selection of Domestic  
and Imported Cheeses

Grilled Flatbread  
with Oven Dried Tomatoes,  
Basil Pesto, and Fresh Mozzarella

Spicy Italian Sausage Slider  
with "Peperonata"

Marinated Olives,  
Ciliengine Mozzarella,  
Artichoke Hearts and Roasted Red Peppers

\$23.95

## MEDITERRANEAN

Cheese Boreg  
Baked Phyllo Pastry  
with Monterey Jack

Marinated Grilled Vegetables  
with Italian-Herb Vinaigrette

Armenian Style String Cheese

Yalanchi  
Traditional Rice Filled Grape Leaves  
with Lemon and Garlic

Hummus  
with Pita Bread

Petite Lamb Chops  
with Mint Yogurt+

Orzo Pasta Salad  
with Feta, Red Onion, and  
Kalamata Olives

Grilled Chicken Kebab  
with Lemon Garlic Aioli

\$21.95

## PAN ASIAN

Pork Potstickers  
with Soy Scallion Dipping Sauce

Vietnamese Garlic Noodles

Vegetable Spring Rolls  
with Sweet Chili Dipping Sauce

Chicken Skewers  
with Teriyaki Glaze

Edamame  
with Toasted Sesame Seeds  
and Soy Sauce

Chopped Salad  
with Grilled Chicken,  
Crispy Rice Noodles and  
Toasted Sesame Vinaigrette

Ahi Poke  
with Wonton Chips

Sushi+

\$19.95

+ Item Requires an Additional Charge

\*Indicates Off-Premise Price | Pricing Does Not Apply to Certain Venues | Prices Subject to Change  
Prices Subject to a Taxable Service Charge and Sales Tax | Custom Menus Available



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## BURGER BAR

½ lb Angus Beef Patty Served with a Freshly Baked Bun

### CHEESE

Select One

Gruyere  
Tillamook Cheddar  
Jalapeno Jack  
American  
Imported Swiss  
Blue Cheese Aioli

### TOPPINGS

Select up to Four

Roasted Mushrooms  
Caramelized Onions (Balsamic Optional)  
Jalapeno  
Roasted Tomato  
Mixed Organic Greens  
Fire Roasted Red Peppers  
Grilled Pineapple  
Avocado  
Guacamole +  
Applewood Smoked Bacon +  
Fried Onion Strings +

Traditional Toppings Available

\$15.95

### SPREAD

Select One

Basil Pesto  
Russian Dressing  
BBQ Sauce  
Roasted Red Pepper Mayo  
Chipotle Aioli  
  
Ketchup, Mustard  
Mayo Available

## TACO BAR

Served with Corn and Flour Tortillas Pressed to Order

### CHOICE OF MEAT

Select Two

Barbacoa  
Braised Beef with Spicy California Chiles

Pollo  
Grilled Chicken

Carne Asada  
Marinated and Grilled Steak

Carnitas  
Shredded Pork

### ACCOMPANIMENTS

Pico de Gallo  
Salsa Picante  
Guacamole  
Queso Fresco  
Fire Roasted Poblano Chiles  
Cilantro, Shredded Cabbage, and  
Spanish Onion

\$15.00

+ Item Requires an Additional Charge

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# 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, Cake Cutting 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.

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Prices Subject to a Taxable Service Charge and Sales Tax

Custom Menus Available