

# *Pardini's* CATERING & BANQUETS

*Thank You for Considering Pardini's!*

*Pardini's is Fresno's longest established catering company. The Pardini name has been a trusted tradition in the Central Valley for over 50 years, and one of Pardini's strengths lies in our understanding the needs of our clients for efficient, truthful and ultimately reliable service, with creative menus and competitive pricing. From conventions to weddings, company picnics to family reunions, Pardini's has earned a legendary reputation for its quality service and attention to every detail.*

*Pardini's has been honored with "Best Caterer" & "Best Banquet Facility" by Fresno Magazine, "Best Catering" and "Best Banquets" by California Restaurant Association, and "Best Caterer" People's Choice Award in Fresno Bee for six years running.*

*On the following pages you will find copies of our menus for your special event. Please keep in mind that these menus are only suggestions and do not serve as a limitation to our culinary experience. We can tailor any menu selection to accommodate your needs.*

*We look forward to working with you!*

***Jim Pardini***  
Owner

***Jayne Shapazian***  
Director of Sales

***Please Call for Pricing ~ (559) 224-3188***  
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[www.PardinisCatering.com](http://www.PardinisCatering.com)



# *Breakfast Menu*

*Served with Fresh Brewed Coffee, Hot Tea, & Iced Water*

## *Continental*

### **Morning Starter**

Assorted Fresh Fruit Displays, Assorted Muffins, Danishes, & Bagels

## *Entrees*

### **Breakfast Casserole**

Whipped Eggs, Spinach, Cheese, & Ham Served with a Light Cream Sauce Accompanied by O'Brien Potatoes, Biscuits & Butter, & a Fresh Fruit Garnish

### **Scrambled Eggs**

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

### **French Toast**

Served with Raspberry & Maple Syrup  
Choice of Bacon, Sausage, or Ham, & a Fresh Fruit Garnish

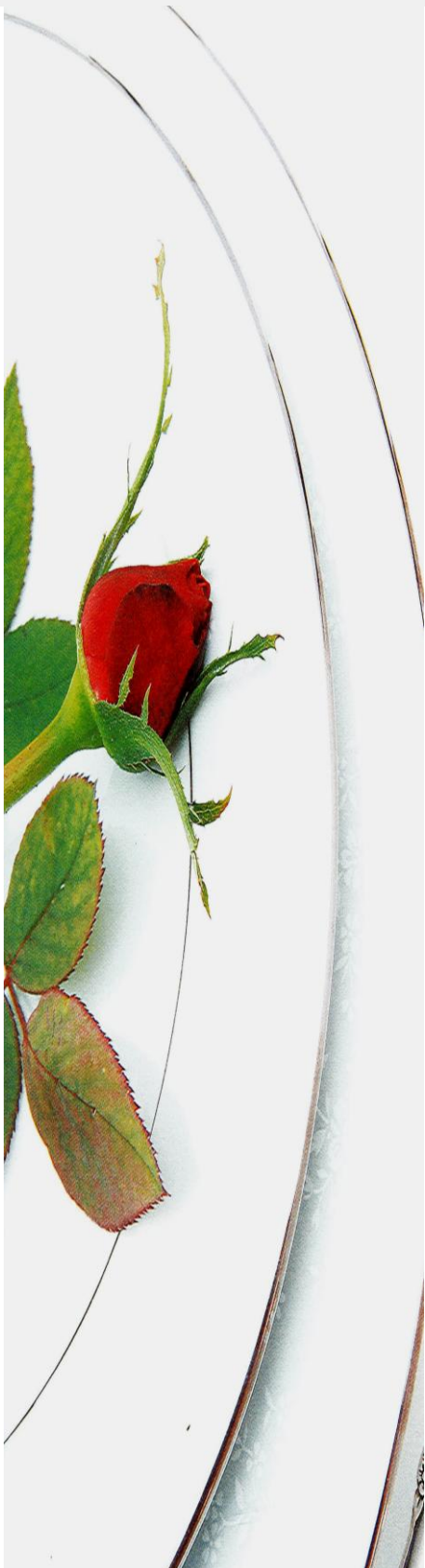
### **Quiche Lorraine**

Fresh Eggs Whipped with Ham & Swiss Cheese, & Baked in a Flaky Crust Accompanied with Country Browned Potatoes & a Fresh Fruit Garnish

### **Breakfast Burrito**

Scrambled Eggs, Bacon, & Cheese Wrapped in a Warm Flour Tortilla  
Accompanied w/ Country Browned Potatoes & a Fresh Fruit Garnish

### **Orange or Tomato Juice**



# Brunch Menu

Served with a Selection of Fresh Juices,  
Fresh Brewed Coffee, & Flavored Teas

## *Entrees*

Breakfast Omelet  
Omelet Station  
Scrambled Eggs  
Strawberry Crepes  
Gourmet Waffles  
Quiche Lorraine with Cream Sauce  
Fettuccine Alfredo  
Cannelloni with Cream Sauce  
Jumbo Cheese Ravioli Marinara  
Lasagna with Meat Sauce  
Breast of Chicken (Marsala, Piccata, or Grilled Lemon Garlic)

## *Carrving Station*

Succulent Roasts Carved by a Uniformed Chef ~  
Added to Your Buffet at an Additional Cost per Person

Honey Baked Ham w/ Honey Mustard Sauce,  
Roasted Turkey with Giblet Gravy, Roast Beef Au Jus,  
Roast New York with Creamed Horseradish, Roast Filet with  
Bordelaise

## *Seafood*

Whole Baked Salmon  
Jumbo Prawns  
Succulent Crab  
Lox

## *Side Dishes*

Bacon, Ham, or Sausage, O'Brien Potatoes, Scallop Potatoes, Deli  
Style Roast Beef, Turkey & Ham, Assorted Sliced Cheeses, Spanish  
or Oriental Rice, Linguicia, German or Italian Sausage, Sweet  
Potatoes, Penne Pasta, Rice Pilaf

## *Specialty Side Dishes*

Fresh Tossed Green Salad, Summer Salad, Gourmet Potato Salad,  
Spring Mix Garden Greens, Fresh Crudités with Dip, Angel Hair  
Pasta Salad, Tomatoes Vinaigrette, Spinach with Bacon Dressing,  
Sliced Fresh Fruit

## *Baked Goods*

Assorted Nut Breads, Mini Corn Muffins, Homemade Biscuits,  
Croissants, Danishes, Assorted Muffins

