

# *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***  
2257 West Shaw, Fresno California 93711  
[www.PardinisCatering.com](http://www.PardinisCatering.com)



# Salads & Starters

## Salads

*Accompanies Entree, Unless Specified*

### **Mixed Garden Green**

Assorted Greens, Tossed w/ Choice of Dressing

### **Mediterranean**

Assorted Greens, Tomato, Red Onion, & Feta Cheese, Mixed w/  
Balsamic Vinaigrette

### **European**

Three Green Mix, Mandarin Oranges, & Toasted Almonds  
Tossed in Raspberry or Balsamic Vinaigrette

### **Mesculin Walnut**

Bleu Cheese Crumbles, Candied Walnuts, & Raisins, Tossed w/  
Vinaigrette

### **Spinach Salad**

Baby Spinach w/ Shaved Egg & Bacon Crumbles, Tossed w/  
Homemade Dressing

## Starters

*Four Course Meal, Including Entree*

### **Rigatoni Marinara**

Tossed w/ Fresh Tomatoes, Basil, & Parmesan

### **Penne Pomodoro**

Roma Tomatoes, Fresh Garlic & Basil, Marinated in Extra Virgin  
Olive Oil

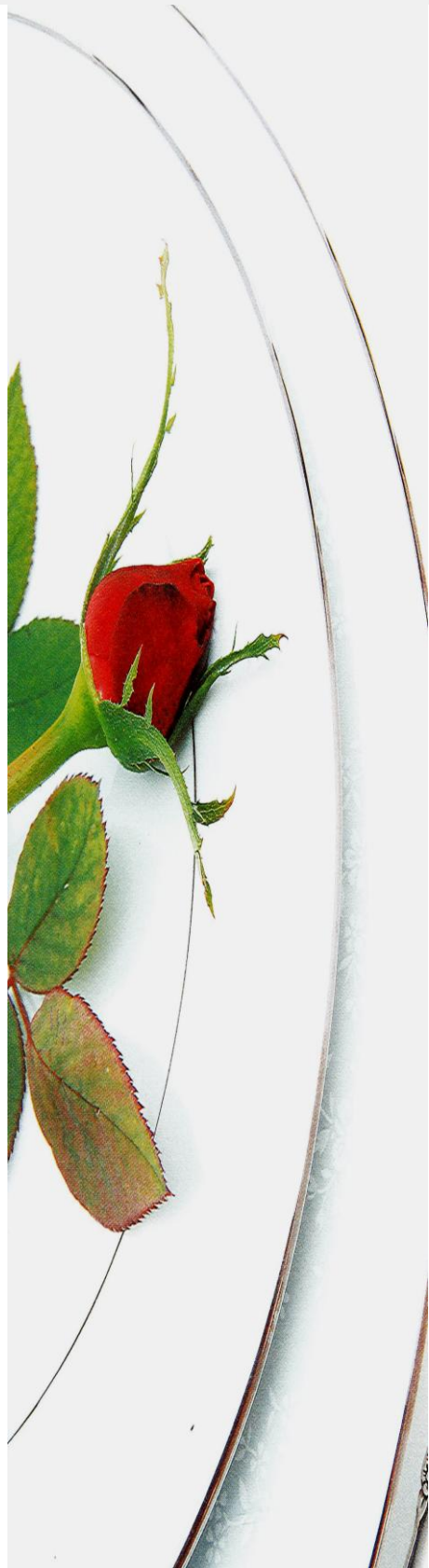
### **Tortelloni**

Cheese Filled Jumbo Tortelloni, Accompanied by a Homemade  
Alfredo Sauce

### **Jumbo Prawn Cocktail**

Chilled Jumbo Prawns, Presented w/ Cocktail Sauce

Additional Items Available Upon Request





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# Dinner Menu

*Includes Salad, Entrée, Starch, & Vegetable  
Served with Bakery Rolls, Butter, Fresh Brewed Coffee  
& Iced Water ~ Dessert Additional*

## *Entrees - Chicken*

All Entrees Prepared with Boneless Skinless Chicken Breast Unless Otherwise Noted

### **Grilled Lemon & Garlic Chicken**

Topped w/ Fresh Garlic & Lemon Sauce

### **Chicken Vera Cruz**

Sautéed w/ Fresh Onions, Chili Peppers, Ripe Tomatoes, & Olives

### **Chicken Marsala**

Topped w/ a Marsala Wine & Fresh Mushroom Sauce

### **Chicken Piccata**

Topped w/ a White Wine, Lemon, & Caper Sauce

### **Chantilly Chicken**

Baked in Butter & Wine, Topped w/ a Light Mushroom Cream Sauce

### **Greek Style Chicken**

Marinated Chicken Breast, Grilled & Topped with Greek Sauce (Fresh Oregano, Kalamata Olives, Artichoke Hearts, Capers, Tomatoes, Fresh Garlic, and Basil in Lemon Butter)

### **Chicken Cordon Bleu**

Filled w/ Honey Ham & Swiss Cheese, Glazed w/ a Light Cream Sauce

### **Chicken Kebabs Dijon**

Marinated & Skewered w/ Peppers & Onions, Topped w/ Spicy Dijon Mustard Sauce

### **Rock Cornish Game Hen L' Orange**

Lightly Stuffed and Glazed w/ an Orange Sauce

## *Seafood*

### **Halibut, Sea Bass, or Salmon Filet**

Baked in Butter, Garlic, & White Wine

*Additional Seafood Entrees Available Upon Request*

## *Children's Meals*

### **Crispy Chicken Strips**

Served with French Fries & Fresh Fruit Garnish

# Dinner Menu

*Includes Salad, Entrée, Starch, & Vegetable  
Served with Bakery Rolls & Butter, Freshly Brewed Coffee & Iced Water ~  
Dessert Additional*

## *Entrees - Beef*

### **Braised Pan Roasted Beef**

Sliced Beef Topped w/ a Mushroom Sauce

### **Grilled Ranch Steak**

Seasoned & Grilled Topped w/ Demi Glacé

### **Marinated Beef Sirloin Steak**

Marinated Sirloin, Seasoned & Grilled

### **Filet Mignonettes**

Tender Filet Skewered, Seasoned, & Grilled  
Topped w/ a Wine Reduction Sauce

### **Center Cut Choice Top Sirloin**

USDA Choice Top Sirloin  
Topped with Your Choice of Demi Glacé or Bordelaise

### **New York Steak Demi Glace**

11oz New York Steak topped w/ a Wine Reduction Sauce

### **Grilled Ribeye**

11 oz Choice Ribeye Seasoned & Grilled Topped w/ Demi Glace

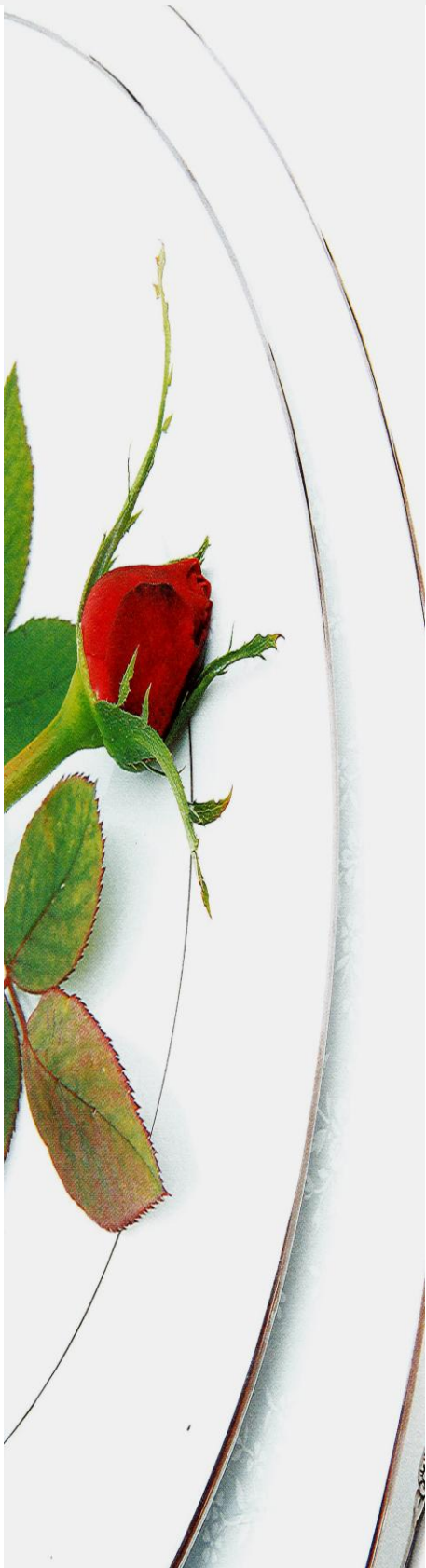
### **Filet Mignon Bordelaise**

9oz Center Cut Grilled Filet Topped w/ Bordelaise Sauce

## **Add These Items to Your Entree Selection**

Colossal Prawn Scampi ~ Grilled Prawn Skewer  
Salmon in Dill Sauce ~ Chicken Medallions ~ Lobster Tail  
*(For an additional charge)*

**SPECIALTY MENUS ARE ALSO AVAILABLE**



# Accompaniment Dishes

## *Starch*

### **Oven Baked Baby Potatoes**

Baby Red Potatoes, Baked with Butter, Parmesan, and Parsley

### **Herb Roasted New Potatoes**

Crispy New Potatoes, Oven Roasted with Rosemary, Oregano, & Olive Oil

### **Roasted Garlic & Sautéed Spinach Mashed Potatoes**

"Our Specialty" ... Oven Roasted Garlic & Sautéed Spinach,  
Folded into Tender Mashed Potatoes with plenty of Butter & Parmesan Cheese

### **Scalloped Potatoes**

Hot & Buttery Sliced Potatoes in a Creamy Sauce

### **Twice Baked Potato**

Baked Potato Stuffed w/ Hot & Buttery Mashed Potatoes  
Or Our Own Roasted Garlic Mashed Potatoes & Baked to Perfection

### **Rice Pilaf**

Traditional Pilaf, Made Fresh, & Served Hot

### **Hunters Rice**

Rice Pilaf with Mushrooms, Red Bell Peppers, Green Onions, & Water Chestnuts

### **Penne Abruzzi**

Penne Pasta with Finely Chopped Olives, Onions, & Peppers in a Light Cream  
Marinara

## *Vegetables*

### **Mixed Seasonal**

Fresh Seasonal Vegetables, Buttered & Seasoned

### **Roasted Garlic Green Beans**

Sautéed in Extra Virgin Olive Oil & Roasted Whole Garlic Cloves

### **Green Bean Almandine**

Served with Toasted Julienne Almonds & Seasoned Just Right

### **Squash Medley**

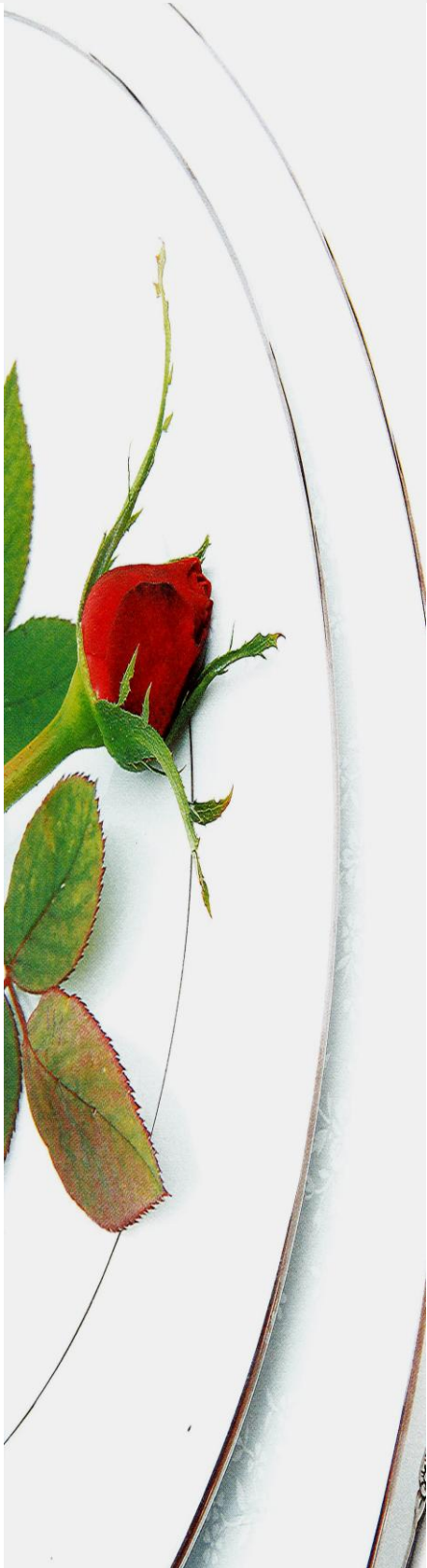
Assortment of Seasonal Squash

### **Glazed Baby Carrots**

Tender Baby Carrots, Topped w/ Honey Sauce

### **Asparagus**

Drizzled with olive oil and lemon zest





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# *The Dinner Buffet*

*Served with Bakery Rolls & Butter, Freshly Brewed Coffee & Iced Water  
Prices Based on a Minimum of 50 Guests*

## *Entrées*

### *From the Chafing Dish*

Prime Casino Roast, Roasted Turkey, Honey Glazed Ham,  
Sliced Tri-Tip Au Jus, Beef Bourguignon,  
Ground Sirloin Steak with Mushrooms,  
Chicken Piccata, Chicken Marsala, Quartered Barbeque  
Chicken, Grilled Lemon Garlic Chicken, Teriyaki Chicken,  
Dijon Chicken, Deep Fried Chicken, Lasagna with Bolognese  
Sauce, Penne Marinara with Meatballs, Enchilada Casserole

## *Starch*

### *Please Select One*

Rice Pilaf, Spanish Rice, Herb Roasted Red Potatoes, Scalloped  
Potatoes, Roasted Garlic & Sautéed Spinach Mashed Potatoes,  
Penne Marinara

## *Vegetable*

Chef's Selection of Seasonal Vegetables

## *Salad*

### *Please Select Three*

Tossed Garden Green Salad, Sliced Tomatoes Vinaigrette,  
Coleslaw, Macaroni Salad, Broccoli Raisin Salad, Three Bean  
Salad, Marinated Mushrooms, Summer Salad, Angel Hair  
Pasta Salad, Homemade Potato Salad, Fresh Fruit Display,  
Crudités with Ranch Dip

*Choice of One Entrée*

*Choice of Two Entrées*

## *Carving Station*

*Succulent Roasts Carved by a Uniformed Chef Added for an  
Additional Cost*

# *First Impressions*

## *Hot Hors D'oeuvres*

### **Teriyaki Chicken Skewers**

**Chicken, Pork, or Beef Satay** With Peanut Sauce

**Mini Egg Rolls** Filled with Spicy Pork, Vegetables, or Buffalo Chicken

**Dim Sum** Crispy Spring Rolls, Shrimp Shu Mai, Pork Pot Stickers, Vegetable Samosas

**Filet Mignonette Skewers** With Garlic Aioli Sauce \*

**Mini Chicken Kebab** With Garlic Aioli Sauce

**Sausage & Cheese Stuffed Mushrooms**

**Petite Lamb Chops** \*

**Deep Fried Ravioli's** With Marinara \*

**Tuscan Caprese** Sliced Salami with Roma Tomatoes, Mozzarella, & Basil

**Italian, Swedish, or Sweet & Sour Meatballs**

**Parmesan Artichoke Hearts** With Goat & Parmesan Cheeses & Aioli

**Stuffed Garlic Mushrooms** with Prosciutto \*

**Brie en Croute** Served with Sliced Apples & Baguettes

**Cheese Boregs**

**Puff Hounds** Mini Kosher Hot Dogs wrapped in Phyllo with Spicy Mustard

**Swedish Meatballs**

**Assorted Mini Quiche**

**Lamanjoon Triangles** \*

**Chicken Tikka Skewers** with Tzatziki Sauce \*

**Chicken Wings** Choice of Polynesian, Buffalo, or Brandied

**Tornado Taquitos** with Guacamole & Salsa

**Mini Burritos** Filled with Beef or Chicken, Beans & Cheese

**Spicy Chicken or Beef Mini Tamales**

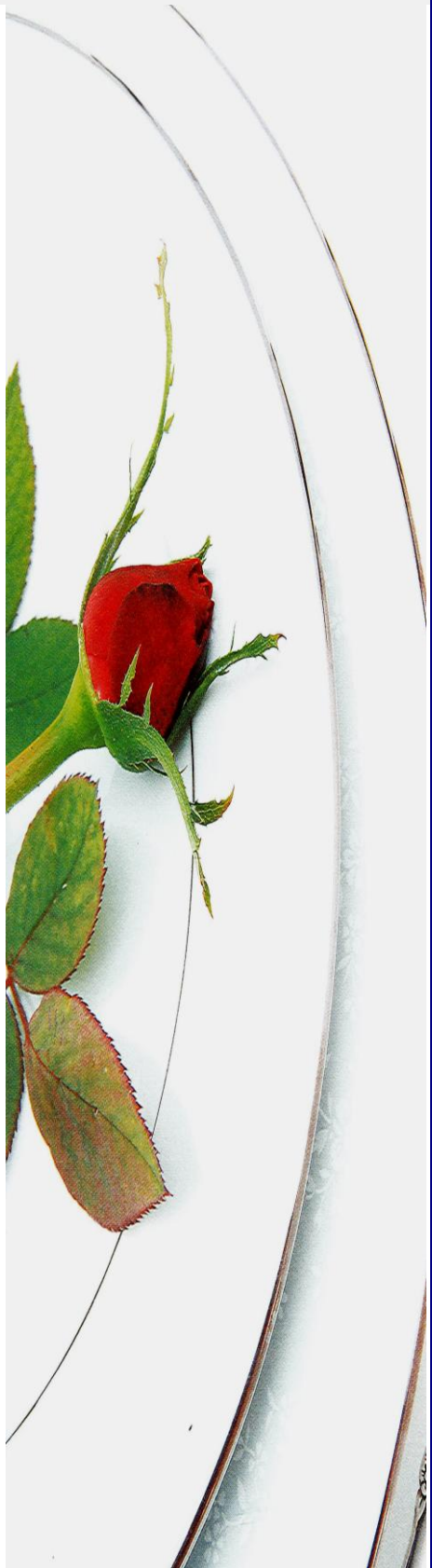
**Mini Quesadillas** Filled with Choice of Cheese, Chicken,

Brie & Carmelized Pear or Green Apple & Gouda

**Pizzazz-y Pizza Triangles** with Assorted Toppings of:

Cheese & Artichokes, Sausage & Mushrooms, BBQ Chicken, Pepperoni & Olive

*\*Indicates Specialty Item – Additional Cost\**



## *First Impressions*

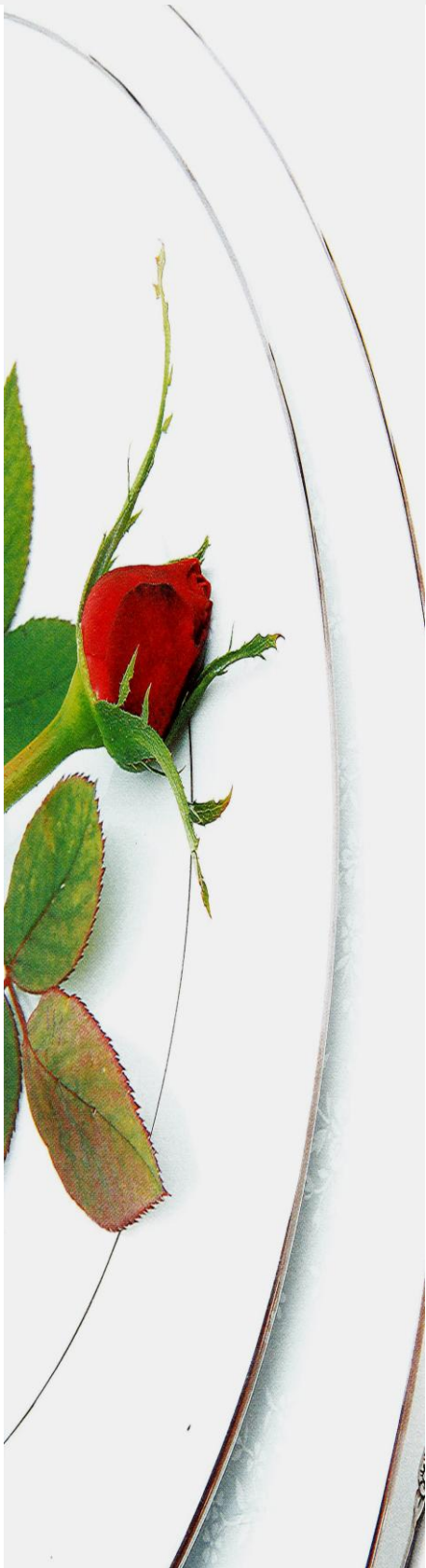
### *Cold Hors D'oeuvres*

- Spring Rolls** with Blackberry-Ginger Dipping Sauce  
**Curry Chicken Stuffed Belgian Endive Spears**  
**Mozzarella & Cherry Tomato Skewers**  
**Grilled Polenta Triangles** with Fresh Mozzarella, Tomato, & Basil  
**Salami Wrapped Marinated Mozzarella Balls**  
**Stuffed Celery Sticks**  
**Grilled Asparagus** with Salt-Cured Ham  
**Dried Apricot & Marbled Irish Cheddar Skewers**  
**Deviled Eggs**  
**Mini Roasted Red Potatoes** with Danish Bleu Cheese & Chopped Nuts  
**Salami Coronets** Wrapped Around Cream Cheese  
**Santa Fe Bean Dip** with Tortilla Chips  
**Caravan Pinwheel Sandwiches** Assorted Meats, Lavosh, Cream Cheese & Sprouts  
**Assorted Mini Sandwiches** Fresh Tuna & Chicken-Mango Salads on Triangle Bread  
**Domestic Cheese Platter** with Assorted Crackers & Breadsticks  
**Crudités w/ Ranch Dip**  
**Fresh Fruit Kabobs** Skewered in Pineapple  
**Bruschetta** with Choice of Topping(s):  
Garlic & Tomato, Olive Tapenade, Parmesan Artichoke, Beef with Horseradish  
**Mini Ciabatta Roll Sandwiches** Roast Beef, Ham, & Turkey

### *Seafood*

\*Additional charge for Seafood Items

- Sushi-Style Tuna Cubes** with Soy Dipping Sauce  
**Ahi Poke Tostadas** on Crisp Won Ton Triangles  
**Prosciutto Wrapped Scallop Brochettes**  
**Seared Scallop Rosemary Skewers**  
**Bay Shrimp Cocktail** with Spicy Cocktail Sauce & Lemons  
**Margarita Shot-Glass Shrimp**  
**Deviled Crab on Artichoke Bottoms**  
**Cracked Crab Legs**  
**Whole Salmon** with Cream Cheese, Capers, & Garlic Toast baguettes  
**California Rolls** with Wasabi & Soy Sauce  
**Jumbo Prawns** with Spicy Cocktail Sauce & Lemons



## *Sweets*

### **Chocolate Layer Cake**

Raspberry Puree & 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 Icing

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## *Specialty Desserts*

Two Weeks Notice Needed For Specialty Desserts

### **Big Cheese Creme Brule Cheesecake**

Drizzled with Chocolate and Topped with Whipped Cream

### **Berry Cobbler**

With Whipped Cream

### **Six Layer Chocolate Cake**

Served With Strawberry Puree and Whipped Cream

### **Chocolate On Chocolate Baby Bundt Cake**

In Raspberry Puree

### **Xango's**

Creamy Cheesecake Wrapped in a Deep Fried Tortilla Pastry and Dusted with Cinnamon Sugar

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## *Mini Pastries*

Lemon Berry Jazz Bars, Turtle Brownies, Butterscotch Squares, Pecan Chocolate Chunks, Oatmeal Cranberry Bars, S'mores, Oreo Dream Bars, Caramel Apple Grannies, Key West Bars, Toffee Cream Bars, Marble Cheese Truffles

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# Beverage List

Includes Chilling, Opening, Serving & Appropriate Glassware

**Wine & Champagne**  
**Champagne Punch**  
**Sparkling Cider**  
**Lemonade or Fruit Punch**  
**Bottled Water & Sodas**  
**Coffee**  
**Iced Tea**

## *Corkage Fees*

Client to Supply Their Own Product  
Pardini's to Chill, Open, Serve, & Provide Glassware

**Wine**  
**Champagne**  
**Cider**

## *No Host / Hosted Bars*

Includes Bartender, Bar, Liquor, Mixes, Disposable Cups, & Cocktail Napkins

**Beer**  
**Wine**  
**Mixed Drinks**

**Ice**  
**Chill Tubs**

