

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



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

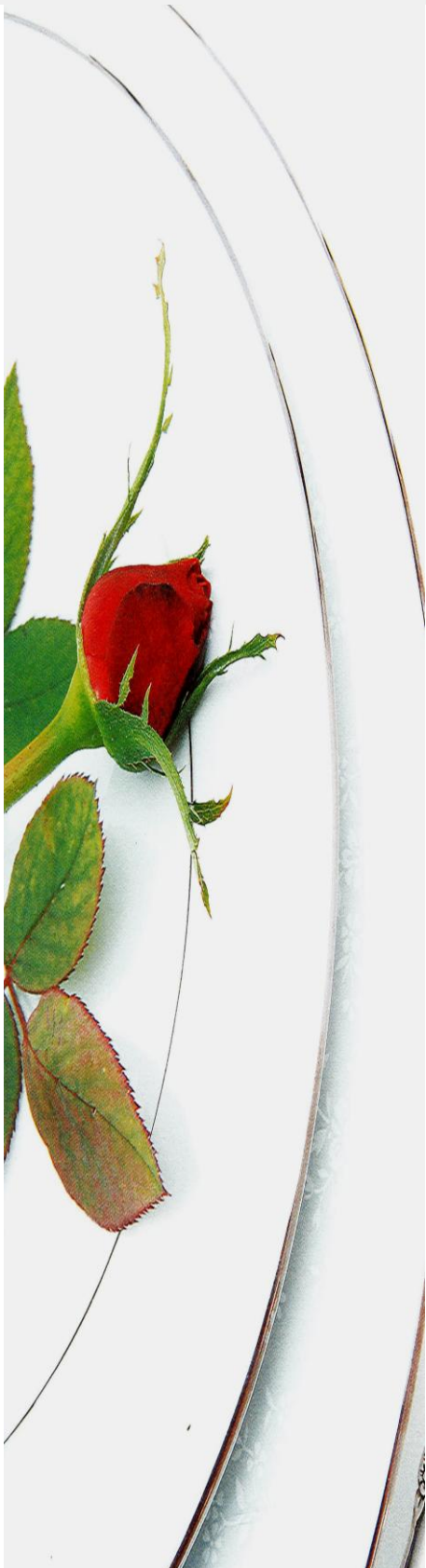
Mini Quesadillas Filled with Choice of Cheese, Chicken,

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

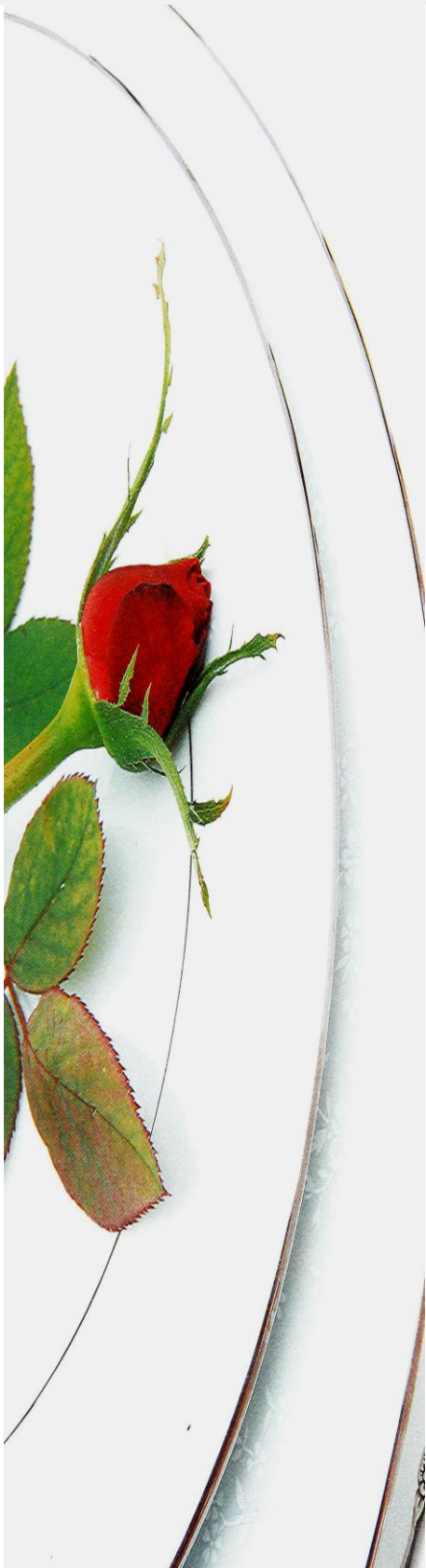
Cold Hors D'oeuvres

- 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





Pardini's
CATERING & BANQUETS

Hors D'Oeuvres Buffet

Minimum of 75 Guests

Menu Items Replenished for Two (2) Hours

Choice of:

2 Hot

4 Cold

3 Hot

4 Cold

4 Hot

5 Cold

All Seafood & Specialty Items are Additional

Carving Stations

Served on Fresh Baked Rolls with Appropriate Condiments & Sauces

Prime Casino Roast Beef

Honey Glazed Ham

Roasted Turkey

Roasted Filet Tenderloin

Themed & Action Stations

Mashed Potato Martini Bar

Stir-Fry Noodle Action Station

Asian Fusion Station

Pasta Action Station

Bruschetta Bar

Tuscan Summer Station

All American Station

Sushi Bar

Mediterranean Station

Paella Action Station

Banana Split Bar

Chocolate Belgian Waffle Station

Specialty Stations Available Upon Request

Includes

Glass Plates, Silverware, Cocktail Napkins

Buffet Linens, Serving Equipment, & Service Staff

Pardini's

CATERING & BANQUETS

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

