

# *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)



# 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

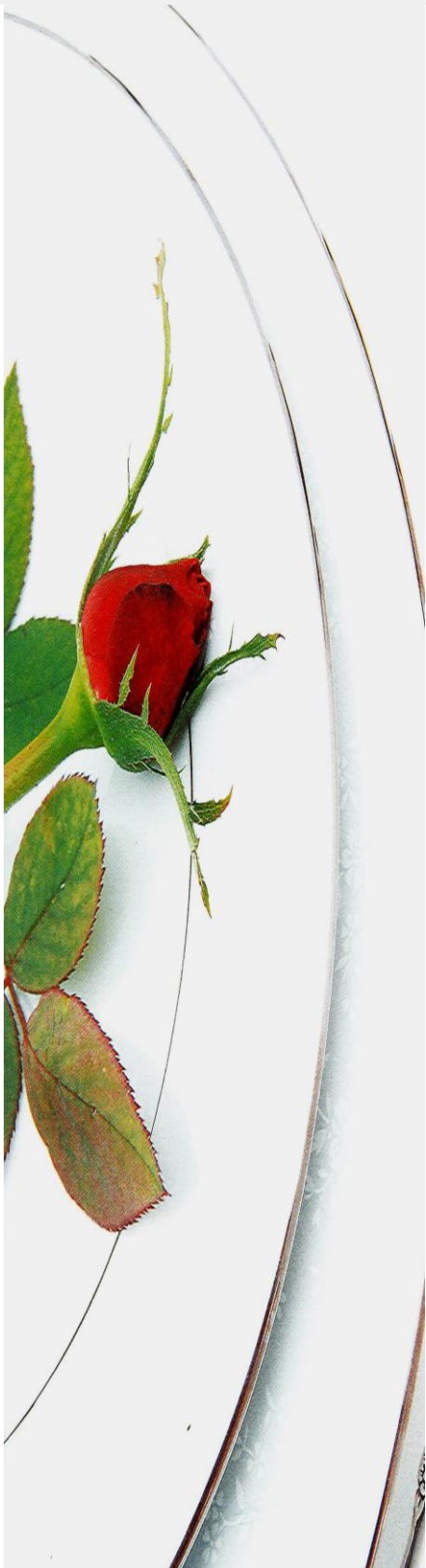
### **Tortelloni**

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**



# Luncheon Menu

Served with Bakery Rolls, Butter, Fresh Brewed Coffee & Iced Water

## *Specialty Salads & Sandwiches*

### **Oriental Chicken Salad**

Grilled Chicken Breast atop a Bed of Mixed Greens & Cabbage, Chopped Shallots, Honey Roasted Sunflower Seeds, Jalapeño Rings, & Tossed with Rice Vinaigrette

### **Southwestern Chicken Salad**

Romaine Lettuce, Ortega Chiles, Mexican Style Breast of Chicken, Tortilla Strips, Fresh Cilantro & Tomatoes, tossed with a Spicy Southwestern Dressing

### **Chicken Caesar Salad**

Crisp Romaine Hearts, Parmesan Cheese, & Seasoned Croutons  
Topped with Grilled Chicken Strips & Tossed in Caesar Dressing

### **Chicken Pita Pocket**

Sautéed Chicken, Peppers, Tomatoes, Rice, Garlic, & Olives, Tossed in Avocado Sauce. Accompanied with Angel Hair Pasta Salad & Relish Garnish. (Chicken Caesar Pita Also Available)

### **Turkey & Swiss on Focaccia**

Roasted Turkey & Swiss Lace Cheese with Sprouts, Wax Peppers, & Tomatoes  
Accompanied with Angel Hair Pasta Salad & Relish Garnish

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## *Chicken Entrees*

*Includes Salad, Entrée, Starch, & Vegetable*

*All Entrées Prepared with Boneless Skinless Chicken Breast Unless Otherwise Noted*

### **Chicken Teriyaki**

Glazed with Tangy Teriyaki Sauce and a Pineapple Garnish

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

Served with Fresh Garlic & Lemon Sauce

### **Chicken Marsala**

Topped with a Marsala Wine & Fresh Mushroom Sauce

### **Chicken Piccata**

With a White Wine, Lemon, & Caper Sauce

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### **Chicken en Brochettes**

Marinated & Skewered with Peppers & Onions

Topped with Our Spicy Dijon Mustard Sauce or Teriyaki Sauce

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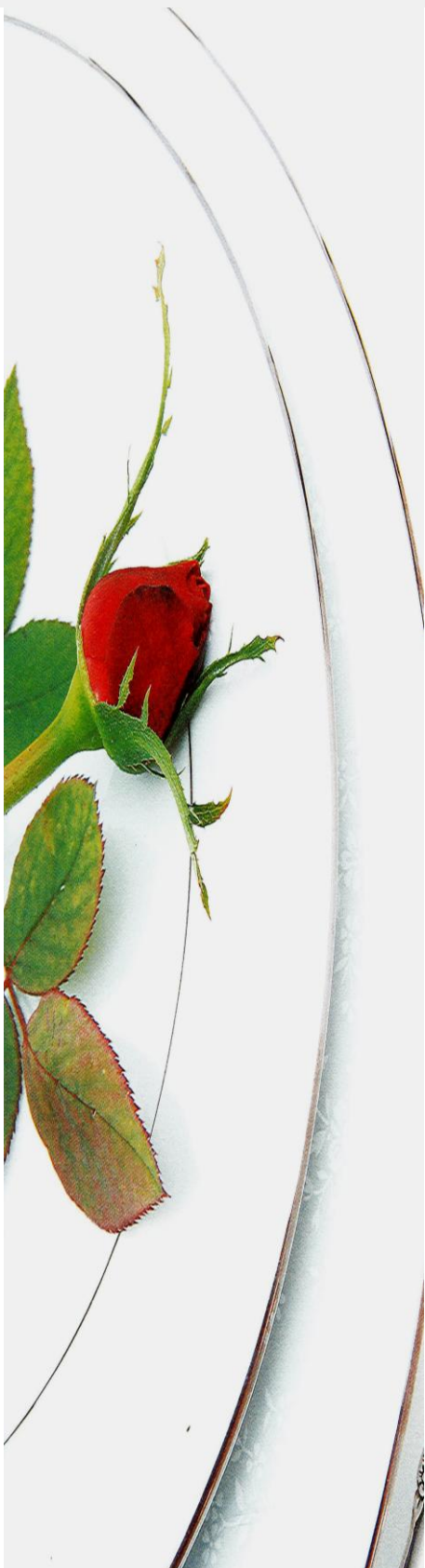
*Specialty Chicken Entrées Available Upon Request*

### **Seafood**

Halibut, Sea Bass, or Salmon Filet

Baked in Butter, Garlic, & White Wine

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## *Beef Entrees*

### **Beef Bourguignon**

Braised Beef in a Red Wine Sauce with Onions & Mushrooms

### **Braised Pan Roasted Beef**

Sliced Beef Topped with a Mushroom Sauce

### **Salisbury Steak**

Sirloin Steak Patty Topped with Mushroom Sauce

### **Sliced Santa Maria Tri Tip**

Thinly Sliced Tri Tip Topped with Au Jus

### **Grilled Ranch Steak**

Topped with a Demi Glace

### **Marinated Beef Sirloin Steak**

Marinated Sirloin, Seasoned & Grilled

### **Filet Mignonettes**

Marinated Tender Beef Skewered with Onions & Peppers

Garnished with a Marsala Wine & Mushroom Sauce

### **8 oz. Center Cut Top Sirloin**

USDA Choice Black Angus Top Sirloin

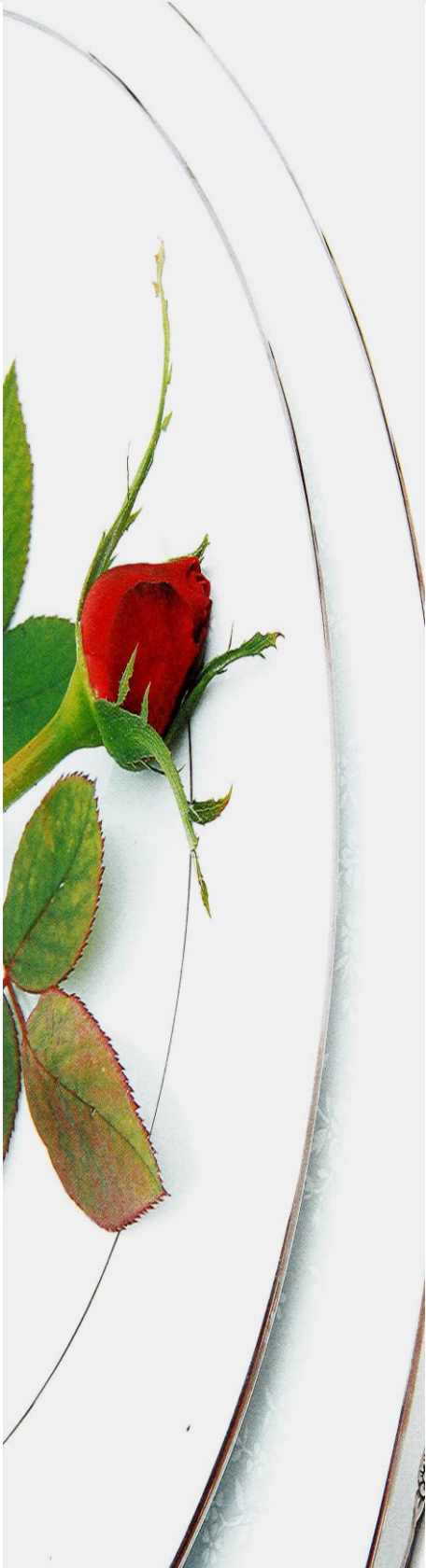
Topped with Your Choice of Demi Glacé or Bordelaise

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

New York Steak Served with a Wine Reduction Sauce

### **Petite Filet Mignon Bordelaise**

Center Cut Grilled Filet Mignon served with Bordelaise Sauce



# 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**

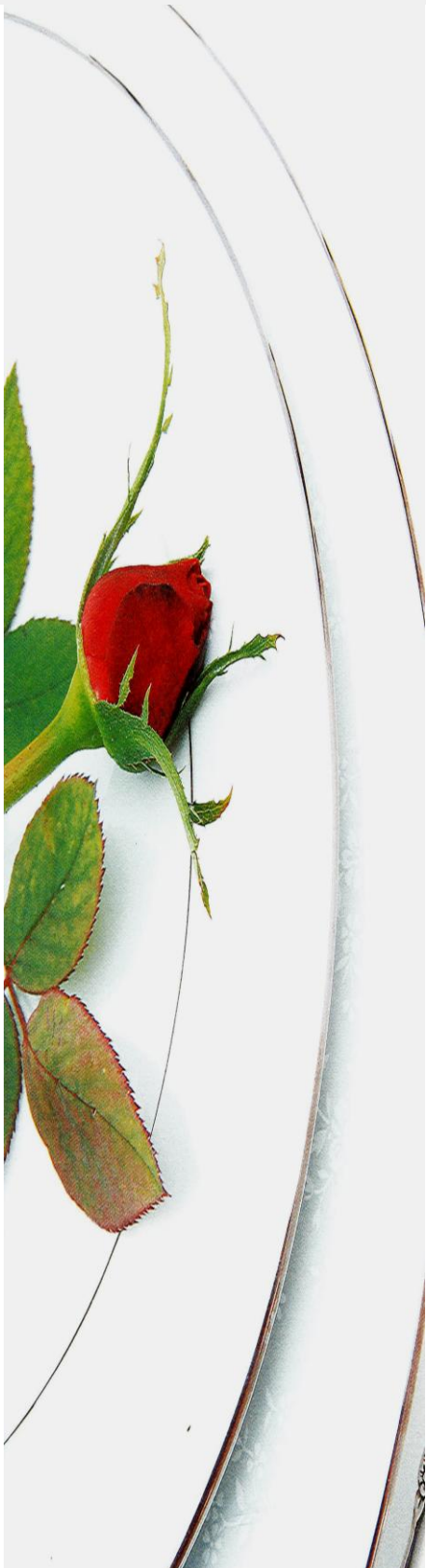
Assortment of Seasonal Squash

### **Glazed Baby Carrots**

Tender Baby Carrots, Topped w/ Honey Sauce

### **Asparagus**

Drizzled with olive oil and lemon zest



# Lunch 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 Meat 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





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# *Luncheon Cold Buffet*

*Served with Bakery Rolls & Butter, Freshly Brewed Coffee & Iced Water  
Prices Based on a Minimum of 75 Guests*

## *Entrees*

*On the Platter, Sliced & Table Ready  
Please Select Two*

### **Roast Beef, Roast Turkey, or Honey Glazed Ham**

Accompanied with Sliced Rolls, Mayonnaise,  
Mustard & Assorted Sliced Cheeses

## *Salad*

Please Select Two

Tossed Garden Green Salad

Coleslaw

Macaroni Salad

Angel Hair Pasta Salad

Homemade Potato Salad

Served with  
Fresh Fruit Display

## *Includes:*

*China, Linen, Silverware, Glassware, and Service Staff*

# Box Lunches

*Includes Box, Fork, & Napkin*

## *Entrees*

*Please Select One*

Rare Roast Beef & Cheddar on Ciabatta  
Ham & Swiss on Multigrain  
Turkey & Swiss on Croissant  
Assorted Caravan Sandwiches  
Chicken Salad Croissant  
Sliced Tri-Tip French Roll  
Italian Sandwich on Ciabatta

Breads: Ciabatta, Croissant, Multigrain, Jewish Rye,  
Kaiser Roll, or Focaccia

## *Cold Salads*

*Please Select One*

Crunchy Cole Slaw, Gourmet Red Potato Salad, Broccoli Salad,  
Angel Hair Pasta Salad, Summer Salad, Three Bean Salad,  
Fresh Fruit Salad, Tomato & Cucumber Salad

## *Snacks*

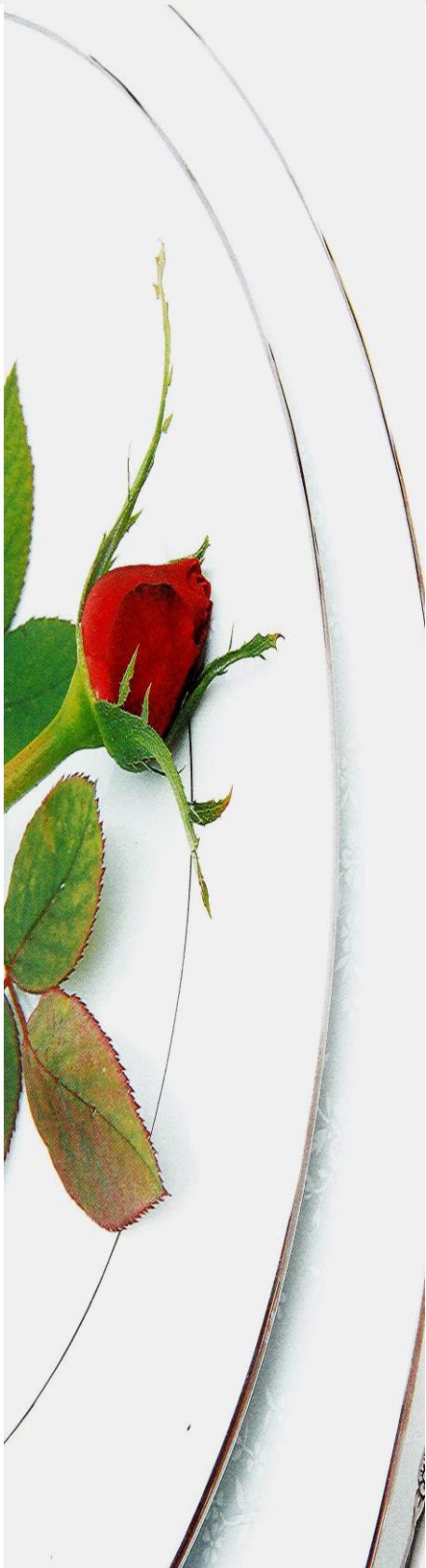
*Please Select One*

Antipasto Relish Snack  
(Carrots, Celery, Black Olives, Peppers)  
Snack Bag of Potato Chips or Tortilla Chips  
Fresh Whole Fruit  
Choice of One: Banana, Orange or Pear

## *Desserts*

*Please Select One*

Two Chocolate Chunk Cookies  
Two Oatmeal Raisin Cookies  
Fresh Fruit Cup  
Fudge Nut Brownie  
Banana or Apple





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## *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**

