



# PARDINI'S HORS D'OEUVRES

## HOT

### Teriyaki Glazed Chicken Skewers

Vegetable Egg Rolls  
with Sweet and Sour Dipping Sauce

Filet Mignonettes+  
with Sauce Bordelaise

Stuffed Mushrooms  
with Italian Sausage and California Cheddar

Italian-Style Meatballs  
with Marinara and Parmesan

Cheese Boreg  
Baked Phyllo Pastry with Monterey Jack

Mini Quiche

Meatloaf "Poppers"+  
with Mashed Potato and Spicy Ketchup

Southwest Chicken Taquitos  
with Roasted Corn and Jack Cheese

Assorted Quesadillas  
with Pico de Gallo, Guacamole and Sour Cream

Chicken Enchilada Casserole  
with Ortega Chilies

Grilled Lamb Chops+

Pork Potstickers  
with Soy-Scallion Dipping Sauce

Grilled Chicken Medallions  
with Lemon Garlic Aioli

Deep Fried Artichoke Hearts  
with Parmesan

Puff Pastry Wrapped Mini Hot Dogs  
with Spicy Mustard

Chicken Wings  
BBQ Glazed with Ranch  
Buffalo with Blue Cheese  
Brandied  
(Select One)

Baked Brie En Croute  
with Gourmet Crackers and Sliced French Baguette

Ricotta Crostini  
with "Peperonata" and Kalamata Olives

Pulled BBQ Chicken Crostini  
with Blue Cheese Aioli

Penne Pasta Abruzzi  
with Eggplant, Black Olives and Tomato Cream Sauce

Grilled Chicken Panini+  
with Basil Pesto, Sun-Dried Tomato Aioli and Pepperjack

### Thin Crust Pizza

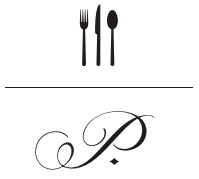
Mixed Mushrooms, Mozzarella, Parmesan and Cream Sauce  
Italian Sausage, Peppers, Red Onion, Mozzarella and Tomato  
Pepperoni, Pineapple, Jalapeño and Mozzarella

### Sliders+

Angus Beef, Caramelized Onion and California Cheddar with Thousand Island  
Slow Roasted Hoisin Pork with Toasted Sesame Slaw  
BBQ Pulled Pork or Chicken with Coleslaw  
Braised Beef and Roasted Mushrooms with Horseradish  
Italian Sausage with "Peperonata"

+Item Requires an Additional Charge

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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## COLD

Cherry Tomato Skewer  
with Marinated Ciliegine Mozzarella

Grilled Asparagus+  
with Crumbled Blue Cheese  
and Balsamic Reduction

Salami Cornettes  
with Fresh Mozzarella

Mediterranean Pinwheel  
Sandwiches

Assorted Imported  
& Domestic Cheeses+  
with Gourmet Crackers  
and Sliced French Baguette

Dried Apricot  
with Blue Cheese and Toasted Pecans

Crudités  
with Ranch Dressing

Assorted Mini Sandwiches  
on Freshly Baked Ciabatta

Crostini  
Tomato Basil  
Black Olive Tapenade  
Parmesan Artichoke  
(Select One)

Belgian Endive  
with Curry Chicken Salad  
and Mango Chutney

Deviled Eggs

Santa Fe Bean Dip  
with Tortilla Chips

Assorted Domestic Cheeses  
with Gourmet Crackers

Fresh Fruit Kebab

Fresh Fruit Display

## SEAFOOD+

Prosciutto Wrapped Scallop

Shot Glass Prawn  
with Celery and Cocktail Sauce

Artichoke Bottom  
with Deviled Crab Salad

Whole Salmon  
with Cucumber and Cream Cheese

Crab Cakes  
with Avocado Cilantro Aioli

Lobster Thermidor

Ahi Poke  
with Wonton Chips

Shrimp Canapé

King Crab Legs  
with Cocktail Sauce and Lemon

Jumbo Prawns  
with Cocktail Sauce and Lemon

Oysters on the Half Shell

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# PARDINI'S HORS D'OEUVRES

Includes Glass Plates, Silverware, Cocktail Napkins,  
Linens, Serving Equipment and Service Staff  
Menu Items Replenished for Two Hours  
Price is Based on Final Menu Selection | Minimum of 50 Guests

Two Hot | Four Cold  
\$22.95 | 50-74 Guests  
\$21.95 | 75-149 Guests  
\$19.95 | 150+ Guests

Three Hot | Four Cold  
\$25.95 | 50-74 Guests  
\$23.95 | 75-149 Guests  
\$21.95 | 150+ Guests

Four Hot | Five Cold  
\$28.95 | 50-74 Guests  
\$26.95 | 75-149 Guests  
\$25.95 | 150+ Guests

## CARVING STATION

\$95.00 Per Carver

Smoke Cured Ham  
with Dijon-Cream Sauce

Roasted Turkey  
with Giblet Gravy and Cranberry

Roast New York Strip  
with Demi-Glace and Creamy Horseradish Sauce

Roast Filet Mignon  
with Mushroom Bordelaise and Creamy Horseradish Sauce

Prime Rib  
with Demi-Glace and Creamy Horseradish Sauce

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Prices Subject to a Taxable Service Charge and Sales Tax | Chefs Are Flexible And Can Customize Menu Options