



P A R D I N I ' S

THEMED,
HORS D'OEUVRES
STATIONS

ANTIPASTO

Salumi Platter
with Prosciutto, Coppa
and Local Salami

Crostini in Three Ways
Tomato Basil, Olive Tapenade
and Parmesan Artichoke

Italian Style Meatballs
with Marinara and Parmesan

Chef's Selection of Domestic
and Imported Cheeses

Grilled Flatbread
with Oven Dried Tomatoes,
Basil Pesto, and Fresh Mozzarella

Spicy Italian Sausage Slider
with "Peperonata"

Marinated Olives,
Ciliengine Mozzarella,
Artichoke Hearts and Roasted Red Peppers

\$24.95

MEDITERRANEAN

Cheese Boreg
Baked Phyllo Pastry
with Monterey Jack

Marinated Grilled Vegetables
with Italian-Herb Vinaigrette

Armenian Style String Cheese

Yalanchi
Traditional Rice Filled Grape Leaves
with Lemon and Garlic

Hummus
with Pita Bread

Petite Lamb Chops
with Mint Yogurt+

Orzo Pasta Salad
with Feta, Red Onion, and
Kalamata Olives

Grilled Chicken Kebab
with Lemon Garlic Aioli

\$23.95

PAN ASIAN

Pork Potstickers
with Soy Scallion Dipping Sauce

Vietnamese Garlic Noodles

Vegetable Spring Rolls
with Sweet Chili Dipping Sauce

Chicken Skewers
with Teriyaki Glaze

Edamame
with Toasted Sesame Seeds
and Soy Sauce

Chopped Salad
with Grilled Chicken,
Crispy Rice Noodles and
Toasted Sesame Vinaigrette

Ahi Poke
with Wonton Chips

Sushi+

\$21.95

+ Item Requires an Additional Charge

*Indicates Off-Premise Price | 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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BURGER BAR

½ lb Angus Beef Patty Served with a Freshly Baked Bun

CHEESE

Select One

Gruyere
Tillamook Cheddar
Jalapeno Jack
American
Imported Swiss
Blue Cheese Aioli

TOPPINGS

Select up to Four

Roasted Mushrooms
Caramelized Onions (Balsamic Optional)
Jalapeno
Roasted Tomato
Mixed Organic Greens
Fire Roasted Red Peppers
Grilled Pineapple
Avocado
Guacamole +
Applewood Smoked Bacon +
Fried Onion Strings +

Traditional Toppings Available

\$17.95

SPREAD

Select One

Basil Pesto
Russian Dressing
BBQ Sauce
Roasted Red Pepper Mayo
Chipotle Aioli

Ketchup, Mustard
Mayo Available

TACO BAR

Served with Corn and Flour Tortillas Pressed to Order

CHOICE OF MEAT

Select Two

Barbacoa
Braised Beef with Spicy California Chiles

Pollo
Grilled Chicken

Carne Asada
Marinated and Grilled Steak

Carnitas
Shredded Pork

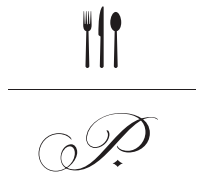
ACCOMPANIMENTS

Pico de Gallo
Salsa Picante
Guacamole
Queso Fresco
Fire Roasted Poblano Chiles
Cilantro, Shredded Cabbage, and
Spanish Onion

\$16.50

+ Item Requires an Additional Charge

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We are delighted that you are considering Pardini's Catering & Banquets for your special celebration.

The following is designed to help in your planning and to answer questions regarding our services.

Off-premise catered events include china, linens, silverware and glassware.

Pardini's staff will set up and clean up all it supplies.

CONFIRMATION OF BANQUET ROOM

Banquet Rooms may be confirmed on a definite basis as early as twelve months in advance. All reserved dates must be confirmed with a deposit or may be subject to release.

AVAILABLE BANQUET ROOMS

Tuscan Room:	Occupancy 50-125
Salon A:	Occupancy 50-180
Salons BC:	Occupancy 150-230
Salons ABC:	Occupancy 250-500

PARDINI'S BANQUET HALL

Includes the following: China, Standard Table Linens, Silverware, Glassware, Dance Floor, Stage, Cake Cutting and Wireless Internet. Please ask about available Audio/Visual Equipment. Specialty Linens available by request at an additional cost.

HOURS OF SCHEDULED FUNCTIONS

Lunch Functions have a 3-hour time limit.

Evening Functions have a 6-hour time limit, not to exceed Midnight. If time needs to be extended please discuss with our Sales Department.

PEAK MONTH FUNCTIONS

A \$1000.00 non-refundable deposit is requested for Friday and Saturday evening bookings.

DEPOSITS

A non-refundable deposit is requested to hold all dates. Details can be discussed with our Sales Department at (559) 224-3188. Deposits are applied to the total charges and the balance will be due five days prior to the day of the event. In case of cancellation for all booked dates, a handling fee will be deducted and a major portion of your deposit will be refunded only up to eight months prior to the event.

FOOD & BEVERAGE ESTIMATES

Prices on the enclosed menu are subject to change. Total costs vary according to the menu selection. Pardini's must provide all food and beverages, with the exception of ethnic hors d'oeuvres and wedding cakes. If the client provides own wine and champagne they will be subject to a corkage fee.

When choosing two entrées, both entrées are priced at the higher priced item.

Final counts of each entrée will be needed seven working days prior to the function. Only an increase in count can be made up to two days prior to the function.

AUXILIARY SERVICES

Recommendations are available for videographers, wedding coordinators, photographers, musicians, florists, bakers, printers, security, and all other event services.