



P A R D I N I ' S



DINNER MENU

PLATED DINNER

Accompanied with choice of salad, vegetable and starch.
Served with bakery rolls and butter, fresh brewed coffee and iced water. | Based on a minimum of 75 guests.

Beef Entrées

TOP SIRLOIN

center cut Brandt Farms top sirloin, red wine reduction

BRAISED PAN ROASTED BEEF

sliced slow cooked beef, mushroom sauce

NEW YORK STEAK

USDA choice New York steak, red wine reduction

FILET MIGNONNETTES OF BEEF

skewered filet of beef, peppers, onions, bordelaise

RIBEYE

Brandt Farms ribeye, herb butter

CABERNET BRAISED BEEF SHORT RIB

on a bed of horseradish mashed potatoes

FILET MIGNON

center cut filet mignon, bordelaise

Accompaniments

colossal prawn scampi | chicken medallions | lobster tail

Seafood Entrées

HALIBUT | SEA BASS | SALMON FILET

butter, garlic, herbs, white wine



PLATED DINNER

Accompanied with choice of salad, vegetable and starch.
Served with bakery rolls and butter, fresh brewed coffee and iced water. | Based on a minimum of 75 guests.

Chicken Entrées

PIMENTO

skin-on boneless breast, filled with sundried tomato, herbs, mozzarella, pimento sauce

LEMON GARLIC

béchamel, herbs

MEDITERRANEAN

Kalamata olives, artichokes, capers, tomato

CILANTRO LIME

skin-on boneless breast, chimichurri

MARSALA

marsala wine, cream, mushrooms, scallions, herbs

PICCATA

lemon, white wine, cream, capers

PESTO GENOVESE

skin-on boneless breast, filled with basil pesto, mozzarella, pomodoro sauce

KEBAB

skewered & grilled Mediterranean seasoned chicken, garlic cream sauce



PLATED DINNER

Choice of one salad, starch, and vegetable with your entree.

Salads

MIXED GREENS

cherry tomato, cucumber, radish, choice of dressing

MESCLUN WALNUT

romaine and mesclun greens, candied walnuts, raisins, crumbled bleu cheese, red wine vinaigrette

ARUGULA AND BUTTER LETTUCE

chopped almonds, feta, pomegranate, lemon vinaigrette

KALE ROMAINE CAESAR

Tuscan kale, chopped romaine, shaved parmigiano reggiano, caesar

BABY WEDGE

baby iceberg wedge, bacon, radish, tomato, croutons, blue cheese, ranch dressing

Vegetables

MIXED SEASONAL VEGETABLES

seasoned, butter

GREEN BEANS ALMONDINE

toasted sliced almonds, butter

BROCCOLINI

steamed or grilled

GRILLED VEGETABLES

seasonal vegetables grilled, olive oil

BABY CARROTS

honey glaze

SWEET BABY BELLS

roasted baby peppers, olive oil

Starch

HERB ROASTED RED POTATOES

rosemary, oregano, olive oil

MASHED POTATOES

roasted garlic, sautéed spinach

SCALLOPED POTATOES

cheddar, cream, herbs

TRADITIONAL RICE PILAF

PENNE ABRUZZI

finely chopped olives, onions, eggplant, light cream marinara

ROASTED FINGERLING POTATOES

rosemary, olive oil

TORTELLONI

cheese filled pasta, basil pesto, parmesan



DINNER BUFFET

Choice of one or two entrées, accompanied with one salad, vegetable and starch.
Served with bakery rolls and butter, fresh brewed coffee and iced water. | Based on a minimum of 75 guests.

Chicken Entrées

PESTO

skin-on boneless breast, filled with basil pesto, mozzarella, finished with pomodoro

HERB ROASTED THIGHS

Mary's Free Range, herbs, olive oil

MEDITERRANEAN

Kalamata olives, artichokes, capers, tomato

CILANTRO LIME

skin-on boneless breast, chimichurri

MARSALA

marsala wine, cream, mushrooms, scallions, herbs

PICCATA

lemon, white wine, cream, capers

SOUTHERN FRIED

spicy honey mustard

QUARTERED CHICKEN

basted with sweet BBQ sauce

ENCHILADA CASSEROLE

ortega chiles

LEMON GARLIC

béchamel, herbs

Beef Entrées

CABERNET BRAISED BEEF SHORT RIB

on a bed of horseradish mashed potatoes

SANTA MARIA TRI-TIP

au jus, creamy horseradish

BRAISED PAN ROASTED BEEF

sliced slow cooked beef, mushroom sauce

Pasta Entrées

PENNE ABRUZZI

finely chopped olives, onions, eggplant, light cream marinara

TORTELLONI

cheese filled pasta, basil pesto, parmesan

FARFALLE

roasted wild mushrooms, arugula, cream sauce

LASAGNA

braised beef, Italian sausage, ricotta, marinara

PENNE PRIMAVERA

roasted garlic, herbs, seasonal vegetables



DINNER BUFFET

Choice of one salad, starch, and vegetable with your entree.

Starch

HERB ROASTED RED POTATOES

rosemary, oregano, olive oil

MASHED POTATOES

roasted garlic, sautéed spinach

SCALLOPED POTATOES

cheddar, cream, herbs

GOURMET MAC AND CHEESE

hickory smoked bacon

TRADITIONAL RICE PILAF

PENNE ABRUZZI

finely chopped olives, onions, eggplant, light cream
marinara

ROASTED FINGERLING POTATOES

rosemary, olive oil

TORTELLONI

cheese filled pasta, basil pesto, parmesan

Vegetable

MIXED SEASONAL VEGETABLES

seasoned, butter

GREEN BEANS ALMONDINE

toasted sliced almonds, butter

BROCCOLINI

steamed or grilled, olive oil

GRILLED VEGETABLES

seasonal vegetables grilled, olive oil,

BABY CARROTS

honey glaze

SWEET BABY BELLS

roasted baby peppers, olive oil

Carving Station

ROAST NEW YORK STRIP

red wine reduction, creamy horseradish

ROAST FILET TENDERLOIN

bordelaise, creamy horseradish

PRIME RIB

red wine reduction, creamy horseradish

SMOKED CURED HAM

dijon cream sauce

ROASTED TURKEY

giblet gravy, cranberry

PORK LOIN

balsamic rosemary glaze



DINNER BUFFET

Choice of one salad, starch, and vegetable with your entree.

Salads

MESCLUN WALNUT

romaine and mesclun greens, candied walnuts, raisins, crumbled bleu cheese, red wine vinaigrette

GARDEN GREEN

tomato, cucumber, red onion, croutons, choice of dressing

ITALIAN CHOPPED

local salami, provolone, cherry tomatoes, pepperoncini, Italian herb vinaigrette

SUMMER

tomato, cucumber, red onion, red wine vinaigrette

ARUGULA

shaved parmigiano reggiano, shallots, lemon vinaigrette

CAPRESE (SEASONAL)

local tomatoes, ovaline mozzarella, basil, balsamic reduction

COLESLAW

cabbage, carrots, coleslaw dressing

THREE BEAN

herbs, red wine vinaigrette

BROCCOLI RAISIN

bacon, red onion, creamy dijon vinaigrette

ANGEL HAIR PASTA SALAD

olives, onion, celery, pepperoncini, herbs, vinaigrette

ORZO PASTA SALAD

feta, Kalamata olives, sweet bell peppers, vinaigrette

RED POTATO SALAD

applewood smoked bacon, leeks, dijon

TRADITIONAL POTATO SALAD

SEASONAL FRUIT

CRUDITÉS

ranch or hummus dip



DINNER DESSERT

CHOCOLATE LAYER CAKE

raspberry purée, whipped cream

TRADITIONAL CREAMY CHEESECAKE

strawberry sauce

SPICY CARROT CAKE

cream cheese frosting

LE LEMON CHIFFON CAKE

whipped cream frosting

TUXEDO CAKE

raspberry purée, whipped cream

BERRY COBBLER

whipped cream topping

ASSORTED COOKIES AND/OR BROWNIES



GENERAL INFORMATION

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. Pardini's staff will set up and clean up all it's 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 50-130

Salon A: occupancy 50-150

Salon B: occupancy 150-250

Salon A+B: occupancy 250-400

PARDINI'S BANQUET HALL

Includes the following: china, standard tables linens, napkins, silverware, glassware, dance floor, stage 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 \$1,000 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 cancelation for all booked dates, a handling fee will be deducted and a major portion of your deposit will be refunded only eight months prior to your event.

FOOD & BEVERAGE ESTIMATES

A custom estimate will be provided based on the menu selection. Pardini's must provide all food and beverages, with the exception of ethic hors d'oeuvres and wedding cakes. If the client provides their own wine and champagne they will be charged a corkage fee.

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

Final counts of each entree 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.

