



PARDINI'S



HORS D'OEUVRES

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Choose from the following hors d'oeuvre options to pair with your meal.

Hot

RICOTTA CROSTINI

peperonata, Kalamata olives

PARMESAN ARTICHOKE HEARTS

deep fried, lemon garlic aioli

GRILLED LAMB CHOPS

mint yogurt

STUFFED MUSHROOMS

Italian sausage, cheddar, scallions

BRAISED MEATBALLS

marinara, parmesan

MEATLOAF POPPERS

pipied mashed potato, spicy ketchup

CHEESE BOREG

baked phyllo pastry, Monterey jack

BBQ CHICKEN CROSTINI

pulled chicken, bleu cheese aioli

PUFF HOUNDS

puff pastry wrapped mini hot dogs, spicy mustard

BAKED BRIE EN CROUTE

gourmet crackers, sliced French baguette

ASSORTED QUESADILLAS

pico de gallo, guacamole, sour cream

GRILLED CHICKEN MEDALLIONS

lemon garlic aioli

ARANCINI

braised beef, fontina

PORK POTSTICKERS

soy-scallion dipping sauce

SOUTHWEST CHICKEN TAQUITOS

roasted corn, monterey jack

CHICKEN WINGS

sweet BBQ, buffalo or sweet chili with ranch or bleu cheese

CRAB CAKES

avocado cilantro aioli

SLIDERS

beef patty, caramelized onion, cheddar, thousand island
BBQ pulled pork or chicken, coleslaw
braised beef, roasted mushrooms, horseradish
Italian sausage, peperonata
slow roasted hoisin pork, toasted sesame slaw
lulu kebab, red onion, parsley, garlic aioli

THIN CRUST PIZZA

mixed mushrooms, mozzarella, parmesan, cream sauce
Italian sausage, peppers, red onion, mozzarella, tomato
pepperoni, pineapple, jalapeno, mozzarella



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Cold

CAPRESE SKEWER

cherry tomato, basil, ciliegine mozzarella

OLIVE & FIG CRACKER

cream cheese, fig jam, Enzo fig balsamic drizzle

BURRATA PIZZETTE

baby arugula, Enzo lemon olive oil

MEDITERRANEAN PINWHEELS

lavosh, red onion, olives, cream cheese, red bell peppers

SALAMI CORNETTES

ciliegine mozzarella

BELGIAN ENDIVE

curry chicken salad, mango chutney

CROSTINI

tomato basil, olive tapenade, parmesan artichoke

ASSORTED MINI SANDWICHES

on freshly baked ciabatta

CHARCUTERIE BOARD

prosciutto, coppa, salami, mortadella, parmigiano reggiano, pecorino, marinated olives

SANTE FE BEAN DIP

tortilla chips

GRILLED ASPARAGUS

crumbled bleu cheese, balsamic reduction

IMPORTED AND DOMESTIC CHEESES

with gourmet crackers and sliced French baguette

FRESH FRUIT DISPLAY

GOAT CHEESE BOUCHE

pesto, cherry tomato

ANTIPASTO SKEWER

prosciutto, sun dried tomato, basil, ciliegine mozzarella

CRUDITÉS

ranch dressing or hummus

DEVEILED EGGS

paprika

SHOT GLASS PRAWN

celery, cocktail sauce

WHOLE SALMON

cucumber, capers, cream cheese

AHI POKE

wonton chips

SHRIMP CANAPÉ

fresh dill

JUMBO PRAWNS

cocktail sauce, lemon

KING CRAB LEGS

cocktail sauce, lemon

OYSTERS ON THE HALF SHELL

red wine mignonette

SMOKED SALMON CUCUMBER

cream cheese, fresh dill



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.

