LUNCH MENU
PLATED LUNCH

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 MIGNONETTES 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 LUNCH

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

KEBAB
skewered & grilled Mediterranean seasoned chicken, garlic cream sauce
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, bleu cheese, ranch dressing

Vegetables

MIXED SEASONAL VEGETABLES
seasoned, butter

ASPARAGUS
steamed or roasted

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
PLATED LUNCH

Served with fresh brewed coffee and iced water. | Salads include bakery rolls and butter.
Based on a minimum of 75 guests.

Entrée Salads & Sandwiches

ORIENTAL CHICKEN SALAD
grilled chicken breast, mixed greens, sliced water chestnuts, wonton strips, Mandarin oranges, fried rice noodles, rice vinaigrette

CHICKEN CAESAR SALAD
grilled chicken, crisp romaine hearts, parmesan, seasoned croutons, Caesar dressing

TURKEY & SWISS ON FOCACCIA
roasted turkey, Swiss lace cheese, sprouts, wax peppers, tomatoes served with angel hair pasta salad, relish garnish

CHICKEN PITA POCKET
sautéed chicken, bell peppers, tomatoes, rice, garlic and olives tossed in avocado dressing , served with angel hair pasta salad, relish garnish

CHIPOTLE CHICKEN WRAP
grilled chicken, avocado, bacon, onions, tomatoes, lettuce, chipotle mayo wrapped in a spinach tortilla served with angel hair pasta salad, fresh fruit garnish

CHICKEN SALAD ON CROISSANT
shredded chicken, red onion, apple, celery, lettuce, on croissant served with angel hair pasta salad, fresh fruit garnish
LUNCH 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, pomodoro sauce

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 Entrees

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

**Starch**

**HERB ROASTED RED POTATOES**
rosemary, oregano and 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
**LUNCH BUFFET**
Choice of one salad, starch, and vegetable with your entrée.

### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MESCLUN WALNUT</strong></td>
<td>romaine and mesclun greens, candied walnuts, raisins, crumbled bleu cheese, red wine vinaigrette</td>
</tr>
<tr>
<td><strong>GARDEN GREEN</strong></td>
<td>tomato, cucumber, red onion, croutons, choice of dressing</td>
</tr>
<tr>
<td><strong>ITALIAN CHOPPED</strong></td>
<td>local salami, provolone, cherry tomatoes, pepperoncini, Italian herb vinaigrette</td>
</tr>
<tr>
<td><strong>SUMMER</strong></td>
<td>tomato, cucumber, red onion, red wine vinaigrette</td>
</tr>
<tr>
<td><strong>ARUGULA</strong></td>
<td>shaved parmigiano reggiano, shallots, lemon vinaigrette</td>
</tr>
<tr>
<td><strong>CAPRESE (SEASONAL)</strong></td>
<td>local tomatoes, ovaline mozzarella, basil, balsamic reduction</td>
</tr>
<tr>
<td><strong>COLESLAW</strong></td>
<td>cabbage, carrots, coleslaw dressing</td>
</tr>
<tr>
<td><strong>THREE BEAN</strong></td>
<td>herbs, red wine vinaigrette</td>
</tr>
<tr>
<td><strong>BROCCOLI RAISIN</strong></td>
<td>bacon, red onion, creamy dijon vinaigrette</td>
</tr>
<tr>
<td><strong>ANGEL HAIR PASTA SALAD</strong></td>
<td>olives, onion, celery, pepperoncini, herbs, vinaigrette</td>
</tr>
<tr>
<td><strong>ORZO PASTA SALAD</strong></td>
<td>feta, Kalamata olives, sweet bell peppers, vinaigrette</td>
</tr>
<tr>
<td><strong>RED POTATO SALAD</strong></td>
<td>applewood smoked bacon, leeks, dijon</td>
</tr>
<tr>
<td><strong>TRADITIONAL POTATO SALAD</strong></td>
<td></td>
</tr>
<tr>
<td><strong>SEASONAL FRUIT</strong></td>
<td></td>
</tr>
<tr>
<td><strong>CRUDITÉS</strong></td>
<td>ranch or hummus dip</td>
</tr>
</tbody>
</table>
COLD LUNCH BUFFET

Served with fresh brewed coffee and iced water. | Based on a minimum of 75 guests.

Entrées
Sliced and table ready. | Select two.

ROAST BEEF, ROASTED TURKEY OR SMOKED HAM
sliced ciabatta rolls, tomatoes, red onions, pickles
lettuce, wax peppers, assorted cheeses, mayonnaise, mustard

SPECIALTY DELI MEATS
salami, coppa, prosciutto, mortadella

Salads
Select two.

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

COLESLAW
cabbage, carrots, coleslaw dressing

ANGEL HAIR PASTA SALAD
olives, onion, celery, pepperoncini, herbs, vinaigrette

TRADITIONAL POTATO SALAD

SERVED WITH A SEASONAL FRESH FRUIT DISPLAY
# BOXED LUNCHES
Includes box, fork and napkin.

## Entrees
Select one.

<table>
<thead>
<tr>
<th>ROAST BEEF &amp; CHEDDAR</th>
<th>HAM &amp; SWISS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ciabatta, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard</td>
<td>Jewish rye, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TURKEY &amp; SWISS</th>
</tr>
</thead>
<tbody>
<tr>
<td>croissant, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ASSORTED WRAPS</th>
</tr>
</thead>
<tbody>
<tr>
<td>roast beef, turkey, ham, chipotle chicken</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HAM, TURKEY, SALAMI, ROAST BEEF &amp; SWISS</th>
</tr>
</thead>
<tbody>
<tr>
<td>ciabatta, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard</td>
</tr>
</tbody>
</table>

## Salads
Select one.

<table>
<thead>
<tr>
<th>COLESLAW</th>
</tr>
</thead>
<tbody>
<tr>
<td>cabbage, carrots, coleslaw dressing</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>ANGEL HAIR PASTA SALAD</th>
</tr>
</thead>
<tbody>
<tr>
<td>olives, onion, celery, pepperoncini, herbs, vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>TRADITIONAL POTATO SALAD</th>
</tr>
</thead>
</table>

## Snacks
Select one.

<table>
<thead>
<tr>
<th>RELISH BAG</th>
</tr>
</thead>
<tbody>
<tr>
<td>carrots, pickles, olives</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BAG OF CHIPS</th>
</tr>
</thead>
</table>

## Desserts
Select one.

<table>
<thead>
<tr>
<th>CHOCOLATE CHIP COOKIE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>FRESH FRUIT CUP</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>FRESH FRUIT SALAD</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>THREE BEAN</th>
</tr>
</thead>
<tbody>
<tr>
<td>herbs, red wine vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BROCCOLI RAISIN</th>
</tr>
</thead>
<tbody>
<tr>
<td>bacon, red onion, creamy dijon vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>OATMEAL RAISIN COOKIE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>FUDGE NUT BROWNIE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>WHOLE FRUIT</th>
</tr>
</thead>
</table>

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Pricing Varies By Venue | Prices Subject to Change | Subject to a Taxable Service Charge and Sales Tax | Custom Seasonal Menus Available
LUNCH DESSERT

RED VELVET CAKE
CARROT SWIRL CAKE
CHOCOLATE CAKE
STRAWBERRY CAKE
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

ASSORTED COOKIES AND/OR BROWNIES

ROCKY MOUNTAIN CHOCOLATE FACTORY ASSORTMENT

Pricing Varies By Venue | Prices Subject to Change | Subject to a Taxable Service Charge and Sales Tax | Custom Seasonal Menus Available
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 its 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 ethnic 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.