



P A R D I N I ' S



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HORS D'OEUVRES

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# HORS D'OEUVRES

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

piped mashed potato, spicy ketchup

### CHEESE BOREG

baked phyllo pastry, monterey jack

### BBQ CHICKEN CROSTINI

pulled chicken, blue 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 blue 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.

fried chicken, spicy mayo, pickles.

### 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

chef's selection of assorted cured meats and cheeses, marinated olives

### SANTE FE BEAN DIP

tortilla chips

### GRILLED ASPARAGUS

crumbled blue 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 for your special celebration. The following is designed to help in your planning and to answer questions regarding our services.

## CONFIRMATION OF EVENT SPACE

Event space 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 EVENT SPACE

The Red Room Seated: occupancy 50-120  
The Red Room Cocktail Party: occupancy up to 250  
Salon A: occupancy 50-150  
Salon B: occupancy 150-250  
Salon A+B: occupancy 250-400

## PARDINI'S EVENT VENUE INCLUSIONS

Full china setting, speciality and guest tables, chairs, linens, napkins, dance floor, stage, drop down screen with laser projector, WiFi, premium house audio system with HDMI connectivity, cordless microphones and podium, portable bar. Specialty linens, napkins and rentals 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 \$1,500 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 eight months prior to your event.

## FOOD & BEVERAGE MINIMUMS

Each event space is subject to a food & beverage spending minimum. If required minimum is not met with food & beverage, the remaining will be applied as a room rental fee.

## 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/or champagne, a corkage fee will apply. 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 three 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.

