



P A R D I N I ' S



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DINNER MENU

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# 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.  
GF - Gluten Free | V - Vegetarian

## Beef Entrées

### TOP SIRLOIN <sup>(GF)</sup>

center cut Brandt Farms top sirloin, red wine reduction

### BRAISED PAN ROASTED BEEF

sliced slow cooked beef, mushroom sauce

### NEW YORK STEAK <sup>(GF)</sup>

USDA choice New York steak, red wine reduction

### FILET MIGNONNETTES OF BEEF

skewered filet of beef, peppers, onions, bordelaise

### RIBEYE <sup>(GF)</sup>

Brandt Farms ribeye, herb butter

### CABERNET BRAISED BEEF SHORT RIB

horseradish mashed potatoes

### FILET MIGNON

center cut filet mignon, bordelaise

### Accompaniments

colossal prawn scampi | chicken medallions | lobster tail

## Seafood Entrées

### HALIBUT <sup>(GF)</sup> | SEA BASS <sup>(GF)</sup> | SALMON FILET <sup>(GF)</sup>

butter, garlic, herbs, white wine



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## Chicken Entrées

### PIMENTO <sup>(GF)</sup>

boneless breast filled with sundried tomato, herbs, mozzarella, pimento sauce

### LEMON GARLIC

béchamel, herbs

### MEDITERRANEAN

kalamata olives, artichokes, capers, tomato

### CILANTRO LIME <sup>(GF)</sup>

chimichurri

### MARSALA

marsala wine, cream, mushrooms, scallions, herbs

### PICCATA

lemon, white wine, cream, capers

### PESTO GENOVESE <sup>(GF)</sup>

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 (V)

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

### MESCLUN WALNUT (GF)(V)

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

### ARUGULA AND BUTTER LETTUCE (GF)(V)

chopped almonds, feta, pomegranate arils  
(seasonal), lemon vinaigrette

### KALE ROMAINE CAESAR (V)

Tuscan kale, chopped romaine, shaved parmigiano  
reggiano, caesar

### BABY WEDGE (GF)(V)

baby iceberg wedge, bacon, radish, tomato,  
crumbled blue cheese, ranch dressing, diced chives

## Vegetables

### MIXED SEASONAL VEGETABLES (GF)(V)

seasoned, butter

### GREEN BEANS ALMONDINE (GF)(V)

toasted sliced almonds, butter

### BROCCOLINI (GF)(V)

steamed or grilled

### ROASTED VEGETABLES (GF)(V)

seasonal vegetables olive oil

### BABY CARROTS (GF)(V)

honey glaze

### SWEET BABY BELLS (GF)(V)

roasted baby peppers, olive oil

## Starch

### HERB ROASTED RED POTATOES (GF)(V)

rosemary, oregano and olive oil

### MASHED POTATOES (GF)(V)

roasted garlic, sautéed spinach

### SCALLOPED POTATOES (GF)(V)

cheddar, cream, herbs

### TRADITIONAL RICE PILAF

### PENNE ABRUZZI (V)

penne pasta, finely chopped olives, onions, eggplant,  
light cream marinara

### ROASTED FINGERLING POTATOES (GF)(V)

rosemary, olive oil

### TORTELLONI (V)

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.  
GF - Gluten Free | V - Vegetarian

## Chicken Entrées

### PESTO (GF)

Boneless breast filled with basil pesto, mozzarella, finished with pomodoro

### HERB ROASTED THIGHS (GF)

Mary's Free Range, herbs, olive oil

### MEDITERRANEAN

kalamata olives, artichokes, capers, tomato

### CILANTRO LIME (GF)

chimichurri

### MARSALA

marsala wine, cream, mushrooms, scallions, herbs

### PICCATA

lemon, white wine, cream, capers

### SOUTHERN FRIED

spicy honey mustard

### QUARTERED CHICKEN (GF)

basted with sweet barbeque sauce

### ENCHILADA CASSEROLE (GF)

ortega chiles

### LEMON GARLIC

béchamel, herbs

## Beef Entrées

### CABERNET BRAISED BEEF SHORT RIB

on a bed of horseradish mashed potatoes

### SANTA MARIA TRI-TIP (GF)

au jus

### BRAISED PAN ROASTED BEEF

sliced slow cooked beef, mushroom sauce

## Pasta Entrees

### PENNE ABRUZZI (V)

eggplant, black olives, herbs, tomato cream sauce

### TORTELLONI (V)

cheese filled pasta, basil pesto, parmesan

### FARFALLE (V)

roasted wild mushrooms, arugula, cream sauce

### LASAGNA

braised beef, italian sausage, ricotta, marinara

### PENNE PRIMAVERA (V)

roasted garlic, herbs, seasonal vegetables



# DINNER BUFFET

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

## Starch

**HERB ROASTED RED POTATOES** (GF) (V)  
rosemary, oregano and olive oil

**MASHED POTATOES** (GF) (V)  
roasted garlic, sautéed spinach

**SCALLOPED POTATOES** (GF) (V)  
cheddar, cream, herbs

**GOURMET MAC AND CHEESE**  
hickory smoked bacon

**TRADITIONAL RICE PILAF**

**PENNE ABRUZZI** (V)  
penne pasta, finely chopped olives, onions, eggplant,  
light cream marinara

**ROASTED FINGERLING POTATOES** (GF) (V)  
rosemary, olive oil

**TORTELLONI** (V)  
cheese filled pasta, basil pesto, parmesan



## Vegetable

**MIXED SEASONAL VEGETABLES** (GF) (V)  
seasoned, butter

**GREEN BEANS ALMONDINE** (GF) (V)  
Toasted sliced almonds, butter

**BROCCOLINI** (GF) (V)  
steamed or grilled, olive oil

**ROASTED VEGETABLES** (GF) (V)  
seasonal vegetables, olive oil

**BABY CARROTS** (GF) (V)  
honey glaze

**SWEET BABY BELLS** (GF) (V)  
roasted baby peppers, olive oil

## Carving Station

**ROAST NEW YORK STRIP** (GF)  
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** (GF)  
balsamic rosemary glaze

# DINNER BUFFET

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

## Salads

### MESCLUN WALNUT (GF) (V)

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

### GARDEN GREEN (V)

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

### ITALIAN CHOPPED (GF)

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

### SUMMER (GF) (V)

tomato, cucumber, red onion, bell pepper, celery, red wine vinaigrette

### ARUGULA (GF) (V)

shaved parmigiano reggiano, shallots, lemon vinaigrette

### CAPRESE (SEASONAL) (GF) (V)

local tomatoes, ovaline mozzarella, basil, balsamic reduction

### COLESLAW (GF) (V)

cabbage, carrots, coleslaw dressing

### THREE BEAN (GF) (V)

herbs, red wine vinaigrette

### BROCCOLI RAISIN (GF)

bacon, red onion, creamy dijon vinaigrette

### ANGEL HAIR PASTA SALAD (V)

olives, onion, celery, pepperoncini, herbs, vinaigrette

### ORZO PASTA SALAD (V)

feta, Kalamata olives, sweet bell peppers, vinaigrette

### RED POTATO SALAD (GF)

applewood smoked bacon, leeks, dijon

### TRADITIONAL POTATO SALAD (GF) (V)

### SEASONAL FRUIT (GF) (V)

### CRUDITÉS (GF) (V)

ranch or hummus dip



## DINNER DESSERT

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

TUXEDO CAKE

raspberry purée, whipped cream

BERRY COBBLER

whipped cream topping

ASSORTED COOKIES AND/OR BROWNIES

CHOCOLATE CREAM PIE

COCONUT CREAM PIE





# 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.

