



PARDINI'S



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.
GF - Gluten Free | V - Vegetarian

Beef Entrées

TOP SIRLOIN (GF)

center cut Brandt Farms top sirloin, red wine reduction

BRAISED PAN ROASTED BEEF

sliced slow cooked beef, mushroom sauce

NEW YORK STEAK (GF)

USDA choice New York steak, red wine reduction

FILET MIGNONNETTES OF BEEF

skewered filet of beef, peppers, onions, bordelaise

RIBEYE (GF)

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 (GF) | SEA BASS (GF) | SALMON FILET (GF)

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.
GF - Gluten Free | V - Vegetarian

Chicken Entrées

PIMENTO (GF)

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

LEMON GARLIC

béchamel, herbs

MEDITERRANEAN

Kalamata olives, artichokes, capers, tomato

CILANTRO LIME (GF)

chimichurri

MARSALA

marsala wine, cream, mushrooms, scallions, herbs

PICCATA

lemon, white wine, cream, capers

PESTO (GF)

boneless breast filled with basil pesto, mozzarella, pomodoro sauce

KEBAB

skewered & grilled Mediterranean seasoned chicken, garlic cream sauce

TERIYAKI

grilled pineapple, sesame seeds



PLATED LUNCH

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 bleu cheese, red wine vinaigrette

ARUGULA AND BUTTER LETTUCE (GF) (V)

sliced almonds, feta, pomegranate (seasonal), lemon
vinaigrette

KALE ROMAINE CAESAR

Tuscan kale, chopped romaine, shaved parmigiano
reggiano, caesar

BABY WEDGE (GF)

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

Vegetables

MIXED SEASONAL VEGETABLES (GF) (V)

seasoned, butter

ASPARAGUS (GF) (V)

steamed or roasted

GREEN BEANS ALMONDINE (GF) (V)

toasted sliced almonds, butter

BROCCOLINI (GF) (V)

steamed or grilled

ROASTED VEGETABLES (GF) (V)

seasonal vegetables roasted, 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, olive oil

MASHED POTATOES (GF) (V)

roasted garlic, sautéed spinach

SCALLOPED POTATOES (GF) (V)

cheddar, cream, herbs

TRADITIONAL RICE PILAF

PENNE ABRUZZI (V)

finely chopped olives, onions, eggplant, light cream
marinara

ROASTED FINGERLING POTATOES (GF) (V)

rosemary, olive oil

TORTELLONI (V)

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.

GF - Gluten Free | V - Vegetarian

Entrée Salads & Sandwiches

ASIAN CHICKEN SALAD

grilled chicken breast, mixed greens, sliced water chestnuts, wonton strips, almonds, 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.
GF - Gluten Free | V - Vegetarian

Chicken Entrées

PESTO (GF)

boneless breast, filled with basil pesto, mozzarella,
pomodoro sauce

HERB ROASTED THIGHS (GF)

Mary's Free Range, herbs, olive oil

MEDITERRANEAN

Kalamata olives, artichokes, capers, tomato

CILANTRO LIME (GF)

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 (GF)

ortega chiles

LEMON GARLIC

béchamel, herbs

TERIYAKI

grilled pineapple, sesame seeds

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)

finely chopped olives, onions, eggplant, light cream
marinara

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



LUNCH 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)

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 roasted, 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 (GF)

red wine reduction, creamy horseradish

SMOKED CURED HAM

dijon cream sauce

ROASTED TURKEY

giblet gravy, cranberry

PORK LOIN (GF)

balsamic rosemary glaze

LUNCH BUFFET

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

Salads

MESCLUN WALNUT (GF) (V)

romaine and mesclun greens, candied walnuts, raisins, crumbled bleu 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



COLD LUNCH BUFFET

Served with fresh brewed coffee and iced water. | Based on a minimum of 75 guests.
GF - Gluten Free | V - Vegetarian

Entrées

Sliced and table ready. | Select two.

ROAST BEEF, ROASTED TURKEY OR SMOKED HAM (GF)

sliced ciabatta rolls (contains gluten), tomatoes, red onions, pickles
lettuce, wax peppers, assorted cheeses, mayonnaise, mustard

SPECIALTY DELI MEATS (GF)

salami, coppa, prosciutto, mortadella

Salads

Select two.

GARDEN GREEN (V)

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

COLESLAW (GF) (V)

cabbage, carrots, coleslaw dressing

ANGEL HAIR PASTA SALAD (V)

olives, onion, celery, pepperoncini, herbs, vinaigrette

TRADITIONAL POTATO SALAD (GF) (V)

SERVED WITH A SEASONAL FRESH FRUIT DISPLAY



BOXED LUNCHES

Includes box, fork and napkin.

Entrees

Select one.

ROAST BEEF & CHEDDAR

ciabatta, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard

TURKEY & SWISS

croissant, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard

ASSORTED WRAPS

roast beef, turkey, ham, chipotle chicken

HAM, TURKEY, SALAMI, ROAST BEEF & SWISS

ciabatta, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard

HAM & SWISS

Jewish rye, lettuce, tomato, red onion, sprouts, wax peppers, packets of mayonnaise, mustard

DEEP FRIED CHICKEN FILETS

CHICKEN SALAD

croissant, shredded chicken, mayo, red onion, mango chutney, celery, walnuts

SLICED TRI-TIP

BBQ sauce, hoagie roll

Salads

Select one.

COLESLAW

cabbage, carrots, coleslaw dressing

ANGEL HAIR PASTA SALAD

olives, onion, celery, pepperoncini, herbs, vinaigrette

TRADITIONAL POTATO SALAD

FRESH FRUIT SALAD

THREE BEAN

herbs, red wine vinaigrette

BROCCOLI RAISIN

bacon, red onion, creamy dijon vinaigrette

Snacks

Select one.

RELISH BAG

carrots, pickles, olives

BAG OF CHIPS

Desserts

Select one.

CHOCOLATE CHIP COOKIE

FRESH FRUIT CUP

OATMEAL RAISIN COOKIE

FUDGE NUT BROWNIE

WHOLE FRUIT



LUNCH 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.

