



P A R D I N I ' S



BREAKFAST MENU

BREAKFAST

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

Continental

MORNING STARTER ^(v)

assorted fresh fruit, assorted muffins, danish pastries, bagels

Entrees

Starting at \$17.95

SCRAMBLED EGGS

O'brien potatoes, choice of bacon, sausage or ham, biscuits, butter
fresh fruit garnish

FRENCH TOAST

maple syrup, powdered sugar, choice of bacon, sausage or ham
fresh fruit garnish

QUICHE LORRAINE

eggs whipped with ham, Swiss cheese baked on a flakey crust, topped with Béchamel sauce
fresh fruit garnish

BREAKFAST BURRITO

scrambled eggs, bacon or sausage, cheddar cheese, country potatoes wrapped in a flour tortilla
fresh fruit garnish

JUICE ^(v)

orange, cranberry, tomato



BRUNCH

Includes a selection of fruit juices, flavored teas, fresh brewed coffee and iced water.
Based on a minimum of 75 guests.

ENTRÉES

breakfast omelet
scrambled eggs
gourmet waffles
quiche lorraine
lasagna with bolognese
chicken breast entrée - see lunch menu
jumbo cheese ravioli marinara
omelet station
cheese blintz

CARVING STATION

smoked cured ham, honey mustard
roast New York strip, red wine reduction, creamy horseradish
roasted turkey, giblet gravy
roast filet tenderloin of beef, bordelaise, creamy horseradish

SEAFOOD

whole salmon display
lox
king crab legs
jumbo prawns

SIDE DISHES

bacon, ham or sausage
O'Brien potatoes
scalloped potatoes
deli style roast beef, turkey or ham
assorted sliced cheeses
spanish or white rice
German or Italian sausage
sweet potatoes
penne pasta
rice pilaf
tossed green salad
summer salad
gourmet potato salad
mesclun green salad
fresh crudité with dip
angel hair pasta salad
tomatoes vinaigrette
spinach salad
sliced fresh fruit
marinated asparagus with crumbled bleu cheese

BAKED GOODS

assorted nut breads
mini corn muffins
homemade biscuits
croissants
Danish pastries
scones
assorted muffins



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 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 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.

