



P A R D I N I ' S



HORS D'OEUVRES

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Choose from the following hors d'oeuvre options to pair with your meal.

GF - Gluten Free | V - Vegetarian

Starting at \$34.95

Hot

RICOTTA CROSTINI

peperonata, kalamata olives

PARMESAN ARTICHOKE HEARTS (V)

deep fried, lemon garlic aioli

GRILLED LAMB CHOPS (GF)

mint yogurt

STUFFED MUSHROOMS

Italian sausage, cheddar, scallions

BRAISED MEATBALLS

marinara, parmesan

MEATLOAF POPPERS

pipéd 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 (V)

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; guacamole, salsa, sour cream
avocado crema for hand passing

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 (V)
Italian sausage, peppers, red onion, mozzarella, tomato sauce
pepperoni, pineapple, jalapeno, mozzarella, tomato sauce



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Cold

CAPRESE SKEWER ^{(GF) (V)}

cherry tomato, basil, ciliegine mozzarella

OLIVE & FIG CRACKER ^(V)

cream cheese, fig jam, Enzo fig balsamic drizzle

BURRATA PIZZETTE ^(V)

baby arugula, Enzo lemon olive oil

MEDITERRANEAN PINWHEELS ^(V)

lavosh, red onion, olives, cream cheese, red bell peppers

SALAMI CORNETTES ^(GF)

ciliegine mozzarella

BELGIAN ENDIVE

curry chicken salad, mango chutney

CROSTINI ^(V)

tomato basil, olive tapenade, parmesan artichoke.

ASSORTED MINI SANDWICHES

on freshly baked ciabatta

CHARCUTERIE BOARD ^(GF)

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

SANTE FE BEAN DIP

tortilla chips

GRILLED ASPARAGUS ^{(GF) (V)}

crumbled blue cheese, balsamic reduction

IMPORTED AND DOMESTIC CHEESES ^(V)

with gourmet crackers and sliced French baguette

FRESH FRUIT DISPLAY ^{(GF) (V)}

GOAT CHEESE BOUCHE ^(V)

pesto, cherry tomato

ANTIPASTO SKEWER ^(GF)

prosciutto, sun dried tomato, basil, ciliegine mozzarella

CRUDITÉS ^{(GF) (V)}

ranch dressing or hummus

DEVEILED EGGS ^{(GF) (V)}

paprika

SHOT GLASS PRAWN ^(GF)

celery, cocktail sauce

WHOLE SALMON ^(GF)

cucumber, capers, cream cheese

AHI POKE

wonton chips

SHRIMP CANAPÉ

fresh dill

JUMBO PRAWNS ^(GF)

cocktail sauce, lemon

KING CRAB LEGS ^(GF)

cocktail sauce, lemon

OYSTERS ON THE HALF SHELL ^(GF)

red wine mignonette

SMOKED SALMON CUCUMBER ^(GF)

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 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.

