



P A R D I N I ' S



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LUNCH MENU

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# 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

Starting at \$28.95

### PRIME TOP SIRLOIN (GF)

baseball cut, 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



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## Chicken Entrées

Starting at \$27.95

### 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.

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## 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

### CHOPPED TRI-TIP SALAD

kale, iceberg, radicchio, red onions, dried cranberries,  
Candied walnuts, bleu cheese crumbles, creamy vinaigrette

### 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

### ITALIAN CHICKEN WRAP

marinated chicken, pesto mayonnaise, sun dried tomatoes, capers,  
provolone cheese, spinach, wrapped in a spinach tortilla  
served with angel hair pasta salad, fresh fruit garnish

### CHICKEN SALAD ON CROISSANT

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

Starting at \$24.95

## 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

### FRIED CHICKEN

spicy mayo, pickles

### 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

CHOCOLATE CREAM PIE

COCONUT CREAM PIE

ASSORTED COOKIES AND/OR BROWNIES

ASSORTED MINI DESSERTS

*Selection 1: pecan chocolate chunks, lemon squares, meltaways  
(chocolate, walnuts, butterscotch, coconut), oreo bars*

*Selection 2: chocolate chunk brownie, lemonberry jazz bar, oreo bar,  
marble cheese truffle (brownie & cream cheese)*



# 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.

