

PARDINI'S

FRESNO CONVENTION &
ENTERTAINMENT CENTER
DINNER MENU

SALADS

Accompanies Entrée | Choose One

Mixed Garden Greens

Assorted Greens
Tossed with Choice of Dressing

European

Three Green Mix, Mandarin Oranges and Toasted Almonds
Tossed with Raspberry or Balsamic Vinaigrette

Mediterranean (+\$1.00)

Assorted Greens, Tomato, Red Onion and Feta Cheese
Tossed with Balsamic Vinaigrette

Mesclun Walnut (+\$1.00)

Bleu Cheese Crumbles, Candied Walnuts and Raisins
Tossed with Vinaigrette

Spinach Salad (+\$2.00)

Baby Spinach with Shaved Egg and Bacon Crumbles
Tossed with Homemade Dressing

STARTERS

Add to Entrée for a Four Course Meal

Ravioli Marinara

Beef Ravioli with Marinara Sauce, Parmesan and Basil
\$8.95

Tortelloni

Cheese Tortelloni with Homemade Alfredo Sauce
\$8.95

Jumbo Prawn Cocktail

Chilled Jumbo Prawn with Cocktail Sauce
A.Q.

Caprese

Sliced Tomatoes, Fresh Mozzarella, Basil and Extra Virgin Olive Oil
(Seasonal)

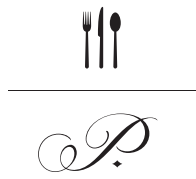
A.Q.

Canneloni

Filled with Chicken, Spinach and Ricotta and Served with Béchamel Sauce
\$12.95

+Item Requires an Additional Charge

Prices Subject to Change | Prices Subject to a Taxable Service Charge and Sales Tax



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DINNER MENU

CHICKEN ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Starch and Vegetable
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water
All Chicken Entrées Prepared with Boneless Skinless Chicken Breast Unless Otherwise Noted

Grilled Lemon & Garlic Chicken

Topped with Fresh Garlic and Lemon Sauce
\$26.95

Mediterranean Chicken

With Kalamata Olives, Artichokes, Capers and Tomato
\$26.95

Chicken Marsala

Topped with a Marsala Wine and Fresh Mushroom Sauce
\$26.95

Chicken Piccata

With a White Wine, Lemon and Caper Sauce
\$26.95

Chicken Parmesan

With Marinara, Fresh Basil and Provolone
\$26.95

Chicken Cordon Bleu

Filled with Honey Ham and Swiss Cheese, Glazed with Light Cream Sauce
\$27.50

Chicken Kebabs Dijon

Marinated and Skewered with Peppers and Onions, Topped with Spicy Dijon Mustard Sauce
\$27.50

Broiled Chicken Breast

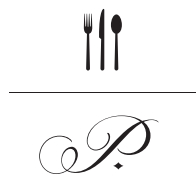
Skin-on, with Basil Pesto and Sun-Dried Tomato
\$28.95

Rock Cornish Game Hen l'Orange

With an Orange Glaze and Light Cornbread Stuffing
\$28.95

Specialty Chicken Entrées Available Upon Request

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BEEF ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Starch and Vegetable
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

Braised Pan Roasted Beef

Slow Cooked Sliced Beef Topped with
a Mushroom Sauce
\$26.95

Red Wine Braised Short Rib

Served Boneless on a Bed of
Horseradish Mashed Potatoes
\$31.95

Filet Mignonettes of Beef

Marinated Filet Skewered with Peppers and Onions,
Seasoned and Grilled, Topped with Bordelaise Sauce
\$30.95

New York Steak Demi-Glace

USDA Choice New York Steak with a
Red Wine Reduction Sauce
\$33.95

Center Cut Top Sirloin

Choice Center Cut Top Sirloin with Demi-Glace
\$30.95

Filet Mignon Bordelaise

Center Cut Grilled Filet with Bordelaise Sauce
\$40.95

Marinated Veal Chop

Marinated and Seared Veal Chop, Served on
a Bed of Garlic Mashed Potatoes
\$37.95

Add Any of These Items to Your Beef Entrée Selection for an Additional Charge

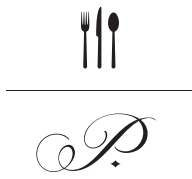
Colossal Prawns | Grilled Prawn Skewer | Salmon in Dill Sauce | Chicken Medallions | Lobster Tail

SEAFOOD ENTRÉES

The Following Entrées Accompanied with Choice of Salad, Starch and Vegetable
Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water

Halibut | Sea Bass | Salmon Filet

Market Price



PARDINI'S

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DINNER MENU

STARCH

Accompanies Entrée | Select One

Oven Baked Baby Potatoes

Baby Red Potatoes Baked in Butter, Parmesan and Parsley

Herb Roasted New Potatoes

Crispy New Potatoes Oven Roasted with Rosemary, Oregano and Olive Oil

Roasted Garlic & Sautéed Spinach Mashed Potatoes

Roasted Garlic and Sautéed Spinach Folded into Tender Mashed Potatoes

Scalloped Potatoes

Hot and Buttery Sliced Potatoes in a Creamy Sauce

Rice Pilaf

Traditional Pilaf Made Fresh and Served Hot

Hunters Rice

Rice Pilaf with Mushrooms, Red Bell Peppers,
Green Onions and Water Chestnuts

Penne Abruzzi

Penne Pasta with Finely Chopped Olives, Onions
and Eggplant in a Light Cream Marinara

VEGETABLES

Accompanies Entrée | Choose One

Mixed Seasonal

Fresh Seasonal Vegetables,
Buttered and Seasoned

Roasted Garlic Green Beans

Sautéed in Extra Virgin Olive Oil and
Roasted Whole Garlic Cloves

Green Beans Almondine

Served with Toasted Sliced Almonds

Glazed Baby Carrots

Tender Baby Carrots with a Honey Glaze

Squash Medley

Assortment of Seasonal Squash

Asparagus+

CHILDREN'S MEAL

Chicken Strips

Served with French Fries and Fresh Fruit Garnish

\$14.95

+Item Requires an Additional Charge

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PARDINI'S

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DINNER BUFFET

Served with Bakery Rolls and Butter, Fresh Brewed Coffee and Ice Water
Based on a Minimum of 50 Guests

Choice of One Entrée
\$26.95

Choice of Two Entrées
\$29.95

ENTRÉES

Roast Turkey Breast
with Giblet Gravy and Cranberry Relish

Sliced Santa Maria Tri-Tip
with Au Jus and Creamy Horseradish

Smoked Cured Ham
with Dijon Cream Sauce

Beef Bourguignon
Red Wine Braised Beef with Mushrooms

Chicken Piccata
with Lemon, Garlic and White Wine

Chicken Marsala
with Fresh Tomato and Mushrooms

Mary's Free-Range Herb-Roasted
Chicken Thighs+

Lasagna
with Braised Beef, Italian Sausage,
Ricotta and Marinara

Penne Pasta Abruzzi
with Eggplant, Black Olives and
Tomato Cream Sauce

Ricotta Cheese Filled Tortelloni+
with Basil Pesto and Parmesan

Quartered Chicken
Basted with Sweet BBQ Sauce

Grilled Chicken Breast
with a Lemon Garlic Cream Sauce

Grilled Chicken Breast
with Teriyaki Glaze and Pineapple

Broiled Chicken Breast+
with Basil Pesto and Sun-Dried Tomato

Deep Fried Chicken
with Spicy Honey Mustard

Braised Pan Roasted Beef
with a Red Wine Reduction Sauce
and Mushrooms

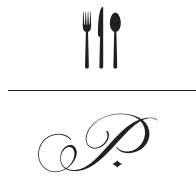
Chicken Enchilada Casserole
with Ortega Chiles

Penne Pasta Primavera
with Roasted Garlic, Fresh Herbs
and Seasonal Vegetables

"Farfalle" Pasta
with Roasted Wild Mushrooms
and Arugula

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DINNER BUFFET

CARVING STATION

\$95.00 Per Carver

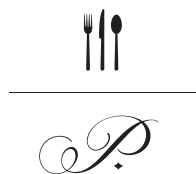
Smoke Cured Ham
with Dijon-Cream Sauce

Roast Turkey
with Giblet Gravy and Cranberry

Roast New York Strip
with Demi-Glace and Creamy Horseradish Sauce

Roast Filet Mignon
with Mushroom Bordelaise and Creamy Horseradish Sauce

Prime Rib
with Demi-Glace and Creamy Horseradish Sauce



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DINNER BUFFET

SALADS

Select One | May Select More than One for Additional Charge

Tossed Green Garden Salad
with Choice of Dressing

Summer Salad

Fresh Tomatoes, Cucumber,
Red Onion and Italian Vinaigrette

Three Bean Salad

with Fresh Herbs and
Red Wine Vinaigrette

Broccoli Raisin Salad

with Creamy Dijon Vinaigrette

Arugula Salad

with Endive, Cherry Tomatoes,
and Shaved Parmesan

Organic Mixed Greens+

with Dry Blue Cheese,
Candied Walnuts, Dried Cranberries
and Balsamic Vinaigrette

Italian Chopped Salad+

with Local Salami, Provalone,
Cherry Tomatoes, Pepperoncini
and Italian Herb Vinaigrette

Angel Hair Pasta Salad

Traditional Potato Salad

Fresh Fruit Display

Coleslaw

Crudités

with Ranch Dressing

Red Potato Salad

with Applewood Smoked Bacon,
Leeks and Dijon

Orzo Pasta Salad+

with Feta, Kalamata Olives
and Sweet Bell Peppers

Caprese+

Fresh Tomatoes, Ovaline
Mozzarella with Basil and
Balsamic Reduction
(Seasonal)

STARCH

Select One

Traditional Rice Pilaf

Creamy Scalloped Potatoes

Roasted Red Potatoes

with Garlic and Rosemary

Mashed Potatoes

with Spinach and Roasted Garlic

VEGETABLES

Select One

Mixed Seasonal

Fresh Seasonal Vegetables,
Buttered and Seasoned

Asparagus+

Roasted Garlic Green Beans

Sautéed in Extra Virgin Olive Oil and
Roasted Whole Garlic Cloves

Green Beans Almondine

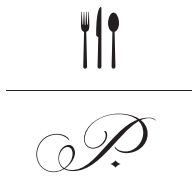
Served with Toasted Sliced Almonds

Glazed Baby Carrots

Tender Baby Carrots with a Honey Glaze

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PARDINI'S

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HORS D'OEUVRES

HOT

Teriyaki Glazed Chicken Skewers

Vegetable Egg Rolls
with Sweet and Sour Dipping Sauce

Filet Mignonettes+
with Sauce Bordelaise

Stuffed Mushrooms
with Italian Sausage and California Cheddar

Italian-Style Meatballs
with Marinara and Parmesan

Cheese Boreg
Baked Phyllo Pastry with Monterey Jack

Mini Quiche

Meatloaf "Poppers"+
with Mashed Potato and Spicy Ketchup

Southwest Chicken Taquitos
with Roasted Corn and Jack Cheese

Assorted Quesadillas
with Pico de Gallo, Guacamole and Sour Cream

Chicken Enchilada Casserole
with Ortega Chilies

Grilled Lamb Chops+

Pork Potstickers
with Soy-Scallion Dipping Sauce

Grilled Chicken Medallions
with Lemon Garlic Aioli

Deep Fried Artichoke Hearts
with Parmesan

Puff Pastry Wrapped Mini Hot Dogs
with Spicy Mustard

Chicken Wings
BBQ Glazed with Ranch
Buffalo with Blue Cheese
Brandied
(Select One)

Baked Brie En Croute
with Gourmet Crackers and Sliced French Baguette

Ricotta Crostini
with "Peperonata" and Kalamata Olives

Pulled BBQ Chicken Crostini
with Blue Cheese Aioli

Penne Pasta Abruzzi
with Eggplant, Black Olives and Tomato Cream Sauce

Grilled Chicken Panini+
with Basil Pesto, Sun-Dried Tomato Aioli and Pepperjack

Thin Crust Pizza

Mixed Mushrooms, Mozzarella, Parmesan and Cream Sauce
Italian Sausage, Peppers, Red Onion, Mozzarella and Tomato
Pepperoni, Pineapple, Jalapeño and Mozzarella

Sliders+

Angus Beef, Caramelized Onion and California Cheddar with Thousand Island
Slow Roasted Hoisin Pork with Toasted Sesame Slaw
BBQ Pulled Pork or Chicken with Coleslaw
Braised Beef and Roasted Mushrooms with Horseradish
Italian Sausage with "Peperonata"

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HORS D'OEUVRES

COLD

Cherry Tomato Skewer
with Marinated Ciliegine Mozzarella

Grilled Asparagus+
with Crumbled Blue Cheese
and Balsamic Reduction

Salami Cornettes
with Fresh Mozzarella

Mediterranean Pinwheel
Sandwiches

Assorted Imported &
Domestic Cheeses+
with Gourmet Crackers
and Sliced French Baguette

Dried Apricot
with Blue Cheese and Toasted Pecan

Crudités
with Ranch Dressing

Assorted Mini Sandwiches
on Freshly Baked Ciabatta

Crostini
Tomato Basil
Black Olive Tapenade
Parmesan Artichoke
(Select One)

Belgian Endive
with Curry Chicken Salad
and Mango Chutney

Deviled Eggs

Santa Fe Bean Dip
with Tortilla Chips

Assorted Domestic Cheeses
with Gourmet Crackers

Fresh Fruit Kebab

Fresh Fruit Display

SEAFOOD+

Additional Charge

Prosciutto Wrapped Scallop

Lobster Thermidor

Shrimp Canapé

Oysters on the Half Shell

Shot Glass Prawn
with Celery and Cocktail Sauce

Ahi Poke
with Wonton Chips

Artichoke Bottom
with Deviled Crab Salad

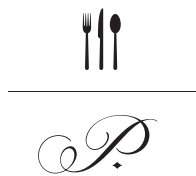
King Crab Legs
with Cocktail Sauce and Lemon

Crab Cakes
with Avocado Cilantro Aioli

Jumbo Prawns
with Cocktail Sauce and Lemon

Whole Salmon
with Cucumber and Cream Cheese

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DESSERT MENU

Chocolate Layer Cake

with Raspberry Purée and Whipped Cream

Traditional Creamy Cheesecake

Drizzled with Strawberry Sauce

Spicy Carrot Cake

with Cream Cheese Frosting

Le Lemon Chiffon Cake

Layers of White Cake, Lemon Filling and Whipped Cream Frosting

\$6.95

Tuxedo Cake

with Raspberry Purée and Whipped Cream

Berry Cobbler

with Whipped Cream

Chocolate Mousse Cake

with Cream Cheese Frosting

\$7.95

Assortment of Mini Pastries

Pecan Chocolate Chunks, Chocolate Raspberry, Luscious Lemon,
Oreo Dream Bars, Marble Cheese Truffles

\$6.95