

# BANQUET MENU



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TOLL FREE 1.888.GIDDE.UP  
[WWW.THEPADREHOTEL.COM](http://WWW.THEPADREHOTEL.COM)

## BREAKFAST BUFFETS (25 PERSON MINIMUM)

**CONTINENTAL** .....  
Breakfast Pastries & Muffins, Sliced Fruit & Berries, Yogurt & Cereal

**PADRE HOT BREAKFAST BUFFET** .....  
Breakfast Pastries & Muffins, Sliced Fruit & Berries,  
Scrambled Eggs, Bacon & Sausage, Country Potatoes,  
Oatmeal, Baked French Toast

## BRUNCH BUFFET (PRICE PER PERSON)

**CHOICE OF 6**

**INCLUDED: ASSORTED DESSERT STATION**

Seasonal Quiche (Chefs choice)  
Scrambled Eggs  
Eggs Benedict  
Country Potatoes  
Bacon & Sausage  
Fresh Fruit & Yogurt  
Crab Cake Benedict  
Shrimp & Scallop Pasta  
Fajita Style Chicken & Peppers  
Santa Maria Style Sliced Tri-Tip  
Stuffed Chicken Breast with Ham & Mornay Sauce  
Marinated Grilled Vegetables  
Assorted Deli Sandwiches  
Potato Salad  
Macaroni Salad  
House Salad  
Caesar Salad  
Omelet Station (Chef fee per hour)  
Waffle Station

## BREAKS (PRICE PER PERSON)

**GOOD FOR YOU** .....  
Whole Fruit, Fresh Made Granola, Assorted Individual Yogurts

**COOKIE STATION** .....  
Assorted Cookies, Brownies, Trail Mix

**SAVORY** .....  
Assorted Domestic Cheeses, Fruit Garnish,  
Crackers & French Bread, Sliced Italian Meats

## LUNCH BUFFETS (25 PERSON MINIMUM)

**CHEF'S CHOICE** .....  
Caesar Salad, Oven Roasted Potatoes, Roasted Spiced Chicken,  
Meatballs & Marinara with French Bread, Peas n' Carrots,  
Seasonal Dessert Selection

**THE CENTRAL COAST** .....  
Mixed Green Salad, Baked Beans, BBQ Chicken,  
Santa Maria Style Tri-Tip, Baked Mac N' Cheese,  
Rolls & Cornbread, Dessert Station

**DELI** .....  
Mixed Green Salad, Potato or Macaroni Salad, Sliced Assorted  
Deli Meats & Cheeses, Assorted Breads and Rolls, Lettuce, Tomato,  
Red Onion & Pickles, Mayonnaise & Mustards, Assorted Potato Chips,  
Cookies & Brownies

**SOUTH OF THE BORDER** .....  
Spanish Rice, Black Pot Beans, Chicken Fajitas,  
Fresh Carnitas, Chips N' Salsa, Mexican Style Desserts

## PLATED LUNCH (PRICE PER PERSON)

**2 COURSES(ENTRÉE & DESSERT)**

**3 COURSE(STARTER, ENTRÉE & DESSERT)**

**STARTERS** (choose one)

**CAESAR SALAD**  
Garlic Croutons, Parmesan Cheese

**ICEBERG WEDGE SALAD**  
Bacon, Blue Cheese, Tomatoes

**HOUSE SALAD**  
Balsamic Dressing, Red Onions, Tomatoes, Cucumbers,  
Candied Walnuts

**ENTREES**

**COBB SALAD** .....

**GRILLED CHICKEN SANDWICH** .....  
Seasonal Preparation, French Fries

**ROAST TRI-TIP SANDWICH** .....  
Seasonal Preparation, French Fries

**GRILLED CHICKEN BREAST** .....  
Vegetable Risotto

**SEARED SALMON** .....  
Fingerlings with Mustard & Arugula, English Peas, Pancetta

**SHRIMP PASTA** .....  
Fresh Tomatoes, Fennel, Basil, Garlic Herb Butter

**6OZ FILET** .....  
Twice Baked Potato, Grilled Asparagus, Red Wine Demi

**PADRE BURGER** .....  
Cheddar Cheese, Traditional Garnish, Pickle, French Fries

APPETIZERS (PRICE PER PIECE)

OVEN ROASTED HEIRLOOM CHERRY TOMATO CROSTINI	Herb Goat Cheese
BARBECUE PORK STEAMED BUNS	
SPINACH & ARTICHOKE WRAPPED IN PHYLLO	
BACON WRAPPED DATES	Stuffed with Blue Cheese
WILD MUSHROOM RISOTTO BALLS	Garlic-Tomato Sauce
CEVICHE VERDE ON MINI TOSTADA	
VEGETABLE SPRING ROLLS	Soy Dipping Sauce
TOMATO BRUSCHETTA	
CHICKEN SKEWERS	
SCALLOPS WRAPPED IN BACON	Creamy Horseradish Sauce
MINI SLIDERS	White Cheddar, Caramelized Onions, 1000 Island
LAMB MEATBALLS	
MARINATED SHRIMP SKEWERS	
PORK POTSTICKERS WITH DIPPING SAUCE	
ASSORTED FLAT BREADS	
MINI CRAB CAKES	
PROSCIUTTO-PROVOLONE STUFFED PUFF PASTRY PIN WHEELS	
ZUCCHINI KEFTEDES	
ASIAN BEEF WITH A CRISPY WONTON	
STUFFED CRIMINI MUSHROOMS	Boursin Cheese & Bacon

APPETIZER STATIONS (PRICE PER PERSON)

CHEESE DISPLAY	Domestic & Imported Cheeses, Fruit, Crackers, French Bread
CRUDITÉS	Fresh Vegetables, Assorted Dips
ANTIPASTO	Sliced Meats and Cheeses, Olives, Seasoned-Roast Peppers
HUMMUS TRAY	Grilled Pita

DINNER BUFFETS (25 PERSON MINIMUM)

OIL FIELD	Chili with all the fixins', Green Salad, Whole Roasted Chicken, Santa Maria Style Roast Tri-Tip, Roasted Potatoes, Steamed Vegetables, Dessert Station
VENICE	Caesar Salad, Tomato & Fresh Mozzarella, Meat Lasagna, Chicken Parmesan, Cod Florentine, Italian Desserts

PLATED DINNER (PRICE PER PERSON)

3 COURSES (STARTER, ENTRÉE, DESSERT)

STARTERS (choose one)	
HOUSE SALAD	Tomato, Cucumber, Candied Walnuts, Red Onions, Balsamic Dressing
CAESAR SALAD	Garlic Croutons, Parmesan Cheese
PROSCIUTTO SALAD	Arugula, Shaved Parmesan Cheese, Red Onions, Dried Figs, Honey Poppy Seed Dressing
ENTREES	
PAN SEARED SALMON	Arugula Mustard, Young Potatoes, Pancetta, English Peas
PACIFIC COD	Spiced Cous Cous, Farmers Market Vegetable, Lemon Butter Sauce
JUMBO SHRIMP PASTA	Fresh Basil, Garlic Herb Butter, Roast Tomato & Fennel Sauce
BRAISED CHICKEN THIGHS	Blue Cheese-Smashed Potatoes, Green Beans with Walnuts
SEARED CHICKEN BREAST	Mashed Potatoes, Corn Succotash
GRILLED NEW YORK	Green Onion Creamers, Roasted Shallots, Bourbon Sauce
GRILLED FILET OF BEEF	Twice Baked Potato, Grilled Asparagus, Red Wine Demi

DESSERTS (PLEASE CHOOSE ONE)

MEXICAN CHOCOLATE LAVE CAKE  
Cinnamon Ice Cream

LEMON MERINGUE PIE  
Berry Sauce

BANANA BREAD PUDDING  
Coconut Caramel

PEACH & BLACKBERRY CRISP  
Vanilla Bean Ice Cream

PEANUT BUTTER CHEESECAKE  
Seasonal Fruit Relish

CHEF’S SELECTION  
Seasonal Gourmet Dessert

BEVERAGE CHOICE/DISPLAYS

COFFEE .....	PER GALLON
ICED TEA .....	PER GALLON
ASSORTED SODAS .....	PER CAN
BOTTLED WATER .....	PER BOTTLE
ASSORTED TAZO TEA .....	EACH
JUICE .....	PER PERSON
Orange Juice, Apple Juice, Cranberry Juice	