

"The Fine Print"

Your menu choice and final count are due 7 BUSINESS DAYS before your event. You will be charged based on this number.

A \$2.00 per person deposit is due at time of booking. Your final bill will be adjusted to reflect this deposit. Deposits are refundable up to 10 days before your reservation, except during the month of December, when no deposits are refundable.

No separate checks.

Gratuuity and tax are included in prices shown.

NO GLITTER or CONFETTI

NO TACKS OR TAPE ON WALLS

Cleaning/damages charges will apply if these items are used.

We can special order linens (tablecloths and cloth napkins) with two week notice for an additional \$3 per person. You may also provide your own.

Tables can not be removed, moved or configured in any way that impedes service or safety.

Lunch and Dinner Banquets

Banquet menus are used for pre-planned group events of 30 people or more.

Lunch banquets served between 11:00 and 1:30.

Dinner banquets served between 5:00 and 8:30.

Private dining rooms may be available at no extra charge with guaranteed minimums.

Please specify Host or No-Host Bar. A hosted bar means all drinks ordered, including cocktails, wine, beer and soda are to be paid for by the host.

Santa Fe Basque
Restaurant & Bar
3110 N. Maroa Ave.
Fresno, CA 93704

Southeast corner of Shields and Maroa

www.santafebasque.com

559.226.7499

Please ask for Manuela

Banquet Menu

Santa Fe Basque Restaurant & Bar

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LUNCH BANQUET MENU

Prices include tax and gratuity

GHICKEN

FRIED GHICKEN hind quarter 18.50

ROAST GHICKEN in white wine, hind quarter
18.50

GHICKEN GASADOR - Grilled chicken breast
in a delicious cream sauce with white wine,
bacon, garlic and capers. 27.95

CREAMY GHICKEN MARSALA Grilled breast
in a butter, cream and Marsala wine sauce with
mushrooms. 27.95

PORK

PORK GHOPS boneless loin, grilled 19.95

ROASTED PORK in gravy 19.95

BEEF

SIRLOIN STEAK 6 oz., charbroiled, topped with
mushrooms, onion & garlic 26.95

ROASTED BEEF with gravy 21.95

8 OZ FILET MIGNON en croute w/ Bernaise
and Brandy Mushrooms 36.95

12 oz, CHARBROILED RIB EYE STEAK with
brandy butter mushrooms \$34.95

LAMB

LAMB LOIN GHOPS Two 4 oz. loin chops 27.95

ROAST LEG OF LAMB 25.95

SEAFOOD

GALAMARI ALMANDINE 21.95

WHITE ROUGHY FILLET 21.95

SALMON AND LOBSTER MORNAY 38.95

8 OZ LOBSTER TAIL w/ Drawn Butter 38.95

All meals are served family style. They
include:

Homemade Soup

Bread & Butter

Side Dish

Tossed House Salad

Vegetables

Potato Salad with Bay Shrimp

Dessert

Coffee or Iced Tea

For dinner, an additional starch is served.

Add Garafed House Wine

for an additional \$4.00 per person

OPTION A: ONE MAIN COURSE CHOOSE
THE SAME MAIN COURSE FOR
EVERYONE.

OPTION B: GHICKEN AND ANOTHER
MAIN COURSE. CHOOSE A MEAT COURSE
AND ADD FRIED GHICKEN AS A SECOND
COURSE FOR AN ADDITIONAL \$2.50
PER PERSON.

OPTION C: CHOICE OF TWO OR THREE
ITEMS. ITEMS MUST BE DECIDED BY YOU
ONE WEEK PRIOR YOUR EVENT. WE
WILL ASK YOUR GUESTS WHICH ONE OF
THE THREE ITEMS THEY WOULD LIKE
ONCE THEY ARE SEATED. THE HIGHEST
PRICED ITEM OF YOUR CHOICE WILL BE
THE GOST PER PERSON. FOR EXAMPLE,
FOR DINNER, YOU OFFER A CHOICE OF
FRIED GHICKEN, ROAST BEEF OR RIB EYE
STEAK. YOUR PRIGE PER PERSON
WOULD BE \$40.95

ONLY TWO ITEMS CAN BE OFFERED
IN PARTIES OF 50 OR MORE.

DINNER BANQUET MENU

Prices include tax & gratuity

GHICKEN

FRIED GHICKEN 23.95

ROAST GHICKEN 23.95

GHICKEN GASADOR - Grilled chicken
breast in a delicious cream sauce with white
wine, bacon, garlic and capers. 36.95

CREAMY GHICKEN MARSALA Grilled
breast in a butter, cream and Marsala wine
sauce with mushrooms, 36.95

PORK

PORK GHOPS grilled boneless loin 26.95

ROASTED PORK in gravy 26.95

BEEF

ROASTED BEEF in gravy 28.95

14 oz. CHARBROILED RIB EYE STEAK w/
bell peppers, onions and garlic 40.95

10 oz. FILET MIGNON en croute w/ Bernaise
and brandy mushrooms 51.95

LAMB

LAMB LOIN GHOPS 38.95

ROAST LAMB 33.95

SEAFOOD

GALAMARI ALMANDINE 28.95

WHITE ROUGHY FILLET 28.95



SALMON AND LOBSTER MORNAY 45.95
8 oz FILET MIGNON & 8 oz LOBSTER TAIL
65.95