

## "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/damage 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 2:00 and 8:00.

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](http://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 19.50  
ROAST GHICKEN in white wine, hind quarter  
19.50

### 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 27.95  
ROASTED BEEF with gravy 24.95  
8 OZ FILET MIGNON en croute w/ Bernaise  
and Brandy-Butter Mushrooms 38.95

### LAMB

LAMB LOIN GHOPS Two 4 oz, loin chops 29.95  
ROAST LEG OF LAMB 25.95

### SEAFOOD

GALAMARI ALMANDINE 23.95  
WHITE ROUGHY FILLET 23.95

## ALL MEALS ARE SERVED FAMILY STYLE

They include:

Homemade Soup with Bread & Butter  
Side Dish  
Tossed House Salad  
Vegetable  
Potato Salad with Bay Shrimp  
Ice Cream  
Coffee or Iced Tea  
Dinners include an additional starch.

Add House Wine served in carafes for an  
additional \$4/person.

**YOUR OPTION IS DUE ONE WEEK  
PRIOR YOUR EVENT**

**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.** We will ask your guests which one of  
the three items they would like once they are  
seated. The highest priced item that you've  
chosen will be the flat price per person.

**Only two items are offered for parties of  
40 or more.**

**If you are interested in any items not  
listed here, we will be happy to provide  
more information.**

## DINNER BANQUET MENU

Prices include tax & gratuity

### GHICKEN

FRIED GHICKEN 25.50  
ROAST GHICKEN 25.50

### PORK

PORK GHOPS grilled boneless loin 27.95  
ROASTED PORK in gravy 27.95

### BEEF

ROASTED BEEF in gravy 31.50  
1 1/4 oz. CHARBROILED RIB EYE STEAK w/  
bell peppers, onions and garlic 44.95  
10 oz. FILET MIGNON en croute w/ Bernaise  
and brandy mushrooms 56.95

### LAMB

LAMB LOIN GHOPS 16 oz. 45.95  
ROAST LAMB 40.95

### SEAFOOD

GALAMARI ALMANDINE 29.95  
WHITE ROUGHY FILLET 29.95

