

"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.

Gratuity and tax are included in prices shown.

NO GLITTER or CONFETTI

NO TAGKS 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 beginning at

12:00

Dinner banquets served between

beginning at

2:00

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

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

GHIGKEN

FRIED GHIGKEN hind quarter 24.00
ROAST GHIGKEN in white wine, hind quarter
24.00

PORK

PORK GHOPS boneless loin, grilled 24.00
ROASTED PORK in gravy 24.00

BEEF

SIRLOIN STEAK 6 oz., charbroiled, topped with
mushrooms, onion & garlic 31.00
ROASTED BEEF with gravy 28.00

LAMB

LAMB LOIN GHOPS Two 4 oz. loin chops 33.00

SEAFOOD

GALAMARI ALMANDINE 28.00
WHITE ROUGHY FILLET 25.00

ALL MEALS ARE SERVED FAMILY STYLE

They include:

Homemade Soup with Bread & Butter
Tossed House Salad
Two Side Dishes of the Day
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 \$5/person.

YOUR OPTION IS DUE ONE WEEK PRIOR TO YOUR EVENT

OPTION A: ONE MAIN COURSE Choose the same
main course for everyone

**OPTION B: GHIGKEN AND ANOTHER MAIN
COURSE.** Choose a meat course and add Fried
Chicken as a second course for an additional \$4 per
person.

OPTION C: CHOICE OF TWO OR THREE ITEMS.
We will ask your guests which of the three items
they would like once they are seated. The highest
priced item that you've chosen will be the 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

GHIGKEN

FRIED GHIGKEN 29.00
ROAST GHIGKEN 29.00

PORK

PORK GHOPS grilled boneless loin 29.00
ROASTED PORK in gravy 29.00

BEEF

SIRLOIN STEAK 12 oz., charbroiled, topped
with mushrooms, onion and garlic
ROASTED BEEF in gravy 36.00

LAMB

LAMB LOIN GHOPS 16 oz. 50.00

SEAFOOD

GALAMARI ALMANDINE 30.00
WHITE ROUGHY FILLET 31.00

