

## LUNCH BANQUET MENU

Prices include tax and gratuity

### GHICKEN

- FRIED GHICKEN hind quarter 26.50  
ROAST GHICKEN in white wine, hind quarter  
26.50

### PORK

- PORK GHOPS boneless loin, grilled 26.50  
ROASTED PORK in gravy 26.50

### BEEF

- SIRLOIN STEAK 6 oz., charbroiled, topped with  
mushrooms, onion & garlic 37.00  
ROASTED BEEF with gravy 34.00

### LAMB

- LAMB LOIN GHOPS Two 4 oz. loin chops 39.00

### SEAFOOD

- GALAMARI ALMANDINE 29.00  
WHITE ROUGHY FILLET 29.00

## 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: GHICKEN 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

### GHICKEN

- FRIED GHICKEN 33.00  
ROAST GHICKEN 33.00

### PORK

- PORK GHOPS grilled boneless loin 37.00  
ROASTED PORK in gravy 37.00

### BEEF

- SIRLOIN STEAK 10 oz., charbroiled, topped  
with mushrooms, onion and garlic 46.00  
ROASTED BEEF in gravy 42.00

### LAMB

- LAMB LOIN GHOPS 16 oz. 52.00

### SEAFOOD

- GALAMARI ALMANDINE 34.00  
WHITE ROUGHY FILLET 37.00



## ***"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 GONFETTI**

**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 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**

Southwest corner of Shields and Maroa

[www.santafebasque.com](http://www.santafebasque.com)

559.226.7499

Please ask for Manager

## **Banquet Menu**



**Santa Fe  
Basque  
Restaurant &  
Bar**

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