

## LUNCH BANQUET MENU

Prices include tax and gratuity

### CHICKEN

FRIED CHICKEN hind quarter 28  
ROASTED CHICKEN in white wine,  
hind quarter 28

### PORK

PORK CHOP boneless loin, grilled 28  
ROASTED PORK in gravy 28

### BEEF

SIRLOIN STEAK 6 oz., charbroiled, topped  
with mushrooms, onion, and garlic 39  
ROASTED BEEF with gravy 36

### LAMB

LAMB LOIN CHOPS 8 oz charbroiled 40

### SEAFOOD

CALAMARI ALMANDINE floured, dipped  
in egg, and grilled then served with  
toasted almonds 29  
WHITE ROUGHY FILLET floured, dipped  
in egg, and grilled then served with  
toasted almonds 29

## ALL MEALS ARE SERVED

### FAMILY STYLE

They include:

Homemade Soup with Bread and Butter  
Tossed House Salad  
Potato Salad with Shrimp  
Two Side Dishes of the Day  
Ice Cream  
Coffee or Iced Tea

\*Dinners Include an Additional Starch

Add Carafes of House Wine for an Additional  
\$5 per 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: CHICKEN AND ANOTHER MAIN  
COURSE Choose a meat course and add fried  
chicken as a second main course for an  
additional \$4 per person

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

**ONLY AVAILABLE TO PARTIES OF 50 OR FEWER.**

## DINNER BANQUET MENU

Prices include tax and gratuity  
Begins at 2 pm.

### CHICKEN

FRIED CHICKEN white and dark meat 35  
ROASTED CHICKEN in white wine,  
white and dark meat 35

### PORK

PORK CHOPS boneless loin, grilled 39  
ROASTED PORK in gravy 39

### BEEF

SIRLOIN STEAK 10 oz., charbroiled, topped  
with mushrooms, onion, and garlic 50  
ROASTED BEEF with gravy 45

### LAMB

LAMB LOIN CHOPS 16 oz charbroiled 53

### SEAFOOD

CALAMARI ALMANDINE floured, dipped  
in egg, and grilled then served with  
toasted almonds 34  
WHITE ROUGHY FILLET floured, dipped  
in egg, and grilled then served with  
toasted almonds 37

## "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 the time of booking. Your final bill will be adjusted to reflect this deposit. Deposits are refundable up to 2 weeks before your reservation, except for during the month of December when no deposits are refundable.

**No separate checks. Only one bill will be presented.**

**NO GLITTER OR CONFETTI**  
**NO TACKS OR TAPE ON WALLS**  
Cleaning/damage charges will apply if these items are used.

If you would like to bring linens, please make sure they arrive the day before for lunch or that morning for dinner.

Tables can only be moved with permission. They may 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 or more people.

Lunch banquet pricing begins at 12:00.  
Dinner banquet pricing begins 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

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## Santa Fe Basque Restaurant & Bar

### BANQUET MENU 2026

