

THE painted table

PRESENTED & SERVED BY THE PAINTED TABLE



THE PAINTED TABLE - PLATED SERVICE

MENU INCLUDES

Appetizer bites, House rolls with butter, green garden salad, iced water all menu specific plates, flatware, water goblets, any standard color poly napkin, and bread baskets (excluding all table linens, specialty china).

Guest Count 120 -250

Entrées

Select 1 entrée and 2 accoutrements.

Dual Entrées

Select 2 entrées and 2 accoutrements.

Duo Entrée Plate

Select 2 entrées and 2 accoutrements
(2 proteins on a single plate)

ENTRÉE SELECTIONS

Parmesan Crusted Chicken Breast

Flavors of Dijon and Thyme, with Bechamel

Thyme Pressed Chicken

Herb Roasted Chicken Breast, Brown Chicken Jus

Grilled Pesto Chicken

Grilled Chicken Breast with Creamy Pesto

Citrus Grilled Chicken

Citrus Marinated Chicken Breast with Chimichurri

Seared Filet Mignon

Black Angus Filet Mignon, Cabernet Jus or Au Poivre

Seared New York Steak

Black Angus New York Steak, Cabernet Jus or Au Poivre

Braised Short Ribs

Beef short ribs, with Cabernet Sauce (+6.00 pp)

Santa Maria Tri-Tip

Spiced Rubbed Tri-Tip grilled and finished with a four-herb chimichurri

Seared Salmon

Salmon filet, seasoned and finished differently depending on the season

Roasted Eggplant and Summer Squash (V)

Charred Tomato Essence, Feta, Grape Tomatoes, Olives, Zat'atar Hummus

Harissa Butternut Squash

Grilled Butternut Squash, Asparagus and Tomato Salad

Vegetarian Pasta

Bucatini Pasta, Asparagus, Tomato's, Zucchini, in a lemon tomato sauce, topped with Grana Padano

STARCHES & VEGETABLES

Select one Starch & Vegetable

Whipped Potatoes

Smooth, buttery whipped Yukon Gold potatoes

Roasted Garlic Mashed Potatoes

Yukon Gold mashed potatoes with roasted garlic

Roasted Red Potatoes

Rosemary and thyme roasted red potatoes

Seasonal Risotto

Seasonal risotto, based on season

French Green Beans

Finished with crispy bacon, and toasted almonds

Seasonal Zucchini & Squash

Roasted and tossed with seasonal herbs

Glazed Carrots

With Dijon and Thyme

Asparagus & Carrots

Grilled asparagus and heirloom carrots finished with a lemon parsley gremolata

Menus are subject to change without notice due to seasonal & market changes.

The Painted Table | (559) 443-7199 | paintedtablecatering.com

THE PAINTED TABLE - BUFFET SERVICE

MENU INCLUDES

Appetizer bites, House rolls with butter, green garden salad, iced water all menu specific plates, flatware, water goblets, any standard color poly napkin, and bread baskets (excluding all table linens, specialty china).

Guest Count 120 -250

Entrées

Select 1 entrée and 2 accoutrements.

Duo Entrée Plate

Select 2 entrées and 2 accoutrements.

ENTRÉE SELECTIONS

Parmesan Crusted Chicken Breast

Flavors of Dijon and Thyme, with Bechamel

Thyme Pressed Chicken

Herb Roasted Chicken Breast, Brown Chicken Jus

Grilled Pesto Chicken

Grilled Chicken Breast with Creamy Pesto

Citrus Grilled Chicken

Citrus Marinated Chicken Breast with Chimichurri

Seared Filet Mignon

Black Angus Filet Mignon, Cabernet Jus or Au Poivre

Seared New York Steak

Black Angus New York Steak, Cabernet Jus or Au Poivre

Braised Short Ribs

Beef short ribs, with Cabernet Sauce (+6.00 pp)

Santa Maria Tri-Tip

Spiced Rubbed Tri-Tip grilled and finished with a four-herb chimichurri

Seared Salmon

Salmon filet, seasoned and finished differently depending on the season

Roasted Eggplant and Summer Squash (V)

Charred Tomato Essence, Feta, Grape Tomatoes, Olives, Za'atar Hummus

Harissa Butternut Squash

Grilled Butternut Squash, Asparagus and Tomato Salad

Vegetarian Pasta

Bucatini Pasta, Asparagus, Tomato's, Zucchini, in a lemon tomato sauce, topped with Grana Padano

STARCHES & VEGETABLES

Select one Starch & Vegetable

Whipped Potatoes

Smooth, buttery whipped Yukon Gold potatoes

Roasted Garlic Mashed Potatoes

Yukon Gold mashed potatoes with roasted garlic

Roasted Red Potatoes

Rosemary and thyme roasted red potatoes

Seasonal Risotto

Seasonal risotto, based on season

French Green Beans

Finished with crispy bacon and toasted almonds

Seasonal Zucchini & Squash

Roasted and tossed with seasonal herbs

Glazed Carrots

With Dijon and Thyme

Asparagus & Carrots

Grilled asparagus and heirloom carrots finished with a lemon parsley gremolata

APPETIZERS BITES

Select 3

Classic Bruschetta

Crostini, with pesto cream, topped with our marinated tomato bruschetta and finished with a balsamic reduction

Mini Brie En Croute

Mini puff pastry filled with Brie, Apricot Jam, Candied Pecans, Thyme

Brie Toast

Toasted brioche, whipped brie, fig marmalade, almond crumble, and thyme

Arancini

Lemon Basil, Fontina, Sun Dried Tomato Aioli

Andouille Sausage en Croute

Andouille sausage wrapped in puff pastry and finished with dijon aioli

Thai Chicken Satay

Coconut curry marinated chicken thigh, spicy peanut sauce, and cilantro

SALADS

Select One

Green Garden Salad

Mixed greens, cucumbers, tomato, and carrots with choice of dressing (Ranch or Balsamic Vinaigrette)

Caesar

Baby Gem lettuce, lemon garlic croutons, shaved Grana Padano

Spring/Summer Seasonal Salad

Spring mix, frisée, strawberry, feta, focaccia croutons, and champagne citrus vinaigrette

Green Goddess Salad

La Rosa, Iceberg Lettuce, Shaved Fennel, Herbaceous Dressing, Garlic Gremolata, Almonds

Tandoori Chicken Skewer

Grilled Chicken, Yogurt Sauce, Cilantro Chutney

Argentina BBQ Skewer

Smoked Filet, Pickled Shallots, Chimichurri, Micro Cilantro

Asian Pork Meatballs

Ginger, Kaffir Lime, Sweet Chili Glaze, Green Onions

Sweet & Spicy Pork Belly

Soy Braised Pork Belly, Gochujang Aioli, Pickled Cucumber

Chicken Potato Empanada

Tuscan Kale, Manchego, Bravas

Dates & Bleu Cheese Wrapped in Bacon

Dried dates stuffed with bleu cheese, wrapped in bacon and finished with a balsamic reduction

Seared Scallop Skewer

Citrus Thyme, Crushed Pistachio

Flat Wedge

Candied bacon lardon, crumbled blue cheese, tomatoes, candied walnuts, and blue cheese vinaigrette (Only offered for plated service)

Fall/Winter Seasonal Salad

Spring mix, frisée, poached pear, crumbled blue cheese, candied pecans, and poached pear balsamic vinaigrette

Beet Salad

Roasted Beets, Apples, Goat Cheese, Frisée, Spring Mix Arugula, Candied Pistachio

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STANDARDS

The guest count and style of your event will help your Event Producer determine the service staff you need. We require a minimum time of six hours per staff member. Final service ratios are determined by the menu, setup, and complexity of the event. The Painted Table staff are fully covered by worker's compensation.

ADDITIONAL EVENT ACCOMMODATIONS

Children's Meals are available.
(For children 5 years old & under)

Vendor's Meals are available.

Heritage Recipes are welcome.

The Painted Table is happy to accommodate special dietary requests; including vegan, gluten-free, vegetarian, dairy-free, & more. Please request a minimum of 14 days prior to event.



ADDITIONS

BREAD SERVICE

Dinner rolls provided
Rosemary Focaccia
Signature Soft Garlic Butter Rolls

BEVERAGE SERVICE

Spa Water
Iced Tea
Lemonade
Hibiscus Tea
Coffee service

Call us with Menu or Tasting Appointment Questions at (559) 443-7199!

The Painted Table thanks you for the opportunity to be a part of your special event. Please let us know how we can help make your day everything and more!

The Painted Table offers amazing Wedding Cakes & Desserts.