

THE painted table

BRUNCH PACKAGES

PRESENTED & SERVED BY THE PAINTED TABLE



THE PAINTED TABLE - BRUNCH PACKAGES

LIGHT BRUNCH

Mini Quiche

Vegetarian or Bacon Quiche

Greek Yogurt Parfaits

With Mixed Berries, Granola, & Honey

Mini Pancakes

Sprinkled with Confectioners Sugar & Topped with Fresh Seasonal Berries

Assorted Bagels & Pastries

With Spreads

Seasonal Fruit Platter

Melons, Pineapple, Mixed Berries, Seasonal Fruit

Scrambled Eggs

With butter and chive

Breakfast Potatoes

Roasted baby yukon gold potatoes tossed with fresh herbs

BOTTLED/DISPENSER BEVERAGES

Orange Juice

Unsweetened Tea

Coffee

Seasonal Fruit & Herb Spa Water



+ Tax, Staffing, Design & Decor, and Service Charge
Menus are subject to change without notice due to seasonal & market changes.

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

THE PAINTED TABLE - BRUNCH PACKAGES

ARTISANAL BRUNCH

Quiche

Vegetarian or Bacon Quiche

Greek Yogurt Parfaits

With Mixed Berries, Granola, & Honey

Mini Pancakes

Sprinkled with Confectioners Sugar & Topped with Fresh Seasonal Berries

Assorted Bagels & Pastries

With Spreads

Seasonal Fruit Platter

Melons, Pineapple, Mixed Berries, Seasonal Fruit

Scrambled Eggs

With butter and Chive

Breakfast Potatoes

Roasted baby yukon gold potatoes tossed with fresh herbs

Bacon & Sausage

Choice of One:

Mini Chicken & Waffles

Mini Ham Sliders

Petite Biscuits & Gravy

BOTTLED/DISPENSER BEVERAGES

Orange Juice

Unsweetened Tea

Coffee

Seasonal Fruit & Herb Spa Water

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THE PAINTED TABLE - BRUNCH PACKAGES

BOUNTIFUL BRUNCH

Mini Quiche

Vegetarian or Bacon Quiche

Greek Yogurt Parfaits

With Mixed Berries, Granola, & Honey

Mini Pancakes

Sprinkled with Confectioners Sugar & Topped with Fresh Seasonal Berries

Assorted Bagels & Pastries

With Spreads

Seasonal Fruit Platter

Melons, Pineapple, Mixed Berries, Seasonal Fruit

Scrambled Eggs

With Butter and Chive

Breakfast Potatoes

Roasted baby yukon gold potatoes tossed with fresh herbs

Bacon & Sausage

Mini Chicken & Waffles

Mini Ham Sliders

Petite Biscuits & Gravy

BOTTLED/DISPENSER BEVERAGES

Orange Juice

Unsweetened Tea

Coffee

Seasonal Fruit & Herb Spa Water

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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

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

COFFEE SERVICE

Coffee service & Irish coffee mugs available. Ask your Event Producer.

BOTTOMLESS MIMOSA

Bring the bubbles! Add bottomless mimosa with your choice of juices. Orange, Grapefruit, Mango Juice

AVOCADO TOAST

Sourdough Toast, Sliced Avocado, Everything Bagel Seasoning, Watermelon Radish



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.