

THE painted table

# Vegetarian Catering

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OUR CULINARY ARTISTRY EXTENDS TO THE VEGETARIAN AND VEGAN, WHERE PRODUCE IS LOCALLY GROWN AND ORGANIC WHENEVER POSSIBLE.

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#letsgosomewhere

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(559) 443-7199

## VEGETARIAN MENU OPTIONS



### QUINOA & SEASONAL VEGETABLE STUFFED PORTOBELLO MUSHROOMS

(Vegan)

With Citrus Herb Sauce.

*This is a pretty big portion, but if they want a side, consider roasted garlic broccolini, sautéed heirloom carrots, or roasted/grilled seasonal vegetables.*

### MARINATED & GRILLED PORTOBELLO STEAK

(Vegan)

Pairs well with Roasted Fingerling Potatoes, Mashed Potatoes, and Grilled/Roasted Vegetables.

### VEGETARIAN LASAGNA

With Seasonal Vegetables and Roasted Tomato Bechamel.

### SCALLOPS WITH KING OYSTER MUSHROOMS

(Vegan)

Pairs well with Roasted Broccolini and Creamy Polenta.

### PENNE PASTA

With Arugula, Roasted Tomato, and Red Chili Flakes. Pairs well with Roasted Vegetables, Dinner Rolls/Bread, and Salads.

### MARINATED & GRILLED TOFU STEAK

(Vegan)

With Spicy Peanut Sauce, Cauliflower Rice, & Seasonal Vegetables.

### BEET WELLINGTON

With Mustard Cream Sauce, Sautéed Heirloom Carrots, and Roasted Garlic Mashed Potatoes.

### ROASTED CURRY CAULIFLOWER

(Vegan)

With Forbidden Rice, Sautéed Seasonal Vegetables, and Curry or Spicy Peanut Sauce.



## GRILLED EGGPLANT

(Vegan)

With Lemon & Herb Couscous, Roasted Tomatoes & Zucchini, and Roasted Red Pepper Coulis.

## GRILLED EGGPLANT

(Vegan)

With Ginger Soy Glaze, Forbidden Rice, and Sautéed Greens.

## FALAFEL

With Sautéed Kale, Lemon & Herb Couscous, and Tahini Sauce.

*Prices subject to change. 22% Production Fee and Sales Tax.*



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Catering | Event Design | Total Party Planning

Call us at (559) 443-7199!

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Awards and Recognition

