



the painted table

Appetizers

OUR CULINARY ARTISTRY EXTENDS TO DELECTABLE AND UNFORGETTABLE SAVORY APPETIZERS TO WHET YOUR GUESTS' APPETITE FOR A MEMORABLE EXPERIENCE.

#letsgosomewhere

(559) 443-7199

APPETIZER CHOICES



PETITE BEEF WELLINGTON

Puff pastry wrapped around a tender filet mignon, mushroom duxell, fresh thyme, gorgonzola, and finished with horseradish cream.

FRENCH ONION SLIDERS

Certified angus beef, caramelized onions, gruyere cheese, and rosemary mayo.

TRIO OF MINI TOSTADAS

Choose 3: Gourmet mini tacos served as a variety of selections including chicken tinga, margarita chicken, chile verde, carne asada, and seasoned black beans with a variety of salsas and sauces.

KOREAN MINI TACOS

Korean bulgogi beef served with house-made kimchi, green onions, cilantro, and served with our signature house-made steamed bun.

STUFFED MUSHROOMS

Italian sausage stuffed mushrooms or vegan quinoa stuffed mushrooms.

WILD MUSHROOM CREAM PUFF

Hand blended wild mushroom pate stuffed in individual cream puffs.

SEASONAL CROSTINI

Choose 2: Crostinis with spreads and toppings that include: roasted grape, herbed chèvre with tarragon, roasted compari tomatoes, grilled apricot with whipped mint marscapone, and summer squash bruschetta.

TRIO OF DIPS WITH CRACKERS

Handmade crackers with your choice of the following dips - choose 3: arugula aioli, salsa romesco, smoked pumpkin dip, hummus, roasted red beet and feta, mixed olive tapenade, roasted lemon chutney, and chimichurri.



MARGHERITA PIZZETA

A California bistro classic. Fresh roma tomatoes, basil, fresh mozzarella, and extra virgin olive oil.

CHICKEN AND WAFFLE SLIDER

Sweet potato mash and a crunchy spicy chicken breast nugget - served open faced on a mini Belgian waffle with a spicy maple syrup drizzle.

PARMESAN DIJON CHICKEN SKEWERS

Crispy bites of chicken crusted with parmesan cheese panko and fresh thyme - served with roasted red pepper coulis.

CHICKEN WELLINGTON

Puff pastry filled with mushroom duxell, blue cheese, chicken breast, and herbs . Served with horseradish cream.

TARRAGON CHICKEN CREAM PUFFS

Our famous smoked almond tarragon chicken salad served in cute bite size cream puffs.

CURRY POTATO CHICKEN SAMOSAS

A mix of curried potatoes and chicken baked and served with mango cilantro chutney.

THAI CHICKEN SATAY

Chicken thigh marinated in coconut milk, chili, cilantro, turmeric, and seasonings served with spicy and sweet Thai peanut dipping sauce.

MINI CHICKEN STREET TACOS

Soft corn tortillas topped with traditional Mexican flavors and toppings.

CHILI JAM CHICKEN SKEWERS

Marinated in toasted sesame oil and Szechuan peppercorns - grilled and then tossed on our house-made sweet and spicy chili jam.

PULLED PORK SWEET POTATO BISCUIT SLIDER

Slow braised pork shoulder served on sweet potato biscuit with sweet and smokey house-made BBQ sauce, with caramelized onions and house pickle



SKEWERED THAI MEATBALLS

Thai meatballs seasoned, glazed, and skewered with pickled red onion. Garnished with cilantro and green onion.

HONEY GLAZED HAM SLIDER

Sweet honey ham, Bravo Farms cheddar sage biscuit, honey mustard drizzle, and fresh arugula.

BACON-WRAPPED PLUMS

Stuffed with smoked almonds with balsamic drizzle.

Prices subject to Production Fee and Sales Tax. Gratuity is not included. Prices subject to change.

Minimum of 75 guests.

Lamb & Seafood options are available for additional cost.



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Catering | Event Design | Total Party Planning

Call us at (559) 443-7199!

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Awards and Recognition

