

THE painted table

# *Corporate Catering Package*

PRESENTED & SERVED BY THE PAINTED TABLE



2437 N. SUNNYSIDE, FRESNO, CA. 93727 | (559) 443-7199



# BREAKFAST BUFFET

MINIMUM OF 20 PEOPLE

## CORPORATE PACKAGE

### ALL AMERICAN

\$18.95

Diced Green Chili Casserole or Traditional Scrambled Eggs  
Country Potatoes with Onions and Bell Peppers  
Your Choice of Crispy Bacon or Sausage  
Bagels with Cream Cheese and Butter  
Fresh Fruit Tray

### THE CONTINENTAL

\$14.95

Assorted Danish & Muffins  
Sliced Fresh Fruit Tray  
Assorted Yogurts

### LIGHT BEGINNING

\$12.95

Spinach & Cheese Quiche  
Sliced Fresh Fruit  
Assorted Muffins

ALL ACCOMPANIED WITH BEVERAGE STATION TO INCLUDE ORANGE OR CRANBERRY JUICE. COFFEE SERVICE AVAILABLE FOR AN ADDITIONAL FEE.





## LUNCH/DINNER

MINIMUM OF 20 PEOPLE

### WRAP LUNCH COMBINATIONS

LUNCH: SINGLE WRAP \$16.99 | DUAL PROTEIN \$19.99

DINNER: SINGLE WRAP \$18.99 | DUAL PROTEIN \$21.99

INCLUDES A BOTTLE OF WATER OR ICED TEA. DINNER INCLUDES A SWEET TREAT.

ALL PICNIC ITEMS COME WITH YOUR CHOICE OF:

Seasonal Garden Salad with Balsamic Dressing,  
Seasonal Pasta Salad, or Classic Potato Salad.

#### ROAST BEEF

Cheddar Cheese, Balsamic Onions, and Spring Greens on a Cheesy Onion  
Roll with Arugula Aioli Spread.

#### LE VEG PANINI

Fire Grilled Zucchini, Roasted Bell Pepper, Grilled Eggplant, Olive Tapenade,  
Feta Cheese, and Arugula Aioli on Rosemary Focaccia Bread.

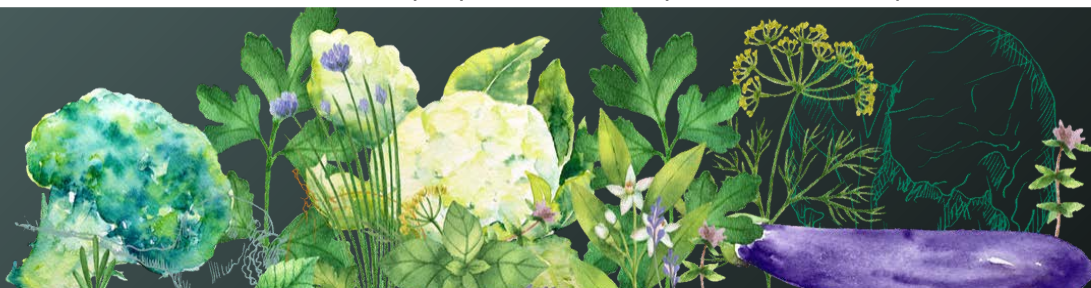
#### CHICKEN SALAD CROISSANT

Smoked Almonds, Fresh Tarragon, Celery, Shallots Served with Lettuce  
and Seasoned Tomatoes on a Butter Croissant.

#### TURKEY CURRY WRAP

Spinach Tortilla Style Wrap, Apricot Dried Cranberry Curry Lime Spread,  
Cilantro, Cucumbers and Spring Mix

All artisan breads are baked locally by Max's Bakery. Gluten free options are available.



# COLD SALAD BOWLS

(MINIMUM OF 4 ORDERS PER BOWL)

LUNCH SIZE: \$16.99 (6 OZ), \$19.99 (6 OZ) DUAL PROTEIN

DINNER: \$18.99 (8 OZ), \$21.99 (8 OZ) DUAL PROTEIN

INCLUDES A BOTTLE OF WATER OR ICED TEA. DINNER INCLUDES A SWEET TREAT.

## BURRITO BOWL

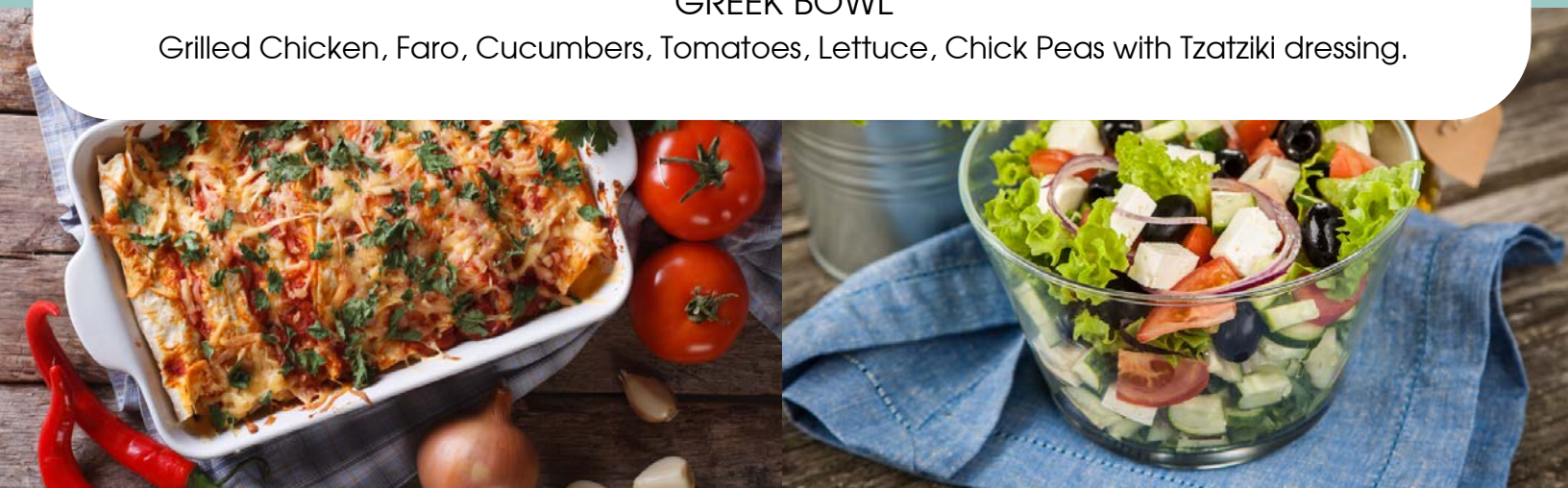
Ground Beef or Grilled Chicken Breast or Vegetarian with Black Beans, Salsa Verde, Spanish Rice, Cojita Cheese, Roasted Corn, Pico and Sour Cream.

## ASIAN BOWL

Grilled Chicken or Salmon, Crisp Fresh Veggies, Toasted Peanuts, and Mandarin Oranges with a Ginger Sesame Dressing or Teriyaki Dressing.

## GREEK BOWL

Grilled Chicken, Faro, Cucumbers, Tomatoes, Lettuce, Chick Peas with Tzatziki dressing.



# FRESNO TACO TRUCK OR ENCHILADA BAR

LUNCH: \$17.99 | DINNER: \$19.99

MINIMUM OF 20 PEOPLE

## ENCHILADA CASSEROLE

Chicken, Beef or Cheese Enchilada Casserole Service with Beans and Spanish Rice

OR

## TACO BAR

Chicken and Asada with Shredded Cabbage, Pico De Gallo, Mexican Cheese, Salsa Verde, Red Onion, Cilantro, Red Salsa, Pinto Beans, and Corn Tortillas.

Served with a Seasonal Chef's Green Salad or Cali Mex Caesar salad (Dressing on side).

SERVED WITH BOTTLED ICED TEA OR BOTTLED WATER. INCLUDES A GREEN SALAD WITH SPANISH RICE & BEANS.  
(BLACK BEANS OR PINTO BEANS - YOUR CHOICE)

\*Vegetarian Option Available For Tacos.\*



# BBQ BUFFET

MINIMUM OF 20 PEOPLE  
LUNCH: \$18.99 | DINNER: \$21.99

SERVED WITH BAKED BEANS & RICE PILAF, ROLLS & BUTTER, AND BOTTLED WATER OR ICED TEA. DINNER INCLUDES A SWEET TREAT.

SANTA MARIA STYLE TRITIP  
GRILLED CHICKEN WITH BOURBON BBQ SAUCE

SALAD  
Garden Salad, Coleslaw or Potato Salad

# TUSCAN BUFFET

MINIMUM OF 20 PEOPLE  
LUNCH: \$17.99 | DINNER: \$19.99

SERVED WITH GARLIC BREAD AND BOTTLED ICED TEA OR BOTTLED WATER. BOTH ITEMS COME WITH CAESAR SALAD. DINNER INCLUDES A SWEET TREAT.

RIGATONI WITH GRILLED HERB CHICKEN BREAST  
Lemon Alfredo Garlic Sauce, tossed with Fresh Arugula, Cherry Tomatoes and Steamed Broccoli. (Cheese Tortellini can be substituted)

OR

SPAGHETTI AND MEATBALLS  
Beef or Chicken Meatballs with Classic Marinara.



# ALL AMERICAN BUFFET

MINIMUM OF 20 PEOPLE

LUNCH: \$17.99 | DINNER: \$19.99

SERVED WITH CHIPS, SEASONAL GREEN SALAD, AND A BOTTLED ICED TEA OR BOTTLED WATER. DINNER INCLUDES A SWEET TREAT.

PICK ANY TWO:

MEATLOAF SLIDERS

With Chipotle BBQ Sauce and Blue Cheese.

ALL AMERICAN BACON SLIDER

With American Cheese, Pickles, Bacon, Lettuce, Tomatoes, Mayo, and Ketchup & Mustard on the side.

FRENCH ONION SLIDER

Angus Beef, Gruyere, and Caramelized Onions with Rosemary Aioli.

PULLED PORK SLIDER

With Coleslaw, House-Made Pickles, and BBQ Sauce.

COFFEE & HOT TEA SERVICE \$25.00 PER GALLON

ASSORTED COOKIES \$24.00 PER DOZEN

ASSORTED SWEET BARS: \$ 24.00 PER DOZEN

ASSORTED SODAS: \$2.00 EACH

BOTTLED WATER: \$2.00 EACH

BAG OF GOURMET CHIPS AND HOUSE-MADE DESSERT  
(CHEF'S CHOICE) \$ 2.99





## ADDITIONAL OPTIONS

All rental equipment must be received and gathered the same day.

The Painted Table has multiple options available to you:

Chef Action Stations - Pricing Varies:

Gourmet Burger Bar  
Gourmet Pasta Station  
Gourmet Taco Station  
Gourmet Waffle Bar

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!

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

# THE painted table

## Event & Reception Guidelines:

### Date Hold Security Retainer:

A \$500.00 Date Hold Retainer, signed contract and credit card authorization is required to guarantee booking. Credit card on file is required subjective of payment method.

### Event & Reception Payments:

Payments are non-scheduled and left to client's discretion. The Painted Table requires full payment within two weeks prior to event start day. Payment methods are acceptable in cash, credit card or cashiers check.

### Personal & Business Checks:

Personal and or business checks are acceptable 14 business prior to the start of your event date.

### Service Charge and Sales Tax:

A 20% taxable service charge is added to all food and beverage. Current California state and local tax is included on final statement.

### Guest Count:

Guarantee is based on an estimated number of guests until 14-working days before your event when we require you to provide a final count. Thereafter guest count may increase but not decrease. Final payment is due 14 days prior to your event.

Personal Checks will not be accepted within 14 days of your event date.

Retainers are non-refundable for all events cancelled.

Cancellation within 90 days of event dates also incurs penalty of full payment of event cost listed on the banquet event order.

Gratuity is not included. Prices subject to change.