



YOUR DREAM WEDDINGS BECOME REALITY WITH OUR FULL-SERVICE CATERING AND EVENT COORDINATION THAT ENCOMPASSES EVERYTHING FROM THE CHAMPAGNE AND COCKTAILS, TO THE MEMORABLE ENTREES AND SIDES, TO THE SHOWSTOPPER WEDDING CAKE.



(559) 443-7199



SAMPLE WEDDING CATERING MENU

Special Requests & Heritage Recipes Are Welcome!
Ask For Pricing.

APPETIZER OPTIONS

NF=NUTFREE, GF=GLUTEN FREE DF=DAIRY FREE, V=VEGAN

Mini Shrimp Cocktail in a Cucumber Cup
Mini Elote Bowls with Roasted Corn, Lime Mayo, California Chili
Powder, Cilantro, and Green Onion GF/DF/NF
Tropical Shrimp Ceviche GF/DF/NF
Smoked Salmon Mousse Cucumber Cups GF/DF/NF

Shrimp Cocktail Cucumber Cups
arts of Palm Ceviche with Cucumber Red Onion, Cilantr

Hearts of Palm Ceviche with Cucumber, Red Onion, Cilantro, Jalapeno, & Red Bell Pepper V/GF/NF

Bacon Wrapped Plums DF/GF

Italian Stuffed Mushrooms GF

Sweet Corn Verde Tomalito NF

Roasted Grape Puff Pastry with Tarragon Goat Cheese NF Herb Mushroom Crostini with Ricotta NF

Edamame Hummus Cucumber Crostini NF/GF/V

Mediterranean Phyllo Cups with Creamy Hummus NF

Artichoke Tapenade Phyllo Cups with Shaved Parmesan NF

Street Taco with Jackfruit "Carnitas" V/GF/NF

Street Taco with Carne Asada DF/GF/NF

French Onion Sliders NF

Fresno Fig Sliders NF

Thai Chicken Satay with Spicy Peanut Sauce DF
Parmesan Dijon Chicken Skewers NF
Street Taco with Chicken DF/GF/NF



SINGLE OR DUAL ITEM BUFFET OPTIONS

(DUAL ENTREE FORMALLY SERVED DINNER:
ASK YOUR PAINTED TABLE EVENT
PRODUCER FOR PRICING)



CHICKEN

Chicken in a Brie Cream Sauce NF
Lemon Caper Chicken in a White Wine Sauce NF
Southern Fried Chicken NF Chicken Marbella NF/GF
Parmesan Crusted Chicken with Bechamel Sauce
Cilantro Lime Chicken NF
Chicken Enchilada Casserole GF/NF
Grilled Chipotle Chicken

SEAFOOD

Ginger Soy Glazed Salmon NF/DF
Baked Salmon with Citrus Herb Sauce NF/GF/DF
Baked Cod with Lemon Butter Sauce NF
Baked Cod with Mushroom Cream Sauce NF

PASTA

Lasagna Bolognese NF
Vegetable Lasagna with Pink Vodka Sauce NF
Pasta Bechamel
Penne Pesto with Pine Nuts, Fresh Arugula, & Bacon
Caprese Pasta

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VEGETARIAN Quinoa & Seasonal Stuffed Portobello Mushrooms

with Citrus Herb Sauce V/GF/NF
Marinated & Grilled Portobello Steak V/NF/GF
Roasted Curry Cauliflower with Curry or Spicy Peanut
Sauce V Grilled Eggplant Steaks with
Ginger Soy Glaze V/NF
Beet Wellington with Vegan Mustard Cream Sauce V

BEEF & PORK

Vegetable Enchilada Casserole GF/NF

Guinness Braised Beef
Stuffed Meatloaf
Rosemary Herbed Tri-Tip served
with Herb Butter NF/GF/DF
Braised Pot Roast NF/GF/DF
Braised Pot Roast NF/GF/DF
Rosemary, Salt & Pepper Crusted Tri-Tip NF/GF/DF
Santa Maria Tri-Tip NF/GF/DF
Beef Enchilada Casserole GF/NF
Grilled Pork Chop with Apple Glaze Grilled Pork
Loin with Apple Sage Compote NF/GF
Tecate Braised Carnitas NF/DF
Crispy Pork Belly with Honey Garlic Sauce NF/GF
Bourbon Glazed Pork Belly NF/GF
Slow Roasted Cochinita Pibil
(Pork with Achiote Marinade)



ADDITIONAL ENTREES WITH A WIDE RANGE OF DELECTABLE SIDE DISHES ARE AVAILABLE! CALL US AT (559) 443-7199 FOR MORE INFORMATION. The Award-winning Painted Table Catering
Company is like none other. We take gourmet
tailored menus and event design to new heights.
Expect elevated cuisine, featuring fresh local
delicacies displayed like works of art. The result: a
unique dining experience to wow your guests. Our
events provide a total immersive experience to
guests - far and beyond typical catering jobs.

What else sets us apart? You'll speak directly with our Professional Chefs or Professional Event Planners to plan your culinary adventure. And of course, the consultation is complimentary.

Call us at (559) 443-7199 for more information.

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



#painted table

Catering | Event Design | Total Party Planning

Call us at (559) 443-7199!

#letsgosomewhere

Awards and Recognition











