



the painted table

Vegetarian Catering

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

#letsgosomewhere

(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

(Vegan)

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

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



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Catering | Event Design | Total Party Planning

Call us at (559) 443-7199!

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Awards and Recognition

