

THE painted table

LUNCH CATERING

PRESENTED & SERVED BY THE PAINTED TABLE



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

THE PAINTED TABLE - LUNCH WRAP COMBINATIONS

LUNCH WRAP COMBINATIONS

Choose Up To Three:

Chimichurri Steak Wrap

Grilled Flank Steak, Spring Mix, Cilantro Lime Cream Cheese, Chimichurri

Chicken Caesar Wrap

Grilled Chicken Breast, Chopped Romaine, Shaved Parmesan, Classic Caesar Dressing

California Veggie Wrap

Sautéed Portobello Mushrooms, Grilled Asparagus, & Yellow Onion. Sliced Tomato, Arugula, Pesto Spread, Havarti

BBQ Chicken Wrap

Grilled Chicken Breast, Sliced Tomato, Fiscalini White Cheddar, Apple Cabbage Slaw, Spring Mix, BBQ Aioli

Turkey Curry Wrap

Oven Roasted Sliced Turkey, Curried Apricot Cream Cheese Spread, Spring Mix, Cilantro, Cucumber

Chicken Salad Croissant

Chicken Breast, Smoked Almond, Fresh Tarragon, Celery, Shallot, with Lettuce and Seasoned Tomatoes on a Butter Croissant

SALAD

Choose One:

Garden Salad with Balsamic Vinaigrette

Pasta Salad

Classic Potato Salad

Includes a bottle of water or iced tea. Includes a Cookie or Dessert Bar.



+ Tax, Staffing, and Service Charge

Menus are subject to change without notice due to seasonal & market changes.

The Painted Table | (559) 443-7199 | paintedtablecatering.com

THE PAINTED TABLE - LUNCH BOWLS

BOWLS

Burrito Bowl

Carne Asada or Chipotle Grilled Chicken or Vegan Jackfruit "Carnitas"
Cilantro Lime Rice, Black Beans, Corn Salsa, Chopped Romaine, Guacamole, Lime Crema, Crispy Tortilla Chips. With a side of (Salsa Verde, Salsa Roja)

Teriyaki Bowl

Grilled Beef, Chicken, or Salmon, White Rice, Steamed Broccoli, & Carrots, Sesame Seed, Green Onions, Topped with Teriyaki Sauce. With a side of Teppanyaki Sauce

Poke Bowl

Sushi Rice, Marinated Ahi Tuna, Imitation Crab Salad, Edamame, Cucumber, Avocado, Seaweed Salad, Green Onions, Tobiko Caviar, With a side of Sauce (Toghrashi Aioli, Ginger Sesame Ponzu)

Mediterranean Bowl

Lemon Garlic Chicken Breast, Farro & Quinoa Salad, Harissa Chickpeas, Cucumber & Mint, Feta, Charred Avocado, Tzatziki

Includes a bottle of water or iced tea. Includes a Cookie or Dessert Bar.



+ Tax, Staffing, and Service Charge

Menus are subject to change without notice due to seasonal & market changes.

The Painted Table | (559) 443-7199 | paintedtablecatering.com

THE PAINTED TABLE - BBQ BUFFET

MENU INCLUDES

One Salad, One Entree, Two Sides, Dinner Rolls & Butter, Sweet Treat, and Bottled Water or Unsweetened Iced Tea

SALAD

Garden Salad

Spring Mix, Cucumber, Carrot, Heirloom Cherry Tomatoes. Choice of Balsamic or Ranch

Green Apple Coleslaw

Cabbage, Carrots, Riddachio, Granny Smith Apples, Dried Cranberry, Lemon Poppyseed Dressing

Potato Salad

Hard Boiled Eggs, Celery & Onions, Cornichon, and Green Onions

BBQ ENTREE

Santa Maria Tri Tip

Served with choice of BBQ Sauce or Chimichurri

Bourbon BBQ Chicken

Bone-in Chicken brushed with Bourbon BBQ Sauce

Pork Loin

Smoked Seasonal Fruit Chutney, Green Onions, and Seasonal BBQ Sauce

BBQ SIDES

Choice of two side

Baked Beans

Rice Pilaf

Corn on the Cob

Grilled Seasonal Veggies

+ Tax, Staffing, and Service Charge

Menus are subject to change without notice due to seasonal & market changes.

The Painted Table | (559) 443-7199 | paintedtablecatering.com

THE PAINTED TABLE - ITALIAN BUFFET

MENU INCLUDES

One Salad, One Entree, One Pasta, Garlic Bread or Focaccia, and Sweet Treat
Bottled Water or Unsweetened Iced Tea

SALAD

Garden Salad

Spring Mix, Cucumber, Carrot, Heirloom Cherry Tomatoes. Choice of Balsamic or Ranch

Tuscan Panzanella Salad

Cherry Tomatoes, Fennel, Cucumber, Dark Rye, Capers, Mixed Olives, Opal Ball with a Grana Padano Vinaigrette

Caesar Salad

Baby gem lettuce, Caesar Dressing, Garlic Croutons, Grana Padano

ENTREE

Choice of One

Pan Seared Chicken

Topped with Tomato, Castelvetrano Olives and Fresh Oregano

Chicken Piccata

Pan Seared Chicken Breast, Lemon and Caper Sauce

Balsamic and Rosemary Flat Iron Steak

Topped with Citrus Gremolata

Sustainable White Fish

Blistered Tomato, Fennel, Leeks, Capers, Lemon, and Olive Oil

PASTA

Choice of One

Rigatoni Pomodoro

Served with Asparagus, Zucchini, and Grana Padano

Spring Cavatelli

Creamy Ricotta Pesto, Spring Peas, Baby Greens, Pecorino, Blistered Cherry Tomatoes, and Toasted Pine Nuts

Lasagna Bolognese

Layered with meat sauce, ricotta, and fresh mozzarella

+ Tax, Staffing, and Service Charge

Menus are subject to change without notice due to seasonal & market changes.

The Painted Table | (559) 443-7199 | paintedtablecatering.com