

THE painted table

PRESENTED & SERVED BY THE PAINTED TABLE



APPETIZERS

Select 3

Classic Bruschetta

Housemade crostini, with pesto cream, topped with our marinated tomato bruschetta and finished with a balsamic reduction

Mini Brie En Croute

Apricot marmalade and thyme

Brie Toast

Toasted brioche, whipped brie, fig marmalade, almond crumble, and thyme

Arancini

Lemon Basil, Fontina, Tomato Aioli

Andouille Sausage en Croute

Andouille sausage wrapped in puff pastry, and finished with dijon aioli

Thai Chicken Satay

Coconut curry marinated chicken, spicy peanut sauce, and cilantro

SALADS

Select One

Green Garden Salad

Mixed greens, cucumbers, tomato, and carrots with choice of dressing (Ranch or Balsamic Vinaigrette)

Caesar

Baby Gem lettuce, lemon garlic croutons, shaved Grana Padano

Spring/Summer Seasonal Salad

Spring mix, frisée, strawberry, feta, focaccia croutons, and champagne citrus vinaigrette

Summer Tomato Caesar Salad

Heirloom tomatoes, spring mix, frisée, parsley, garlic croutons

Argentina BBQ Skewer

Smoked Filet, Pickled Shallots, Chimichurri, Micro Cilantro

Asian Pork Meatballs

Ginger, Kaffir Lime, Sweet Chili Glaze, Green Onions

Sweet & Spicy Pork Belly

Soy Braised Pork Belly, Gochujang Aioli, Pickled Cucumber

Chicken Potato Empanada

Tuscan Kale, Manchego, Bravas

Dates & Bleu Cheese Wrapped in Bacon

Dried dates stuffed with bleu cheese, wrapped in bacon and finished with a balsamic reduction

Halloumi Bite

Sun-dried Tomato Aioli, Marinated Olive, Toasted Pine Nuts

Seared Scallop Skewer

Citrus Thyme, Crushed Pistachio (+ 3.00pp)

Flat Wedge

Candied bacon lardon, crumbled blue cheese, tomatoes, candied walnuts, and blue cheese vinaigrette (Only offered for plated service)

Fall/Winter Seasonal Salad

Spring mix, frisee, poached pear, crumbled blue cheese, candied pecans, and poached pear balsamic vinaigrette

Beet Salad

Roasted Beets, Apples, Goat Cheese, Frisée, Spring Mix Arugula, Candied Pistachio

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

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



THE PAINTED TABLE - PLATED SERVICE

MENU INCLUDES

House rolls with butter, iced tea or lemonade and iced water, green garden salad, all china, flatware, table glassware, any color poly napkin, and cake cutting service with disposables (excluding specialty linens, china). Serving staff for 6 hours is included.

Entrées

Select 1 entrée and 2 accoutrements.

Dual Entrées

Select 2 entrées and 2 accoutrements.

Duo Entrée Plate

Select 2 entrées and 2 accoutrements.
(2 proteins on a single plate)

ENTRÉE SELECTIONS

Parmesan Crusted Chicken Breast

Flavors of Dijon and Thyme, with Bechamel

Thyme Pressed Chicken

Herb Roasted Chicken Breast, Brown Chicken Jus

Grilled Pesto Chicken

Grilled Chicken Breast with Creamy Pesto

Citrus Grilled Chicken

Citrus Marinated Chicken Breast with Chimichurri

Seared Filet Mignon

Black Angus Filet Mignon, Cabernet Jus or Au Poivre

Seared New York Steak

Black Angus New York Steak, Cabernet Jus or Au Poivre

Braised Short Ribs

Beef short ribs with Fig Cabernet sauce

Santa Maria Tri-Tip

Spiced Rubbed Tri-Tip grilled and finished with a four-herb chimichurri

Seared Salmon

Salmon filet, seasoned and finished differently depending on the season

Miso Pacifico Striped Bass

Pan Seared, Sesame Miso Glaze

Rigatoni Pomodoro (V)

Bianca DiNapoli Tomatoes, Basil, Pecorino

Roasted Eggplant and Summer Squash (V)

Charred Tomato Essence, Zatar Hummus

Potato Gnocchi

Seasonal Cream Sauce, Pecorino

STARCHES & VEGETABLES

Select one Starch & Vegetable

Whipped Potatoes

Smooth, buttery whipped Yukon Gold potatoes

Roasted Garlic Mashed Potatoes

Yukon Gold mashed potatoes with roasted garlic

Roasted Red Potatoes

Rosemary and thyme roasted red potatoes

Seasonal Risotto

Seasonal risotto, based on season

Haricots Verts

Finished with crispy bacon, and toasted almonds

Seasonal Zucchini & Squash

Roasted and tossed with seasonal herbs

Glazed Carrots

With Dijon and Thyme

Asparagus & Carrots

Grilled asparagus and heirloom carrots finished with a lemon parsley gremolata

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THE PAINTED TABLE - BUFFET SERVICE

MENU INCLUDES

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Entrées

Select 1 entrée and 2 accoutrements.

Duo Entrée Plate

Select 2 entrées and 2 accoutrements.

ENTRÉE SELECTIONS

Parmesan Crusted Chicken Breast

Flavors of Dijon and Thyme, with Bechamel

Thyme Pressed Chicken

Herb Roasted Chicken Breast, Brown Chicken Jus

Grilled Pesto Chicken

Grilled Chicken Breast with Creamy Pesto

Citrus Grilled Chicken

Citrus Marinated Chicken Breast with Chimichurri

Seared Filet Mignon

Black Angus Filet Mignon, Cabernet Jus or Au Poivre

Seared New York Steak

Black Angus New York Steak, Cabernet Jus or Au Poivre

Braised Short Ribs

Beef short ribs with Fig Cabernet sauce

STARCHES & VEGETABLES

Select one Starch & Vegetable

Whipped Potatoes

Smooth, buttery whipped Yukon Gold potatoes

Roasted Garlic Mashed Potatoes

Yukon Gold mashed potatoes with roasted garlic

Roasted Red Potatoes

Rosemary and thyme roasted red potatoes

Seasonal Risotto

Seasonal risotto, based on season

Santa Maria Tri-Tip

Spiced Rubbed Tri-Tip grilled and finished with a four-herb chimichurri

Seared Salmon

Salmon filet, seasoned and finished differently depending on the season

Miso Pacifico Striped Bass

Pan Seared, Sesame Miso Glaze

Rigatoni Pomodoro (V)

Bianca DiNapoli Tomatoes, Basil, Pecorino

Roasted Eggplant and Summer Squash (V)

Charred Tomato Essence, Zatar Hummus

Potato Gnocchi

Seasonal Cream Sauce, Pecorino

Haricots Verts

Finished with crispy bacon, and toasted almonds

Seasonal Zucchini & Squash

Roasted and tossed with seasonal herbs

Glazed Carrots

With Dijon and Thyme

Asparagus & Carrots

Grilled asparagus and heirloom carrots finished with a lemon parsley gremolata

STANDARDS

The guest count and style of your event will help your Event Producer determine the service staff you need. We require a minimum time of six hours per staff member. Final service ratios are determined by the menu, setup, and complexity of the event. The Painted Table staff are fully covered by worker's compensation.

ADDITIONAL EVENT ACCOMMODATIONS

Children's Meals are available.
(For children 5 years old & under)

Vendor's Meals are available.

Heritage Recipes are welcome.

The Painted Table is happy to accommodate special dietary requests; including vegan, gluten free, vegetarian, dairy free, & more. Please request a minimum of 14 days prior to event.



ADDITIONS

BREAD SERVICE

Dinner rolls provided
Rosemary Focaccia
Signature Soft Garlic Butter Rolls

COFFEE SERVICE

Coffee service & Irish coffee mugs available. Ask your Event Producer.

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

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!

The Painted Table offers amazing Wedding Cakes & Desserts.