

THE painted table

APPETIZER SAMPLER

PRESENTED & SERVED BY THE PAINTED TABLE



APPETIZERS

 = Vegetarian

Classic Bruschetta

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

Beet Salad Bruschetta

Goat cheese spread, gold, and red beets tossed in a citrus vinaigrette

Grilled Stone Fruit Crostini

Peach, apricot or plum with whipped mint mascarpone

Roasted Grape Crostini

Herbed chèvre with tarragon

Brie Toast

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

Wild Mushroom Cream Puff

Hand-blended wild mushroom pâté stuffed in individual cream puffs.

Mini Brie En Croute

Apricot marmalade and thyme

Halloumi Bite

Sun-dried tomato aioli, marinated olive, and pistachios

Award-Winning Fresno Fig Pizzetta

Fig marmalade, shallots, mozzarella, gorgonzola, candied pecan, fresh figs, rosemary, arugula, fig balsamic reduction (Fresh Fig Season: Mid-to-Late Summer)

Napa Pizzetta

Artichoke tapenade, mozzarella, prosciutto, fresh canteloupe, arugula, and chili oil

The Vineyard Pizzetta

Port braised grapes, white Mornay sauce, chèvre, tarragon, and thyme

Summer's Harvest Pizzetta

Golden balsamic Fresno peaches, white Mornay, burrata, prosciutto, basil (Fresh Peach Season: Mid-to-Late Summer)

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Arancini

Lemon thyme, Fontina, tomato aioli, and Grana Padano

Trio of Mini Tostadas

Choose 3: Gourmet mini tacos served as a variety of selections, including chicken, chile verde, carne asada, seasoned black beans topped with salsa, and cojita cheese

Trio of Dips with Crackers

Handmade crackers with your choice of the following dips - choose 3: arugula aioli, salsa romesco, smoked pumpkin dip, hummus, roasted red beet and feta, mixed olive tapenade, roasted lemon chutney, and chimichurri.

Thai Chicken Satay

Coconut curry marinated chicken, spicy peanut sauce, and cilantro

Parmesan Chicken Skewers

Crispy bites of chicken crusted with parmesan cheese panko and fresh thyme - served with roasted red pepper coulis

Chicken Wellington

Roasted Chicken, mushroom duxelles, and blue cheese, inside a puff pastry, baked and served with a horseradish cream

Chicken Potato Empanada

Tuscan kale, Manchego, and bravas sauce

Curry Potato Chicken Samosas

A mix of curried potatoes and chicken baked and served with mango cilantro chutney

Tarragon Chicken Cream Puffs

Our famous smoked almond tarragon chicken salad served in cute bite-size cream puffs

Chicken and Waffle

Sweet potato mash and a crunchy spicy chicken breast nugget - served open-faced on a mini Belgian waffle with a spicy maple syrup drizzle.

ADDITIONAL UPGRADED APPETIZER OPTIONS ARE AVAILABLE.

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Mini Chicken & Waffle Cone Taco

Rosemary and vanilla waffle cone taco shell, filled with sweet potato purée, crispy fried chicken, and spicy maple

Mini Chicken Street Tacos

Soft corn tortillas topped with traditional Mexican flavors and toppings

Chili Jam Chicken Skewers

Marinated in toasted sesame oil and Szechuan peppercorns - grilled and then tossed on our housemade sweet and spicy chili jam

BBQ Meatballs

Sausage and beef meatballs, braised in a housemade BBQ sauce, and finished with pickled red onion

Petite Beef Wellington

Puff pastry wrapped around a tender filet mignon, mushroom duxelles, fresh thyme, gorgonzola, and finished with horseradish cream

Fresno Fig Slider

Fresno fig marmalade, rosemary aioli, blue cheese, and arugula

American Beef Slider

Tomato, shredded lettuce, mild cheddar, burger sauce

French Onion Slider

Certified Angus beef, caramelized onions, Gruyère cheese, and herbed garlic aioli

Argentina Beef Skewer

Smoked sirloin, chimichurri, and pickled shallot

Magnolia Beef Skewer

Sweet and spicy beef skewer with pickled Fresno chili and green onions

Korean Beef Bulgogi Tacos

Korean bulgogi beef served with house-made kimchi, green onions, and cilantro. Served with our signature housemade steamed bun

Kalúa Pork Rice Cake

Crispy rice cake, topped with Kalúa pork, and spicy BBQ sauce

Italian Stuffed Mushrooms

Italian sausage filled with pine nuts and cranberry filled inside a mushroom, finished with parmesan cheese

Andouille Sausage en Croute

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

Bacon Wrapped Plum

Local dried plums, stuffed with smoked almonds, wrapped in bacon and finished with a balsamic reduction

Bacon Wrapped Dates

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

BBQ Pork in Biscuit Dough

Buttery flakey biscuit topped with BBQ pulled pork and chives

BBQ Pork Slider

Pulled pork, jalapeño slaw, milk bread slider bun

Pork Belly Bao

Marinated pork belly, Asian slaw, gochujang aioli

Korean Pork Belly Bite

Marinated pork belly, pickled cucumber, gochujang aioli

Skewered Thai Meatballs

Thai meatballs seasoned, glazed, and skewered with pickled red onion. Garnished with cilantro and green onion

Candied Lamb Pops

Rack of lamb marinated in olive oil, garlic, turbinado sugar, and lavender topped with chimichurri

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Ahi Tartare Cones

Wonton cone filled with coconut milk rice and tuna tartare in a sesame oil marinade adorned with sprouts.

Chili Jam Prawns

Prawns marinated in toasted sesame oil and Szechwan peppercorns – grilled and then tossed with our housemade sweet and spicy chili jam

Sambuca Prawns

Sambuca and rosemary marinated prawns with arugula aioli

Baja Ceviche

With sustainable and seasonal white fish and shrimp, red onion, jalapeno, cilantro, tomato, cucumber, and avocado served with cilantro lime crema and tortilla chips

Peruvian Ceviche

With sustainable and seasonal white fish, red onion, jalapeno, cilantro, avocado, and aji Amarillo sauce, served with plantain chips

Tropical Shrimp Ceviche

With pineapple, red onion, jalapeno, cilantro, avocado, and coconut sauce, served with plantain chips

Asian Shrimp Croquette

Fried shrimp ball topped with Asian slaw

Mini Lobster Rolls

Chopped lobster meat, celery, chive



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