

**PAINTED PLATE  
SPRING MARKET 2021  
PREMIUM HOT MENUS**

**30 PERSON MINIMUM DAILY**

**\$18.95 per Guest**

**Optional: Add Soup of the Day for \$2.50 per Guest, See Soup List**

**Thursday, June 3**

- Insalata Misto – Euro Greens with Tomatoes, Artichoke Hearts, Hearts of Palm, Topped with Flaked Parmesan, Creamy Parmesan Peppercorn Dressing and White Balsamic Vinaigrette (GF)
- Florentine Style Skirt Steak, Char Grilled MR-M with Chianti Demi Glace, Garnished with Flash Fried Rosemary and Roasted 2 Color Peppers (GF)
- Portabella, Parmesan and Leek Orzo Bake
- Grilled Asparagus with Lemon, Italian Parsley and Brown Butter
- Ciabatta Pull Aparts, Butter
- Custard Filled Profiteroles Sprinkled with Powdered Sugar and Cocoa

## **Friday, June 4**

- Romaine Salad Topped with Tomatoes, Carrots, Cucumbers, Sides of Crunchy Noodles, Wasabi Ranch and Japanese Steakhouse Dressing (GF)
- China Star Chicken (Seared Free Range Chicken Breast) Ginger Infused Chicken Stock Reduction, Panned with Baby Bok Choy, Scallion, Roasted Pineapple (GF)
- Steamed Broccoli, Matchstick Carrots, Tamari Butter (GF)
- Fried Brown Rice, Sweet Onion, Napa Cabbage, Peas, Carrots, Bamboo Shoots, Water Chestnuts, Candied Ginger (GF)
- Sesame Loaf, Whipped Butter
- Honey Almond Bars

## **Saturday, June 5**

- Spinach Salad with Roasted Apple and Celery Root, Walnuts and Creamy Mustard Dressing
- Turkey (Light and Dark Meat) Crusted with Herbs de Provence, with Riesling Pan Gravy, Leeks, Mixed Wild Mushrooms
- Organic Carrots with Orange and Honey Butter
- Roasted Peeled Potatoes with Smoked Paprika, Sea Salt, Olive Oil
- Crescent Rolls, Butter
- Peanut Butter and Jelly Bars (Oatmeal Based) (GF)

## **Sunday, June 6**

- Greek Salad with Romaine, Cucumber, Grape Tomatoes, Feta, Pepperoncini, Garnished with Olives and Stuffed Grape Leaves, Grecian Vinaigrette
- House Made Meat Loaf with Traditional Ketchup Topping and Natural Pan Gravy
- Mashed Potato Casserole with Scallions, Cheddar, Sour Cream, Butter (GF)
- Baby Green Beans with Charred Tomato Butter
- Yeast Rolls, Butter
- Lemon Honey Pound Cake Bars

## **Monday, June 7**

- Southwest Caesar with Jalapeno Corn Bread Croutons, Crumbled Queso Fresca, Cilantro Vinaigrette and Salsa Ranch Dressing
- CAB Slow Roasted Texas Style Brisket with BBQ Gravy
- Whipped Yams and Parsnips with Apple
- Steamed Cauliflower with Lime Cilantro Butter, Garnished with Poblano Peppers
- Sliced Local Torta Bread, Butter
- Kahlua Double Chocolate Brownies

## **Tuesday, June 8**

- Mixed Euro Greens with Oil Cured Tomatoes, Crumbled Goat Cheese, Classic Dijon Vinaigrette and Buttermilk Green Goddess Dressing
- Za'atar Spiced Orange and Lemon Chicken Breast and Thigh, Char Grilled, with Citrus Demi and Garnished with Apricots and Figs
- Rice Paprikash with Apricot
- Zucchini Baked with Oregano and Lemon
- Whole Grain Croissant Bites, Butter
- Chai Tea Bars

## **Alternate Menu for Tuesday, June 8**

- Mixed Euro Greens with Oil Cured Tomatoes, Crumbled Goat Cheese, Classic Dijon Vinaigrette and Buttermilk Green Goddess Dressing
- Chicken Cacciatore
- Ziti Primavera Bake
- Broccoli with Roasted Garlic Butter
- Whole Grain Croissant Bites, Butter
- Chai Tea Bars