

SAMPLE MENUS



Painted Plate

CATERING

WELCOME TO OUR SAMPLE MENU

Designed to give you a clear understanding of our catering pricing options. Explore various service styles—

BUFFET, PLATED, HEAVY HORS D'OEUVRES, and STATIONED EVENTS

—featuring real menu items with sample pricing. This guide allows you to envision how our offerings can fit your budget. Simply select the items you love from our full menu, and we'll provide you with a customized quote based on your choices.

HORS D' OEUVRES

LIGHT HORS D' OEUVRES 2 HOUR RECEPTION \$31

PASSED HORS D' OEUVRES

BISCUIT BOTTOM BLT roasted garlic aioli, tomato jam, applewood bacon

SEASONAL GOAT CHEESE CHEESECAKE TART

SHRIMP PICCATA SKEWER

STATIONARY DISPLAY

FARM FRESH VEGETABLE CRUDITÉ green goddess dip

NEESE'S SAUSAGE & CHEESE DIP mild sausage, scallion, baguette rounds

HEAVY HORS D' OEUVRES 2 HOUR RECEPTION \$35.75

PASSED HORS D' OEUVRES

SOUTHERN TOMATO PIE TART toasted parmesan cream

SWEET POTATO BISCUIT country ham, honey mustard

NASHVILLE HOT CHICKEN lettuce, pickle chip, buttered toast

BEEF MEATBALL bourbon-beer bbq

STATIONARY DISPLAY

CAPRESE DIP roasted tomatoes, basil, cream cheese, mozzarella,
baguette rounds

CHEF SELECTED CHEESE BOARD four chef selected cheese, mixed nuts,
fruit, seasonal jam, assorted crackers

SEASONAL FRUIT DISPLAY served with a honey poppy seed dip

BUFFET DINNERS

BUFFET DINNER \$21

GARDEN SALAD spring mix, cucumber, tomato, carrots, creamy herb buttermilk, Italian vinaigrette

SAGE & BLACK PEPPER CHICKEN mushrooms, lemon herb natural gravy

ROASTED GARLIC MASHED POTATOES

SEASONAL VEGETABLE MEDLEY

FRESH YEAST ROLLS

BUFFET DINNER \$36

STRAWBERRY SALAD arugula, spring mix, strawberries, almond brittle, feta, poppyseed dressing

BISTRO STEAK AU POIVRE sherry cream sauce

LEMON HERB CHICKEN peas, prosciutto, cream sauce

RED BLISS POTATOES butter, parsley

LEMON ASPARAGUS blistered tomato, gremolata

FRESH YEAST ROLLS

BUFFET STYLE DINNER \$41

DISPLAYED

CHARCUTERIE BOARD chef selected local cured meats, cornichon, Lusty Monk mustard, olives, assorted crackers

DINNER

SUMMER PANZANELLA sourdough, tomato, basil, cucumber

HONEY GLAZED SALMON lemon dill beurre blanc

HERBED RICE

ROASTED SUMMER VEGETABLES

FRESH YEAST ROLLS

BUFFET STYLE DINNER

\$82.75

PASSED HORS D'OEUVRES

TOMATO BASIL SOUP SHOOTER
American grilled cheese

CRANBERRY RICOTTA CROSTINI
shaved brussels, toasted pine nuts

DEVILED POTATO roasted leek, smoked paprika

DINNER

CAESAR SALAD romaine, parmesan, sourdough croutons, caesar dressing

GRILLED BEEF TENDERLOIN* truffle butter

MASCARPONE STUFFED SALMON
sauteed spinach

SAUTÉED BROCCOLINI garlic roasted red pepper

BAKED POLENTA wild mushrooms, herb, red wine reduction

CAULIFLOWER GRATIN leeks, white cheddar

FRESH YEAST ROLLS

DESSERT

KEY LIME CURD TART

CHOCOLATE BROWNIE MOUSSE



PLATED DINNERS

SINGLE ENTRÉE \$26

FIRST COURSE

BEET SALAD spinach, roasted beets, pickled onion, cranberries, candied walnuts, roasted garlic whole grain vinaigrette.

FRESH YEAST ROLLS

ENTRÉE COURSE

GOAT CHEESE STUFFED CHICKEN with roasted garlic mashed potatoes & green bean amandine

SINGLE ENTRÉE WITH PASSED HORS D'OEUVRES \$34.50

PASSED

CAPRESE TART mozzarella, basil, tomato, balsamic

SHRIMP & GRIT CAKE andouille sausage

FIRST COURSE

CAESAR SALAD romaine, parmesan, sourdough crouton, & caesar dressing

FRESH YEAST ROLLS

ENTRÉE COURSE

HERB RUBBED PORK TENDERLOIN whole grain mustard sauce, red bliss potatoes, and roasted carrots, parsnips, & rutabaga

COMBO ENTRÉE \$60

DISPLAYED

INTERNATIONAL CHEESE BOARD parmigiano reggiano, smoked gouda, double cream brie, Danish Blue, fig jam, fruit, mixed nuts, assorted crackers

FIRST COURSE

SPINACH SALAD pickled onion, chevre, pepitas, & raspberry vinaigrette

FRESH YEAST ROLLS

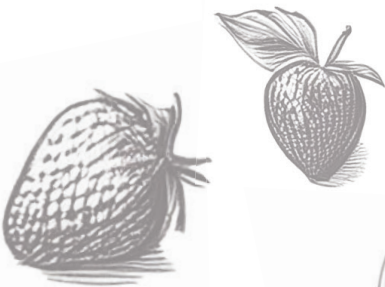
ENTRÉE COURSE

CRAB STUFFED SHRIMP maitre d butter &
GARLIC HERB BISTRO FILET wild mushroom demi

HERBED RICE & GRILLED ASPARAGUS

DESSERT COURSE

LEMON MOUSSELINE TART



STATION RECEPTION

STATION STYLE RECEPTION \$50.25

SLIDER BAR

NASHVILLE HOT FRIED CHICKEN spicy b&b pickles

SMASHED SIRLOIN BURGER American cheese, grilled onion,
Painted Plate special sauce.

MAC N CHEESE STATION

CLASSIC CHEDDAR AND BRIE & MUSHROOM

Accompanied by crumbled bacon, shredded cheddar, toasted panko,
roasted broccoli, scallion, roasted tomatoes & Texas Pete Hot Sauce

CHILLED PROTEIN DISPLAY

FLORENTINE BISTRO STEAK served with petite rolls,
greens & horseradish cream

MEDITERRANEAN GRILLED & CHILLED VEGETABLES

preserved lemon drizzle and Green Goddess

DESSERT STATION

TIRAMISU SHOOTER

PETITE RED VELVET TRIFLE

TURTLE CHEESECAKE BARS

PETITE BERRY CREAM PIE





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