



# Painted Plate

CATERING

# TABLE OF CONTENTS

## YOUR PAINT PALETTE

2 | OUR STORY

3 | YEAR-ROUND DIPS + DISPLAY

4 | YEAR-ROUND INTERACTIVE STATIONS

5 | YEAR-ROUND ACTION STATIONS

6 | SUMMER OFFERINGS JUNE-AUGUST

7 | SUMMER OFFERINGS JUNE-AUGUST

8 | FALL OFFERINGS SEPTEMBER-NOVEMBER

9 | FALL OFFERINGS SEPTEMBER-NOVEMBER

10 | WINTER OFFERINGS DECEMBER-FEBRUARY

11 | WINTER OFFERINGS DECEMBER-FEBRUARY

12 | SPRING OFFERINGS MARCH-MAY

13 | SPRING OFFERINGS MARCH-MAY

14 | DESSERTS

15 | BAR AND BEVERAGES

16 | SPECIALTY COCKTAILS

17 | NON-ALCOHOLIC BEVERAGES

**AT PAINTED PLATE**, we believe every dish tells a unique story. Since our founding in 1992, our mission has been to unite people through exceptional food and unforgettable experiences. We are passionate about providing personalized catering services, where each event is carefully curated with distinctive flavors and an unwavering attention to detail.

**OUR SERVICE STAFF** works closely with you to design the perfect menu for your occasion, always mindful of your specific needs and preferences. We offer not only dishes on this menu, but a global range of culinary delights to suit any palate.

**OUR CHEFS** are dedicated to using the finest local and seasonal ingredients in their creations. This menu evolves with the seasons, featuring timeless favorites that enhance each season's best offerings. While we encourage embracing seasonal flavors, we are always happy to source premium ingredients to fulfill any out-of-season requests.



 DAIRY FREE

 VEGAN

 GLUTEN FREE

 VEGETARIAN

# YEAR ROUND DIPS & DISPLAYS

Select two or three to build a display suited to your tastes.

## COLD DIPS

**CARAMELIZED FRENCH ONION DIP**  
house-fried potato chips 🌱 🌱

**BABA GHANOUSH** oven roasted eggplant, pomegranate molasses, smoked paprika pita points 🌱

**ROASTED RED PEPPER HUMMUS** toasted pinenuts, evoo, salt & pepper flatbread 🌱

**CHEF'S SEASONAL CHEESE DIPS** 🌱  
Summer – Classic Pimento Cheese  
Fall – Gorgonzola & Walnut Dip  
Winter – Smoked Gouda Pimento Cheese  
Spring – Swiss & Cherry Cheese Dip  
*all accompanied with salt & pepper flatbread*

**SCRATCH MADE SALSA & GUACAMOLE**  
house-fried tortilla chips 🌱

## HOT DIPS

**HOT BUFFALO CHICKEN** Texas Pete, blue cheese dusted flatbread

**CHARLESTON CRAB** cream cheese, sherry, onion, buttered panko, baguette rounds

**SPINACH & ARTICHOKE** parmesan, buttered panko, baguette rounds 🌱

**JALAPENO LIME QUESO** house-fried tortilla chips 🌱

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

**CAPRESE** roasted tomatoes, basil, cream cheese, mozzarella, baguette rounds 🌱

## TRADITIONAL DISPLAYS

**CHEF SELECTED CHEESE BOARD** four chef-selected cheeses, mixed nuts, fruit, seasonal jam, assorted crackers 🌱

**INTERNATIONAL CHEESE BOARD** Parmigiano Reggiano, Smoked Gouda, Double Cream Brie, Danish Blue, fig jam, fruit, mixed nuts, assorted crackers 🌱

**CHARCUTERIE BOARD** chef-selected local cured meats, cornichons, Lusty Monk mustard, olives, assorted crackers

**FARM FRESH VEGETABLE CRUDITÉ**  
fresh seasonal raw vegetables, green goddess dip 🌱 🌱

**SEASONAL FRUIT DISPLAY** served with a honey poppyseed dip 🌱 🌱

**CHILLED SPICED POACHED SHRIMP**  
served with wasabi cocktail sauce and lemons 🌱 🌱



**MEDITERRANEAN GRILLED & CHILLED VEGETABLES** portobello, asparagus, eggplant, artichoke, roasted red pepper, zucchini, olives, preserved lemon drizzle and green goddess 🌱 🌱

## SPECIALTY DISPLAYS

**GUILFORD CO. DISPLAY** Neese's Sausage & Cheese Dip, Hopkins' Nashville Hot Chicken Slider, Guilford Mills' grit cake with chow chow, sweet potato biscuit with pepper jelly, traditional pimento cheese, salt & pepper flatbread

**MEDITERRANEAN DISPLAY** Grilled & chilled vegetables, baba ghanoush, chickpea cucumber salad, lemon chicken kabobs, citrus tofu kabobs, falafel with lemon tahini yogurt, smoked paprika pita points

**CHILLED SEAFOOD DISPLAY\*** spice poached shrimp, wasabi cocktail, remoulade, smoked salmon, capers, crème fraiche, black bread, oysters on the half shell, horseradish bloody mary, mignonette, wasabi, crispy fried wontons

**KING'S TABLE** curate a display to get the best of all worlds by choosing a selection of dips, traditional displays, specialty displays, or interactive stations

\* Eating raw or undercooked oysters, clams, whole scallops, or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.

# YEAR ROUND INTERACTIVE STATIONS



## SLIDER BAR

Select two sliders, served on petite house baked yeast rolls and accompanied with sliced tomato, onion, fresh greens and pickles

**GRILLED SIRLOIN BURGER** cheddar cheese, Painted Plate special sauce

**SMASHED SIRLOIN BURGER** american cheese, grilled onion, Painted Plate special sauce

**NASHVILLE HOT FRIED CHICKEN** spicy b&b pickles

**COUNTRY HERB FRIED CHICKEN** honey butter, b&b pickles

**HERB ROASTED TURKEY** gruyere, poppyseed butter

**CUBAN SLIDER** mojo pork, sliced ham, swiss cheese, dijon, pickle

**BLACKENED PORK TENDERLOIN** black bean corn relish, toasted pepitas

**MEDITERRANEAN VEGETABLE MEATBALL** tahini, marinated red onion 

**CHIPOTLE BLACK BEAN** pepperjack, chipotle mayo, red onion 

## CHILLED PROTEIN DISPLAY

Choose 1 from the list below served with petite yeast rolls

**FLORENTINE BEEF TENDERLOIN\*** rosemary, greens, horseradish cream

**FLORENTINE BISTRO STEAK\*** rosemary, greens, horseradish cream

**CHICKEN ROULADE** chevre, pepper jelly

**GARLIC HERB CHICKEN TENDERLOIN** dijonaise, bruschetta, artichoke aioli

**BBQ RUBBED CHICKEN** poblano ranch, black bean corn relish

**SESAME SEED & PEPPERCORN CRUSTED AHI TUNA\*** wasabi, pickled ginger, soy glaze, rice crackers 

## MAC N' CHEESE BAR

Choice of 2 two

**MAC- CLASSIC CHEDDAR**  
**SMOKED GOUDA PIMENTO CHEESE**  
**TOMATO SOUP MAC**  
**BRIE & MUSHROOM**  
**SHRIMP & LOBSTER MAC\***

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



## POTATO BAR

Choice of two potatoes

**CRISPY SMASHED POTATO\***,  
**ROASTED GARLIC MASHED POTATOES**,  
**NC SWEET POTATO MASH**, **TATER TOTS\***,  
**HERB ROASTED REDSKIN POTATOES**

Accompanied by butter, sour cream, cheddar, bacon, scallion, & classic brown gravy.

NC sweet potato mash accompanied by maple butter, toasted pecans, brown sugar, & marshmallows

Speak to your salesperson about customizing your toppings.



# YEAR ROUND ACTION STATIONS

## PASTA BAR

Choose one pasta, two proteins, & two sauces  
please consult with your salesperson about your  
venue's restrictions with cooking with open flames

**PASTAS** (Gluten free pasta available 🌾)  
penne, cavatappi, farfalle, rotini

### SAUCES

alfredo, traditional marinara, basil pesto,  
aglio e olio, vodka

### PROTEINS

herb grilled chicken, Italian beef meatball, sauteed  
shrimp, Italian sausage, Impossible Meatballs®

*Toppings include sauteed mushrooms, sauteed onions,  
roasted tomatoes, roasted broccoli, sweet peas,  
crushed red pepper, parmesan, crunchy baguette*

## CHEF ATTENDED CARVING STATIONS

**GARLIC HERB CRUSTED PRIME RIB\*** jus,  
horseradish cream, petite yeast rolls

**ROASTED BEEF TENDERLOIN\*** mushroom demi,  
baguette rounds

**CHAR GRILLED BISTRO STEAK\*** Lusty Monk  
mustard sauce, baguette rounds

**BLACKENED MOJO PORK LOIN** corn & black bean  
relish, plantain chips 🌾 🌿

**SMOKED TURKEY** bbq sauce, Lusty Monk mustard  
sauce, petite yeast rolls

**SESAME SEED & PEPPERCORN CRUSTED AHI  
TUNA\*** wasabi, pickled ginger, soy glaze, rice  
crackers 🌾



# SUMMER

## JUNE - AUGUST

### HORS D'OEUVRES

**VEGETABLE SPRING ROLLS** sweet chili sauce 🌱 🌱

**SHRIMP PICCATA SKEWER** lemon, capers 🌱

**TRADITIONAL PIMENTO CHEESE** chow chow, grilled crostini 🌱

**SOUTHERN TOMATO PIE TART** toasted parmesan cream 🌱

**FIG & MANCHEGO TART** crispy prosciutto

**PAN SEARED CRAB CAKE** charred tomato horseradish

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

**SPANAKOPITA** feta, spinach, tzatziki 🌱

**SWEET POTATO BISCUIT** country ham, honey mustard

**DEVILED POTATO** tofu, smoked paprika 🌱

**GOAT CHEESE CHEESECAKE TART** tomato jam

**NASHVILLE HOT CHICKEN** lettuce, pickle chip, buttered toast

**NASHVILLE HOT CAULIFLOWER** lettuce, pickle chip, evoo toast 🌱

**OYSTER SHOOTER\*** half shell, horseradish bloody mary 🌱

**SUMMER TOMATO GAZPACHO SHOOTER** spice poached shrimp 🌱

**GARDEN HERB CHICKEN SALAD** phyllo cup



**DIJON DILL EGG SALAD** smoked salmon, capers, rye toast

**CURED CHORIZO CROSTINI** black bean puree, pico, sour cream

**LAMB MEATBALL** mint chimichurri

**BEEF MEATBALL** bourbon beer bbq

**ITALIAN ANTIPASTO SKEWER** cherry pepper, mozzarella, salami, mortadella, artichoke 🌱

### SIDES

**ROASTED GARLIC MASHED POTATOES** 🌱 🌱

**SMASHED POTATOES** olive oil, parmesan 🌱

**HERBED RICE** 🌱

**CHEDDAR MAC N' CHEESE** 🌱

**BBQ BAKED BEANS** 🌱 🌱

**ROASTED SUMMER VEGETABLES** 🌱

**PAN SEARED GREEN BEANS** blistered tomatoes, butter 🌱 🌱

**GRILLED ASPARAGUS** sea salt 🌱 🌱

**CORN SUCCOTASH** bell peppers, lima beans 🌱 🌱

### SALADS

**GARDEN SALAD** spring mix, cucumber, tomato, carrots, creamy herb buttermilk, & italian vinaigrette 🌱

**CAESAR SALAD** romaine, parmesan, sourdough croutons, & caesar dressing

**SUMMER PANZANELLA** sourdough, tomato, basil, cucumber 🌱

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



\*Eating raw or undercooked oysters, clams, whole scallops, or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.

# SUMMER

## JUNE - AUGUST

### ENTREES

**BBQ SPICED BONE-IN CHICKEN** signature bourbon beer sauce (🍷)

**SAGE & BLACK PEPPER CHICKEN** mushrooms, lemon herb natural gravy

**CHICKEN CACCIATORE** Italian herbs, sauteed peppers and onions, roasted mushroom, tomato chicken gravy

**CHICKEN SALTIMBOCCA** prosciutto ribbons, fried sage, white wine reduction

**CHICKEN MARYLAND** bacon, swiss, tomato, dijon cream (🍷)

**PEACH BBQ CHICKEN** country ham, peach gravy

**GARLIC HERB CRUSTED CHICKEN** Italian salsa verde (🍷)

**TERIYAKI CHICKEN** pineapple, scallion (🍷)

**GOAT CHEESE STUFFED CHICKEN** sundried tomato, artichoke (🍷)

**SMOKED BBQ BRISKET** bourbon beer sauce (🍷) (🍷)

**GRILLED BISTRO STEAK\*** chimichurri (🍷) (🍷)

**GARLIC HERB BISTRO FILET\*** grilled, sliced, wild mushroom demi (🍷) (🍷)

**GRILLED BEEF TENDERLOIN\*** truffle butter (🍷)

**CHIANTI BRAISED BEEF SHORT RIBS** roasted button mushrooms, sweet onions, chianti demi

**CUBAN PORK TENDERLOIN** mojo marinade (🍷) (🍷)

**FIVE SPICE PORK TENDERLOIN** teriyaki (🍷)

**HERB RUBBED PORK TENDERLOIN** whole grain mustard sauce (🍷) (🍷)

**HONEY GLAZED SALMON** lemon dill beurre blanc (🍷)

**MASCARPONE STUFFED SALMON** sauteed spinach (🍷)

**EVERYTHING SPICED SALMON** dijon butter (🍷)

**SEARED SESAME SEED & PEPPERCORN TUNA\*** soy sauce, ginger (🍷)

**CRAB STUFFED SHRIMP** Maitre D butter

**BLACKENED MAHI MAHI** mango salsa (🍷) (🍷)

**EGGPLANT ROULADE** Impossible meat, sweet & sour tomato sauce (🍷) (🍷) (🌱)

**SEARED GARLIC & HERB TOFU** lima bean succotash, tomato sauce (🍷) (🍷) (🌱)

**VEGAN PICADILLO STUFFED PEPPER** harissa romesco, toasted pepitas (🍷) (🍷) (🌱)

**SEASONAL VEGETABLE NAPOLEON** tomato marinara (🍷) (🍷) (🌱)



\* CONSUMER ADVISORY Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

# FALL

## SEPTEMBER - NOVEMBER

### HORS D'OEUVRES

**VEGETABLE SPRING ROLLS** Sweet chili sauce (V) (P)

**SHRIMP PICCATA SKEWER** lemon, caper (P)

**GORGONZOLA PIMENTO CHEESE** blue cheese, walnut, grilled crostini (P)

**SOUTHERN TOMATO PIE TART** toasted parmesan, cream (P)

**BUTTERNUT SQUASH TART** smoked cheddar, fried sage, pomegranate molasses (P)

**PAN SEARED CRAB CAKE** pineapple jalapeno relish

**BISCUIT BOTTOM BLT** roasted garlic aioli, tomato jam

**SPANAKOPITA** feta, spinach, tzatziki (P)

**SWEET POTATO BISCUIT** country ham, honey mustard

**DEVEILED POTATO** roasted leek, smoked paprika (V)

**GOAT CHEESE CHEESECAKE TART** fig jam (P)

**NASHVILLE HOT CHICKEN** lettuce, pickle chip, buttered toast

**NASHVILLE HOT CAULIFLOWER** lettuce, pickle chip, evoo toast (V)

**OYSTER SHOOTER\*** half shell, classic mignonette (P)

**TOMATO BASIL SOUP SHOOTER** american grilled cheese (P)

**GARDEN HERB CHICKEN SALAD** phyllo cup

**CRANBERRY RICOTTA CROSTINI** shaved brussels, toasted pine nuts (P)

**TURKEY SAGE MEATBALL** cranberry pomegranate relish

**BEEF MEATBALL** bourbon beer bbq

**SHRIMP & GRIT CAKE** andouille sausage

**ITALIAN ANTIPASTO** cherry pepper, cheese tortellini, salami, mortadella, artichoke hearts



### SIDES

**ROASTED GARLIC MASHED POTATOES** (P) (P)

**ROASTED SWEET POTATOES** brown sugar, chili, paprika (P) (P)

**BAKED POLENTA** wild mushrooms, herb, red wine reduction (P)

**CHEDDAR MAC N' CHEESE** (P)

**CAULIFLOWER GRATIN** leeks, white cheddar (P)

**ROASTED FALL VEGETABLE MEDLEY** (P) (V)

**SAUTÉED BROCCOLINI** garlic, roasted red pepper (V) (P)

**ROASTED BRUSSEL SPROUTS** maple, dijon, bacon (P)

**HARICOT VERT** fennel, tomato, herbs (P) (V)

**MAPLE GLAZED CARROTS** (P) (P)

### SALADS

**GARDEN SALAD** spring mix, cucumber, tomato, carrots, creamy herb buttermilk, italian vinaigrette (P) (P)

**CAESAR SALAD** romaine, parmesan, sourdough croutons, & caesar dressing

**FALL HARVEST SALAD** butternut squash, cranberries, chevre, & apple butter vinaigrette (P) (P)

**BRUSSELS SPROUTS SALAD** spinach, shaved brussels, blue cheese, dried apple, hard-boiled egg, & apple cider vinaigrette (P)



\* Eating raw or undercooked oysters, clams, whole scallops, or mussels may cause severe illness. People with the following conditions are at especially high risk: liver disease, alcoholism, diabetes, cancer, stomach or blood disorder, or weakened immune system. Ask your doctor if you are unsure of your risk. If you eat shellfish and become sick, see a doctor immediately.

# FALL

## SEPTEMBER - NOVEMBER

### ENTREES

**BBQ SPICED BONE-IN CHICKEN**  
signature bourbon beer sauce 🍷

**SAGE & BLACK PEPPER CHICKEN**  
mushrooms, lemon herb natural gravy

**CHICKEN CACCIATORE** Italian herbs,  
sautéed peppers and onions, roasted  
mushroom, tomato chicken gravy

**CHICKEN SALTIMBOCCA** prosciutto  
ribbons, fried sage, white wine reduction

**CHICKEN MARYLAND** bacon, swiss  
cheese, tomato, dijon cream 🍷

**HERB CRUSTED CHICKEN** marsala wine,  
mushrooms

**MOROCCAN CHICKEN** apricot, dates,  
orange 🍷

**ROASTED BONE-IN CHICKEN** maple,  
mustard 🍷 🍷

**GOAT CHEESE STUFFED CHICKEN**  
sundried tomato, artichoke 🍷

**GARLIC HERB BISTRO FILET\*** grilled,  
sliced, wild mushroom demi 🍷 🍷

**GRILLED BEEF TENDERLOIN\*** truffle  
butter 🍷

**BRAISED BEEF SHORT RIBS** parsnips,  
carrots, red wine demi-glace 🍷

**BROWN SUGAR MUSTARD GLAZED  
PORK LOIN** apple gravy

**CHIANTI BRAISED BEEF SHORT RIBS**  
roasted button mushrooms, sweet  
onions, chianti demi

**CUBAN PORK TENDERLOIN** mojo  
marinade 🍷 🍷

**HERB RUBBED PORK TENDERLOIN** whole  
grain mustard sauce

**HONEY GLAZED SALMON** lemon dill  
beurre blanc 🍷

**MASCARPONE STUFFED SALMON**  
sautéed spinach 🍷

**SOY GLAZED SALMON** miso butter,  
scallion, sesame seeds

**CRAB STUFFED SHRIMP** Maitre D butter

**BLACKENED MAHI MAHI** mango salsa  
🍷 🍷

**EGGPLANT ROULADE** Impossible meat,  
sweet & sour tomato sauce 🍷 🍷

**SEARED GARLIC & HERB TOFU** lima bean  
succotash, tomato sauce 🍷 🍷

**LENTIL STUFFED PEPPER** carrot bacon,  
sweet & sour tomato sauce 🍷 🍷

**SEASONAL VEGETABLE NAPOLEON**  
tomato marinara 🍷 🍷



# WINTER

## DECEMBER - FEBRUARY

### HORS D'OEUVRES

**VEGETABLE SPRING ROLLS** ponzu dipping sauce 🌱 🌱

**SHRIMP PICCATA SKEWER** lemon, caper 🌱

**SMOKED GOUDA PIMENTO CHEESE** grilled crostini 🌱

**SOUTHERN TOMATO PIE TART** toasted parmesan, cream 🌱

**THYME & GRUYERE TART** dijon, caramelized onion, cracked pepper 🌱

**PAN SEARED CRAB CAKE** Old Bay crème fraiche

**BISCUIT BOTTOM BLT** roasted garlic aioli, tomato jam

**SPANAKOPITA** feta, spinach, tzatziki 🌱

**SWEET POTATO BISCUIT** country ham, honey mustard

**DEVILED POTATO** white bean, smoked paprika 🌱

**MUHAMMARA GOAT CHEESE TART** roasted red pepper, pomegranate molasses, walnuts 🌱

**NASHVILLE HOT CHICKEN** lettuce, pickle chip, buttered toast

**NASHVILLE HOT CAULIFLOWER** lettuce, pickle chip, evoo toast 🌱

**BUTTERNUT SQUASH SOUP SHOOTER** crispy prosciutto, mini crouton

**GARDEN HERB CHICKEN SALAD** phyllo cup

**WHITE BEAN CROSTINI** pomegranate, local honey 🌱

**HOISIN PORK MEATBALL** sesame seed, pickled vegetables

**BEEF MEATBALL** bourbon beer bbq

**SHRIMP & GRIT CAKE** andouille sausage

**ITALIAN ANTIPASTO** cherry pepper, mozzarella, salami, mortadella, artichoke hearts 🌱

### SIDES

**ROASTED GARLIC MASHED POTATOES** 🌱 🌱

**SWEET POTATO CASSEROLE** brown sugar, pecans, marshmallows 🌱

**WILD RICE PILAF** 🌱 🌱

**SMOKED GOUDA PIMENTO MAC N' CHEESE** 🌱

**ROASTED CARROTS, PARSNIPS, & RUTABAGA** 🌱 🌱

**GREEN BEAN AMANDINE** 🌱 🌱

**ZUCCHINI AND LEEK GRATIN** parmesan, panko 🌱

**SOUTHERN STYLE COLLARD GREENS** applewood smoked bacon 🌱

**SAUTÉED BROCCOLINI** garlic, roasted red pepper 🌱 🌱



### SALADS

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

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

**BEET SALAD** spinach, roasted beets, pickled onion, cranberries, candied walnuts, & roasted garlic whole grain vinaigrette 🌱

**BUTTERNUT SQUASH SALAD** greens, butternut squash croutons, dried cherries, chevre, & apple butter vinaigrette 🌱

# WINTER

## DECEMBER - FEBRUARY

### ENTREES

**BBQ SPICED BONE-IN CHICKEN**  
signature bourbon beer sauce 🍷

**SAGE & BLACK PEPPER CHICKEN**  
mushrooms, lemon herb natural gravy

**CHICKEN CACCIATORE** Italian herbs, sauteed peppers and onions, roasted mushroom, tomato chicken gravy

**CHICKEN SALTIMBOCCA** prosciutto ribbons, fried sage, white wine reduction

**CHICKEN MARYLAND** bacon, swiss, tomato, dijon cream

**GOAT CHEESE STUFFED CHICKEN**  
sundried tomato, artichoke 🍷

**HERB CRUSTED CHICKEN** cranberry ginger sauce 🍷

**ROASTED BONE-IN CHICKEN** honey, thyme 🍷

**COQ AU VIN** button mushrooms, pearl onions, red wine

**GARLIC HERB BISTRO FILET\*** grilled, sliced, wild mushroom demi 🍷 🍷

**GRILLED BEEF TENDERLOIN\*** truffle butter 🍷

**BEEF TENDERLOIN AU POIVRE\*** black peppercorn, shallot, cognac cream

**TWELVE HOUR BRISKET** carrots, parsnips, red wine 🍷

**CHIANTI BRAISED BEEF SHORT RIBS**  
roasted button mushrooms, sweet onions, chianti demi

**CUBAN PORK TENDERLOIN** mojo marinade 🍷 🍷

**HERB RUBBED PORK TENDERLOIN**  
whole grain mustard sauce 🍷 🍷

**HONEY GLAZED SALMON** lemon dill beurre blanc 🍷

**MASCARPONE STUFFED SALMON**  
sauteed spinach 🍷

**CRAB STUFFED SHRIMP** Maitre D butter

**BLACKENED MAHI MAHI** mango salsa 🍷 🍷

**SEARED SALMON** roasted red pepper, cream sauce 🍷

**EGGPLANT ROULADE** Impossible meat, sweet & sour tomato sauce 🍷 🍷

**SEARED GARLIC & HERB TOFU** lima bean succotash, tomato sauce 🍷 🍷

**DIRTY RICE STUFFED PEPPER**  
mushrooms, bell peppers, tomato, creole sauce 🍷 🍷

**SEASONAL VEGETABLE NAPOLEON**  
tomato marinara 🍷 🍷



\* CONSUMER ADVISORY Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

# SPRING

## MARCH - MAY

### HORS D'OEUVRES

**VEGETABLE SPRING ROLLS** ponzu dipping sauce 🌱

**SHRIMP PICCATA SKEWER** lemon, caper 🌱

**SWISS PIMENTO CHEESE** cherries, grilled crostini 🌱

**SOUTHERN TOMATO PIE TART** toasted parmesan, cream 🌱

**CAPRESE TART** mozzarella, basil, tomato, balsamic 🌱

**PAN SEARED CRAB CAKE** remoulade

**BISCUIT BOTTOM BLT** roasted garlic aioli, tomato jam

**SPANAKOPITA** feta, spinach, tzatziki 🌱

**SWEET POTATO BISCUIT** country ham, honey mustard

**DEVILED POTATO** tofu, smoked paprika 🌱

**GOAT CHEESE CHEESECAKE TART** pepper jelly 🌱

**NASHVILLE HOT CHICKEN** lettuce, pickle chip, buttered toast

**NASHVILLE HOT CAULIFLOWER** lettuce, pickle chip, evoo toast 🌱

**ROASTED BEET & CHERRY GAZPACHO** pistachio, manchego grilled cheese 🌱

**GARDEN HERB CHICKEN SALAD** phyllo cup

**CHEVRE & BEET CROSTINI** orange, mint 🌱

**CUMIN SPICED CHICKEN MEATBALL** hot honey

**BEEF MEATBALL** bourbon beer bbq

**SHRIMP & GRIT CAKE** andouille sausage

**ITALIAN ANTIPASTO** cherry pepper, mozzarella, salami, mortadella, artichoke hearts 🌱



### SIDES

**ROASTED GARLIC MASHED POTATOES** 🌱 🌱

**RED BLISS POTATOES** butter, parsley 🌱 🌱

**BAKED POLENTA** lemon, artichoke 🌱 🌱

**LEMON HERB BASMATI RICE** 🌱 🌱

**CHEDDAR MAC N' CHEESE** 🌱

**PARMESAN PEAS** lemon, onion, butter 🌱

**SAUTÉED SEASONAL VEGETABLES** 🌱 🌱

**LEMON ASPARAGUS** blistered tomato, gremolata 🌱 🌱

**SOUTHERN STYLE GREEN BEANS** onion, bacon 🌱 🌱

### SALADS

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

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

**COBB SALAD** greens, peas, hard boiled egg, blue cheese, tomato, red onion, & avocado herb cream 🌱

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

# SPRING

## MARCH - MAY

### ENTREES

**BBQ SPICED BONE-IN CHICKEN** signature bourbon beer sauce 🍷

**SAGE & BLACK PEPPER CHICKEN** mushrooms, lemon herb natural gravy

**CHICKEN CACCIATORE** Italian herbs, sauteed peppers and onions, roasted mushroom, tomato chicken gravy

**CHICKEN SALTIMBOCCA** prosciutto ribbons, fried sage, white wine reduction

**CHICKEN MARYLAND** bacon, swiss, tomato, dijon cream 🍷

**CHICKEN PARMESAN** herb crusted, marinara, parmesan

**LEMON HERB CHICKEN** peas, prosciutto, cream sauce 🍷

**GOAT CHEESE STUFFED CHICKEN** sundried tomato, artichoke 🍷

**GARLIC HERB BISTRO FILET\*** grilled, sliced, wild mushroom demi 🍷 🍷

**GRILLED BEEF TENDERLOIN\*** truffle butter 🍷

**SMOKED BBQ BRISKET** Cheerwine sauce 🍷

**GRILLED BEEF TENDERLOIN** bacon jam 🍷

**BISTRO STEAK AU POIVRE** sherry cream sauce

**CHIANTI BRAISED BEEF SHORT RIBS** roasted button mushrooms, sweet onions, chianti demi

**CUBAN PORK TENDERLOIN** mojo marinade 🍷 🍷

**HERB RUBBED PORK TENDERLOIN** whole grain mustard sauce 🍷

**HONEY GLAZED SALMON** lemon dill beurre blanc 🍷

**MASCARPONE STUFFED SALMON** sauteed spinach 🍷

**CRAB STUFFED SHRIMP** Maitre D butter

**BLACKENED MAHI MAHI** mango salsa 🍷 🍷

**GRILLED MAHI MAHI** romesco sauce 🍷 🍷

**BLACKENED SALMON** black bean and corn salad 🍷 🍷

**EGGPLANT ROULADE** Impossible meat, sweet & sour tomato sauce 🍷 🍷

**SEARED GARLIC & HERB TOFU** lima bean succotash, tomato sauce 🍷 🍷

**PAELLA STUFFED PEPPER** sofrito 🍷 🍷

**SEASONAL VEGETABLE NAPOLEON** tomato marinara 🍷 🍷



\* CONSUMER ADVISORY Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

# PETITE DESSERTS

Let your imagination run wild! Our Pastry Chefs are ready to craft your favorite desserts in all kinds of fun forms—think shooters, bars, and adorable petit fours, just to name a few! Our petite desserts below are a great starting point in building the dessert display of your dreams. Full sizes are available. Speak to your sales person about the possibilities.

## **BARS & BROWNIES**

BLONDIES  
FUDGE BROWNIES  
VANILLA CHEESECAKE  
LEMON CHEESECAKE  
TURTLE CHEESECAKE  
ALMOND RASPBERRY FRANGIPANE  
PEANUT BUTTER & RASPBERRY BAR

## **SHOOTERS & TRIFLES**

CHOCOLATE BROWNIE MOUSSE  
STRAWBERRY TRIFLE  
BANANA PUDDING  
TIRAMISU  
RED VELVET TRIFLE  
BOURBON PECAN TRIFLE

## **COOKIES**

CHOCOLATE CHIP  
SNICKERDOODLE  
OATMEAL & DRIED FRUIT

## **CAKES & CUPCAKES**

THREE TIMES CHOCOLATE  
LEMON CURD & BLACKBERRY  
CHOCOLATE FLOURLESS  
STRAWBERRY CHIFFON  
PUMPKIN CHAI SUGAR  
*whole cakes are available upon request*



## **PETIT FOURS**

COCONUT MACAROONS  
CHOCOLATE RASPBERRY  
CARAMEL APPLE  
LAVENDER LEMON TART  
KEY LIME CURD TART

## **PETITE PIES**

APPLE STREUSEL  
BERRY CREAM  
TRIPLE CHOCOLATE PECAN  
BANANA WALNUT  
PEACH

*whole pies are available upon request*



# BAR & BEVERAGES

At Painted Plate Catering, we believe in the importance of fine beverages to accompany your food. We put the same emphasis into creating craft cocktails & mocktails with the finest ingredients we can find to create your one of a kind event.

Let Painted Plate Catering be your one stop shop for all of your catering food and beverage needs!

## BEERS

### DOMESTIC CANS

MILLER LITE  
BUD LIGHT  
COORS LIGHT  
YUENGLING  
MICHELOB ULTRA  
WHITE CLAW (Assorted Flavors)

## WINES

BENVOLIO - PINOT GRIGIO  
FRANCISCAN - CHARDONNAY  
FRANCISCAN - SAUVIGNON BLANC  
JOSHUA CELLARS - PINOT NOIR  
PETER MERTESS - RIESLING  
BALLARD LANE - CABERNET  
J. LOHR - MERLOT  
ELOUAN - ROSE  
GRAN VELUR - CHAMPAGNE  
AVISSI - PROSECCO

## PREMIUM LIQUORS

ABSOLUTE VODKA  
BACARDI LIGHT SUPERIOR RUM  
TANQUERAY GIN  
CAZADORES - REPOSADO TEQUILA  
JACK DANIELS - TENNESSEE WHISKEY  
MAKER'S MARK BOURBON  
DEWARS SCOTCH

## IMPORT/CRAFT

FOOTHILLS - TORCH PILSNER  
FOOTHILLS - HOPPYUM IPA  
RED OAK - HUMMINGBIRD HELLES LAGER  
PIG POUNDER - PIGMOSA - DRAFT  
PIG POUNDER - GOLDEN GUILT KÖLSCH - DRAFT  
CORONA  
STELLA ARTOIS

## TOP SHELF LIQUORS

TITO'S VODKA  
MT. GAY ECLIPSE RUM  
BOMBAY SAPPHIRE GIN  
DON JULIO - REPOSADO TEQUILA  
JAMESON IRISH WHISKEY  
WOODFORD RESERVE BOURBON  
BOWMAN LEGEND SCOTCH

## BAR PACKAGES

*All packages include ice, appropriate mixers, and bar equipment. Packages do not include labor, rentals, glass ware, or gratuities.*

### BEER & WINE ONLY

Choose 2 whites, 2 reds, 2 domestic and 2 craft or imported beers for your event

### PREMIUM BAR

Premium Spirits, select 2 whites, 2 reds, 2 domestic and 2 craft or imported beers

### TOP SHELF BAR

Top Shelf Spirits, select 2 whites, 2 reds, 2 domestic and 2 craft or imported beers



# SPECIALTY BEVERAGES

*Surprise your guests with one or more of our craft cocktail add-ons!*

## SPECIALTY ALCOHOLIC BEVERAGES

**TRADITIONAL MARGARITA** tequila, triple-sec, fresh squeezed sour mix, salt, lime

**STRAWBERRY-BASIL MARGARITA (ROCKS)** tequila, triple sec, fresh squeezed sour mix, strawberries, and fresh basil

**MANGO-MARGARITA (rocks)** tequila, triple-sec, fresh squeezed sour mix, mango puree, grenadine

**MOSCOW MULE** vodka, ginger beer, lime

**KENTUCKY MULE** bourbon, ginger beer, lime

**FRENCH 75** champagne, gin, lemon, simple syrup

**BLUEGRASS BLOSSOM** bourbon, basil, ginger ale, amerena cherry

**AMARO ENVY** whiskey, blood orange puree, lemon, agave, Amaro Nonino, bitters

**GGG FLOAT** gin, grapefruit juice, St. Germain, IPA

## NON-ALCOHOLIC BEVERAGES

*can be added to your event in the form of stations, or made available at your bar. Please inquire with your sales person.*

Coke products - cans  
iced tea - sweet or unsweet  
lemonade  
spa water  
regular & decaf coffee  
orange, cranberry, apple juices - 10oz bottles

**BLACKBERRY SAGE COLLINS** gin, blackberries, fresh sage, soda

**BERRY BUTTERFLY** vodka, cranberry juice, pom, prosecco, blackberry

**BLOODY MARY** vodka, house made bloody mary mix, anti pasta skewers, celery

**BOURBON CIDER** bourbon, maple syrup, apple cider, lemon juice

**TRADITIONAL MOJITO** rum, lime, mint, soda, simple syrup

**WHISKY-GINGER MOJITO** whiskey, mint, soda, ginger syrup, lime

**DARK & STORMY** rum, ginger beer, lime

**WHITE PEACH SANGRIA** white wine, peach puree, champagne, Sierra Mist, and peaches

**TRADITIONAL WHITE SANGRIA** white wine, white grape juice, apple juice, peach puree, vodka

**JACK & ARNOLD** iced tea, fresh lemonade, whiskey

**CHAMPAGNE TOAST** Ensure all of your guests have a fresh glass for this memorable moment! Ask your sales person how to add this to your bar selection.



## BUBBLY BAR CHOICE OF PROSECCO OR CHAMPAGNE

*with your choice of 2*  
fresh orange juice, cranberry juice, apple cider, grapefruit or pomegranate juice or blood orange, strawberry, raspberry, white peach, pear or blackberry purees, fruit garnishes.



## SPECIALTY NON-ALCOHOLIC BEVERAGES

*add on a specialty N/A beverage for your younger or alcohol free guests!*

**MINT LIMEADE** fresh mint, lime juice, simple syrup

**SHIRLEY TEMPLE** Sprite, grenadine, maraschino cherry

**ROY RODGERS** Coca Cola, maraschino cherry, grenadine

**STRAWBERRY LEMONADE** fresh lemon juice, simple syrup, strawberry puree, strawberry garnish

**ROSEMARY BLACKBERRY SPARKLER** Sierra Mist, fresh rosemary, blackberry puree, blackberry garnish

**PEACH ICED PEA** freshly brewed iced tea, simple syrup, peach puree, peach garnish (*fresh peaches are seasonal and not always available*)



# Painted Plate

---

CATERING

3404 WHITEHURST RD.  
GREENSBORO, NC  
(336) 230-2433  
PAINTEDPLATE.COM

