



Painted Plate

CATERING

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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 dijonnaise, 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 (V) (P)

SHRIMP PICCATA SKEWER lemon, capers (P)

TRADITIONAL PIMENTO CHEESE chow chow, grilled crostini (P)

SOUTHERN TOMATO PIE TART toasted parmesan cream (P)

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 (P)

SWEET POTATO BISCUIT country ham, honey mustard

DEVILED POTATO tofu, smoked paprika (V)

GOAT CHEESE CHEESECAKE TART tomato jam

NASHVILLE HOT CHICKEN lettuce, pickle chip, buttered toast

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

OYSTER SHOOTER* half shell, horseradish bloody mary (P)

SUMMER TOMATO GAZPACHO SHOOTER spice poached shrimp (P)

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 (P)

SIDES

ROASTED GARLIC MASHED POTATOES (P) (V)

SMASHED POTATOES olive oil, parmesan (P)

HERBED RICE (V)

CHEDDAR MAC N' CHEESE (P)

BBQ BAKED BEANS (P) (V)

ROASTED SUMMER VEGETABLES (V)

PAN SEARED GREEN BEANS blistered tomatoes, butter (P) (V)

GRILLED ASPARAGUS sea salt (P) (V)

CORN SUCCOTASH bell peppers, lima beans (P) (V)

SALADS

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

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

SUMMER PANZANELLA sourdough, tomato, basil, cucumber (P)

SPINACH SALAD pickled onion, chevre, pepitas, & raspberry vinaigrette (P) (V)



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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 🍷 🍷



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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)



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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, sauteed 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

marisala 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-glaze 🍷

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

sauteed 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 🍷 🍷



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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 MERTES - 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, amarena 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

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