PAINTED PLATE
CATERING

Focused on the Exceptional

Chef Driven Cuisine, Carefully Sourced, and Superior Service

OUR GUARANTEE

To serve plentiful food using only the finest
and freshest ingredients, and provide five star service.
If any guest receives anything less, they eat for free.

Looking for something different? Please Ask!

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TRAY PASSED APPETIZERS

Choose 3-4 selections

Only Available for Cocktail Hour prior to Dinner or Cocktail Party

$18/ DOZEN

Rice Paper Cup Filled
with Chutney Chicken Salad with Candied Almonds

Mushroom and Gorgonzola Pizzette

Bruschetta on a Ciabatta Crostini

Mini Vegetable Spring Rolls
with a Chile Dipping Sauce

Rice Paper Cup Filled
with Goat Cheese with Tomato Jam

$24/ DOZEN

Lemon Basil Chicken Salad Pastry Cup

Cashew Chicken Mini Egg Rolls
with Ginger Mustard Dip

Open Faced Griddled Pimento Cheese Crostini

Mini Country Ham Biscuits

Sweet Potato Biscuit
with Smoked Turkey and Honey Mustard Butter

Savannah Shrimp Salad Tart

Ginger Beef Stuffed Mushroom Caps

Fig, Manchego Cheese and Prosciutto Herb Tart

Fried Green Tomatoes
with Goat Cheese on a Buttered Biscuit

Asparagus Boursin on a Toast Point

Gorgonzola and Black Pepper Shortbread Cookie
with Port Braised Fig Slices

Silver Dollar Bacon Shortbread Cookie
Topped with Sea Salt Caramel

$36/ DOZEN

Rice Paper Cup Filled
with Charleston Crab Salad with Flat Leaf Parsley

Coconut Shrimp
with Coconut Curry Dipping Sauce

Peppered Rare Tuna on Belgian Endive
with Caper Remoulade

Miniature Crab Cakes
with Remoulade

Tenderloin and Blue Cheese Panini

Shrimp Piccata Skewers

Chilled Spiced Boiled Shrimp Skewer
with Remoulade

Tuna Tataki on a Crispy Wonton
with Wasabi Dressing

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ENTRÉE SELECTIONS

Prices based on 50 person minimum
All entrees accompanied by house salad, choice of sides, rolls and iced tea

POULTRY, BEEF AND PORK ENTRÉES

Sage and Black Pepper Chicken Breast Medallion ***$26***
Accented with Carrot Ribbons and Button Mushrooms and Natural Chicken Gravy

Chicken Maryland ***$28***
Medallion topped with Swiss Cheese and Chicken Veloute Sauce,
Diced Tomato and Diced Apple Smoked Bacon

Lemon Chicken ***$26***
with Seared Spinach and Lemon Wine Sauce

French Chicken Breast ***$28***
Stuffed with Oven Roasted Tomatoes, Basil and Mozzarella with a White Wine Sauce

Boneless Long Braised Short Ribs with a BBQ Gravy ***$28***

Beef a La Bourguignon Tenderloin Tips ***$26***
Braised with Plum Tomatoes, Red Wine, Herbs and Onions

Traditional Long Smoked Beef Brisket with BBQ Gravy ***$28***

Grilled Filet Mignon ***(6 Ounce) $34***
with Glace de Vin (available plated only)

Rosemary Roasted Pork Sirloin ***$28***
Sliced, with a Marsala Tomato Gravy

SEAFOOD ENTRÉES

Honey Brushed Baked Salmon ***$26***
with Lemon Dill Butter

Mascarpone and Spinach Stuffed Salmon ***$29***

Lump Crab Cakes ***$30***
Stuffed with Butterflied Shrimp, with
Sides of Lemon and Remoulade

Almond Crusted Mountain Trout ***$23***
with Lemon Butter

VEGETARIAN ENTRÉES

Vegan: **Maple Curry Acorn Squash** ***$22***
Filled with Cous Cous, Golden Raisins, Baked Apple,
Sweet Onion with Coconut Curry Sauce

Napoleon of Portabella ***$25***
Red Pepper and Eggplant Layered with
Mozzarella Served on a Parmesan
Polenta Cake with Marinara

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DINNER BUFFET IDEAS

THE FARM TABLE *$28*

Romaine Salad
with Cucumber, Grape Tomato and Shredded Carrots
Choice of Two Dressings
Buttermilk Ranch, Apple Cider Vinaigrette,
Balsamic Vinaigrette and Thousand Island Dressings

Tenderloin Beef Tips and Mushrooms in Panned Gravy

Sage and Black Pepper Chicken Breast Medallions
Accented with Natural Chicken Gravy

CHOOSE TWO

Roasted Seasonal Vegetable Medley

Whole Green Beans with Toasted Almonds

Sour Cream and Chive Mashed Potatoes

New Potatoes with Parsley Butter

Southern Style Green Beans

CAROLINA BBQ *$24*

Pulled Slow Smoked Pork Shoulders

Lexington *OR* Orange Molasses BBQ Sauce

BBQ Bone In Chicken

Red BBQ Slaw OR Granny Smith Apple Slaw

Southern Style Mustard and Egg Potato Salad
***OR* Homestyle Corn Pudding**

Sweet Bread and Butter Pickles

House Baked Yeast Rolls

Baked Beans

ITALIAN DINNER *$25*

Classic Caesar Salad
Romaine Lettuce, Parmesan Flakes and
Herb Croutons Tossed in a
Traditional Caesar dressing

Creamy Risotto Rice Bake
with Peas and Scallions *OR*
Orzo Pasta with Sun Dried
Tomatoes and Pesto

Chicken Parmesan

Green Beans with Basil Butter

Garlic Breadsticks

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DINNER BUFFET IDEAS

THE EMPIRE BUFFET *$34*

Garden Salad
with Mixed Greens, Cucumbers, Tomatoes, Carrots, Mushrooms and Side of Croutons
Served with Creamy Herb Dressing and House Vinaigrette

Chicken Maryland
Pan Sautéed Chicken Breast Topped
with Sliced Tomato, Swiss and Smoked Bacon in a Creamy Chicken Veloute Sauce

Roasted Café Strip *(Medium Rare to Medium)*
Served with a Reduced Zinfandel Sauce and
Creamy Horseradish Sauce (Displayed on Carving Board)

Vegetable Medley
with Side of Citrus Hollandaise

New Potatoes with Dill and Sea Salt

Assorted Fresh Baked Rolls and Sliced Stone Oven Breads, Whipped Butter

Iced Water, Iced Tea and Fresh Brewed Coffee Station

PRIME RIB BUFFET *$38*

Wedge Salad
Iceberg Wedge with Grape Tomatoes, Blue Cheese Crumbles,
Bacon Crumbles and a Sour Cream Ranch Dressing

Slow Roasted Herb Crusted Prime Rib
with Sides of Demi Glace and a Creamy Horseradish Sauce

Mascarpone and Spinach Stuffed Salmon

Idaho Jumbo Baked Potato
Toppings to Include:
Whipped Butter, Sour Cream, Chives, Bacon Bits, Scallions and a Warm Cheddar Cheese Sauce

Steamed Vegetable Medley with Hollandaise

Yeast Rolls and Whipped Butter

*** Requires Chef for Carving at Buffet, *$150* Each ***

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STANDING RECEPTIONS

50 person minimum

HAPPY HOUR BUFFET *$16*

Raw Vegetable Crudités
with Broccoli and Cauliflower Florets, Cherry Tomatoes,
Carrot and Celery Sticks and Olives with Parmesan Peppercorn Dip

Pimento Cheese Ball
Rolled in Praline Pecans with
Grape Cluster Garnish and Crackers

Teriyaki Meatballs
with Pineapple and Scallion

Buttermilk Fried Chicken Bites
with Ranch Dip

THE CLASSIC COCKTAIL *$27*

Assorted Premium Cheeses Accented
with Marcona Almonds,
Dried Fruits and Toast Rounds

Bouquet of Garden Vegetables
Asparagus, Grilled Zucchini, Eggplant,
3 Color Tomatoes, Roasted Mushrooms
with Green Goddess Dipping Sauce

Carving Board Display
with Lemon Oregano Chicken Breast
with Artichoke Aioli

Carving Board Display
with Maitre d' Spiced Bistro Steak
with Horseradish Sauce

Warm Charleston Crab Dip
with House Baked Salt
and Pepper Cracker Bread

Chunk Fresh Fruit and
Strawberry Display *(Seasonal)*
Served with Chocolate Fondue and
Chilled Vanilla Bean Crème Anglaise

THEMED STATION IDEAS

Mexican Station
Mediterranean Station
Asian Station
Italian Station
Shrimp and Grits Station
Mashed Potato Martini Bar
Risotto Station

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ADDITIONAL CHARGES for OFF-SITE EVENTS

STAFFING

Price May Increase if Outside of Greensboro/Summerfield Area

Event Manager	**$175-$225** Flat Rate
Servers	**$150-$200** Each, Flat Rate
Bartenders	**$150-$225** Each, Flat Rate
Cooks	**$175-$250** Each, Flat Rate

RENTALS

Bar Glassware	**$2 Per Person**	(Wine Glasses, High Ball Glasses)
Cocktail Buffet	**$4.50 Per Person**	(7" Cocktail Plates, Forks, Paper Cocktail Napkins, Water Glasses)
Buffet/Plated Lunch	**$5 Per Person**	(Plates, Rolled Flatware, Dessert Plates, Water Glasses)
Buffet Dinner	**$7 Per Person**	(Plates, Rolled Flatware, Dessert Plates, Water Glasses)
Plated Dinner	**$8 Per Person**	(Salad Plates, Dinner Plates, Dessert Plates, Flatware, Water Glasses)

LINENS

White, Black or Ivory 120" Round Table Linens $25 Per Table

Napkins .50 Each

Other Colors Available by Special Order