

Welcome to

Paine's
Restaurant & Bar

Banquet &
Catering Menu



Welcome!

Thank you for choosing **Paine's Restaurant & Bar** for your Banquet & Catering needs.

We select the finest local ingredients using all-natural products to create truly fresh foods from scratch. Our menus change with the seasons to bring you the freshest ingredients.

Paine's Restaurant is available to handle all of your food and beverage needs from the simplest of menu requests to the most extravagant of your wishes. You can build your own menu or make an appointment to meet with us and our Chef, and we will help you design a custom menu that will compliment your event.

*Call us today to make an appointment to meet with
our Event Coordinator and our Chef and
we will customize your Menu to compliment your specific needs!*

831-637-3882

Paine's Restaurant & Bar

421 East Street

Hollister, CA 95023

www.painesrestaurant.com

Paine's Banquet Appetizers

(Displayed Items - Based on 50 Guests)

**Domestic Cheese and Assorted Crackers
or Sliced Baguettes** \$175

**International Cheese with crackers or
Sliced Baguettes** \$225
(To be determined based on client request)

Seasonal Fresh Fruit Display \$200
(Chef Choice with Berries)

Fresh Vegetable Crudité (Raw) \$175
(Ranch and Lemon Vinaigrette dips)

Grilled Vegetable Crudité \$250
(Balsamic herb marinated)

Classic Cold Cuts
(Choice of Salami, Ham, Turkey, Roast Beef) \$300
Includes Dinner Rolls

Crostini with Sun-Dried Tomato \$100
Cream Cheese Spread or classic Bruschetta topping
(Diced Tomato, Basil and Olive Oil)

Hand Breaded Deep Fried Artichoke Hearts
..... \$100
(Lemon Garlic Aioli)

Panko Breaded Deep Fried Mushrooms
..... \$75
(Cool Ranch Sauce)

House Made Beef Meatballs \$200
(Zesty Marinara Sauce and Parmesan Cheese)

Grilled Sliced Italian Sausage \$150
(Creamy whole grain mustard and roasted red bell pepper)

Deep Fried Panko Crusted Calamari Strips
..... \$175
(Garlic Lemon Butter, Tartar Sauce, and Cocktail Sauce)

Mozzarella Risotto Balls \$175
(Deep fried served with Marinara Sauce)

Smoked Salmon \$250
(Crostinis with goat cheese, capers and red onions)

Teriyaki Chicken or Skirt Steak Skewers
..... \$175
(Sesame Pineapple glaze)

Prawn Cocktail \$200

Paine's Banquet Salads

Paine's Garden Salad Add \$2
(Mixed Greens, Cherry Tomatoes, Cucumber, and Carrot)
Choice of Dressing: Ranch; Blue Cheese; House Greek; 1,000 Island;
Roasted Garlic Balsamic Vinaigrette; Honey Mustard

Classic Caesar Salad Add \$2
(Crisp Romaine Lettuce, Garlic croutons, and creamy Caesar dressing)
Add: Anchovies \$2

Local Harvest Salad Add \$2
(Spring Mix, Sun Dried Apricots, toasted Almonds, and Feta Cheese
Tossed with Balsamic Vinaigrette dressing)

Greek Salad Add \$2
(Mixed Greens, Bell Peppers, Tomato, Olives, Artichoke Hearts
and Feta Cheese tossed with house Greek Vinaigrette dressing)

Country Salad Add \$2
(Butter Leaf Lettuce, Fuji Apples, candied Walnuts, Cucumber,
Crumbled Blue Cheese tossed with Raspberry Vinaigrette dressing)

Paine's Banquet

Menu 1 The San Benito

(Catering or Banquet)

SALAD

Mixed Greens & Garden Vegetable Salad
Served with Creamy Ranch & House Greek Vinaigrette

ENTRÉE

(Choose one or both)
Roasted Chicken (Quartered)
Roast Choice Top Sirloin of Beef

STARCH

(Select two)
Creamy Roasted Garlic Mashed Potatoes
Rice Pilaf
Penne Pasta with Marinara & Parmesan

VEGETABLE

Seasonal Fresh Vegetables

PRICING

Chicken \$17 / person | Beef \$20 / person | Combo (Both Chicken & Beef) \$24 / person

** All meals above include Ciabatta Bread & Butter service*

Menu 2 Classic San Benito County BBQ

(Catering or Banquet)

SALAD

Mixed Greens & Garden Vegetable Salad
Served with Creamy Ranch & House Greek Vinaigrette

ENTRÉE

(Choose one or both)
Oak Wood BBQ Lemon Herb ½ Roasted Chicken
Dry Rubbed Tri-Tip of Beef

STARCH

(Select one)
Slow Cooked Chili Beans
Country Potato Salad

VEGETABLE

(Select one)
Corn on the Cob
Grilled Zucchini

PRICING

Chicken \$19 / person | Beef \$23 / person | Combo (Both Chicken & Beef) \$27 / person

** All meals above include Grilled Garlic Bread*