

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

Painé'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

**Whole Poached Salmon with Chilled
Jumbo Prawns** \$375
(Red onions, caper, cream cheese and horseradish cocktail sauce)

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)

Buffalo Wings (BBQ or Hot) \$200
(with ranch and blue cheese)

Deep Fried Panko Crusted Calamari Strips
..... \$150
(Garlic Lemon Butter, Tartar Sauce, and Cocktail Sauce)

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

Fresh Crab Cakes \$250
(Jalapeno Hollandaise)

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

Dolmades \$175
(Grape Leaves with seasoned Ground Beef & Rice finished with Lemon)

Painé's Banquet Salads

Painé'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 \$19 / person | Combo (Both Chicken & Beef) \$22 / 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 \$21 / person | Combo (Both Chicken & Beef) \$24 / person

** All meals above include Grilled Garlic Bread*

Paine's Banquet

Menu 3 Build Your Own

(Catering or Banquet)

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.

Chicken Piccata

Sautéed boneless breast of Chicken finished with white wine, lemon, capers and butter

\$18

Chicken Marsala

Sautéed boneless breast of Chicken finished with sautéed mushrooms and Marsala wine sauce

\$17

Stuffed Chicken

Breast of Chicken stuffed with Provolone Cheese, Spinach, and Mushrooms finished in a Marsala cream sauce

\$18

Roasted Chicken Quarters

Italian herb and Garlic seasoned Chicken quarters
(Wing with Breast or Leg with Thigh)

\$17 

New York Steak*

Grilled to perfection to your liking

\$22 

Rib Eye Steak*

Grilled to perfection to your liking

\$27 

*The above Steaks are grilled to perfection with the following sauce options:

**Sautéed Mushroom Ragout or
Sun Dried Cranberry Port Reduction**
\$3

Roasted Top Sirloin of Beef

Vodka rubbed and Garlic herb seasoned, slow roasted and hand carved with Au Jus

\$19 

Roasted Prime Rib of Beef

Served with Au Jus, creamy and straight Horseradish (carving station only)

\$28

Whole Roasted Beef Tenderloin

(a.k.a. Filet Mignon)

Served with creamy and straight Horseradish (carving station only)

\$29

Whole Roasted Center Cut Pork Loin

Roasted with milk, vegetable Mirepoix, and fresh Rosemary.

Served with natural pan juice gravy

\$19

Pork Tenderloin

Cilantro, Lime, and Jalapeño marinated, seared and roasted.

Served with Butter laced pan juices

\$21

Jagerschnitzel

(Breaded Port Loin Medallions)

Pan fried and finished with Lemon Caper laced Veal stock reduction

\$20 

Maple Leaf Duck Breast

Pan roasted boneless Duck breast finished in Orange laced Veal stock reduction

\$22 

Veal Piccata

Sautéed medallions of white Veal finished with white Wine, Lemon, Capers, and Butter

\$20 

Veal Marsala

Sautéed medallions of white Veal finished with sautéed Mushrooms and Marsala white Wine sauce

\$19 

Rack of Lamb

Roasted rack of Australian Lamb finished with a Rosemary Balsamic laced Veal stock reduction

\$29 

Roast Leg of Lamb

Served with Mint jelly and Rosemary au jus (Carving Station only)

\$25

 = Sit Down Only
 = Buffet Items Only

Paine's Banquet

Menu 3 Build Your Own - continued

(Catering or Banquet)

Salmon Filet

Atlantic Salmon fillets grilled and finished
with Rosemary Garlic Butter

\$19

Halibut Filet

(seasonal)

Pan roasted Pistachio crusted Halibut fillets
served over a roasted Red Bell Pepper coulis

(Market Price)

Prawns Scampi

Sautéed jumbo Prawns with Mushrooms,
Garlic and herbs in a white Wine,

Lemon Butter sauce

\$21

Swordfish Steak

(seasonal)

Grilled and served with Citrus-Soy Butter

(Market Price) 

Calamari Provencal

Sautéed and Panko breaded Calamari steak
finished with Tomatoes and Mushrooms.

Sautéed in Butter, herbs, Garlic and white Wine


\$20

 = Sit Down Only
 = Buffet Items Only

Chicken

Piccata

Marsala

 Roasted Chicken Quarters

 Stuffed Chicken

Other Proteins

 Duck


 Veal

 Lamb

Beef

Prime Rib (Carving Station)

Roasted Top Sirloin

 Grilled New York

 Rib Eye


Filet Mignon (Carving Station)

Starches

Roasted Garlic Mashed Potatoes

Penne Rigate Marinara

Rice Pilaf (Veggie Mirepoix)

 Baked Potato


Roasted Herb & Garlic Red Potatoes

Risotto with Artichoke & Mushroom

Couscous

Pork

Roasted Center Cut Pork Loin

 Medallions - Jagerschnitzel Milesian

Tenderloin (Cilantro Lime Marinated)

Vegetables

Seasonal


Chef Choice

Special Request

Seafood

Salmon Medallions

Swordfish Steak

 Halibut Filet

Calamari Provencal

Prawns Scampi

 = Sit Down Only  = Buffet Items Only

**All meals include complimentary Coffee and Iced Tea
and Ciabatta Bread and Butter service**

* 18% Service Charge will be included on all orders