



COLETTE'S

CATERING EXTRAORDINAIRE

GUIDE TO HOLIDAY PLANNING

menu preview 2010

ABOUT COLETTE'S

Colette's has provided extensive catering and event planning since 1992.

Based in OC, Colette's has recently expanded into a new location where we stay true to our mission: "Delicious foods... Beautifully prepared... Impeccable service... and Fabulous cakes..."

Our talented staff and chef's will provide professional service at one of our locations or any location of your choosing. Our experienced catering coordinators will assist you with menu selections, as well as any unique equipment, linens, tableware, tenting, lighting, service personnel and bar/beverages to enhance your event... all provided to you in an organized and concise complete event proposal

MENUS

Colette's 2009 / 2010 holiday menus

EVENT SITES

A sampling of our available venues

SERVICES

Services to fit your needs, every day of the year

ADDITIONAL INFO ON WEBSITE

Holiday Party "Packages" at Muckenthaler Mansion, Meridian Club & Pacific Edge Villa

Galley Photos of our venues

Corporate Holiday Feast Menu

Sweets & Gift Trays Menu and photos

colette's catering & events 714-447-9190
coletteevents.com

Colette's Holiday

dinners & desserts
hors d'oeuvres & displays
soiree planning



EVENT LOCATIONS

a sampling of our venues ... we will also come to you!

Muckenthaler Mansion (40 – 500 guests)	Pacific Edge Villa, Laguna Beach (50 – 150 guests)
Meridian Club (25 – 300 + guests) *	Duffy Landing (up to 200 guests)
Fullerton arboretum & Pavilion(50 – 500+)	Casa Romantica (50 – 125 guests)
Golleher Alumni House (up to 200)	Soka University and Founders Hall (75 – 2000)
Diamond Bar Event Center (100 – 500 guests)	Franciscan Gardens (up to 250 guests)
Fullerton Arboretum Pavilion (100 – 300 guests)	San Clemente Historical Cottage (100 – 150 guests)
Hillcrest Terrace (50 – 125 guests)	Brea Community Center (up to 300 guests)
Imperial Ballroom (100 – 400 guest)	Yorba Linda & La Habra Centers (up to 300 guests)
Ocean Institute, Dana Point (100 to 300 guests)	Rancho Las Lomas (100 – 700 guests)
OC Sail, Dana Point (100 – 300 guests)	Marconni Museum (100 – 500 guests)
Newport Sea Base (up to 150 guests)	Clarke Estate (100 – 300 guests)
	Brookside Equestrian (50 – 1000)

SERVICES OFFERED

Corporate & Social Events ~ exceptional full service catering and custom event planning, as well as simpler solutions. We take pride in planning events tailored to fit your needs and budget

Corporate Daily Catering ~ casual drop off catering or VIP set ups for breakfast, lunch or dinner

Home Events ~ full service planning and event design at your home. We also offer delivery & set up for smaller events, and Gourmet To-Go platters to round out your home entertaining needs

Bar / Beverage Services ~ licensed full bar services and bartending

Sweets & Gifts ~ our in-house specialists are designing delicious goodies every day! Desserts, cakes and confectionary gift creations

BOOKING

To assure availability of our services and for further information, please contact us today

We will be pleased to customize menus and a comprehensive event package to exceed your expectations

E-mail info@colettesevents.com

Phone 714.447.9190 x 26

HOLIDAY DINNER MENUS

entrées

roasted beef tenderloin with shallots, garlic and port wine sauce

filet of beef tenderloin, pecan crust and madeira au jus *

slow roasted beef sirloin with mushroom zinfandel sauce

stuffed turkey breast en croute with apple sausage dressing, served with traditional turkey gravy and cranberry port chutney

fresh roasted turkey breast, honey bourbon glaze, traditional gravy and classic cranberry sauce

california chicken - goat cheese & sundried tomato stuffed, sundried tomato red wine sauce

apricot chicken breast sautéed and finished with colette's lively apricot ginger glaze

chicken marsala with marsala wild mushroom sauce

florentine chicken stuffed with spinach, cheeses and herbs, served with old fashioned country sauce of sautéed mushroom, corn, sweet onion, white wine and cream

whole roasted chicken with garlic, thyme & light herbal jus lie

grilled salmon with honey orange balsamic and fresh mint

salmon coulibiac – fresh salmons, mushrooms, shallot, dill in puff pastry, dill cream sauce*

slow roasted pork loin stuffed with apricots and currants served with cranberry reduction

roasted stuffed loin of pork with green apple, currants & port wine demi glaze

honey mustard glazed pork loin with apple compote

pistachio crusted pork tenderloin stuffed with dried cherries in cherry brandy sauce

carving stations

roasted turkey breast with sage butter and cranberry port chutney

roast prime rib of beef served with au jus and traditional horseradish

marinated, grilled tri tip with mushroom pinot noir sauce

molasses glazed pit ham with caramelized pearl onions in mustard sauce

roasted leg of lamb with herbs de province, caramelized garlic cabernet au jus

additional selections available / sit down service*



vegetarian entrees

- wild mushroom, artichoke & leek straddle in puff pastry
- vegetable lasagna in alfredo or pomodoro sauce
- vegetable moussaka layered with eggplant & portobellos in red wine cream & shallots
- grilled vegetable napoleon layered with polenta & goat cheese & topped with portobellos

salads & starters

- baby wild greens with candied walnuts, cranberry vanilla vinaigrette
- classic caesar with homemade garlic croutons, parmesan, classic caesar dressing
- fresh spinach salad with mushrooms, feta, toasted pine nuts, creamy red onion vinaigrette
- colette's autumn salad ~ diced apples, golden raisins, walnuts, crumbled gorgonzola with citrus vinaigrette
- garden greens salad with carrot and beet curls, croutons w/ choice of dressing
- roasted butternut squash soup with parmesan crisp

accompaniments

- | | |
|---|--|
| fresh seasonal vegetables with brown butter & shallots | yukon gold mashed potatoes |
| julienne fresh veggie sauté (carrot, yellow squash, zucchini and red bells) | garlic mashed potatoes |
| roasted root vegetables | rosemary roasted garlic herb potatoes |
| green bean almandine with brown butter & almonds | provolone potatoes |
| seasonal roasted rainbow vegetables | sweet potato pie with pecans and brown sugar crust |
| maple glazed carrots | wild rice pilaf with roasted winter vegetables |
| baby vegetables | rice pilaf with golden raisins and pine nuts |
| classic creamed spinach | lemon rice |
| corn bread and apple raisin dressing | penne pasta with sundried tomato basil cream |
| traditional herb dressing with sage | |

additional selections available



desserts

decadent display of handmade petit desserts

delicious petites such as: ultimate balls, mini cannolis, praline cups, cake squares/ mini cupcakes, cream/custard puffs, cheesecake squares, lemon bars, peanut butter slices, coconut pecan bars, carrot cake bars, assorted brownies, fresh fruit tartlets, pecan tassies & more

chocolate banana bread pudding, with warm bittersweet ganache

pumpkin mini pie ~ individual size w/handmade pastry leaves

cinnamon apple mini cobbler ~ individual size... just right

cherry crumble ~ individual size... just right with vanilla ice cream

pumpkin ginger mini cheesecake ~ individual size w/ ginger crisp and candied nuts

bananas foster ~ action station, chef preparing to order, with vanilla bean ice cream *

vanilla bean crème brulee with candied ginger & orange ~ individual size

hazelnut chocolate mousse parfait

tiramisu goblet

holiday cakes

chocolate "buche Noël"

sculpted as a holiday log; dark chocolate cake, hazelnut cream and ganache filled, iced with chocolate buttercream and finished with the look of chocolate bark, a poinsettia and a sprinkle of snow

pumpkin spice "buche Noël"

pumpkin spice yule log ; moist pumpkin spice cake roll with cinnamon chantilly filling and finished as an ivory buttercream yule log

white chocolate "buche Noël"

white cake and the lightest cream, finished w/ white chocolate bark and a holiday blossom

additional selections available



"holiday favorites" hors d'oeuvres ~ tray passed

parmesan bruschetta with tomato basil checca
garlic & herb crostini canapés with goat cheese & apricot brandy puree
brie bouche with cranberry chutney
spanikopita with spinach and feta
wild mushroom tartlette with gruyere cheese & fresh thyme
sweet onion, leek and goat cheese tart
crispy macaroni, bacon & cheese bites w/ pomodoro dip
caprese skewers w/mozzarella, roma tomatoes, fresh basil , balsamic glaze
endive with caramelized figs and blue cheese
creamy goat cheese tea points w/parsley & pine nuts
chicken satay skewers with wasabi apricot
chicken & artichoke stuffed mushrooms
curried chicken stuffed dates
asian dumpling potstickers with sweet chili dipping sauce
mini beef empanadas with roasted red pepper sour cream
spicy sausage bites en croute, honey dijon mustard dip
meatball lollipops marinara with italian parsley
bbq kielbasa bites with provolone and basil
Italian sausage supreme mushrooms
beef tenderloin on garlic herb crostini w/tarragon mustard
butternut squash soup shooters
gazpacho soup shooters

"platinum" hors d'oeuvres ~ tray passed

potato pancake with chive, sour cream and apricot jelly
beef tenderloin ponzu skewers
steamed chicken ginger shumia w/ ginger soy - on Chinese spoon
asian lacquered salmon on bamboo skewers
lobster & crab sticks with smoky tomato chipotle dip
mini maryland style crab cakes with spicy remoularde
tender teriyaki beef skewers with spicy mango chutney
seared peppercorn crusted filet on gorgonzola crostini with onion marmalade
mini beef wellingtons with port truffle glaze
spicy asian shrimp skewer with tangerine dipping sauce
shrimp gazpacho cocktail shooters
seared ahi tuna on wonton crisp with wasabi aioli and pickled ginger
house cured salmon on potato pancakes with dilled crème fraiche



hors d'oeuvre displays ~ stationary

imported and domestic cheese display artistically arranged with accents of fresh fruits, served with crackers or baguettes *pates also available

torte terrine ~ savory torte of cheeses, sundried tomato, artichokes, pesto, served with baguette slices

baked brie in flaky puff pastry w/ apricot conserve, fresh fruit garnish & sliced baguettes

caramelized pesto brie fabulously unusual! pesto, nuts, caramelized sugar, fruit accents, sliced baguettes

chilled beef tenderloin platter beautifully sliced and fanned prime beef, served with sweet onion marmalade, horseradish sauce and garlic crostini

fresh vegetable crudités served with ranch dip or red pepper aioli ~ or a fun crudités garden display in glass vases ++

hot artichoke dip - addictive! served hot with baguette slices

hot crab and spinach dip served hot with sliced baguettes and crackers
southwest fondue warm dip w/chorizo, mushrooms, mexican cheeses, baguettes

jumbo shrimp display served with spicy horseradish cocktail sauce and lemon

grand poached half salmon display w/ cucumbers, fresh herbs and edible flowers.
served with creamy dill sauce

norwegian smoked salmon display w/capers, red onion, lemon confetti, cream cheese, cocktail breads

smoked salmon terrine with flaky crackers

SOIREE PLANNING ~ suggestions for 2 or 3 hour cocktail parties

2 hour cocktail party ~ select 3 displayed and 3 tray passed or individual hors d'oeuvres

3 hour cocktail party ~ select 3 displayed and 6 tray passed or individual hors d'oeuvres

desserts ~ offer a selection of petit sweets with coffee on a side bar

Please contact us today to discuss your party and reserve a date!

E-mail info@coletteevents.com

Phone 714.447.9190 x 26