



COLETTE'S

CATERING EXTRAORDINAIRE

## *Preferred Event Locations*

Weddings and Special Events

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### Silver Package

Included in addition to your menu selection:

House Bar ~ No Host set up includes:  
Wine and Beer Selections, Soft Drinks and Sparkling Waters

Champagne and Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation, Complete Buffet Equipment with  
Lavish Buffet Décor

Guest Table Linens and Napkins, White or Ivory

Service ware of Quality Disposables, Fancy Acrylics or Full China

China Service ware, Gold and Platinum Packages Include:  
Elegant White China, Polished Silver Flatware and Full Glassware for guest tables  
and beverage stations

Customized rentals of any variety will be added as needed to create your  
beautiful vision...



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### Gold Package

Included in addition to your menu selection:

House Bar ~ Four Hours Hosted Bar includes:  
Wine and Beer Selections, Soft Drinks and Sparkling Waters

Champagne and Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation

Guest Table Linens and Napkins, White or Ivory

White China Tableware and Stainless Flatware

Guest Table Glassware, Water, Wine and Champagne Flutes

China Service ware, Gold and Platinum Packages Include:  
Elegant White China, Polished Silver Flatware and Full Glassware for guest tables  
and beverage stations

Customized rentals of any variety will be added as needed to create your  
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### Platinum Package

Included in addition to your menu selection:

Select Bar ~ Four Hours Hosted set up includes:

Select Liquor (example: Absolute, Bacardi, Cuervo, Jim Beam, Dewar's)  
Wine and Beer Selections, Soft Drinks and Sparkling Water. Served in acrylic service  
ware. Cordials and cognacs excluded.

Champagne and Sparkling Cider Toast

Wine Service with Dinner

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Silver Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation

Floor Length Linens and Napkins with your choice of color

White China Tableware and Stainless Flatware and Votive Candles

Guest Table Glassware, Water, Wine and Champagne Flutes

Fresh Vegetable Display, Plus Select one Additional Appetizer...

Fruit and Cheese Display ~ Imported and Domestic Cheeses, Crackers & Baguettes  
Hot or Cold Hors d'oeuvres ~ Select 3 items \*Seafood will be an up charge\*

China Service ware, Gold and Platinum Packages Include:

Elegant White China, Polished Silver Flatware and Full Glassware for guest tables and  
beverage stations

Customized rentals of any variety will be added as needed to create your beautiful  
vision...



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## Grand Presentation Buffet

### Select One Salad...

Classic Caesar with Parmesan Crisp and Garlic Croutons  
Spring Salad with Cherry Tomatoes, English Cucumbers, Carrot Curls, House Dressing  
Steak House Style Chilled Ice Berg Wedges with Bleu Cheese Dressing  
Poached Pear, Baby Lettuce, Candied Walnuts And Goat Cheese With Port Pear Vinaigrette  
Pesto Green Bean Salad with Fresh Roma Tomatoes  
Fruity Summer Salad – Diced Apples, Golden Raisins, Walnuts, Shredded Carrots, Gorgonzola with Citrus Vinaigrette  
Served With Garlic Cheese Bread or Assorted Dinner Rolls

### Select Two Accompaniments...

Ginger Maple Carrots	Garlic Mashed Potatoes
Seasonal Vegetable Sauté	Roasted Herb and Garlic New Potatoes
Broccoli Polonaise	Potatoes
Green Bean Almandine	Rice Pilaf
Grilled Vegetable Platter	Penne Alla Vodka
Roasted Root Vegetables	Farfalle with Sun Dried Tomato Pesto
Golden Beets, Carrots and Brussels	Celery Root Yukon Gold Mashed Potatoes
Vegetable Orzo	Potatoes
Buttered Parsley Noodles	Provolone Potatoes
Lemon Rice	

### Select Two Entrees...

Marinated, Grilled Tri Tip with Mushroom Pinot Noir Sauce  
Roasted Sirloin with Brandy Au Pouivre Sauce  
Tender Beef Stroganoff With Cremini Mushroom, Red Wine, Sour Cream Sauce  
Chicken Florentine  
Chicken Marsala with Marsala Mushroom Sauce  
Whole Roasted Chicken with Garlic, Thyme And Light Herbal Jus Lie  
Coq Au Vin – Braised Chicken in Red Wine and Mushrooms  
Fettucini Al Salmon – Seared Medallions Tossed In a Dill Cream Sauce  
Penne with Sweet Italian Sausage, Peppers and Onions in a Pomodoro Sauce  
Pan Seared Tilapia with Citrus Butter Sauce and Citrus Salsa  
Roasted Honey Mustard Glazed Pork Loin with Apple Compote  
Additional Entrée Priced Per Item Person

Silver Package with Full China Service

Gold Package (W/ 4 Hr Hosted House Bar)

Platinum Package (W/ 4 Hr Hosted Premium Bar)

## Platinum Elegance Buffet

### Select Two Salads...

Includes Artisan Breads & Butter

Classic Caesar with Parmesan Crisp And Garlic Croutons

Spring Salad with Cherry Tomatoes, English Cucumbers, Carrot Curls, House Dressing

Steak House Style Chilled Ice Berg Wedges with Bleu Cheese Dressing

Poached Pear, Baby Lettuce, Candied Walnuts & Goat Cheese with Port Pear Vinaigrette

Pesto Green Bean Salad with Fresh Roma Tomatoes

Fruity Summer Salad – Diced Apples, Golden Raisins, Walnuts, Shredded Carrots, Gorgonzola with Citrus Vinaigrette

Tomato Mozzarella Salad with Fresh Basil Leaves & Balsamic Glaze

Roasted Beet Salad with Haricorvert Mescalio, Mixed Berries, Toasted Pumpkin Seeds, Manchego Cheese & Sherry Hazelnut Vinaigrette

Warm Spinach Salad with Pancetta, Toasted Pinenuts, Goat Cheese, Raspberry Port Vinaigrette

### Select Two Accompaniments...

Ginger Maple Carrots

Seasonal Vegetable Sauté

Broccoli Polonaise

Green Bean Almandine

Grilled Vegetable Platter

Roasted Root Vegetables

Golden Beets, Carrots & Brussels

Steamed Asparagus Hollandaise

Haricorvert with Brown Butter &

Almonds

Eggplant Parmesan

Vegetable Orzo

Lemon Rice

Garlic Mashed Potatoes

Roasted Herb & Garlic New Potatoes

Rice Pilaf

Penne Alla Vodka

Farfalle With Sun Dried Tomato Pesto

Tortellini Primavera In Light Parmesan Cream

Celery Root Yukon Gold Mashed Potatoes

Provolone Potatoes

Roasted Rosemary Red Potatoes

Potatoes Daulphenois

### Select Two Entrees...

Marinated, Grilled Tri Tip with Mushroom Pinot Noir Sauce

Roasted Sliced NY Strip Loin With Shitake Mushroom, Red Wine Dijon Glaze

Marinated Southwest Grilled Skirt Steak with Tropical Fruit Salsa

Seared Tenderloin of Beef Sliced With Choice of 3 Sauces: Merlot Wild Mushroom Demi, Artichoke Gorgonzola Cream, or Traditional Béarnaise

Roasted Prime Rib of Beef with Horseradish Cream and Au Jus – Requires Carver

Veal Blanquet Simmered In White Wine Tarragon Mushroom Cream Sauce

Veal Osso Bucco Braised In A Tomato Veal Sauce With Orange Zest

Entrée Selections Continued...

Chicken Florentine

Chicken Marsala with Marsala Mushroom Sauce

Roasted Chicken with Garlic, Thyme & Light Herbal Jus Lie

Coq Au Vin – Braised Chicken in Red Wine And Mushrooms

Chicken Francaise Lightly Battered With Lemon White Wine Sauce

Free Range Stuffed Chicken under Skin with Leeks, Shitakes & Boursin Cheese  
With Jus Lie

Grilled Salmon with Papaya Mango Salsa

Pesto Crusted Salmon Pan Seared With Pomodoro Sauce

Grilled Mahi Mahi with Pineapple Rum Cream Sauce

Baked Stuffed Shrimp with Crabmeat in a Light Cognac Shrimp Sauce

Sole Veronique Baked With Crab & Shrimp in Creamy White Grape Sauce

Grilled Halibut Vera Cruz with Tomatoes, Olives, Artichokes, Lemons & Anchovies

Soy Miso Cured Sea Bass Pan Seared With Kaffire Ginger Lime Butter

Honey Mustard Glazed Pork Loin Roasted With Apple Compote

Pistachio Crusted Pork Tenderloin Stuffed With Dried Cherries In Cherry Brandy  
Sauce

Vegetable Moussaka Layered With Eggplant & Portobellos In Red Wine Cream &  
Shallots

Vegetable Lasagna In Alfredo Or Pomodoro Sauce

Grilled Vegetable Napoleon Layered With Polenta & Goat Cheese & Topped  
With Portobellos

Silver Package ~ China Service ware

Gold Package (w /4 hr hosted house bar)

Platinum Package (w/ 4 hr hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff,  
Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver,

## Hors d'oeuvre Menu ~ Additions

### Display Selections

Cheese and Cracker Display  
Imported and Domestic Cheese, Crackers, Fresh Fruit Garnish  
(serves 50)

Fresh Fruit Display  
Seasonal Abundance of Fresh Fruits with Ginger Honey Dip  
(serves 75 – 100)

Baked Brie or Caramelized Pesto Brie  
Served with sliced baguettes, Fresh Fruit Accents  
(serves 20 – 30)

Rainbow Roasted Vegetable Display (Roasted Eggplant, Zucchini, Mushrooms, Onions,  
Red Bells and more  
w/ Feta, Basil and Olives, served with crisp Garlic Herb Crostini  
(serves 50)

Hot Artichoke Dip- Served with Sliced Sourdough Baguettes  
(serves 15 – 20)

Norwegian Smoked Salmon  
Served with Capers, Red Onion, Lemon Confetti, Cream Cheese and Cocktail Breads  
(serves 20 – 30)

Jumbo Shrimp Display - with Horseradish Cocktail Sauce  
(serves 30 – 40)

Tray Passed Selections  
a sampling of our many tray pass selections...

Select 3 Passed Hors d'oeuvres

Select 4 Passed Hors d'oeuvres

Select 5 Passed Hors d'oeuvres

## Soiree & Hors d'oeuvres Stations

shrimp and avocado ceviche shooters  
seared ahi with pickled ginger & wasabi in cucumber cup  
lobster & crab sticks with smoky tomato chipotle dip  
coconut shrimp skewers with tangerine spark dipping sauce  
potato pancakes with house cured salmon & dilled crème fraiche  
spicy ahi tuna with wasabi aioli on wonton crisp  
bacon wrapped sea scallops  
asian lacquered salmon on bamboo skewers  
blackened shrimp skewers with peach salsa  
mini maryland style crab cakes with spicy creole remoularde  
pan seared applewood bacon wrapped sea scallops  
spicy asian shrimp skewer with tangerine dipping sauce  
endive boats with smoked salmon & whipped dilled cream cheese  
shrimp egg rolls with sweet & sour dipping sauce  
shrimp or crab claw cocktail shooters  
assorted butler-passed sushi

turkey & ginger shumia with ginger soy dipping sauce  
orange chicken pot stickers with sweet chili dipping sauce  
asian dumplings with orange chicken & sweet chili dipping sauce  
curried chicken on date canapés  
chicken & artichoke stuffed mushrooms  
macadamia chicken skewers with passion fruit and old fashioned mustard  
coconut macadamia chicken with passion fruit mustard dipping sauce  
spicy chicken satay with peanut sauce  
thai chicken satay with thai curry coconut dipping sauce  
chicken chow cups with tropical fruit salsa  
filet & portobello skewers with ponzu sauce  
tender teriyaki beef skewers with spicy mango chutney  
petit lamb lollipops with apple mint chutney  
seared peppercorn crusted filet on gorgonzola crostini with onion marmalade

## Soiree & Hors d'oeuvres Stations Continued...

mini beef wellingtons with port truffle glaze  
seared peppercorn filet on gorgonzola crostini with onion marmalade  
tenderloin sliders with gorgonzola and caramelized onions  
mini beef empanadas with roasted red pepper sour cream  
mini hot dogs wrapped in puff pastry with honey dijon dipping sauce  
bbq baby back riblets  
bbq kielbasa picks w/ basil and cheddar  
spicy sausage bites with honey dijon dip  
swedish meatballs  
pork & shrimp shumia with citrus ponzu  
stuffed mushrooms with italian sausage  
pork potstickers with thai chili dipping sauce  
prosciutto & provolone wrapped asparagus with light pesto drizzle  
wild mushroom tartlette with gruyere cheese & fresh thyme  
garlic & herb crostini with apricot brandy puree  
caprese skewers w/ mozzarella balls, roasted roma tomatoes & fresh basil w/balsamic  
sweet onion, leek and goat cheese tart  
polenta triangle with gorgonzola & oven dried tomato checca  
vegetarian potstickers with thai chili dipping sauce  
potato pancake with chive, sour cream and apricot jelly  
spanikopita with spinach and feta  
belgium endive w/goat cheese, fig, caramelized pecan and port reduction drizzle  
goat cheese & apricot on crostini drizzled with fresh sage  
greek filo cups with spinach, artichoke & cheeses  
wild mushroom filo tartlets  
classic tomato & basil bruschetta on herbed crostini with feta sprinkle  
spinach & cheese country quiche bites  
spinach and artichoke stuffed mushrooms  
mini fruit skewers with ginger honey drizzle  
butternut squash soup shooters  
gazpacho soup shooters

## hors d'oeuvres stations

### gourmet quesadilla bar

brie & walnut with green grape, cheddar & roasted red bell with blackened chicken, provolone & grilled pesto vegetables, havarti with cajun shrimp & fresh tomato, goat cheese & oven dried tomatoes, pepper jack with steak & onion, and more...

### martini mash

creamy garlic, celery root, okinawa sweet mashed potatoes  
scooped into a martini glass

your guests will choose from 3-4 selected toppings including:

cabernet reduction short ribs, curry, creamed spinach, marsala mushrooms, grilled rosemary baby lamb chops, tuscan chicken, sun dried tomato cream sauce, creamy lemongrass shrimp, and more...

### tepannyki station

steamed japanese rice served with your choice of:

stir fried shrimp, chicken, steak, steamed veggies or combination

sauce suggestions: teriyaki, sweet-n-sour, honey hoisin glaze, spicy orange peel sauce, kung pao, ginger soy and more...

### filled crepes

savory or sweet crowd pleasers include:

chicken in white wine beurre blanc with wild mushrooms, blackened shrimp & scallops in lobster sherry sauce, sirloin beef stroganoff, sautéed seasonal veggies (with & without cheese trilogy)

triple berry sauce with cream cheese, chocolate ganache, nutella, seasonal fresh orchard fruit flambé

### island bbq

shrimp, veggie, tropical fruit, tri tip steak & chicken skewers grilled on site (preferably) and served with choice of dipping sauces on bamboo skewers

### seafood extravaganza

super fresh seasonal seafood with stunning ice block presentation

also served with trilogy of fusion cocktail sauces, lemons, limes, chili sauce

### baja taco bar

fresh corn tortillas filled with baja style chicken, shrimp or carne asada, topped with fresh cabbage, cilantro and served with our homemade salsa bar and fresh citrus

sushi station - selection of super fresh sushi by our super sushi chefs

### french fry bar

sweet potato, shoe string & french fries + beer battered onion rings with garlic aioli, ketchup and ranch dipping sauces

### mini brioche carving station

prime rib, ny sirloin, beef tenderloin, roasted turkey, or pork tenderloin

served with caramelized onions, creamy horseradish, apple chutney or cabernet reduction

equipment costing based on menu choices  
minimal up-charges may apply

## Soiree Pricing

### Soiree Reception

Select seven butler passed hors d'oeuvres PLUS one hors d'oeuvres station  
This is a hors d'oeuvres only reception.

We serve butler passed hors d'oeuvres and host hors d'oeuvres stations instead of a traditional dinner.

All menus and equipment costs are subject to up-charge upon menu design

Silver Package ~ Deluxe Acrylics

Gold Package (w/ 4 hr hosted house bar)

Platinum Package (w/ 4 hr hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package

### 2 hour cocktail reception

Select five butler passed hors d'oeuvres

All menus and equipment costs are subject to up-charge upon menu design.

Silver Package ~ Deluxe Acrylics

Gold Package (w/ 2 hr hosted house bar)

Platinum Package (w/ 2 hr hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package

## Wedding and Specialty Cakes

All cakes and desserts made in house, by Colette's own pastry chefs.

The Finest Quality Chocolates, Fresh Cream, Sweet Butter and Fruits are expertly combined to create a luscious work of art.

The cakes created by Colette's not only look wonderful, but taste wonderful as well.

### Cake Flavors

White, Yellow, Lemon, Carrot, Almond, Marble, Red Velvet, Chocolate, Spice and Cordon Rose Cheesecake

\* Almond Cake .60 per guest up charge

\* Cheesecake 1.00 per guest up charge

### Fillings

Chantilly Cream, Hazelnut Cream, Chocolate Truffle, Espresso Cream, Custard, White Chocolate Truffle, Ganache, Raspberry or Apricot Conserve, Lemon Curd, Fresh Strawberries, German Chocolate, Chocolate Praline French, Grand Marnier French and More

\*French Buttercream, Fresh Fruit or Custard .60 per guest up charge

### Icings

White Chocolate Cream Cheese, Chantilly, Vanilla Mousseline, Amaretto Mousseline French, Dark Chocolate Ganache, Chocolate Sour Cream, Swiss Buttercream, Rolled Fondant

\* Fondant is priced higher

### Buffet Desserts and Cakes

English Trifle - Sherry Custard, Fruits and Cream Cake,

Chocolate Mousse - with Chantilly Cream, Banana Cream Pie Trifle,

Fresh Berries - Seasonal - w/Chantilly and Warm Ganache,

Crunch Cake w/ Amaretto Berries and Toasted Almonds, Chocolate Dipped Strawberry Display,

Colette's Special Chocolate Cake, Dipped Strawberries and Cream Cake,

Luscious Lemon Cream Cake, Classic Cheesecake with Fruit, Italian Almond Delight Cake,

White Chocolate Truffle Cake, German Chocolate Cake, Classic Carrot Cake

### Petit Desserts

A Fabulous Display of Handmade Miniatures

Selections may include: Ultimate Balls, Cream/Custard Puffs,

Cheesecake Squares, Baklava, Lemon Bars, Peanut Butter Slices,

Coconut Pecan Bars, Carrot Cake Bars, Assorted Cake Squares,

White Chocolate/Cream Cheese and other assorted Brownies,

Fresh Fruit Tartlets, Pecan Tassies, Chocolate Dipped Strawberries,

Raspberry Truffle Clusters and More!



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## Upscale Picnics & Barbecue Options

Entrée Selections – Select two

Beef Tenderloin Shish Kebobs \*\*  
Marinated Skewered w/Fresh Vegetables

Teriyaki Chicken Kebobs  
Skewered w/ Pineapple, Onion and Peppers

Thai Barbecue Chicken  
Bone-in Chicken

BBQ Chicken Breast

Lime Chicken – Bone in

New York Steak \*\*

Beef Brisket  
Grilled Mahi Mahi with Mango Salsa\*\*  
Cajun Blackened Salmon\*\*

Herb Grilled Chicken Breast  
w/ Fresh Herb and Olive Oil Marinade

BBQ Pork Baby Back Ribs \*

BBQ Beef Ribs

Gourmet Grilled Sausages

Shredded Barbecue Beef - Ultra tender  
shredded beef w/ palm rolls

\*On site grilling is necessary with some items and optional with others.

A chef fee may apply Uncharged Items \* \*\*

### Picnic Classics

Gourmet Grilled Hamburgers & All Beef Hot Dogs

Hot Dog! ¼ lb Beef Hot dogs w/ Buns, Relish, Onions and condiments

### SIDE SELECTIONS – Select Three

Molasses Baked Beans  
Pintos w/ Chili & Garlic  
Corn on the Cob  
Roasted Red Potatoes  
Baked Macaroni &  
Cheese  
Baked Potato Bar –  
Butter, Sour Cream,  
Scallions, Etc  
Traditional Potato Salad

Simple Chopstix Salad  
Roasted Pear Salad  
Broccoli Bacon Salad  
Marinated Mushrooms  
Roma Tomatoes  
Marinated  
Fusilli Pasta Salad  
Green Bean/Red Pepper  
Salad  
Mixed Greens Salad  
Classic Caesar Salad

Country Cole Slaw  
Seasonal Fresh Fruit  
Skewers  
Fresh Vegetables and Dips  
Wild Rice Salad  
Green Beans, Romas and  
Pesto  
Greek Salad  
Assorted Rolls and Butter  
Corn Bread

Silver Package w/ Deluxe Acrylic Service ware

Gold Package (w/ hosted house bar)

Silver Package w/ Full China Service ware

Platinum Package (w/ hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package



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## Event Information

### Deposits and Payment Schedule

A \$2000.00 deposit is required to reserve your date, along with a signed Colette's Catering Agreement. Six (6) months prior to your event 50% of the estimated total balance will be due. Deposits are non-refundable and non-transferable. During the next six months we will work out the final details. Seven – ten (7 - 10) days prior to your event you will provide Colette's Catering with the final guest count. No reduction to guest count or changes to your contract can be accepted within seven (7) days. Final payment for your event is due at this time, seven (7) days prior to the event.

Payment of these deposits will confirm your reservation and hold your date. All deposits are non-refundable and non-transferable and will be credited to the cost of your event or retained by us if you cancel your event.

### Cancellation Policy

Cancellations must be in writing and sent to Colette's Catering. After ten (10) days of signing the contract the deposit is 100% non-refundable. Cancellations less than ninety (90) days prior to the event will result in 100% forfeiture of all deposits held by Colette's Catering. You will also be required to pay a cancellation fee, amount equal to the minimum expenditure, less any deposits already received by us.

### Package Information

Package pricing is per person based upon 100 guests with a 4 hour event at Franciscan Gardens

A cost will be added for upgrades or additional rentals, if selected.

Sit down service available for an additional charge based on labor and site necessities.

Split menus, with sit down service are available for an additional cost.

Roasts - as a Carving Station, add \$225. chef's fee

Children's Packages are available at a reduced cost. For a large number of children in attendance a special children's buffet can be prepared.

Ceremony Set up is included as needed at property

Ceremony and Rehearsal Coordination are not included, but can be for a nominal fee.

Service charge of 20% and current sales tax will be added. Service charge is subject to tax.

Site rental fees for your location are not included in the package price listed.

All prices subject to change without notice

### Menu Tasting

A menu tasting is available for clients with events agreements in place and may be arranged for prospective clients. Menu tasting scheduling shall be thru your event coordinator in respect for our kitchen's busy schedule.

### Upgrades and Rental Equipment

For an additional cost, your event may include:

- Full Premium Bar and Wine Passed at Dinner
  - Passed or Display Hors oeuvres
  - Sit Down Service
- Upgraded China, Silver and Crystal patterns
  - Custom Linens, Chair covers, Overlays
  - Tables and Chairs in several styles, if not provided by your location
  - Specialty Chair and Table Styles
- Dance Floor Set Up
- Tenting, Canopies, Market Umbrellas, Heaters
  - Lighting Effects
  - Valet Service
- Table Favors, Menu Cards, Place cards
- Fresh Floral Package or Centerpieces
  - Ceremony Set Up
- Ceremony Coordinator