



# COLETTE'S

CATERING EXTRAORDINAIRE

## MENUS



**Phone:**

714.447.9190

**Fax:**

714.447.3890

**eMail:**

[info@coletteevents.com](mailto:info@coletteevents.com)

**Web:**

[www.coletteevents.com](http://www.coletteevents.com)



# COLETTE'S

CATERING EXTRAORDINAIRE

## HORS D'OEUVRES

### WHAT'S NEW

- Coriander Pork Tostada, Charred Tomatillo Salsa, Cilantro \$2.75
- Crispy Macaroni, Bacon & Cheese Bites with Pomodoro Dip \$2.50
- Chili Flauta Tostada with Potatoes, Chorizo and Crème \$2.75
- English Sweet Pea Crostini with Greek Yogurt, Feta, Edible Blossoms \$2.50
- House Cured Salmon Canapé, Avocado Mascarpone, Fresh Dill \$2.50
- Herb Crust Lamb Sticks with Apricot Mint Dip \$2.75
- Tuscan Roulades, Sun Dried Tomato, Goat Cheese, Eggplant \$2.50



### LAND

- Short Rib Spoons, Parsnip Potato Puree \$3
- Mini Beef Empanadas ~ Roasted Red Pepper Sour Cream \$2.5
- Meatball Lollipops Marinara with Italian Parsley \$2
- Mini Beef Wellingtons ~ Port Truffle Glaze \$3.5
- Filet and Portobello Skewers ~ Ponzu Sauce \$3
- Tender Teriyaki Beef Skewers ~ Serrano Mango Salsa \$3
- Chicken Bruschetta ~ Chimichurri \$2
- Chicken and Artichoke Puffs \$2
- Curried Chicken Stuffed Dates \$2
- Antipasto Skewers \$2.50
- Chicken Quesadilla Cornucopias \$2.5
- Coconut Macadamia Chicken ~ Passion Fruit Mustard Sauce \$3
- Thai Chicken Satay ~ Peanut Dipping Sauce \$2.5
- Orange Chicken Potstickers ~ Sweet Chili Dip \$2.25
- Chicken Artichoke -or- Italian Sausage Stuffed Mushrooms \$2.25
- Turkey Ginger Shumia ~ Ginger Soy ~ Chinese Spoon \$2.75
- Spicy Sausage En Croute, Honey Dijon Dip \$2.5
- Petit Rosemary Lamb Chop ~ Cherry Port Compote \$3.5
- Thai Garden Spring Rolls ~ Peanut Dip \$2.25
- Kahlua Pulled Pork on Mini Hawaiian Rolls \$3
- BBQ Kielbasa Bites with Provolone and Basil \$2
- Beef on Croute ~ Filet, Garlic Crostini, Tarragon Mustard \$2.75
- Tenderloin Sliders with Gorgonzola and Caramelized Onions \$3.5
- Beef Carpaccio Cone \$3.5

### SEA

- Coconut Shrimp Skewers with Tangerine Spark Dipping Sauce \$3
- Mini Maryland Style Crab Cakes with Spicy Remoulade \$3.5
- Potato Pancakes with House Cured Salmon, Dilled Crème Fraiche \$3
- Poki -Style Ahi with Sesame Cone with Wasabi Drizzle \$3.50
- Seared Ahi Tuna on Wonton Crisp Wasabi Aioli \$3
- Shrimp and Avocado Ceviche ~ Tostada or Shooters \$3
- Jumbo Shrimp Cocktail Shooter \$2.75
- Pesto Marinated Shrimp and Tortellini Sticks \$2.75
- Salmon Carpaccio Cucumber Cup \$3



### GARDEN

- Bruschetta Classico with Tomato Basil Checca \$1.75
- Caprese Skewers ~ Fresh Mozzarella, Tomato, Basil, Balsamic \$2.25
- Herb Crostini Canapés ~ Goat Cheese, Apricot Brandy Puree \$2
- Endive w/Goat Cheese, Fig, Candied Pecan, Port Reduction Drizzle \$2.5
- Caramelized Apple with Gorgonzola, Toasted Walnut Endive Boats \$2.5
- Creamy Goat Cheese Tea Points with Parsley & Pine Nuts \$2.5
- Ratatouille on Polenta \$2.75
- French Onion Canapés \$2.5
- Spinach and Cheese Frittata Bites \$1.75
- Butternut Squash Soup Shooters \$2.5
- Gazpacho Soup Shooters \$2.5
- Wild Mushroom Tartlet with Gruyere Cheese and Fresh Thyme \$2.5
- Spanikopitta with Spinach and Feta \$2
- Sweet Onion, Leek and Goat Cheese Tart \$2.5
- Twice Baked New Potato Chafer with Chef's Trio of fillings \$3
- Brie Bouclé with Cranberry Chutney \$2.25
- Mini Pizza - Prosciutto, Pesto & Basil, Sun Dried Tomatoes with Feta, Pepperoni & Parmesan \$2.75
- Potato Pancake with Chive, Sour Cream and Apricot \$3
- Veggie Eggrolls with Sweet and Sour Dipping Sauce \$2
- Vegetarian Samosas \$2.5
- Wild Mushroom Puff Purse \$2.75

Pricing based on 50+ Guests



# COLETTE'S

CATERING EXTRAORDINAIRE

## CHEF'S TABLE

Chef's Selection of Gourmet Cheeses accented with Dried Fruits, Nuts and Honey's  
Crisp Garden Vegetable Crudités with Trio of Dips  
Artisan Crackers and Sliced Baguettes  
\$8 per guest



### SAVORY ADDITIONS

Rainbow Grilled Vegetable Display  
Roasted Eggplant, Zucchini, Mushrooms, Onions, Red Bells with Feta, Basil and Kalamata Olives  
Large \$90 Small \$45

Torte Terrine  
Savory Torte of Cheeses, Sundried Tomato, Artichokes, Pesto, served with Baguette Slices \$70

Chilled Beef Tenderloin Platter  
Sliced and fanned Prime Beef with Sweet Onion Marmalade, Horseradish Sauce and Garlic Crostini \$195

Cocktail Party Sandwiches  
Petit Rolls filled with Ham / Swiss and Turkey /Cranberry /Cheese \$92 / 36 pcs

Spicy Sausage Bites ~ Hot Chafer with Honey Dijon Dip \$60

Baked Brie ~ Brie in Flaky Puff Pastry with Apricot Conserve, Fresh Fruit Accents and Sliced Baguettes \$75  
Caramelized Pesto Brie ~ Pesto, Nuts, Caramelized Sugar, Fruit Accents and Sliced Baguettes \$75

Southwest Fondue ~ Warm Dip with Chorizo, Mushrooms, Mexican Cheeses, served w/Baguettes or Tortilla Chips \$75  
Hot Crab Spinach Dip ~ Served with Sliced Baguettes and Crackers \$75  
Hot Artichoke Dip ~ Served Baguette Slices \$60



### SEAFOOD

Half Salmon Display  
Decorated Poached Salmon with Cucumbers, Fresh Herbs and Edible Flowers and Creamy Dill Sauce \$150

Grand Alaskan Salmon  
Centerpiece Whole Poached Salmon with Aspic, Cucumber, Fresh Herbs, Edible Flowers and Creamy Dill Dip \$290

Norwegian Smoked Salmon ~ Served with Capers, Red Onion, Lemon Confetti, Cream Cheese and Cocktail Breads \$180  
Salmon Mousse Terrine ~ Delectable Creamy Smoked Salmon Terrine with Flaky Crackers \$75  
Sushi / Sashimi Platter with Ponzu, Soy, Ginger and Wasabi (Approx 50 pieces) \$180  
Jumbo Shrimp Display with Horseradish Cocktail Sauce and Lemons \$8 per guest

Iced Seafood Bar  
Shrimp, Crab, Marinated Mussels, Oysters on the Half Shell, Calamari Salad on Cracked Ice ~ Horseradish Cocktail Sauce, Lemons  
Market Price



# COLETTE'S

CATERING EXTRAORDINAIRE

## STATIONS

### ACTION STATIONS

#### Boat to Baja

Served in Palm Leaf Boat

Choice of Two: Carnitas, Carne Asada, Baja Style Chicken or Shrimp

Choice of Two: Chorizo Mash Potato, Cilantro Rice, Black Beans, Burracho Pintos

Accompanied by: Shredded Cabbage, Cilantro, Guacamole, Crème, Cheddar / Cotilla Cheese and Fresh Salsas \$11

#### Taste of Asia

served in Black Asian Boxes

Choice of One: Hot Sesame Lo-Mein Noodles or Japanese Rice

Choice of Two: Stir Fry Shrimp, Lemon Grass Chicken, Spicy Steak, Stir Fry Beef & Veggies with Chilies, Kung Pao Pork or Asian Stir Fry Veggies

Chef's Compliment Sauces \$11

#### Crudités Veggies Garden Vases

Garden Fresh Baby Garden Veggies Artfully Displayed in Square Glass Composition ~ Garden and Pebble Décor, Trilogy of Dips \$8

#### Mediterranean Table

Hummus, Baba Ghanouj, Tabouleh, Dolmas, Pitas Breads, Cured Olives, Marinated Grilled Vegetable Display with Feta Cheese and Basil \$10

#### Italian Pasta Station

Penne and Tortellini, Choice of Sauces: Alfredo, Marinara, Pomodoro

Fresco, Pesto Cream, plus Parmesan, Julienne Herb Chicken,

Garlic Sautéed Mushrooms and Fresh Veggie toss ins \$9

#### Antipasto Station

Gourmet Italian Meats, Sausages, Cheeses, Olives and Peppers

Pasta and Grilled Veggie Salad with Feta and Italian Vinaigrette

Baguettes with Garlic Olive Oil and Balsamic Cruets \$10

#### Mashed Potato Station

Served in a Martini Glass

Choice of Potato:

Creamy Garlic, Celery Root, Traditional Mashed, or Okinawa Sweet Mashed

Choice of Two:

Slow Roast Beef in BBQ Dijon Demi Glaze, Cabernet Reduction Filet Tips,

Tuscany Chicken, Saffron Shrimp, Creamed Spinach, Marsala

Mushrooms, Grilled Vegetable Ratatouille

Accompanied by: Sour Cream, Chives, Whipped Butter, Aged Cheddar & Applewood Bacon \$14

*Priced to accompany dinner package -or- 3 station 50 guest minimum  
Additional Stations Available*

### HORS D'OEUVRE CARVER STATIONS

#### Prime Rib of Beef

Au Jus and Horseradish Sauce

\$15

#### Beef Filet Chateaubriand

Shallots, Garlic, Port Wine Sauce

\$16

#### Marinated Grilled Tri Tip

Choice of Sauce:

Peppercorn, Au Jus with Horseradish Cream, Mushroom

Pinot Noir Sauce

\$12

#### Fresh Roasted Turkey

Sage Butter Basted, served with Turkey Gravy and

Cranberry Port Chutney

\$12

#### Molasses Glazed Pit Ham

with Caramelized Pearl Onions in Dijon Mustard Sauce

\$11

#### Roasted Leg of Lamb

Herbs de Provence and Caramelized Garlic Lamb

served with Cabernet Au Jus and Apricot Mint Sauce

\$14

#### Stuffed Turkey Breast En Croute

Herb Dressing, Turkey Breast, Mashed Potatoes en Croute Traditional Turkey Gravy and Cranberry Port Chutney

\$12

#### Salmon Coulibiac

Pacific King Salmon, Mushrooms, Shallot in Puff Pastry

Dill Cream Sauce

\$12

*Hors d'oeuvre Carving Stations are served with  
choice of meat, petit rolls and sauce only*



**COLETTE'S**  
CATERING EXTRAORDINAIRE  
**THE CONTEMPORARY**

To Include:  
Three Hors d'oeuvres, One Entrée, One Salad or Soup, Two Accompaniments (see "accompaniments" page),  
Artisan Breads and Herb Butter

**HORS D'OEUVRES**

*Select Three*

Parmesan Bruschetta with Tomato Basil Checca  
Garlic and Herb Crostini with Goat Cheese and Apricot Brandy Puree  
Chicken and Artichoke Mushrooms  
Caprese Skewers with Mozzarella, Roma Tomatoes, Fresh Basil, Balsamic Glaze  
Salmon and Dill Pastry Canapés  
Rainbow Roasted Vegetable Platter  
Chicken Quesadilla Cornucopia  
Coconut Shrimp Skewers With Tangerine Spark Dipping Sauce  
Torte Terrine with Artichokes, Pesto, Tomatoes and Sliced Baguettes



**ENTREES**

*Select One*

Slow Roast Savory Beef ~ sliced in Colette's Dijon BBQ Au Jus \$27  
Herb Roast Chicken ~ Garlic, Thyme and Fresh Herbs, Light Herbal Jus Lie \$26  
California Chicken ~ Goat Cheese/Sundried Tomato Stuffed, Sundried Tomato Red Wine Sauce \$26  
Apricot Chicken ~ Breast Sautéed and Finished with Colette's Lively Apricot Ginger Glaze \$26  
Florentine Chicken ~ Stuffed with Spinach, Cheeses and Herbs, Old Fashioned Country Sauce of  
Sautéed Mushroom, Corn, Sweet Onion, White Wine and Cream \$27  
Chicken Provencal ~ Olive, Tomato and Caper Sauce Provencal \$27  
Chicken Saltimbocca ~ Prosciutto, Basil, Provolone, Lemon Beurre Blanc \$28  
Slow Roast Stuffed Pork Loin ~ Apricots and Currants Served with Cranberry Reduction \$29  
Rosemary and Herb Crust Pork Tenderloin ~ Sautéed Apple Compote \$29  
Roasted Sliced NY Strip Loin ~ Shitake Mushrooms and Red Wine Dijon Glaze \$35  
Grilled Salmon ~ Honey Orange Balsamic and Fresh Mint \$29  
Mahi Mahi Vera Cruz ~ Tomatoes, Olives, Artichokes, Lemon and Anchovies \$29  
Pan Seared Tilapia ~ Citrus Beurre Blanc and Citrus Salsa \$28  
Vegetarian Entrees ~ Available on Request



**SALADS / SOUP**

*Select One*

Classic Caesar Salad ~ Homemade Croutons, Caesar Dressing, Parmesan  
Autumn Salad ~ Baby Greens, Apples, Dried Cranberries, Feta Drizzled with Citrus Vinaigrette  
The Wedge ~ Chilled Wedge, Diced Tomato, Bacon Crumble, Blue Cheese Dressing  
Gazpacho

*Dinner Menu Prices Based on 100+ Guests*



# COLETTE'S

CATERING EXTRAORDINAIRE

## THE COSMOPOLITAN

To include:

Three Hors d'oeuvres, One Entrée, One Salad or Soup, Two Accompaniments (see "accompaniments" page),  
Artisan Breads and Herb Butter

### HORS D'OEUVRES

*Select Three*

Crispy Macaroni, Bacon and Cheese Bites with Pomodoro Dip  
Turkey and Ginger Shumia with Ginger Soy Dipping Sauce  
Beef on Garlic Herb Crostini with Tarragon Mustard  
Coriander Pork Tostada with Avocado and Chimichurri Drizzle  
Seared Ahi on Wonton Crisp with Wasabi Aioli and Pickled Ginger  
Crab and Corn Cakes with Cocktail ~Horseradish Sauce  
Shrimp and Avocado Ceviche in Tortilla Boat  
Artichoke Bottoms Parmesan / Romano Gratin



### ENTREES

*Select One*

Filet of Beef Tenderloin ~ Pecan Crust and Madeira Au Jus \$37  
Tenderloin of Beef ~ Choice of Sauce ~ Wild Mushroom Demi, Artichoke Gorgonzola Cream, Béarnaise, or Teriyaki Reduction w/ Macadamias \$37  
New York Steak ~ with Blue Cheese Crumbles and Green Peppercorn Sauce \$35  
Beef Sirloin w/Forestry Mushroom Pinot Noir ~ Horseradish Cream \$31  
Pistachio Crusted Pork Tenderloin ~ Stuffed with Dried Cherries in Cherry Brandy Sauce \$31  
Free Range Stuffed Chicken ~ Goat Cheese, Oven Dried Tomatoes, Tarragon Cream Sauce \$ 29  
Cornish Game Hen "Boneless" ~ Citrus and Herb Glazed with Wild Rice or Herb Stuffing \$30  
Apricot Chicken ~ Colette's Apricot Ginger Glaze \$29  
Grilled Salmon ~ Honey Orange Balsamic and Fresh Mint \$31  
Pesto Crusted Salmon ~ Pan Seared With Pomodoro Sauce \$31  
Grilled Mahi Mahi ~ Papaya, Pineapple Fruit Salsa \$31  
Grilled Halibut Vera Cruz ~ Tomatoes, Olives, Artichokes, Lemons and Anchovies \$34  
Grilled Sea Bass ~ Tangerine Reduction \$37  
Vegetarian Entrees ~ Available on Request



### SALADS / SOUPS

*Select One*

Tomato Mozzarella Salad ~ Fresh Basil Leaves and Balsamic Reduction Glaze  
Mediterranean Salad ~ Mixed Greens, Artichoke hearts, Feta, Kalamata Olives, Romas, House Dressing  
Baby Wild Greens ~ Strawberries, Feta, and Champagne Orange Vinaigrette  
Classic Caesar with Homemade Garlic Croutons, Parmesan, Classic Caesar Dressing  
Fresh Spinach Salad ~ Mushrooms, Feta, Toasted Pine Nuts, Creamy Red Onion Vinaigrette  
Colette's Fruity Summer Salad ~ Diced Apples, Golden Raisins, Walnuts, Crumbled Gorgonzola with citrus vinaigrette  
Raspberry Spinach Salad ~ Pancetta, Toasted Pine nuts, Goat Cheese, Raspberry Port Vinaigrette  
Roasted Beet Salad – Mesculio Spring Greens, Roasted Red and Gold Beets, Toasted Pumpkin Seeds,  
Manchego Cheese, Sherry Hazelnut Vinaigrette  
Chilled Gazpacho



# COLETTE'S

CATERING EXTRAORDINAIRE

## CARVING STATIONS

To Include:

Carver Station, Choice of Hors d'oeuvre, One Carver Entrée, Three Accompaniments (see "Accompaniments" page),  
Artisan Breads and Herb Butter



### CHEF'S TABLE DISPLAY

Chef's Selection of Gourmet Cheeses accented with Dried Fruits, Nuts and Honey's  
Accompanied by Crisp Garden Vegetable Crudités with Trio of Dips  
Artisan Crackers and Sliced Baguettes



### CARVER STATION ~ ENTREES

Prime Rib Carver ~ Au Jus and Horseradish Sauces \$36  
Roast Tri Tip of Beef Carver ~ Peppercorn Sauce, Au Jus and Horseradish Cream \$30  
Beef Filet Chateaubriand Carver ~ Tenderloin of Beef, Shallots, Garlic, Port Wine Sauce \$36  
Roast Turkey Carver ~ basted with Sage Butter or Traditional A Ju \$30  
Smoked Ham Carver ~ Caramelized Pearl Onions in Dijon Mustard Sauces \$27  
Roasted Leg of Lamb Carver ~ Herbs de Province, Caramelized Garlic Cabernet Au Jus \$32  
Roasted Stuffed Pork Loin Carver ~ Green Apples, Currants, Port Wine Demi Glace \$31  
Salmon Coulibiac ~ Fresh Salmon, Mushrooms, Shallot and Dill in Puff Pastry, Dill Cream Sauce \$32.



### CARVERY DUET

Select One:

Prime Rib Carver ~ Au Jus and Horseradish Sauce, Petit Rolls  
Beef Filet Chateaubriand Carver ~ Tenderloin of Beef, Shallots, Garlic, Port Wine Sauce

Select One:

Roasted Turkey Breast ~ Sage Butter or Traditional A Ju  
Smoked Ham ~Caramelized Pearl Onions in Mustard Sauce  
\$42

Duet Carver Includes: Chef's Table or Three Hors d'oeuvres and Four Accompaniments  
from the Contemporary or Cosmopolitan menus



### ACCOMPANIMENTS

Select Two ~ see "Accompaniments" page.



# COLETTE'S

CATERING EXTRAORDINAIRE

## ACCOMPANIMENTS

### ACCOMPANIMENTS for CONTEMPORARY MENU

*Select Two*

Chef's Fresh Vegetable Sauté  
Grilled Vegetable Platter  
Ginger Maple Carrots  
Roasted Root Vegetables  
Wild Rice Pilaf with Cranberry Confit  
Vegetable Orzo  
Penne with Gorgonzola Cream Sauce  
Roasted Rosemary Red Potatoes  
Creamy Red Bliss Smashed Potatoes  
Sweet Potato Soufflé with Spiced Pecan Crumble  
Garlic Mashed -OR- Traditional Mashed Potatoes  
Provolone Potatoes  
Ravioli with Sage Brown Butter

### ACCOMPANIMENTS for COSMOPLITAN MENU

*Select Two*

Green Bean Bundles with Mushroom Cream and Frizzled Onion Crisp  
Grilled Vegetable Napoleon with Balsamic Reduction and Feta sprinkle  
Rustic Yam and New Potato Roast with Sage and Rosemary  
Israeli Cous Cous with Vegetable Confetti  
Roasted Root Vegetables  
Sautéed Baby Vegetables (+\$2)  
Rice Pilaf with Golden Raisins and Pine Nuts  
Four Cheese Ravioli with Gorgonzola Cream Sauce and Slivered Almonds  
Garlic Sautéed Button Mushrooms  
Sesame Glazed Haricots Verts

### ACCOMPANIMENTS for CARVER MENU

*Select Four*

Fresh Seasonal Vegetables with Brown Butter and Shallots  
Julienne Fresh Veggie Sauté (Carrot, Yellow Squash, Zucchini and Red Bells)  
Grilled Seasonal Veggie Platter with Balsamic Drizzle  
Green Bean Almandine with Brown Butter and Almonds  
Classic Creamed Spinach  
Creamed Corn Soufflé  
Cream Gorgonzola Mashed, Traditional -OR- Garlic Mashed Potatoes  
Rosemary Roast Garlic Herb Potatoes -OR- Provolone Potatoes  
Sweet Potato / Red Rose Cubes with Molasses Brown Butter Glaze  
Penne with Gorgonzola Cream Sauce  
Penne Pasta with Sundried Tomato Basil Cream  
Wild Rice Pilaf with Roasted Winter Vegetables  
Rice Pilaf with Golden Raisins and Pine Nuts -OR- Lemon Rice  
Crisp Garden Greens Salad with English Cucumbers, Carrot Curls, Beet Curls, House Dressing  
Autumn Salad ~ Baby Greens, Apples, Dried Cranberries, Feta Drizzled with Citrus Vinaigrette  
Mediterranean Salad ~ Mixed Greens, Artichoke hearts, Feta, Kalamata Olives, Romas, House Dressing



# COLETTE'S

CATERING EXTRAORDINAIRE

## DESSERTS

### PLATED DESSERTS (\$7 pp)

Florentine Baskets ~ Delicate Almond Florentine, Sherry Vanilla Custard and Fresh Berries

Panne Cotta

Chocolate Pots de Crème

Napoleon of Lemon Cream with Grand Marnier Crème Anglaise

Classic Cheese Cake with Fresh Fruit Compote or Raspberry Coulis

Pavlova ~ Crisp Delicate Meringue nestled with Ripe Fresh Fruits and Berries

English Trifle Gobelets ~ layered fruits, Sherry Custard, Cream Cake, Toasted Almonds

Chocolate Mouse Cake ~ Pure Decadence of Fine Bittersweet Chocolates, serve with Raspberry or Mango Coulis

Tahitian Vanilla Bean Crème Brûlée with Fresh Berries

French Apple Caramel Tart ~ Apples baked in Buttery Filo, Caramel Sauce

Cherry, Peach or Apple Crumble with Whipped Vanilla Cream

Crème Brûlée with Fresh Berries

Sorbet trio with Berries



### TRIO PLATE I

Gingered Ganache Tart with Pecan Crust / Fresh Fruit Tartlet / Coconut Nut Custard bar

### TRIO PLATE II

Petit Flan / Meyer Lemon Tartlet / Triple Chocolate Brownie Bar



### PETIT DESSERTS (\$6 pp / 3 pieces)

A Fabulous Display of Handmade Sweets ~ Chef's Selection

Rum Custard Eclair, Mini Cannoli, Cream Puffs, Ultimate Balls, Fresh Fruit Tartlets, Praline Tartlets, Espresso Cups

Petit Ganache Diamonds, Lemon Curd Tartlets, Cake Lollipops, Cheesecake Bites, Lemon Bards, Pecan Tassies, Coconut Pecan Bars,

Peanut Butter Slices, Carrot Cake Bars, Mini Cake Squares, White Chocolate Cream Cheese Brownies

French Macaroons, Dessert Shooters, Raspberry Truffles, Chocolate Dipped Strawberries



### ACTION DESSERT STATIONS\* (\$7 pp)

#### Hot Fudge Brownie Sundae Bar

Rich Chocolate Brownies, Premium Vanilla Ice Cream, Hot Fudge Sauce and Whipped Cream, Garnish your masterpiece with array of fun candies, nuts and cherry

#### Fondue Bar

Chocolate and Hot Carmel Fondue Pots with an assortment of dipping items: Pineapple, Strawberries, Marshmallows, Brownie Bites, Pretzel Sticks, and Rice Crispy Bars

#### Bananas Foster

Chef preparing Bananas to order, served with Vanilla Bean Ice Cream

#### Cherries Jubilee

Chef preparing Cherries Jubilee to order

#### Crepe Station (\$8 pp)

Chef preparing crepes to order with dessert fillings of Nutella, Flamed Bananas, Berry Compote and Crepe Suzette



# COLETTE'S

CATERING EXTRAORDINAIRE

## BAR PACKAGES

### OPEN PREMIUM BAR

Belvedere, Johnny Walker Black, Bombay, Crown Royal,  
Jack Daniels, Captain Morgan, Patron, Courvoisier, Baileys, Kahlua,  
Domestic and Imported Beers, House Chardonnay, Cabernet, White Zinfandel

Two Signature Cocktails

Mixers, Soft Drinks, Still and Sparkling Water

First Hour \$16 per guest

Second Hour \$4

Each Additional Hour \$2

\*Upgrades available upon request at an additional cost



### OPEN CALL BAR

Sky Vodka, Johny Walker Red, Jose Cuervo Gold, Seagrams 7, Jack Daniels, Bacardi  
Beers: Coors Light, Bud Light and choice of (1) premium Fat Tire, Corona or Heineken  
House Cabernet, Chardonnay and White Zinfandel

One Signature Cocktail

Mixers, Soft Drinks, Still and Sparkling Water

First Hour \$14 per guest

Second Hour \$3

Each Additional Hour \$2



### OPEN BEER AND WINE

Domestic and Imported Beers, House Chardonnay, Cabernet, White Zinfandel  
Signature Sangria Cocktail

Soft Drinks, Still and Sparkling Water

First Hour \$14 per guest

Second Hour \$2

Each Additional Hour \$1



### OPEN SOFT DRINK BAR

Soft Drinks, Still and Sparkling Water, Juices

First Hour \$ 4 per guest

Second Hour \$2

Each Additional Hour \$1



### CASH BAR

Full and Partial cash bar service is available  
\$300 set-up fee applies to Call or Premium bar  
\$200 set-up fee for Beer, Wine, Champagne bar



### WINE SERVICE WITH DINNER

Price based on type of wine selected

*Pricing Based on 50+ Guests*

*All bar packages require Colette's bartender 4-hour minimum @ \$25 per hour (or designated role)*



# COLETTE'S

CATERING EXTRAORDINAIRE

## SIGNATURE COCKTAILS & BEVERAGE

### SIGNATURE COCKTAILS

#### Lucky in Love Lavender Lemonade

Homemade Lavender Simple Syrup, Lemonade, Vodka  
lavender sprig or lemon peel garnish

#### Gentleman's Sweet Tea

Homemade Sweet Tea, Jack Daniel's Tennessee Whiskey  
lemon peel or lemon wedge garnish

#### Pink Elephant

Mojito Mix, Gin, Grenadine

#### Russian Prom Queen

Stoli Blueberry Vodka, Lime Juice, Simple Syrup, Club Soda

#### Razmopolitan

Citrus-Flavored Vodka, Raspberry-Infused Vodka, Chambord, Fresh Lime juice,  
Simple syrup, Cranberry Juice

#### Blackberry Mint Julep

Mint, Blackberries, Sugar, Bourbon

#### Harvest Highball

Vodka, Lime Juice, Simple Syrup, Ginger Beer

### TWO SIGNATURES COCKTAIL PARTY BAR

*First Hour \$6 per guest | Second Hour \$3 | Each Additional Hour \$2*

### VARIETY NON-ALCOHOL MOCKTAILS

Apple Sparkler | Vanilla Almond Ice Tea  
Minted Winter Solstice | Raspberry Spritzer

*Minimum 1 gallon (serves 20)*

### BEVERAGE SERVICE

#### COFFEE ~ SPICED CIDER ~ COCOA

Thermal Coffee Service  
\$1.75 pp

Silver Coffee Station ~ Hi-Polish Coffee Urns  
Coffee and Decaf or Hot Tea, Half n Half, Sugar, Equal, Sweet-n-Low  
\$2.50 pp

Silver Specialty Coffee Station ~Premium Coffee and Decaf Syrups, Whip Cream,  
Cinnamon Stirs, Chocolate Shavings  
\$4.50 pp

Espresso / Cappuccino Station  
from \$6 pp

Hot Chocolate w/Cinnamon Stirs and Whip Cream  
\$2.50 pp

### COLD BEVERAGES

Ice Tea, Classic or Tropical  
\$1.75 pp

Soft Drinks & Bottled Waters  
\$1.75 pp

Lavender Lemonade, Ice Tea and Minted Water Station  
\$2.50 pp

Martinelli's Sparkling Cider  
\$2.50 pp

Ice only  
\$1.50 per guest