



COLETTE'S
CATERING EXTRAORDINAIRE

Extraordinary Menu Ideas

salad ...

Fruity summer salad – diced apples, golden raisins, toasted walnuts, & gorgonzola with citrus vinaigrette
Crisp garden salad with cherry tomatoes, english cucumbers, carrot curls, beet curls, and house dressing
Poached pear, baby lettuce, candied walnuts & goat cheese with port pear vinaigrette
Classic caesar with parmesan crisp and garlic croutons
Fresh arugula with water chestnuts, mandarins, rice noodles, and sesame ginger dressing
Steak house style chilled ice berg wedges with bleu cheese dressing
Warm spinach salad with pancetta, toasted pinenuts, goat cheese, raspberry port vinaigrette
Roasted Beet Salad – Mesculio Spring Greens, Roasted Red and Gold Beets, Toasted Pumpkin Seeds, Manchego Cheese, Sherry Hazelnut Vinaigrette
Pesto green bean salad with fresh roma tomatoes
Tomato mozzarella salad with fresh basil leaves & balsamic reduction glaze
Includes artisan breads & butter

accompaniments ...

Grilled Vegetable Napoleon with Balsamic Reduction & Feta Sprinkle	Creamy Mashed Potatoes w/ choice of: Blue Cheese Infused, Yukon Gold, Red Bliss Smash, and More
Seasonal Vegetable Sauté	Garlic & Herb Fingerling Potatoes
Green Bean Almandine	Wild Rice Pilaf
Grilled Vegetable Platter	Penne Alla Vodka
Roasted Root Vegetables	Four Cheese Ravioli with Gorgonzola Cream Sauce and Slivered Almonds
Sautéed Baby Vegetables	Pasta al Fresco
Crisp Asparagus with Lemon Zest and Cracked Black Pepper	Provolone Potatoes
Sesame Glazed Haricorvert	Roasted Rosemary Red Potatoes
Eggplant Parmesan	Potatoes Daulphenois
Vegetable Orzo	Mushroom & Parmesan Risotto
Ginger Maple Carrots	

*Some items subject to upcharge

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entrees...

Marinated, Grilled Tri Tip with Mushroom Pinot Noir Sauce
Roasted Sliced NY Strip Loin with Shitake Mushrooms & Red Wine Dijon Glaze
Marinated Southwest Grilled Skirt Steak with Tropical Fruit Salsa
Tenderloin of Beef with Choice of 3 Sauces: Wild Mushroom Demi, Artichoke Gorgonzola Cream, Traditional Béarnaise, or Teriyaki Reduction with Macadamias
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
Chicken Florentine
Chicken Piccata
Chicken Saltimbocca with a Tarragon Cream Sauce
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
Free Range Stuffed Chicken under Skin with Leeks, Shitakes & Boursin Cheese With Jus Lie
Free Range Stuffed Chicken with Goat Cheese & Oven Dried Tomatoes with White Wine Cream Sauce and Fresh Chives
Blackened Salmon with Sautéed Peaches and Fresh Mint
Pesto Crusted Salmon Pan Seared With Pomodoro Sauce
Grilled Mahi Mahi with Pineapple Rum Cream 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
Rosemary and Herb Crusted Pork Tenderloin with Sautéed Apple Compote
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
Vegetable Strudel with Basil Alfredo Sauce
Stuffed Portobellos with Cous Cous or Polenta, Fresh Herbs, & Warm Walnut Sauce

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soiree & hors d'oeuvres

shrimp and avocado ceviche shooters
lobster & crab sticks with smoky tomato chipotle butter
coconut shrimp skewers with tangerine spark dipping sauce
potato pancakes with house cured salmon & dilled crème fraiche
cajun ahi on wonton crisp with wasabi aioli
bacon wrapped sea scallops with chimichurri
asian lacquered salmon on bamboo skewers
mini maryland style crab cakes with spicy creole remoulade
pan seared applewood bacon wrapped sea scallops
spicy asian shrimp skewer with tangerine dipping sauce
veggie egg rolls with sweet & sour dipping sauce
shrimp or crab claw cocktail shooters
assorted butler-passed sushi
ahi poki with pickled ginger & wasabi in cucumber cup
blackened chicken spring rolls with honey cilantro pesto
orange chicken pot stickers with sweet chili dipping sauce
asian dumplings with orange chicken & sweet chili dipping sauce
curried chicken on date canapés
macadamia chicken skewers with passion fruit and old fashioned mustard
coconut macadamia chicken with passion fruit mustard dipping sauce
thai chicken satay with thai curry coconut dipping sauce
filet & portobello skewers with ponzu sauce
ginger serrano steak skewers with mango salsa
petit rosemary lamb chops with cherry port compote
rosemary and herb lamb lollipops with red currant & mint dipping sauce
seared peppercorn crusted filet on bleu cheese crostini crisp with onion marmalade



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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
chicken Florentine beggar's purse with chimi churri dipping sauce
bbq kielbasa picks w/ basil and cheddar
spicy sausage bites with honey dijon dip
swedish meatballs
prosciutto & provolone wrapped asparagus with light pesto drizzle
mini french onion soup shooters
wild mushroom tartlette with gruyere cheese & fresh thyme
caprese skewers w/ mozzarella balls, teardrop tomatoes & fresh basil w/balsamic
sweet onion, leek and goat cheese tart
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
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
kiwi cucumber cold soup shooter

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hors d'œuvre 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 filet tips, chicken curry, creamed spinach, marsala mushrooms, grilled rosemary baby lamb chops, tuscan chicken, saffron shrimp, grilled veggie ratatouille and more...served with bacon, cheddar cheese, chives, and sour cream, diced applewood smoked bacon

tepannyaki 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...

stuffed 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 over jasmine rice or cucumber salad with choice of dipping sauces on bamboo skewers

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

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

shaved tenderloin of beef, roasted turkey breast, or porchetta-sliced rosemary pork served with caramelized onions, creamy horseradish, apple chutney or cabernet reduction

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seafood extravaganza

super fresh seasonal seafood with stunning ice block presentation
served with trilogy of fusion cocktail sauces, lemons, limes, chili sauce

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

domestic cheese board with crackers and crostini display
garnished with dried fruits and berries

fresh fruit display

seasonal abundance of fresh fruits with ginger honey dip

baked brie or caramelized pesto brie

served with sliced baguettes, fresh fruit accents

rainbow roasted vegetable display (roasted eggplant, zucchini, mushrooms,
onions, red bells and more)

w/ feta, basil and olives, served with crisp garlic herb crostini

hot spinach artichoke dip- served with sliced sourdough baguettes

norwegian smoked salmon

served with capers, red onion, lemon confetti, cream cheese and cocktail breads

jumbo shrimp display

garnished with a trilogy of cocktail sauces

Soiree Pricing

Soiree Reception

Select seven butler passed hors d'oeuvres PLUS one hors d'oeuvres station

This is an 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

2 hour cocktail reception

Select five butler passed hors d'oeuvres

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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!

plated desserts

decadent handmade petit desserts, bars and truffles
french apple tartar served with rum gelato
crème brulee with fresh berries
napoleon stacked over pool of grand marnier crème anglaise
classic cheesecake with fresh fruit sauces
ultimate chocolate lava cake with crème anglaise
sorbet trio in florentine with fresh berries chantilly
ultimate balls lollipops

dessert stations

gelato bar

custom chocolate fountain with dipping treats

crepe station

bananas foster action station served with vanilla bean ice cream

cherries jubilee

and more ...

see also colettescakegoddess.com



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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

see also ...

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