



### distinctive dining buffet

choice of two salads:

classic caesar salad: romaine, classic caesar dressing, homemade croutons & parmesan

fruity summer salad: diced apples, golden raisins, walnuts, carrots, gorgonzola, citrus vinaigrette

spring salad: cherry tomatoes, english cucumbers, carrot curls, house dressing

pesto green bean salad: green beans and roma tomatoes tossed with fresh pesto

choice of two entrées: (add an additional entrée for +\$4.00 per guest)

garlic and lemon roasted chicken: caramelized garlic & lemon accents

chicken florentine: rolled with cheeses, spinach & herbs

chicken tuscan with balsamic glaze

chicken piccata: a classic, with white wine sauce & capers

beef stroganoff with mushrooms, red wine, sour cream sauce & parsley buttered noodles

pesto crusted salmon: pan-seared with pomodoro sauce

\$29.95pp

### deluxe dining buffet

choice of two salads:

classic caesar salad: romaine, classic caesar dressing, homemade croutons & parmesan

fruity summer salad: diced apples, golden raisins, walnuts, carrots, gorgonzola, citrus vinaigrette

spring salad: cherry tomatoes, english cucumbers, carrot curls, house dressing

pesto green bean salad: green beans and roma tomatoes tossed with fresh pesto

choice of two entrées: (add an additional entrée for +\$4.00 per guest)

seared tenderloin of beef served with choice of 3 sauces: merlot wild mushroom demi,  
artichoke gorgonzola cream, or traditional béarnaise

marinated southwest grilled skirt steak with tropical fruit salsa

chicken saltimbocca with lemon beurre blanc, prosciutto and provolone

california chicken: stuffed with sundried tomato & goat cheese

grilled mahi mahi with pineapple rum cream sauce

pan seared tilapia with citrus butter sauce & citrus salsa

(additional selections available from the distinctive dining buffet menu)

\$34.95pp

distinctive and deluxe dining buffets to be served with:

homemade garlic bread, selection of 2 sides (starch, vegetable), bakery selection of dessert

one selection of starch:

lemon rice/rice pilaf  
roasted garlic mashed potatoes  
roasted herb & garlic new potatoes  
penne a la vodka

one selection of vegetable:

green bean almandine  
assorted roasted vegetables  
grilled vegetables  
sautéed italian vegetables

beverages include coffee, decaffeinated, hot tea and iced tea



### italian buffet

choice of two:

italian style mixed greens salad: roma tomatoes, peppers, onion, garbanzo beans & olives

classic caesar salad: romaine, classic caesar dressing, homemade croutons & parmesan

green beans pesto with roma tomatoes, pesto & pine nuts

fusilli pasta salad with italian vinaigrette & fresh vegetables

served with:

homemade garlic bread

pasta al fresco with a creamy white wine sauce, fresh mushrooms and grilled chicken

choice of one entrée:

spinach and cheese lasagna with marinara, cheeses, spinach & ricotta cheese

lasagna supreme with sausage & beef sauce, cheeses and ricotta blend

chicken tuscany with balsamic glaze

creamy herbed chicken

cheese tortellini with fresh tomato & pesto cream sauce

served with bakery selection of dessert, coffee, decaffeinated, hot tea and iced tea

\$24.95pp

### fiesta buffet

homemade tortilla chips: served with fresh salsa

choice of one:

pico de gallo salad: medley of pineapple, jicama, onion, cucumber, carrot, chili lime dressing

fiesta mixed greens salad with black beans and citrus vinaigrette

southwest caesar salad with tortilla crisps, cotija cheese, cilantro pesto caesar dressing

choice of two entrées:

chicken fajitas served with tortillas, sour cream, guacamole and salsa

beef fajitas served with tortillas, sour cream, guacamole and salsa

taco bar: "build your own" with shredded beef, taco shells, tortillas, assorted accompaniments

cheese or chicken enchiladas with red or green chili sauces

carnitas: tender pork, served with tortillas and homemade salsa

tamales: chicken or beef with fresh mexican salsa or fresh fruit salsa

served with: spanish rice, homemade pinto beans with three cheeses, bakery selection of  
dessert, coffee, decaffeinated, hot tea and iced tea

\$26.95pp



## asian fusion buffet

choice of two salads:

simple chopstix salad with sesame dressing

fumi salad: noodles, cabbage, veggies with sesame dressing

thai noodle salad: cool noodles w/ crisp veggie accents, peanut dressing

fresh seasonal fruit salad

mixed mandarin salad with sesame ginger dressing

choice of two entrées: (selection of a third entrée for +\$4.00 per guest)

beef & vegetable stir fry: sautéed beef tenderloin tips with broccoli

chicken teriyaki: boneless chicken with chef's homemade teriyaki sauce

sweet & spicy thai bbq chicken

grilled mahi mahi filet with fresh fruit salsa

korean grilled beef with scallions

pork loin roast with grilled pineapple and papaya

kahlua pulled pork: succulent pulled pork

choice of two sides:

steamed japanese rice with choice of angel or peanut sauce or ginger hoisin sauce

fried rice

stir fry asian vegetables

steamed asian vegetables

ginger and honey glazed carrots

fresh vegetable chow mein

served with sweet hawaiian rolls, bakery selection of dessert, coffee, decaffeinated, hot tea and iced tea

\$37.95pp



### General Information

#### **Minimum Food and Beverage Expenditures Plus Service Charge and Sales Tax**

Above Pricing Based on 80 guests minimum guarantee

(smaller groups are welcome – please contact us for custom pricing)

#### **Saturday Daytime Events:**

Ara/Virgo Room - \$1,500.00++

Vela Room - \$2,500.00++

Pavo/Draco Room - \$3,500.00++

#### **Friday/Sunday Daytime Events:**

Ara/Virgo Room - \$900.00++

Vela Room - \$1,500.00++

Pavo/Draco Room - \$2,500.00++

#### **Saturday Evening Events:**

Ara/Virgo Room - \$2,000.00++

Vela Room - \$3,500.00++

Pavo/Draco Room - \$6,000.00++

#### **Friday/Sunday Evening Events:**

Ara/Virgo Room - \$1,500.00++

Vela Room - \$2,500.00++

Pavo/Draco Room - \$4,000.00++

Monday through Thursday Events Food and Beverage minimums fluctuate

Please contact Catering Department for special pricing options based on time of year

Initial Deposit: To reserve and secure banquet space for your event, a \$2000.00 deposit will be due. If booking less than 6 months out, a 50% deposit is required to secure the date for your event.

Final Guarantees: A final guest count of the persons attending the event is due 7-10 days prior to your event, along with your final payment. This number will be considered a guarantee, not subject to reductions.

Menu Selections: Our banquet menus are merely a sample of what we can offer. We would be delighted to work with you in designing a customized menu for you and your guests.

Optional Upgrades: For an additional cost, your event can be unique with any of the following: custom linens, chair covers (must be rented through Colette's Catering), overlays, special effect lighting, fresh floral décor, balloon décor, and ceremony/event coordination.

Alcoholic Beverages: Only Colette's Catering staff is permitted to serve liquor on the property. We reserve the right to refuse alcohol service if a person is underage or cannot provide proper identification.

Food and Beverage: No food or beverage may be brought into or taken from the facility. There will be a 20% service charge and local sales tax added to all food and beverage. The 20% service charge is subject to applicable sales tax. (California State Board of Equalization Regulation Code No. 1603)

Parking: All parking is complimentary. Colette's Catering is not responsible for any damages to vehicles in the parking area.