



COLETTE'S

CATERING EXTRAORDINAIRE

At the Meridian Club
Holiday Party Menus
2009 - 2010

"Delicious Foods... Beautifully Prepared... Impeccable Service..."

Colette's at the Meridian Club
Catering Department
714-729-0282
1535 Deerpark Drive, Fullerton, CA 92831
ColettesEvents.com



distinctive display

(choice of 1 display and 2 tray passed, or 3 tray passed- for 45 minutes)

domestic cheese display w/ fresh fruit accents, assorted nuts & crackers
bruschetta classico crostini topped w/ fresh tomatoes
fresh artichoke dip w/ baguettes
butternut squash soup shooters
crispy macaroni, bacon & cheese bites w/ pomodoro dip
mini hot dogs wrapped in puff pastry w/ honey dijon dipping sauce
swedish or italian meatballs served warm
kielbasa provolone picks
grilled vegetable skewers
spanakopita
chicken potstickers
fresh fruit display

\$7.95pp

decadent display

(choice of 1 display and 2 tray passed, 2 displayed, or 3 tray passed for 45 minutes)

domestic & import cheese display
coconut macadamia nut chicken w/ passion fruit mustard dip
crab and spinach dip w/ fresh baguettes
lobster & crab sticks w/ smoky chipotle tomato sauce
fruit skewer tree display
mini maryland-style crab cakes w/ spicy remoulade
vegetarian crudités garden w/ red bell pepper aioli & creamy herbal dip
seared peppercorn crusted filet w/ gorgonzola crostini & onion marmalade
mediterranean display w/ hummus, baba ghanoush & tappenade
shrimp cocktail shooters w/ avocado cilantro & spicy cocktail sauce
sweet onion, leek and goat cheese tart
chicken potstickers w/ sweet and sour chili dip
potato pancakes w/ apricot chutney & crème fraiche
mini empanadas w/ roasted red pepper sour cream

\$11.95pp

hosted bar

two hosted drinks per person

beer, wine, or soft drinks \$10.00pp

well brand, beer, wine, and soft drinks \$14.00pp



sit down dinner menus

beef tenderloin

spring greens & goat cheese, homemade croutons, citrus vinaigrette
beef tenderloin filet with shallots, garlic, port wine sauce
rosemary roasted potatoes
glazed carrots with caramelized onions
homemade garlic bread

\$55.95pp

prime rib

classic caesar salad
roast prime rib of beef with au jus and horseradish sauce
garlic mashed potatoes or provolone potatoes
creamed spinach
homemade garlic bread

\$46.95pp

roasted leg of lamb

house salad with mixed greens, carrot and beet curls, croutons, choice of dressing
roasted leg of lamb with herbs de provence, roasted garlic cabernet demi glace
sweet potato pie with pecans and brown sugar
rainbow roasted vegetables
homemade garlic bread

\$42.95pp

roast turkey

mixed greens salad with choice of dressing
fresh roasted turkey boneless breast
herbed dressing and turkey gravy
garlic mashed potatoes
fresh cranberry sauce
homemade garlic bread

\$40.95pp

roasted pork loin

winter greens salad with apples, walnuts, crumbled gorgonzola, citrus vinaigrette
slow roasted pork loin stuffed with apricots and currants served with cranberry reduction
garlic mashed potatoes
creamed spinach
homemade garlic bread

\$40.95pp

goat cheese and sun dried tomato chicken

winter greens salad with apples, walnuts, crumbled gorgonzola, citrus vinaigrette
chicken stuffed with a blend of goat cheese and sundried tomato
wild rice
rainbow roasted vegetables
homemade garlic bread

\$39.95pp



apricot chicken

classic caesar salad
apricot chicken with colette's apricot and ginger glaze
rice pilaf with golden raisins and pine nuts
green beans with almonds
homemade garlic bread

\$36.95pp

glazed baked ham

mixed greens salad with choice of dressing
glazed pit ham infused with a succulent brown sugar glaze
garlic mashed potatoes
glazed carrots
homemade garlic bread

\$35.95pp

chicken provincial

winter greens salad with apples, walnuts, crumbled gorgonzola, citrus vinaigrette
chicken provincial with three olive, tomato caper and wine sauce
lemon rice
chef's selection of fresh vegetable
homemade garlic bread

\$35.95pp

macadamia crusted swordfish

mixed greens salad with choice of dressing
macadamia crusted swordfish
coconut raisin rice
sautéed asparagus
homemade garlic bread

\$35.95pp

split entrée (2 choices), add \$6.00 to higher priced entrée

dual entrée (2 entrée options per plate), add \$5.00 to higher priced entrée

plated dessert- served tableside

choice of one of the following:

slice of traditional buche noel cake: moist chocolate cake roll with a filling of hazelnut cream; iced in rich chocolate sour cream and garnished in chocolate shavings
decadent chocolate mousse cake
pecan bourbon pie
homemade traditional apple pie
flourless chocolate cake with orange and walnuts



buffet menu options

simply elegant

3hr event time

choice of 1 salad

classic caesar salad

mixed greens salad with carrot and beet curls, croutons w/ choice of dressing

steak house style chilled iceberg wedges w/ bleu cheese dressing

homemade garlic bread

choice of 2 accompaniments

ginger maple carrots

buttered parsley noodles

seasonal vegetable sauté

lemon rice

broccoli polonaise

garlic mashed potatoes

green bean almandine

rice pilaf

roasted herb & garlic new potatoes

choice of 1 entrée

(add additional entrée + \$5.00pp)

marinated, grilled tri tip w/ mushroom pinot noir sauce

tender beef stroganoff w/ crimini mushroom, red wine, sour cream sauce

whole roasted chicken w/ garlic, thyme, & light herbal jus lie

chicken marsala w/ marsala mushroom sauce

coq au vin braised chicken in red wine and mushrooms

penne with sweet italian sausage, peppers & onions in a pomodoro sauce

choice of 1 dessert

fudge brownies

frosted cake squares

vanilla & chocolate éclairs

bread pudding

berry cobbler

add ice cream \$1.50pp

\$29.95pp



distinctive buffet

choice of two salads

- garden green salad with carrot and beet curls, croutons w/ choice of dressing
- winter fruited salad with seasonal fruit, crumbled gorgonzola, glazed nuts w/ citrus vinaigrette
- classic caesar salad
- green bean salad w/ sun-dried tomato

homemade garlic bread

choice of two entrées

- apricot chicken
- chicken provençal
- chicken Florentine
- roasted turkey
- roasted pork loin
- pesto crusted salmon
- new york sirloin of beef au pouverre
- glazed baked ham

optional upgrade to chef's carving station- \$200.00

choice of two accompaniments

- wild rice
- rice pilaf
- penne a la vodka
- garlic mashed potatoes
- rosemary roasted potatoes
- green beans w/ almonds
- roasted seasonal vegetables
- steamed vegetables w/ garlic herb butter drizzle

\$36.95pp



decadent buffet

choice of 2 salads

- winter fruited salad with seasonal fruit, gorgonzola, glazed nuts w/ citrus vinaigrette
- mixed greens salad with carrot and beet curls, croutons w/ choice of dressing
- classic caesar salad
- warm spinach salad with pancetta, pine nuts, goat cheese w/ raspberry port vinaigrette
- poached pear salad with candied walnuts and goat cheese w/ port pear vinaigrette

choice of 2 entrées

- prime rib of beef
- chicken marsala w/ wild mushrooms
- goat cheese & sundried tomato stuffed chicken breast
- chicken florentine
- filet mignon
- stuffed pork tenderloin w/ apricot and cranberry stuffing
- roasted turkey
- leg of lamb
- macadamia swordfish
- pesto crusted salmon

optional upgrade to chef's carving station- \$200.00

choice of 2 accompaniments

- wild rice
- rice pilaf
- garlic mashed potatoes
- rosemary roasted potatoes
- penne a la vodka
- citrus orzo
- provolone potatoes
- green beans w/ almonds
- roasted seasonal vegetables
- steamed vegetables w/ garlic herb butter drizzle
- green bean & wild mushroom casserole
- baby glazed carrots
- sweet potato pecan soufflé
- steamed asparagus w/ hollandaise sauce

choice of 2 desserts

- chef's selection of "petite desserts"
- chocolate chocolate chip bread pudding
- pumpkin, pecan or apple pie
- flourless chocolate cake
- decadent chocolate mousse cake
- banana coconut cream pie
- bûche de Noël cake

optional upgrade- scoop of vanilla ice cream \$1.50pp

\$44.95pp



menu details:

all above menus include:

cash bar

(must meet \$300 in drinks purchases or \$150 bartender fee may apply)

fully hosted options available upon request

beverages: iced water service tableside & beverage station with coffee & decaf along with choice of tropical iced tea or lemonade

hot tea available upon request

dance floor, tables, chairs, linens (choice of festive colors), & professional service staff included

holiday décor: the meridian club is beautifully decorated for the holidays- garland hung through the entrance, trees in every room, fresh cedar clippings and ornaments throughout

centerpiece included for each table- hurricane vase filled with snow and pillar candle surrounded by garland covered with berries

atop a 12" round mirror

linens in choice of red, ivory, hunter green, black, or white

price is per person based on 100 guests and 4 hour event time*

additional hours may be purchased at a rate of \$400 per hour/ \$500 till midnight

smaller parties are welcome with an additional:

\$4.00pp charge for fewer than 50 guests & \$3.00pp charge for 51-100 guests