



Complimentary and convenient parking, easy freeway access, exceptional catering and bar services, air-conditioned and non-smoking environment.

Colette's at the Meridian Club is an ideal location for executive meetings, conferences, luncheons, banquets and more.

We offer full service on-site catering for groups of all sizes. Our distinctive meeting spaces accommodate groups from 10 to 250 people with various setup options; theater style, classroom style, u-shape and banquet rounds. We can also provide all of your audio and visual equipment needs.

We are able to customize all our breakfast, lunch and dinner menus with snack options available, to meet your needs and tastes.





## breakfast

### colette's continental \$10.95 pp

An Assortment of Fresh Baked Breads  
Fresh cut seasonal fruit  
Choice of Juice (Orange Juice, Cranberry Juice or Apple Juice)

### healthy choice \$12.95 pp

Fresh Fruit Platter  
Assorted Individual Yogurts  
Homemade Dried Granola  
Bagels with Low Fat Cream Cheese  
Choice of Juice (Orange Juice, Cranberry Juice or Apple Juice)

### simple but elegant \$14.95 pp

Scrambled Eggs  
Country Potatoes with Peppers and Onions  
Choice of Sausage or Bacon  
Fresh Fruit Platter  
Assorted Breads  
Choice of Juice (Orange Juice, Cranberry Juice or Apple Juice)



### famous frittata \$16.95 pp

Scrambled Eggs and Cheese  
Choice of Bacon, Sausage, or Ham  
Home Style Potatoes, Ortega Chili, Black Olives and Peppers Wrapped in a Warm Tortilla  
Fresh Salsa Served on the Side  
Choice of Juice (Orange Juice, Cranberry Juice or Apple Juice)

### all american breakfast of champions \$18.95 pp

Scrambled Eggs  
Home Style Potatoes with Peppers and Onions  
Choice of Bacon, Sausage, or Ham  
Biscuits and Gravy  
Fresh Fruit Platter  
Choice of Juice (Orange Juice, Cranberry Juice or Apple Juice)

Coffee (Regular/Decaf) with Creamer, Sugars, Equals and Mugs  
add \$1.50 pp



kick start breaks



sports bar \$8.95 pp

- Popcorn
- Peanuts
- Cracker Jacks
- Gold Fish
- Assorted Soft Drinks and Gatorade

yoga time \$9.95 pp

- Fresh Fruit
- Strawberry or Vanilla Yogurt
- Assorted Granola Bars
- Individual Cranberry Juice
- Bottled Water

chocolate lovers \$12.95 pp

- Chocolate Brownies
- Chocolate Chip Cookies
- Chocolate Dipped Rice Krispy Treats
- Starbucks Frappuccinos
- Brewed Coffee (Regular/Decaf)
- Bottled Water

sweet & salty \$12.95 pp

- Hot spinach and artichoke dip with tortilla chips
- Warm Pretzels with Mustard Dipping Sauce
- Whole Fresh Fruit
- Assorted Cookies
- Colette's Famous Lemonade
- Bottled Water



## lunch

MONDAY – little italy

TUESDAY – fiesta

WEDNESDAY – deli style

THURSDAY – elegant tea

FRIDAY – distinctive dining



### little italy \$20.95 pp

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

beverages include coffee, decaffeinated, hot tea and iced tea

### fiesta \$22.95 pp

homemade tortilla chips: served with fresh salsa

selection 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, coffee, decaffeinated, hot tea and iced tea



deli style \$18.95 pp

choice of salad:

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

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

traditional pasta salad

fusilli pasta salad with italian vinaigrette & fresh vegetables

deli meat display to include:

thinly sliced turkey, ham, roast beef and salami

assorted sliced import and domestic cheese

assorted fresh breads, croissants and baguettes

pepperoncinis, pickles, lettuce, sliced fresh tomatoes and assorted condiments

assorted potato chips

homemade cookies and brownies

coffee, hot tea and iced tea

elegant tea \$23.95 pp

pinwheel sandwich wrap selections:

chicken caesar, grilled vegetable, turkey avocado with cilantro pesto, apple chicken salad

creamy pasta salad with spinach and basil

fresh garden vegetable crudités

fresh fruit skewers with ginger honey drizzle

chocolate dipped berries and raspberry puddles

assorted scones with lemon curd and devonshire cream

beverages include coffee, decaffeinated, hot tea and iced tea

distinctive dining \$25.95 pp

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)

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

homemade garlic bread, selection of 2 sides:

selection of one starch and one vegetables: lemon rice/rice pilaf, roasted garlic mashed

potatoes, penne a la vodka, green bean almandine, assorted roasted vegetables or glazed

maple carrots.

beverages include coffee, decaffeinated, hot tea and iced tea



## Room Rental General Information

Setups include complimentary iced water and coffee service

### *Pavo/Draco Daytime Meeting\**

Monday through Friday \$800.00 room rental  
Rental fee waived if \$1,200.00 spent in Food and Beverage

Saturday and Sunday \$900.00 room rental  
Rental fee waived if \$1,500.00 spent in Food and Beverage

Theater style – 250 people  
Classroom style – 120 people  
Banquet Rounds – 220 people  
U-shape – 60 people

Room can be split for breakout sessions and smaller groups

### *Vela Room Daytime Meeting\**

Monday through Friday \$500.00 room rental  
Rental fee waived if \$800.00 spent in Food and Beverage

Theater style – 100 people  
Classroom style – 100 people  
Banquet Rounds – 140 people  
U-shape – 40 people

### *Ara/Virgo Room Daytime Meeting\**

Monday through Friday \$400.00 room rental  
Rental fee waived if \$600.00 spent in Food and Beverage

Saturday and Sunday \$500.00 room rental  
Rental fee waived if \$800.00 spent on Food and Beverage

Theater style – 80 people  
Classroom style – 50 people  
Banquet Rounds – 50 people  
U-shape – 30 people

Room can be split for breakout sessions and smaller groups



## Audio-Visual Equipment Rental Rates and Options

Powered Speaker with Stand	\$80.00 each
Audio Mixer	\$50.00 each
Wireless Hand-held	\$90.00 each
Wireless Lavalier Microphone	\$95.00 each
Corded Microphone	\$30.00 each
Microphone Stand	\$10.00 each
6ft. Tripod Screen	\$55.00 each
8ft Tripod Screen	\$60.00 each
In-room Drop-down Screen	\$30.00 each
3000 Lumen Projector with Cart and Drape	\$225.00 each

Please contact us for a quote for your event today!

\*Evening meeting times also available – Call for availability

Prices are subject to change without notice.

Prices are based on 20 guest minimum.

Additional \$3.00 per person will apply for count less than 20.

Colette's Catering at the Meridian Club

Catering Department 714.729.0282 x22

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