



all entrées are accompanied with a choice of green salad & choice of dressing, chef's selection of vegetables, rice or potato, homemade garlic bread, and chef's selection of dessert

beverages: coffee, decaffeinated, assorted hot tea or iced tea

choice of one salad:

classic caesar with crisp romaine, parmesan, homemade croutons, classic caesar dressing  
spring salad of mixed greens, cherry tomatoes, English cucumbers, carrot curls, house dressing  
fruity summer salad with apples, mandarins, raisins, walnuts, gorgonzola, citrus vinaigrette  
warm spinach salad with pancetta, toasted pine nuts, goat cheese, raspberry port vinaigrette

choice of one entrée:

herb grilled chicken breast hand rubbed herb crusted chicken with a tomato cream sauce	\$28.95pp
chicken provencal with olive, fresh tomato, caper and wine sauce	\$29.95pp
florentine chicken rolled with cheeses, spinach and herbs with an herb cream sauce	\$30.95pp
chicken saltimbocca with provolone cheese, prosciutto with a lemon beurre blanc sauce	\$30.95pp
grilled mahi mahi served with a tangy fruit salsa	\$34.95pp
pesto crusted pan seared salmon with pomodoro sauce	\$33.95pp
braised beef pot roast slow roasted with sherry and vegetables	\$32.95pp
sliced new york steak served with a mushroom red wine sauce	\$36.95pp
beef tenderloin sliced and topped with a wild mushroom sauce	\$39.95pp
filet mignon grilled to perfection and served with a demi glaze	\$44.95pp

dual entrées \$4.00 additional pp; split entrées \$5.00 additional pp. based on higher priced item.

includes full service: tables, linens, china, glassware, and serviced by professional staff  
optional upgraded desserts available upon request

bar service for event:

cash bar and bartender fee \$150.00

3 Hour Hosted Bar Options: Beer, Wine, and Soft Drinks \$16.00pp

Well, Beer, Wine, and Soft Drinks \$21.00pp

Premium Bar Brands \$25.00pp

Prices Subject to Change without Notice



GENERAL INFORMATION

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

Above Pricing Based on 80 guest minimum guarantee (smaller groups subject to additional per person cost)

Saturday Day Events:

Pavo/Draco Room - \$4500.00++

Vela Room - \$2,500.00++

Friday/Sunday Day Events:

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

Vela Room - \$2,500.00++

Saturday Evening Events:

Pavo/Draco Room - \$6,500.00++

Vela Room - \$4,500.00++

Friday/Sunday Evening Events:

Pavo/Draco Room - \$4,500.00++

Vela Room - \$3,500.00++

Monday through Thursday Events Food and Beverage Minimums Fluctuate  
Please Contact Director of Catering for more information

Initial Deposit: To reserve banquet space a \$2,000.00 deposit will be due. This secures banquet space for your event. 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 events is due 7 days prior to your event along with your final payment. This number will be considered a guarantee, not subject to reductions.

Menu Selection: Our banquet menus are merely a sample of what we can offer you. 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 Coordinator.

Alcohol Beverages: Only Colette's Catering staff will be allowed 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 to 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 damage to vehicles in the parking area.