



includes:

champagne and sparkling cider toast

no-host house bar

bar set up shall include: house wine and beer selections, soft drinks, and sparkling waters, served in acrylic serviceware

three butler passed hors d'oeuvres - 45 minutes

silver dinner menu – one salad, one entree and two sides

coffee and decaf station

iced tea and punch or lemonade on beverage station

uniformed service personnel

decorative and stylish buffet presentation

guest table rounds and white wooden folding chairs

guest table linens and napkins, white or ivory

fine white china tableware, polished stainless flatware

guest table glassware, water and champagne flutes

wedding cake from our classic's collection



silver package

silver hors d' oeuvres - select 3

parmesan bruschetta with tomato basil checca

chicken satay with thai curry coconut dipping sauce

crispy macaroni, bacon and cheese bites with pomodoro dip

sweet onion, leek and goat cheese tart

mini hot dogs wrapped in puff pastry with honey dijon dipping sauce

potato pancake with chive, sour cream and apricot jelly

pita crostini with hummus and baba ghanoush

chicken teriyaki skewers with pineapple chunks

vegetable egg rolls with ponzu sauce

mini beef empanadas with roasted red pepper sour cream

spanikopita with spinach and feta

kielbasa skewers with bbq and cheddar

silver salads - select 1

includes artisan breads & butter

classic Caesar with parmesan crisp and garlic croutons

spring salad with cherry tomatoes, English cucumbers, carrot curls, house dressing

steak house style chilled ice berg wedges with bleu cheese dressing



silver package

silver sides - select 2

ginger maple carrots

buttered parsley noodles

seasonal vegetable sauté

lemon rice

broccoli polonaise

garlic mashed potatoes

green bean almandine

roasted herb and garlic new potatoes

vegetable orzo

rice pilaf

silver entrées - select 1

additional entrée priced per item per person

marinated, grilled tri tip with mushroom pinot noir sauce

roasted sirloin with brandy au poivre sauce

tender beef stroganoff with cremini mushroom, red wine, sour cream sauce

chicken florentine

chicken marsala with marsala mushroom sauce

whole roasted chicken with garlic, thyme and light herbal jus lie

coq au vin – braised chicken in red wine and mushrooms

fettuccini al salmon – seared medallions tossed in a dill cream sauce

penne with sweet Italian sausage, peppers and onions in a pomodoro sauce

pan seared tilapia with citrus butter sauce and citrus salsa

roasted honey mustard glazed pork loin with apple compote



silver package

silver wedding cakes – select 1

silver cakes may be iced in premium white chocolate cream cheese or swiss buttercream

special chocolate

dark chocolate cake layered w chocolate truffle mousse filling and bittersweet ganache

red velvet

luscious red velvet cake w/a delicate hint of chocolate

fillings: chantilly cream, vanilla sherry custard or chocolate truffle

marbled hazelnut

our chocolate and white cakes are swirled together and layered w/hazelnut cream and bittersweet chocolate ganache

lemon cream cake

refreshing lemon cake layered with both chantilly cream and tart lemon curd

classic elegance

select a cake: moist golden cake, classic white cake, chocolate or marble cakes

select a filling: chantilly cream, cookies & cream, chocolate truffle, vanilla bavarian custard, dark chocolate ganache, raspberry mousse, espresso cream, apricot mousse, coconut cream, lemon curd, apricot conserve

silver cakes feature classic round cakes, stacked or tiered style

décor features include: colette's classic designs, portrayed on round tiers in white or ivory

Custom flavors, décor, shapes or design work exceeding the package price will incur additional fees

A complimentary cake sampling will accompany your menu tasting



gold package

includes:

4hr hosted house bar

bar shall include: house wine and beer selections, soft drinks, and sparkling waters, served in acrylic serviceware

champagne and sparkling cider toast

three butler passed hors d'oeuvres - 45 minutes

gold dinner menu – one salad, two entrees and two sides

gold dessert selection

coffee and decaf station

iced tea and silver punch or lemonade on beverage station

uniformed service personnel

professional chef finishing menu selections on-site

decorative and stylish buffet presentation

guest table rounds and white wooden folding chairs

formal length guest table linens and napkins, white or ivory

fine white china tableware and polished stainless flatware

guest table glassware, water and champagne flutes

dessert selection presented at guest tables following dinner

wedding cake from colette's classic's collection



gold package

gold hors d' oeuvres - select 3

parmesan bruschetta with tomato basil checca & mozzarella melt

stuffed mushrooms with Italian sausage

chicken satay with thai curry coconut dipping sauce

sweet onion, leek and goat cheese tart

mini hot dogs wrapped in puff pastry with honey dijon dipping sauce

potato pancake with chive, sour cream and apricot jelly

mini beef empanadas with roasted red pepper sour cream

spanikopita with spinach and feta

shrimp egg rolls with sweet & sour dipping sauce

coconut macadamia chicken with passion fruit mustard dipping sauce

garlic & herb crostini with apricot brandy puree

turkey & ginger shumai with ginger soy dipping sauce

pork & shrimp shumai with citrus ponzu

wild mushroom tartlette with gruyere cheese & fresh thyme

vegetable or pork potstickers with thai chili dipping sauce

potato pancakes with house cured salmon & dilled crème fraiche

asian lacquered salmon on bamboo skewers

tender teriyaki beef skewers with spicy mango chutney

polenta triangle with gorgonzola & oven dried tomato checca



gold package

gold salad - select 1

includes artisan breads & butter

classic caesar with parmesan crisp and garlic croutons

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

steak house style chilled ice berg wedges with bleu cheese dressing

poached pear, baby lettuce, candied walnuts & goat cheese with port pear vinaigrette

pesto green bean salad with fresh roma tomatoes

colette's waldorf – diced apples, golden raisins, walnuts, shredded carrots, gorgonzola with citrus vinaigrette

gold sides - select 2

ginger maple carrots

lemon rice

seasonal vegetable sauté

garlic mashed potatoes

broccoli polonaise

roasted herb & garlic new potatoes

green bean almandine

rice pilaf

grilled vegetable platter

penne a la vodka

roasted root vegetables

farfalle with sun dried tomato pesto

golden beets, carrots & brussels

celery root yukon gold mashed potatoes

vegetable orzo

provolone potatoes

buttered parsley noodles



gold package

gold entrees - select 2

marinated, grilled tri tip with mushroom pinot noir sauce

roasted sliced new york strip loin with shitake mushroom, red wine dijon glaze

marinated southwest grilled skirt steak with tropical fruit salsa

veal blanquet simmered in white wine tarragon mushroom cream sauce

chicken florentine

chicken marsala with marsala mushroom sauce

whole roasted chicken with garlic, thyme & light herbal jus lie

coq au vin – braised chicken in red wine and mushrooms

chicken francaise lightly battered with lemon white wine sauce

grilled salmon with papaya mango salsa

pesto crusted pan seared salmon with pomodoro sauce

grilled mahi mahi with pineapple rum cream sauce

roasted honey mustard glazed pork loin with apple compote

gold desserts – select 1

chocolate dipped strawberries and ultimate balls on each table *seasonal

vanilla cream puffs and chocolate custard éclairs

decadent handmade petit desserts and bars – presented tableside

chocolate dipped strawberries - served with your wedding cake *seasonal



gold package

gold wedding cakes – select 1

gold package cakes may be iced in premium white chocolate cream cheese, vanilla or amaretto mousseline french buttercream or swiss buttercream

special chocolate

dark chocolate cake layered w chocolate truffle mousse filling and bittersweet ganache

red velvet

luscious red velvet cake w/a delicate hint of chocolate

fillings: chantilly cream, vanilla sherry custard or chocolate truffle

italian almond custard cake

almond cake layered with our delicious vanilla/ rum custard

marbled hazelnut

our chocolate and white cakes are swirled together and layered w/hazelnut cream and bittersweet chocolate ganache

lemon cream cake

refreshing lemon cake layered with both chantilly cream and tart lemon curd

white chocolate truffle raspberry cake

our moist white cake layered with a white chocolate truffle and refreshing raspberry conserve

classic elegance

select a cake: moist golden cake, classic white cake, chocolate or marble cakes

select 1 or 2 fillings: chantilly cream, cookies & cream, chocolate truffle, vanilla bavarian custard, dark chocolate ganache, raspberry mousse, espresso cream, apricot mousse, coconut cream, lemon curd, apricot conserve, raspberry conserve

gold cakes feature classic round cakes, stacked or tiered style

décor features include: colette's classic and original designs, portrayed on round tiers in white or ivory buttercream

Customized flavors, décor, shapes or design work exceeding the package price will incur additional fees

A complimentary cake sampling will accompany your menu tasting



includes:

4hr hosted bar

bar shall include: select liquor (example: absolute, bacardi, curve, Jim beam, dewars)
house wine and beer selections, soft drinks, and sparkling waters
served in acrylic serviceware, cordials and cognacs excluded.

champagne and sparkling cider toast

wine service tableside with dinner

four butler passed hors d'oeuvres - 45 minutes

platinum dinner menu – one salad, two entrees and two sides

platinum dessert selection

coffee and decaf station

iced tea and silver punch or lemonade on beverage station

uniformed service personnel

professional chef finishing menu selections on-site

decorative and stylish buffet presentation

guest table rounds and white wooden folding chairs

formal length guest linens and napkins with your choice of color

fine white china tableware and polished stainless flatware

guest table glassware, water, wine and champagne flutes

votive candles on guest tables

dessert selection - presented at guest tables or as a station

wedding cake of colette's premium classic's collection



platinum package

platinum hors d' oeuvres - select 4

parmesan bruschetta with tomato basil checca and mozzarella melt

stuffed mushrooms with italian sausage

chicken satay with thai curry coconut dipping sauce

sweet onion, leek and goat cheese tart

mini hot dogs wrapped in puff pastry with honey dijon dipping sauce

potato pancake with chive, sour cream and apricot jelly

mini beef empanadas with roasted red pepper sour cream

spanikopita with spinach and feta

shrimp egg rolls with sweet and sour dipping sauce

coconut macadamia chicken with passion fruit mustard dipping sauce

garlic and herb crostini with apricot brandy puree

turkey and ginger shumai with ginger soy dipping sauce

pork and shrimp shumai with citrus ponzu

wild mushroom tartlette with gruyere cheese and fresh thyme

vegetable or pork potstickers with thai chili dipping sauce

potato pancakes with house cured salmon and dilled crème fraiche

asian lacquered salmon on bamboo skewers

tender teriyaki beef skewers with spicy mango chutney

polenta triangle with gorgonzola and oven dried tomato checca

lobster and crab sticks with smoky tomato chipotle dip

assorted butler-passed sushi

caprese skewers with mozzarella balls, roasted roma tomatoes, fresh basil, balsamic glaze

mini maryland style crab cakes with spicy remoularde

pan seared applewood bacon wrapped sea scallops

seared peppercorn crusted filet on gorgonzola crostini with onion marmalade

mini beef wellingtons with port truffle glaze

seared ahi tuna on wonton crisp with wasabi aioli and house made pickled ginger

spicy asian shrimp skewer with tangerine dipping sauce

shrimp or crab claw cocktail shooters



platinum package

platinum salads - select 2

includes artisan breads and butter

classic caesar with parmesan crisp and garlic croutons

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

steak house style chilled ice berg wedges with bleu cheese dressing

poached pear, baby lettuce, candied walnuts and goat cheese with port pear vinaigrette

pesto green bean salad with fresh roma tomatoes

colette's waldorf – diced apples, golden raisins, walnuts, gorgonzola with citrus vinaigrette

tomato mozzarella salad with fresh basil leaves and balsamic glaze

roasted beet salad with haricot vert mesculio, mixed berries, toasted pumpkin seeds,

monchega cheese and sherry hazelnut vinaigrette

warm spinach salad with pancetta, pinenuts, goat cheese, raspberry port vinaigrette

platinum sides - select 2

ginger maple carrots

seasonal vegetable sauté

broccoli polonaise

green bean almandine

grilled vegetable platter

roasted root vegetables

golden beets, carrots and Brussels

steamed asparagus hollandaise

haricotvert with brown butter and almonds

eggplant parmesan

vegetable orzo

buttered parsley noodles

lemon rice

garlic mashed potatoes

roasted herb and garlic new potatoes

rice pilaf

penne a la vodka

farfalle with sun dried tomato pesto

tortellini primavera

celery root yukon gold mashed potatoes

provolone potatoes

roasted garlic and herb fingerling potatoes

potatoes dauphinoise



platinum package

platinum entrees - select 2

marinated, grilled tri tip with mushroom pinot noir sauce

roasted sliced new york strip loin with shitake mushroom, red wine dijon glaze

marinated southwest grilled skirt steak with tropical fruit salsa

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

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 marsala with marsala mushroom sauce

whole roasted chicken with garlic, thyme and light herbal jus lie

coq au vin – braised chicken in red wine and mushrooms

chicken francaise lightly battered with lemon white wine sauce

free range chicken stuffed under skin with leeks, shitakes and boursin cheese with jus lie

grilled salmon with papaya mango salsa

pesto crusted pan seared salmon with pomodoro sauce

grilled mahi mahi with pineapple rum cream sauce

seafood straddle – shrimp, scallops and fish baked in puff pastry with lobster fondue

baked stuffed shrimp with crabmeat in a light cognac shrimp sauce

sole veronique baked with crab and shrimp in creamy white grape sauce

grilled halibut vera cruz with tomatoes, olives, artichokes, lemons and anchovies

soy miso cured pan seared sea bass with kaffire ginger lime butter

platinum package



roasted honey mustard glazed pork loin with apple compote

pistachio crusted pork tenderloin stuffed with dried cherries in cherry brandy sauce

vegetable moussaka layered with eggplant and portobellos in red wine cream and shallots

wild mushroom, artichoke and leek straddle in puff pastry

vegetable lasagna in alfredo or pomodoro sauce

grilled vegetable napoleon layered with polenta and goat cheese and topped with portobellos

platinum desserts – select 1

chocolate dipped strawberries and truffles on each table *seasonal

vanilla cream puffs and chocolate custard éclairs

decadent handmade petit desserts and bars – presented tableside or stationed

crème brulee with fresh berries, served tableside

bananas foster - action chef station

french apple caramel tart - served tableside or stationed with ice cream



platinum package

platinum wedding cakes – select 1

platinum package cakes may be iced in premium white chocolate cream cheese, vanilla or amaretto mousseline french buttercream or swiss buttercream

special chocolate

dark chocolate cake layered w chocolate truffle mousse filling and bittersweet ganache

red velvet - luscious red velvet cake w/a delicate hint of chocolate. fillings: chantilly cream, vanilla sherry custard or chocolate truffle

italian almond custard cake - almond cake layered with our delicious vanilla/ rum custard

marbled hazelnut

our chocolate and white cakes are swirled together and layered w/hazelnut cream and bittersweet chocolate ganache

lemon cream cake

refreshing lemon cake layered with both chantilly cream and tart lemon curd

classic carrot cake

moist carrot cake w/traditional cream cheese, coconut, toasted nut buttercream filling

white chocolate truffle raspberry cake

moist white cake layered with a white chocolate truffle and refreshing raspberry conserve

triple chocolate decadence

double chocolate chip cake is filled with delicious chocolate cream custard, icing in your choice, including dark chocolate ganache buttercream

classic elegance

select a cake: moist golden cake, classic white cake, chocolate or marble cakes

select 1 or 2 fillings: chantilly cream, cookies & cream, chocolate truffle, vanilla bavarian custard, dark chocolate ganache, raspberry or apricot mousse, espresso cream, coconut cream, lemon curd, apricot conserve, raspberry conserve

platinum cakes feature classic round cakes, stacked or tiered style

décor features include: colette's classic and original designs, portrayed on round tiers in white or ivory, buttercream or dark chocolate ganache piping

Customized flavors, décor, shapes or design work exceeding the package price will incur additional fees

A complimentary cake sampling will accompany your menu tasting