



COLETTE'S

CATERING EXTRAORDINAIRE

Extraordinary Events

Weddings and Special Events

Silver Package

Included in addition to your menu selection:

House Bar ~ No Host set up includes:
Wine and Beer Selections, Soft Drinks and Sparkling Waters

Champagne and Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Punch, Iced Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation, Complete Buffet Equipment
with Lavish Buffet Décor

Guest Table Linens and Napkins, White or Ivory

Service ware of Elegant Full China or Upscale Acrylics, Disposables Available

Guest Table Glassware, Water, Wine and Champagne Flutes

Silver Menu – One Salad, Two Accompaniments, One Entrée

Customized rentals of any variety will be added as needed to create
your beautiful vision...



COLETTE'S

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Gold Package

Included in addition to your menu selection:

House Bar ~ Four Hours Hosted Bar includes:
Wine and Beer Selections, Soft Drinks and Sparkling Waters

Champagne and Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Punch, Iced Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation, Complete Buffet Equipment
with Lavish Buffet Décor

Guest Table Linens and Napkins, White or Ivory

Elegant White China Tableware and Polished Stainless Flatware

Guest Table Glassware, Water, Wine and Champagne Flutes

Gold Menu – Three Passed Appetizers, One Salad, Two Accompaniments, Two Entrées

Customized rentals of any variety will be added as needed to create
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Platinum Package

Included in addition to your menu selection:

Select Bar ~ Four Hours Hosted Bar includes:

Select Liquor (ex: Skyy, Bacardi, Cuervo, Jim Beam, Dewar's)

Wine and Beer Selections, Soft Drinks and Sparkling Waters

Served in acrylic service ware. Cordials and Cognacs excluded

Champagne and Sparkling Cider Toast

Wine Service with Dinner

Wedding Cake or Specialty Dessert

Coffee and Decaf Station

Choice of Silver Punch, Iced Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative and Stylish Buffet Presentation, Complete Buffet Equipment
with Lavish Buffet Décor

Floor Length Linens and Napkins with your choice of color

Elegant White China Tableware and Polished Stainless Flatware

Guest Table Glassware, Water, Wine and Champagne Flutes

Votive Candles

Platinum Menu – Three Tray Passed Appetizers, One Stationary Appetizer, One Salad, Two
Accompaniments, Two Entrées

Customized rentals of any variety will be added as needed to create
your beautiful vision...



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Extraordinary Menu Ideas

Salads

- Fruity Summer Salad – Diced Apples, Golden Raisins, Walnuts, Crumbled Gorgonzola with Citrus Vinaigrette
- Crisp Garden Salad with Cherry Tomatoes, English Cucumbers, Carrot Curls, Beet Curls, and House Dressing
- Classic Caesar with Parmesan Crisp and Garlic Croutons
- Steak House Style Chilled Iceberg Wedges with Bleu Cheese Dressing
- Pesto Green Bean Salad with Fresh Roma Tomatoes
- Poached Pear, Baby Lettuce, Candied Walnuts & Goat Cheese with Port Pear Vinaigrette
- Roasted Beet Salad with an Organic Spring Mix, Mixed Berries, Toasted Pumpkin Seeds, Manchego Cheese & Sherry Hazelnut Vinaigrette
- Fresh Arugula with Water Chestnuts, Mandarins, Rice Noodles, and Sesame Ginger Dressing
- Tomato Mozzarella Salad with Fresh Basil Leaves & Balsamic Reduction Glaze
- Warm Spinach Salad with Pancetta, Toasted Pinenuts, Goat Cheese, Raspberry Port Vinaigrette

Includes Artisan Breads & Butter

Accompaniments

- | | |
|--|---|
| Grilled Vegetable Napoleon with Balsamic Reduction & Feta Sprinkle | Creamy Mashed Potatoes w/ choice of: Blue Cheese Infused, Yukon Gold, Red Bliss Smash, Garlic Mash, etc |
| Seasonal Vegetable Sauté | Garlic & Herb Fingerling Potatoes |
| Green Bean Almandine | Wild Rice Pilaf |
| Grilled Vegetable Platter | Penne a la Vodka |
| Roasted Root Vegetables | Four Cheese Ravioli with Gorgonzola Cream Sauce and Slivered Almonds |
| Sautéed Baby Vegetables | Pasta al Fresco |
| Crisp Asparagus with Lemon Zest and Cracked Black Pepper | Provolone Potatoes |
| Sesame Glazed Haricots Verts | Roasted Rosemary Red Potatoes |
| Eggplant Parmesan | Potatoes Dauphinoise |
| Vegetable Orzo | Mushroom & Parmesan Risotto |
| Ginger Maple Carrots | |

*Some items subject to upcharge



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Entrées

Marinated, Grilled Tri Tip with Mushroom Pinot Noir Sauce
Roasted Sliced NY Strip Loin with Shitake Mushrooms & Red Wine Dijon Glaze
Marinated Southwest Grilled Skirt Steak with Tropical Fruit Salsa
Tenderloin of Beef with Choice of 3 Sauces: Wild Mushroom Demi, Artichoke Gorgonzola Cream, Traditional Béarnaise, or Teriyaki Reduction with Macadamias
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 – Stuffed with Spinach and Herbs, Panko Crusted & served with White Wine, Mushrooms, Herb and Fresh Tomato Cream Sauce
Chicken Piccata – Sautéed Breast Filet with Lemon Caper Sauce
Chicken Saltimbocca with a Tarragon Cream Sauce
Chicken Marsala with Marsala Mushroom Sauce
Roasted Chicken with Garlic, Thyme & Light Herbal Jus Lie
Coq Au Vin – Braised Chicken in Red Wine and Mushrooms
Free Range Chicken Stuffed with Leeks, Shitakes & Boursin Cheese with a Light Jus Lie
Free Range Stuffed Chicken with Goat Cheese & Oven Dried Tomatoes with Tarragon Cream Sauce and Fresh Chives

Blackened Salmon with Sautéed Peaches and Fresh Mint
Pesto Crusted Salmon Pan Seared With Pomodoro Sauce
Grilled Mahi Mahi with Pineapple Rum Cream Sauce
Sole Veronique Baked With Crab & Shrimp in Creamy White Grape Sauce
Grilled Halibut Vera Cruz with Tomatoes, Olives, Artichokes, Lemons & Anchovies
Soy Miso Cured Sea Bass Pan-Seared With Kaffire Ginger Lime Butter
Rosemary and Herb Crusted Pork Tenderloin with Sautéed Apple Compote

Vegetable Moussaka Layered With Eggplant & Portobellos in Creamy Red Wine Sauce
Vegetable Lasagna in Alfredo or Pomodoro Sauce
Grilled Vegetable Napoleon Layered With Polenta & Goat Cheese, Topped w/ Portobellos
Vegetable Strudel with Basil Alfredo Sauce
Stuffed Portobellos with Cous Cous or Wild Rice, Fresh Herbs & Warm Walnut Sauce

Silver Package ~ China Service ware
Gold Package (w /4 hr hosted house bar)
Platinum Package (w/ 4 hr hosted premium bar)

Packages Include: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum Packages

*Some items subject to upcharge



COLETTE'S

CATERING EXTRAORDINAIRE

Hors d'oeuvre Displays

Domestic Cheese Board with Crackers and Crostini Display
Garnished with Dried Fruits and Berries

Fresh Fruit Display
Seasonal Abundance of Fresh Fruits with Ginger Honey Dip

Baked Brie or Caramelized Pesto Brie
Served with sliced baguettes, Fresh Fruit Accents

Rainbow Roasted Vegetable Display (Roasted Eggplant, Zucchini, Mushrooms, Onions,
Red Bells and more)
w/ Feta, Basil and Olives, served with crisp Garlic Herb Crostini

Hot Spinach Artichoke Dip- Served with Sliced Sourdough Baguettes

Norwegian Smoked Salmon
Served with Capers, Red Onion, Lemon Confetti, Cream Cheese and Cocktail Breads

Jumbo Shrimp Display
Garnished with a Trilogy of Cocktail Sauces

*Some items subject to upcharge



COLETTE'S

CATERING EXTRAORDINAIRE

Soiree Hors d'oeuvres

Shrimp and Avocado Ceviche Shooters

Lobster & Crab Sticks With Smoky Tomato Chipotle Butter

Coconut Shrimp Skewers With Tangerine Spark Dipping Sauce

Potato Pancakes with House Cured Salmon & Dilled Crème Fraiche

Asian Lacquered Salmon on Bamboo Skewers

Mini Maryland Style Crab Cakes with Spicy Creole Remoulade

Pan Seared Applewood Bacon Wrapped Sea Scallops with Chimichurri

Spicy Asian Shrimp Skewer with Tangerine Dipping Sauce

Veggie Egg Rolls with Sweet & Sour Dipping Sauce

Shrimp or Crab Claw Cocktail Shooters

Assorted Butler-Passed Sushi

Ahi Poki with Pickled Ginger & Wasabi in Cucumber Cup

Poki-Style Ahi with Sesame Cone with Wasabi Drizzle

Blackened Chicken Spring Rolls with Honey Cilantro Pesto

Orange Chicken Pot Stickers with Sweet Chili Dipping Sauce

Asian Dumplings with Orange Chicken & Sweet Chili Dipping Sauce

Curried Chicken on Date Canapés

Macadamia Chicken Skewers with Passion Fruit and Old Fashioned Mustard

Coconut Macadamia Chicken with Passion Fruit Mustard Dipping Sauce

Thai Chicken Satay with Thai Curry Coconut Dipping Sauce

Chicken Florentine Beggar's Purse with Chimi Churri Dipping Sauce

Petit Rosemary Lamb Chops with Cherry Port Compote

Rosemary and Herb Lamb Lollipops with Red Currant & Mint Dipping Sauce

Filet & Portobello Skewers with Ponzu Sauce

Ginger Serrano Steak Skewers with Mango Salsa

*Some items subject to upcharge

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Soirée Hors d'œuvres Continued...

Searched Peppercorn Crusted Filet on Bleu Cheese Crostini Crisp with Onion Marmalade

Mini Beef Wellingtons with Port Truffle Glaze

Searched Peppercorn Filet on Gorgonzola Crostini with Onion Marmalade

Tenderloin Sliders with Gorgonzola and Caramelized Onions

Mini Beef Empanadas with Roasted Red Pepper Sour Cream

Mini Hot Dogs Wrapped in Puff Pastry with Honey Dijon Dipping Sauce

Bbq Kielbasa Picks with Basil and Cheddar

Spicy Sausage Bites with Honey Dijon Dip

Swedish Meatballs

Prosciutto & Provolone Wrapped Asparagus with Light Pesto Drizzle

Wild Mushroom Tartlette with Gruyere Cheese & Fresh Thyme

Caprese Skewers with Mozzarella Balls, Teardrop Tomatoes & Fresh Basil with Balsamic

Sweet Onion, Leek and Goat Cheese Tart

Potato Pancake with Chive, Sour Cream and Apricot Jelly

Spanikopita with Spinach and Feta

Belgian Endive with Goat Cheese, Fig, Caramelized Pecan and Port Reduction Drizzle

Wild Mushroom Filo Tartlets

Classic Tomato & Basil Bruschetta on Herbed Crostini with Feta Sprinkle

Spinach & Cheese Country Quiche Bites

Spinach and Artichoke Stuffed Mushrooms

Mini Fruit Skewers with Ginger Honey Drizzle

Butternut Squash Soup Shooters

Gazpacho Soup Shooters

French Onion Soup Shooters

Kiwi Cucumber Cold Soup Shooter

*Some items subject to upcharge



COLETTE'S

CATERING EXTRAORDINAIRE

Soiree Hors d'oeuvres Stations

Gourmet Quesadilla Bar

Brie & walnut with green grape, cheddar & roasted red bell with blackened chicken, provolone & grilled pesto vegetables, havarti with cajun shrimp & fresh tomato, goat cheese & oven dried tomatoes, pepper jack with steak & onion, and more...

Martini Mash

Classic, Creamy Garlic, Celery Root, or Okinawa Sweet Mashed Potatoes

Scooped into a martini glass

Your guests will choose from 3-4 selected toppings including:

Cabernet Reduction Filet Tips, Chicken Curry, Creamed Spinach, Marsala Mushrooms, Grilled Rosemary Baby Lamb Chops, Tuscan Chicken, Saffron Shrimp, Grilled Veggie Ratatouille And More... Served With Bacon, Cheddar Cheese, Chives, And Sour Cream, Diced Applewood Smoked Bacon

Tepannyaki Station

Steamed Japanese rice served with your choice of:

Stir Fried Shrimp, Chicken, Steak, Steamed Veggies Or Combination

Sauce Suggestions: Teriyaki, Sweet-N-Sour, Honey Hoisen Glaze, Spicy Orange Peel Sauce, Kung Pao, Ginger Soy And More...

Stuffed Crepes

Savory Or Sweet Crowd Pleasers Include:

Chicken In White Wine Beurre Blanc With Wild Mushrooms, Blackened Shrimp & Scallops In Lobster Sherry Sauce, Sirloin Beef Stroganoff, Sautéed Seasonal Veggies (With & Without Cheese Trilogy) Triple Berry Sauce with Cream Cheese, Chocolate Ganache, Nutella, Seasonal Fresh Orchard Fruit Flambé

Shish Kabob Island Bbq

Shrimp, Veggie, Tropical Fruit, Tri Tip Steak & Chicken Skewers. Served Over Jasmine Rice Or Cucumber Salad With Choice Of Dipping Sauces *Requires On Site Grill Chef

Seafood Extravaganza

super fresh seasonal seafood with stunning ice block presentation

served with trilogy of fusion cocktail sauces, lemons, limes, chili sauce

Baja Taco Bar

fresh corn tortillas filled with baja style chicken, shrimp or carne asada, topped with fresh cabbage, cilantro and served with our homemade salsa bar and fresh citrus

Sushi Station - selection of super fresh sushi by our super sushi chefs

French Fry Bar

sweet potato, shoe string & french fries + beer battered onion rings with garlic aioli, ketchup and ranch dipping sauces

Mini Brioche Carving Station

shaved tenderloin of beef, roasted turkey breast, or porchetta sliced rosemary pork

served with caramelized onions, creamy horseradish, apple chutney or cabernet reduction



COLETTE'S

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Soiree Pricing

Soiree Reception

Select seven butler passed hors d'oeuvres PLUS one hors d'oeuvres station

This is an hors d'oeuvres only reception.

We serve butler passed hors d'oeuvres and host hors d'oeuvres stations instead of a traditional dinner.

All menus and equipment costs are subject to up-charge upon menu design

Silver Package ~ Deluxe Acrylics

Gold Package (w/ 4 hr hosted house bar)

Platinum Package (w/ 4 hr hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package

2 hour cocktail reception

Select five butler passed hors d'oeuvres

All menus and equipment costs are subject to up-charge upon menu design.

Silver Package ~ Deluxe Acrylics

Gold Package (w/ 2 hr hosted house bar)

Platinum Package (w/ 2 hr hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package

equipment costing based on menu choices
some items subject to up-charge



COLETTE'S

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Wedding and Specialty Cakes

All cakes and desserts made in house, by Colette's own pastry chefs.

The Finest Quality Chocolates, Fresh Cream, Sweet Butter and Fruits are expertly combined to create a luscious work of art.

The cakes created by Colette's not only look wonderful, but taste wonderful as well.

Cake Flavors

White, Yellow, Lemon, Carrot, Almond, Marble, Red Velvet, Chocolate, Spice and Cordon Rose Cheesecake

Fillings

Chantilly Cream, Hazelnut Cream, Chocolate Truffle, Espresso Cream, Custard, White Chocolate Truffle, Ganache, Raspberry or Apricot Conserve, Lemon Curd, Fresh Strawberries, German Chocolate, Chocolate Praline French, Grand Marnier French and More

Icings

White Chocolate Cream Cheese, Chantilly, Vanilla Mousseline, Amaretto Mousseline French, Dark Chocolate Ganache, Chocolate Sour Cream, Swiss Buttercream, Rolled Fondant

Buffet Desserts and Cakes

English Trifle - Sherry Custard, Fruits and Cream Cake, Chocolate Mousse - with Chantilly Cream, Banana Cream Pie Trifle, Fresh Berries - Seasonal - w/Chantilly and Warm Ganache, Crunch Cake w/ Amaretto Berries and Toasted Almonds, Chocolate Dipped Strawberry

Colette's Special Chocolate Cake, Dipped Strawberries and Cream Cake, Luscious Lemon Cream Cake, Classic Cheesecake with Fruit, Italian Almond Delight Cake, White Chocolate Truffle Cake, German Chocolate Cake, Classic Carrot Cake

For colette's cakes please go to
www.colettescakedeity.com



COLETTE'S

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petit desserts

a fabulous display of handmade miniatures
selections may include: ultimate balls, cream/custard puffs,
cheesecake squares, baklava, lemon bars, peanut butter slices,
coconut pecan bars, carrot cake bars, assorted cake squares,
white chocolate/cream cheese and other assorted brownies,
fresh fruit tartlets, pecan tassies, chocolate dipped strawberries,
raspberry truffle clusters and more!

plated desserts

decadent handmade petit desserts, bars and truffles
french apple tartar served with rum gelato
crème brulee with fresh berries
napoleon stacked over pool of grand marnier crème anglaise
classic cheesecake with fresh fruit sauces
ultimate chocolate lava cake with crème anglaise
sorbet trio in florentine with fresh berries chantilly
ultimate balls lollipops

dessert stations

gelato bar

custom chocolate fountain with dipping treats

crepe station

bananas foster action station served with vanilla bean ice cream

cherries jubilee

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COLETTE'S

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Upscale Picnics & Barbecue Options

Entrée Selections – Select two

Barbecue Chicken

Herb Grilled Chicken Breast

Grilled Tri Tip

Garlic Lime Chicken

Beef Brisket

BBQ Pork Baby Back Ribs *

BBQ Beef Ribs

Gourmet Grilled Sausages

Shredded Barbecue Beef - Ultra tender shredded beef w/ palm rolls

Grilled Mahi Mahi with Mango Salsa**
Cajun Blackened Salmon**

Beef Tenderloin Shish Kebobs **
Marinated Skewered w/Fresh Vegetables

Teriyaki Chicken Kebobs
Skewered w/ Pineapple, Onion and Peppers

Carne Asada

Picnic Classics

Gourmet Grilled Hamburgers & All Beef Hot Dogs

Hot Dog! ¼ lb Beef Hot dogs w/ Buns, Relish, Onions and condiments

*On site grilling is necessary with some items and optional with others.

A chef fee may apply Uncharged Items**

SIDE SELECTIONS – Select Three

Molasses Baked Beans

Pintos w/ Chili & Garlic

Corn on the Cob

Roasted Red Potato

Wedges

Baked Macaroni &

Cheese

Traditional Potato Salad

Simple Chopstix Salad

Broccoli Bacon Salad

Fusilli Pasta Salad

Mixed Greens Salad

Classic Caesar Salad

Country Cole Slaw

Seasonal Fresh Fruit Salad

Fresh Vegetables and Dips

Green Beans, Romas and

Pesto

Greek Salad

Assorted Rolls and Butter

Corn Bread

Silver Package w/ Deluxe Acrylic Service ware

Gold Package (w/ hosted house bar)

Silver Package w/ Full China Service ware

Platinum Package (w/ hosted premium bar)

Includes: Bar and Beverage Service as specified, Professional Service Staff, Champagne Toast, Colette's Custom Wedding Cake and detail items per Silver, Gold or Platinum package



Event Information

Deposits and Payment Schedule

A \$2000.00 deposit is required to reserve your date, along with a signed Colette's Catering Agreement. Six (6) months prior to your event 50% of the estimated total balance will be due. Deposits are non-refundable and non-transferable. During the next six months we will work out the final details. Seven - ten (7 - 10) days prior to your event you will provide Colette's Catering with the final guest count. No reduction to guest count or changes to your contract can be accepted within seven (7) days. Final payment for your event is due at this time, seven (7) days prior to the event.

Payment of these deposits will confirm your reservation and hold your date. All deposits are non-refundable and non-transferable and will be credited to the cost of your event or retained by us if you cancel your event.

Cancellation Policy

Cancellations must be in writing and sent to Colette's Catering. After ten (10) days of signing the contract the deposit is 100% non-refundable. Cancellations less than ninety (90) days prior to the event will result in 100% forfeiture of all deposits held by Colette's Catering. You will also be required to pay a cancellation fee, amount equal to the minimum expenditure, less any deposits already received by us.

Package Information

Package pricing quotes will be based on 100 guests with a 4 hour event. A cost will be added for additional staff hours, upgrades or additional rentals, if selected.

Sit down service available for an additional charge based on labor and site necessities.

Split menus with sit down service are available for an additional cost.

Roasts - as a Carving Station, add \$225. chef's fee

Children's Packages are available at a reduced cost. For a large number of children in attendance a special children's buffet can be prepared.

Ceremony and Rehearsal Coordination are not included, but can be for a nominal fee.

Service charge base rate is 20% and current sales tax will be added. Service charge is subject to tax.

Site rental fees for your location are not included in the package price listed.

All prices subject to change without notice

Menu Tasting

A menu tasting is available for clients with events agreements in place and may be arranged for prospective clients. Menu tasting scheduling shall be thru your event coordinator in respect for our kitchen's busy schedule.

Upgrades and Rental Equipment

For an additional cost, your event may include:

- Full Premium Bar and Wine Passed at Dinner
 - Passed or Display Hors oeuvres
 - Sit Down Service
- Upgraded China, Silver and Crystal patterns
 - Custom Linens, Chair covers, Overlays
 - Tables and Chairs in several styles, if not provided by your location
 - Specialty Chair and Table Styles
- Dance Floor Set Up
- Tenting, Canopies, Market Umbrellas, Heaters
 - Lighting Effects
 - Valet Service
- Table Favors, Menu Cards, Place cards
- Fresh Floral Package or Centerpieces
 - Ceremony Set Up
- Ceremony Coordination