

corporate lunch

monday to friday

COMPLETE BUSINESS lunches include:

choice of one dessert tray - cookies and brownies - or - handmade petit desserts
soft drinks and spring waters with ice
disposable heavy duty paper plates, plastic flatware, glasses and napkins



COLETTE'S
CATERING EXTRAORDINAIRE

hot and hearty buffets

beef pot roast (+ \$1. per guest)

slow roast tender beef with savory mushroom wine sauce. served with mashed potatoes, vegetable d'jour and house bread with butter

pasta al fresco with chicken

pasta with chicken, tomato, mushrooms, basil and light wine sauce. served with mixed green salad with ranch and italian and house bread with butter

chicken francaise

boneless chicken breast lightly battered, sautéed with lemon, fresh herbs, white wine & butter. served with vegetable rice pilaf, classic caesar salad (dressing on side), house bread & butter

garlic and herb roasted chicken

half chicken roasted with olive oil, lemon, fresh garlic, rosemary and white wine. served with rosemary red potatoes, mixed green salad with two dressings and house bread with butter

chicken or beef fajitas (+ \$1. per guest)

fajita grilled chicken w/peppers and onions, flour tortillas, cheese, lettuce and sour cream. served with spanish rice, homemade pinto beans and chips with fresh salsa

beef & vegetable stir fry

sautéed beef tenderloin tips with broccoli. served with Japanese steamed rice, ginger hoisin sauce and simple chopsticks salad w/ sesame dressing

chicken teriyaki with veggie lo mein

boneless chicken with chef's homemade teriyaki sauce, plus fresh veggie chowmein and japanese steamed rice w/ angel or peanut sauce and simple chopsticks salad w/ sesame dressing

chicken marsala

sautéed breast filet with marsala mushroom sauce. served with farfalle with garlic & herbs, mixed green salad with two dressings and house bread with butter

tortellini primavera

four cheese stuffed tortellini with fresh basil cream sauce & mediterranean vegetables. served with mixed green salad with ranch and italian and house bread and butter

kahlua pulled pork (+ \$1. per guest)

succulent pulled pork served with sweet hawaiian rolls
with polynesian rice and mixed mandarin salad with sesame ginger dressing

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chicken putanesca

sautéed breast filet with sauce of capers tomato, basil, garlic and white wine. served with rosemary roast red potatoes, mixed green salad, ranch and italian dressing and house bread with butter

"we'll never grow up"

handmade and delicious! boneless chicken breast tenders w/ ranch and bbq dips, baked macaroni & cheese, mixed green salad, ranch and italian

enchiladas

chicken or beef enchiladas w/ sour cream. served with spanish rice, homemade refried beans and chips with fresh salsa

bbq tri tip (+ \$1. per guest)

grilled, sliced bbq tri tip served with garlic mashed potatoes, cole slaw & corn bread with honey butter

old fashioned chicken pot pie

chicken and veggies topped with flaky puff pastry. served with spring salad w/oranges, tomato, feta and citrus vinaigrette and house bread with butter

spinach and cheese lasagna

meatless lasagna with marinara sauce, ricotta, spinach and cheeses. served with mixed green salad, ranch and italian dressings and house bread with butter

lasagna supreme

classic lasagna with meat and sausage sauce, ricotta and cheeses. served with mixed green salad with ranch and italian and house bread with butter

stroganoff

sautéed boneless chicken or beef tips with mushrooms, onions and sour cream. served with parsley buttered noodles, fresh vegetables and house bread with butter

standard buffet \$ 13.95

vip buffet \$ 15.95

standard buffet: disposable presentation for all items. no equipment pick-up necessary.

vip buffet: white linen for buffet area (table not included) simple chafing dishes, baskets w/ linen for flatware and breads, upgraded serving ware. equipment pick up will be added. wait staff is available with advance request.

orders after 3:00 PM + \$3.00 per guest



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corporate picnic

complete business lunches include:

choice of one dessert tray - cookies and brownies - or - handmade petit desserts
soft drinks and spring waters with ice
disposable heavy duty paper plates, plastic flatware, glasses and napkins

summertime salad - everyone's favorite!

baby greens w/ apples, golden raisins, mandarin oranges, gorgonzola, toasted walnuts and colette's citrus vinaigrette. topped with julienne grilled chicken and served with house bread with butter

chicken caesar salad

grilled breast of chicken, romaine, classic caesar dressing, parmesan cheese and homemade croutons. served with house bread with butter.

bbq chopped chicken salad

chopped chicken, crispy tortilla strips, corn, black beans, tomato, mozzarella and greens, tossed w/ bbq ranch dressing. served with house bread with butter.

chopsticks salad with chicken or beef

julienne chicken or beef, mixed greens, chinese veggies, water chestnuts, scallions, mandarin oranges, rice noodles, almonds and sesame dressing served with house bread with butter.

cold international wraps & sandwiches

served at 10 guest increments only

chicken caesar wrap-grilled chicken slices- grated parmesan, julienne romaine and our classic caesar dressing.

greek wrap-marinated chicken with feta cheese, red onions, kalamata olives julienne lettuce, tomato and balsamic vinaigrette dressing.

plum turkey wrap-sliced turkey, plum and cranberry relish, onions, julienne veggies and creamy feta cheese.

southwestern wrap-sliced grilled chicken, pepper jack, avocado, red onion lettuce, tomato and our house creamy chipotle sauce.

grilled veggie wrap-grilled rainbow roasted vegetables, including portobello mushrooms, red peppers, eggplant, zucchini, yellow squash and fresh gorgonzola.

tuscan wrap-sliced italian meats, provolone cheese, julienne lettuce, tomato and garlic dressing.

thai chicken wrap-pulled chicken breast, oriental slaw with crispy noodles and spicy peanut sauce.

ham & swiss croissant or palm sandwiches

albacore tuna salad croissant or palm sandwiches

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cashew chicken salad sandwiches

roast beef & cheddar croissant or palm sandwiches

turkey & provolone croissant or palm sandwiches

mediterranean roasted veggie with feta and balsamic vinaigrette on focaccia

italian roast beef grinder with lettuce, tomato, italian peppers, provolone & vinaigrette on baguette

the deli stack: thinly sliced ham, smoked turkey and swiss on mustard butter baguette

build your own sandwich platter

three deli meats, three sliced cheeses, three bread selections with all traditional accompaniments served with chips and your choice of potato salad, pasta salad or coleslaw

palm sandwiches – chef's selection assorted tray

turkey, ham and roast beef with cheeses, lettuces, tomato and small rolls or house bread. mayo and mustard on the side

croissant sandwiches – chef's selection assorted tray

turkey, ham and roast beef with cheeses, lettuces, tomato and small rolls or house bread. mayo and mustard on the side

includes assortment of chips, plus choice of one:

- fusilli pasta salad
- classic potato salad
- seasonal whole fruit
- vegetable tray with dips
- country cole slaw

boxed lunches

choose from any sandwich or wrap (in increments of 10) served with fruit salad, chips & cookies

standard buffet	\$ 12.95
vip buffet	\$ 14.95

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vip buffet: white linen for buffet area (table not included) simple chafing dishes, baskets w/ linen for flatware and breads, upgraded serving ware. equipment pick up will be added. wait staff is available with advance request.

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COLETTE'S

CATERING EXTRAORDINAIRE

sides

\$3 per person

potato salad
tex mex caesar salad
asian jicama slaw
sweet corn with black bean & cilantro salad
assorted chips
simple chopstix salad
fresh fruit bowl
caesar salad
vegetable tray with dips

broccoli bacon salad
garden salad with choice of dressing
fusilli pasta salad
carrot raisin salad
country cole slaw
cucumber, tomato, feta & red onion
fresh cut fruit platter
seasonal whole fruit basket
assorted chip bags

beverages

additional soft drinks or bottled waters with ice (1 per guest included w/lunch)	\$ 1.35 per
sparkling waters	\$ 1.75 per
coffee service	\$ 1.25 per

serviceware options

business black plastic disposables - 10" or 9" black plates, plastic flatware, napkins, clear beverage tumblers, cake plates and foam coffee cups as needed. sub. for paper goods \$ 1.00 p.p.

fancy acrylic disposables + "silver look" flatware, acrylic glasses – sub. for paper goods \$ 3.00 p.p.

optional services

service staff, full event set up, table, chairs, and canopies or tenting, umbrellas, linens, chafing dishes, china, silver flatware, glassware, fresh floral centerpieces and sculpted fruit / vegetable carvings and décor are all available.

ordering info and terms

standard lunch set up is buffet style in disposables. menu prices listed are per person. applicable sales tax and delivery charges will be added. a production cost will be added to all events with colette's event staff or use of on-loan equipment.

lead time / delivery time

please order at least 48 hours in advance. late orders may have menu or time limitations, if accommodated. orders after 3:00 PM add \$3.00 per guest

minimum order

minimum order is 10 guests of any one lunch. split menus accepted for groups of 20 or more. delivery and set up charges are based on number of guests, time and delivery area.

cancellations / reductions

any changes or cancellations must be received within 72 hours of your event
prices are subject to change.

corporate accounts

corporate accounts are always welcome. credit terms available for established corporate clients. please contact us for preferred terms based upon volume of business.

contact us

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