



Colette's Gourmet To-Go

The easy answer for any occasion...

Family celebrations, dinner parties, friends for the game, showers, open houses, picnics on the boat or in the park, business meetings and more, you will find a delicious collection of Colette's fine cuisine; scrumptious hors devours and party platters, tempting entrees, decadent desserts and more at your fingertips

Invite Colette's gourmet to go and truly enjoy the party!

Contents

Appetizer Display Platters

Seafood Displays

Dips

Hors d'oeuvres

Entrees

Pastas

Sides

Sauces & Dressings

Entrée & Side Salads

Sandwich Platters

Kid's Corner

Breakfast to-go

Desserts

Ordering Info

Additional Services

Phone: 714-447-9190

E-mail: info@colettesevents.com





Appetizer Display Platters

	Serving Size	Price
Cheese Display - Imported & domestic cheeses, Fresh fruit accents, Served with assorted crackers	Small (10 to 15)	55.00
	Large (20 to 25)	95.00
Fresh Seasonal Fruit Beautiful and delicious seasonal fruits, cut and decoratively arranged for your enjoyment	Small (10 to 15)	37.00
	Large (20 to 25)	68.00
Ginger Honey Dip – Delicious fruit compliment	(32 oz)	14.00
Fresh vegetable crudité's display, with ranch dip or red pepper aioli	Small (10 to 15)	39.00
	Large (20 to 25)	59.00
Cheese & pate display platter artistically arranged, accented with fresh fruits & served with crackers or baguettes	(20 to 30)	149.00
Antipasto display - Italian meats & cheeses, marinated vegetables, peppers & more Beautiful rolled display. Served w/ focaccia bread	(20 to 30)	159.00
Antipasto marinated vegetables & olives display	(10 to 15)	42.00
Grilled vegetable display garnished w/feta cheese, basil & olives, Served with garlic herb crostini	Small (10 to 15)	42.00
	Large (25 – 35)	92.00
Chilled beef tenderloin filet platter - beautifully sliced & fanned with sweet onion marmalade & horseradish sauce. Served with mini crostini	Small (10 -12)	85.00
	Large (25 – 35)	195.00
Pinwheel florentine chicken platter - Served w/ Tropical Fruit Relish	(25 – 35)	150.00
Meat & Cheese Platter - Roast beef, Turkey & Ham with Provolone & cheddar cheese Dijon Mustard & Mayonnaise, with assorted rolls	Small (10 to 15)	95.00
	Large (20 to 25)	155.00
Relish Tray - Lettuce, sliced tomatoes, red onions, pepperoncini, pickles, olives	(15 – 25)	25.00
Caramelized pesto brie - Fabulously unusual! Pesto, nuts, caramelized sugar, fruit accents, served w/ sliced baguettes	Small (10 to 20)	55.00
	Large (20 to 30)	75.00
Baked Brie – Baked in flaky puff pastry w/apricot conserve, fresh fruit accents, served w/sliced baguettes	Small (10 to 20)	55.00
	Large (20 to 30)	75.00
Torte terrine - 9" round savory torte of cheeses, sundried tomato, artichokes & pesto, served with baguette slices	(20 to 25)	70.00



Seafood Displays

	Serving Size	Price
Jumbo Shrimp Display Served w/ Spicy Horseradish Cocktail Sauce & Lemon	(15 to 20)	175.00
Jumbo Shrimp Bouquet, served w/Spicy cocktail sauce (40 pc)	(8 to 10)	89.00
Jumbo Shrimp & Crab Claws Display	(15 to 20)	215.00
Grand Poached Salmon Display - poached in white wine, garnished w/ Cucumbers, Fresh Herbs and Edible Flowers.	Half (10 to 20)	150.00
Served w/Creamy Dill Sauce	Whole (20 to 30)	290.00
Norwegian Smoked Salmon Platter - w/Capers, Red Onion, Lemon Confetti, Cream Cheese, Cocktail Breads	(20 to 30)	180.00
Smoked Salmon Terrine – Cream with herbs and cream cheese, served with Crackers	(20 to 30)	75.00
Sushi or Sashimi Assortment Platter - Pickled Ginger & Wasabi on the side	(20 to 30)	235.00
Seared Cajun Ahi Platter - Garnished w/Wasabi, Pickled Ginger & Spring Greens	(20 to 30)	235.00
Dips & Casual Fare		
Hot artichoke dip - addictive! Served hot with baguette slices	(20 to 25)	60.00
Hot crab & spinach dip - Served hot with sliced baguettes & crackers	(15 to 20)	75.00
Southwest fondue - hot dip w/chorizo, mushrooms & Mexican cheeses. Served with sliced baguettes	(15 to 20)	50.00
Tortilla chips & fresh Pico De Gallo Salsa	(15 to 20)	40.00
Black bean & roasted corn salsa fresco with tortilla chips	(15 to 20)	42.00
Eight Layer Dip - Refried beans, guacamole, sour cream, tomato, cheddar cheese, green onion, cilantro. Served with homemade tortilla chips	(15 to 20)	48.00
Buffalo, Thai Angel or BBQ Chicken Wings (50 pc) Served with Celery spears and Blue Cheese, Sweet Chili or BBQ dip	(15 to 20)	48.00
Spicy Sausage Bites Bowl with Mustard Dip (4 #)	(15 to 20)	48.00
Twice Baked Potato skins – Cheesy goodness w/bacon, chives and sour cream. Sides of Pico de Gallo & Ranch for dipping	(15 to 20)	66.00



Hors d'oeuvres

One Platter serves 20 to 25 guests

	Price
Coconut shrimp skewers with tangerine spark sauce (30)	77.00
Filet & portobello skewers with ponzu sauce (30)	77.00
Goat cheese & apricot with fresh thyme on herbed crostini (36)	60.00
Spinach & cheese country quiche bites (30)	54.00
Bbq kielbasa picks w/ basil and cheddar (30)	54.00
Swedish meatball picks (36)	48.00
Caprese picks heirloom tomatoes fresh mozzarella basil & balsamic glaze (30)	54.00
Spinach & artichoke stuffed mushrooms (30)	60.00
Endive boats with smoked salmon & whipped dilled cream cheese (36)	73.00
Asian dumplings with orange chicken & sweet chili dipping sauce (30)	60.00
Sirloin sliders with gorgonzola & caramelized onions (26)	72.00
Coconut Macadamia chicken skewers with passion fruit mustard (26)	68.00
Chicken Chow tender crispy cakes topped with tropical salsa (30)	66.00
Mini fruit skewers with ginger honey drizzle (30)	66.00
Parmesan bruschetta with tomato basil checca & feta sprinkle (30)	48.00
Stuffed mushrooms with Italian sausage (30)	54.00
Chicken satay with Thai curry coconut dipping sauce (30)	60.00
Curried chicken on date canapé (30)	66.00
Sweet onion, leek & goat cheese tart (30)	60.00
Mini hot dogs wrapped in puff pastry with honey dijon mustard dipping sauce (30)	60.00
Mini beef empanadas with roasted red pepper sour cream (30)	68.00
Spanikopita with spinach & feta (30)	54.00
Shrimp egg rolls with sweet & sour dipping sauce (30)	66.00
Shumia with citrus ponzu (30)	66.00
Wild mushroom tartlet with gruyere cheese & fresh thyme (30)	60.00
Asian lacquered salmon on bamboo skewers (30)	66.00
Tender teriyaki beef skewers with spicy mango chutney (30)	66.00
Polenta triangle with gorgonzola & oven dried tomato checca (30)	60.00
Assorted sushi selection	market price
Spicy Asian shrimp skewer with tangerine dipping sauce (26)	72.00
Mini Maryland style crab cakes with spicy remoularde (30)	84.00
Pan seared applewood bacon wrapped sea scallops (30)	84.00
Seared peppercorn filet on gorgonzola crostini with onion marmalade (30)	84.00
Beef tenderloin croute with tarragon mustard on crostini (30)	84.00
Petit lamb lollipops with apple mint chutney (26)	85.00
Mini beef wellingtons with port truffle glaze (26)	72.00



Entrées

One platter serves 12-15 guests

	Price
Marinated, grilled tri tip with mushroom pinot noir sauce	90.00
Roasted sliced ny strip loin with shitake mushroom, red wine dijon glaze	109.00
Marinated southwest grilled skirt steak with tropical fruit salsa	90.00
Seared tenderloin of beef sliced with choice of 3 sauces:	130.00
• Merlot wild mushroom demi	
• Artichoke gorgonzola cream	
• Traditional béarnaise	
Roasted prime rib of beef with horseradish cream & au jus	130.00
Sliced beef sirloin tips – served with savory mushroom sauce	80.00
Beef stroganoff with parsley buttered noodles	79.00
Beef & broccoli (5#)	79.00
BBQ Pork Baby Back Ribs w/Colette's Dijon Molasses Sauce (9#)	114.00
BBQ Shredded Beef - Tender Beef in Colette's Dijon Molasses Sauce (7#)	96.00
Korean short ribs with scallions	89.00
Veal blanquet simmered in white wine tarragon mushroom cream sauce	149.00
Veal osso bucco braised in a tomato veal sauce with orange zest	199.99
Garlic & Lemon Chicken filet - White Wine, Caramelized Garlic, Lemon & Rosemary	89.00
Half Roasted Chicken with garlic, thyme & light herbal jus lie	96.00
Chicken Picatta - sautéed breast filet with lemon caper sauce	89.00
Chicken Saltimbocca - prosciutto basil provolone & lemon beurre blanc	89.00
Chicken Provençal - Mediterranean style with olives, tomato & wine sauce	96.00
Chicken Verdicchio - sautéed w/artichokes, mushrooms & wine	89.00
Apricot Chicken - orange, apricot, ginger sauce	96.00
Chicken Florentine – stuffed with spinach and herbs, panko crusted & served with white wine, mushrooms, herb and fresh tomato cream sauce	96.00
Chicken California - Sundried Tomato and Goat Cheese stuffed	89.00
Chicken Marsala - with marsala mushroom sauce	89.00
Coq au vin – braised chicken in red wine & mushrooms	90.00
Free range chicken stuffed under skin with leeks, shitakes & boursin cheese w/ jus lie	96.00
Herb grilled chicken breast, marinated & grilled with fresh herbs	89.00
Half Thai barbecue chicken – thai style with sweet spicy chili dipping sauce	89.00
Citrus teriyaki chicken with tropical fruit salsa	89.00
Half Pollo El Carbon- lime marinated with citrus & Mexican spices	89.00
Kung Pao chicken (4#)	69.00
Pesto crusted pan seared salmon with pomodoro sauce	179.00
Grilled mahi mahi with pineapple rum cream sauce	159.00
Baked stuffed shrimp with crabmeat in a light cognac shrimp sauce	209.00
Sole Veronique baked with crab & shrimp in creamy white grape sauce	189.00
Grilled halibut vera cruz with tomatoes olives artichoke lemon & anchovies	189.00
Soy miso cured pan seared sea bass with kaffire ginger lime butter	209.00

**One platter serves 12-15 guests****Price**

Grilled Mahi Mahi or Salmon – choice of sauces	169.00
<ul style="list-style-type: none"> • Roasted Corn & Black Bean Salsa • Pineapple Cream Sauce • Blood Orange Citrus (Seasonal) • Papaya Mango Tropical Salsa • Vera Cruz - tomatoes olives artichoke lemon & anchovies 	
Roasted honey mustard glazed pork loin with apple compote	99.00
Pistachio crusted pork tenderloin stuffed in cherry brandy sauce	119.00
Barbecue pork baby back ribs with Colette's dijon molasses sauce	99.00
Vegetable ratatouille layered with eggplant & portobellos in red wine cream & shallots	89.00
Wild mushroom, artichoke & leek straddle in puff pastry	69.00
Eggplant parmesan	69.00
Grilled vegetable napoleon layered with polenta & goat cheese & topped with portobellos	70.00
Enchiladas – cheese, chicken or carne asada	
Chicken or beef fajitas–with flour tortillas & fresh salsa	
Carnitas – tender shredded roast pork with corn or flour tortillas & fresh salsa	
Tamales (chicken or pork) – with fresh Mexican salsa or fresh fruit salsa	
Spicy tex mex chili with beef & pintos topped with cheese & green onion (8#)	80.00

Pastas & Italian accompaniments

½ pans of pasta serve 6 to 10 as Entrée or 10 – 20 as a side dish

Roasted Vegetable lasagna w/ rich bechamel sauce (5#)	58.00
Spinach & Cheese Lasagna - Baked pasta layered with Ricotta and Spinach, Marinara Sauce & Cheese (5#)	46.00
Lasagna Supreme with Sausage and Meat - Baked pasta layered with our Meat Sauce, Ricotta, Spinach & Cheese(5#)	49.00
Penne alla vodka (5#)	60.00
Farfalle with sun dried tomato pesto (5#)	58.00
Tortellini with Basil Cream - Cheese Tortellini, Fresh Tomato & Pesto Cream Sauce (5#)	58.00
Pasta al fresco in light wine sauce with mushrooms, chicken & fresh basil (5#)	54.00
Gnocchi with gorgonzola sauce & fresh herbs (5#)	58.00
Penne with our homemade marinara & cheese blend on the side (5#)	48.00
Penne with Gorgonzola Sauce - Pasta with a rich Gorgonzola Cheese Sauce (5#)	54.00
Sweet Italian sausage with sautéed peppers & onions (5#)	59.00
Italian meat balls in sauce – baked in marinara, w/ parmesan (5#)	59.00



Sides

One platter serves 12-15 guests

	Price
Ginger maple carrots (4#)	36.00
Seasonal vegetable sauté (5#)	36.00
Broccoli polonaise (4#)	42.00
Green bean almondine (4#)	
Grilled vegetable platter (4#)	46.00
Grilled asparagus (4#)	46.00
Haricorvert with brown butter & almonds (4#)	46.00
Creamed spinach (4#)	46.00
Vegetable orzo (5#)	36.00
Buttered parsley noodles (5#)	36.00
Lemon rice (5#)	36.00
Garlic mashed potatoes (5#)	40.00
Red rose skin-on mashed potatoes (5#)	46.00
Rosemary Red Roast Potatoes (4#)	40.00
Rice pilaf (5#)	36.00
Fruited Polynesian rice (5#)	40.00
Japanese steamed rice (5#)	36.00
Celery root yukon gold mashed potatoes (5#)	46.00
Provolone potatoes (5#)	46.00
Roasted garlic & herb fingerling potatoes (4#)	46.00
Baked macaroni & cheese with applewood bacon (4#)	46.00
Baked macaroni w/ 3 cheeses (4#)	46.00
House bread or dinner rolls	18.00
Garlic cheese bread	28.00
Corn bread w/ honey butter	28.00
Parmesan focaccia	28.00
Homemade vegetarian pinto beans with cheese (4#)	36.00
Spanish rice (4#)	36.00
Vegetable Chow mein (4#)	40.00
Shrimp fried rice (4#)	46.00
Stir fry vegetables (4#)	36.00

Sauces Requests

Peanut Sauce	(16 oz)	12.00
Colette's Dijon Molasses BBQ	(32 oz)	18.00
Colette's Citrus Vinaigrette	(16 oz)	9.00
Provençal Sauce - Mediterranean style w/ Olives, Tomato & Wine		
Verdicchio Sauce - Sautéed w/ Artichokes, Mushrooms & Wine		
Wild Mushroom Zinfandel		
Demi Glace		



Entrée Salads

One platter serves 10-12 guests

	Price
Chopstix Chinese salad – tender beef or chicken, fresh lettuces, Chinese vegetables, mandarin oranges, crispy wontons & rice noodles, accented by our light & sweet sesame chopsticks dressing & toasted almonds (7#)	70.00
Bbq chopped chicken salad – chopped chicken, crispy tortilla strips, corn, black beans, tomato, mozzarella, green onion, bbq ranch dressing (7#)	78.00
Grilled Chicken Caesar Salad – Romaine, Grilled Caesar Chicken Breast, Homemade Croutons, Parmesan & our own Classic Caesar Dressing (7#)	70.00
Antipasto salad - (classic salad or chopped salad) Italian meats & cheeses, marinated vegetables, peppers, olives, mixed greens & Italian vinaigrette (7#)	79.00
Prawn & scallop salad – shrimp & scallops with sweet onion, artichoke hearts & citrus sections over butter lettuce, with champagne orange vinaigrette (7#)	90.00
Chicken taco salad – fajita spiced chicken, black beans, cheese, cilantro, scallions, peppers & greens. Served with fresh salsa, guacamole, sour cream & dressings (7#)	70.00

Side Salads

One platter serves 12 – 15

	Price
Colette's Fruity Summer Salad - spring greens diced fruits, golden raisins, gorgonzola, toasted walnuts & citrus vinaigrette (5#)	58.00
Tomato mozzarella salad with fresh basil leaves & balsamic glaze (4#)	54.00
Tortellini pesto salad with fresh basil, roma & sun dried tomatoes (4#)	54.00
Spinach salad with mushrooms, bacon, hard-boiled egg, red onion & choice of Sesame, Balsamic or Hot Bacon Dressing (4#)	48.00
Greek salad with cucumber, roma tomatoes, feta, olives & house dressing (4#)	48.00
Classic Caesar - crisp romaine, homemade croutons, parmesan and classic dressing (4#)	48.00
Garden salad - cherry tomatoes cucumbers, carrot curls & choice of dressing (4#)	48.00
Steak house style chilled ice berg wedges with bleu cheese dressing (4#)	48.00
Pesto green bean salad with fresh roma tomatoes (4#)	48.00
Thai noodle salad - cool noodles with spicy peanut dressing, broccoli, cucumber, Mandarin oranges, scallions & chopped peanut (4#)	48.00
Fruited Cous cous salad - Moroccan grain salad with seasonal fruits, basil, mint, tomato w/ sweet basil vinaigrette (4#)	48.00
German Potato - new potato salad bacon parsley & balsamic olive oil dressing (4#)	48.00
Traditional potato salad (4 #)	42.00
Fusilli pasta salad with Italian vinaigrette & fresh vegetables (4#)	42.00
Cole slaw traditional style (4#)	42.00



Sandwich Platters

one platter serves 10-12 sandwich entrée or 24 minis

	Price
Palm Sandwiches - Small rolls w/ Ham, Turkey, Roast Beef & Cheese, Lettuce, Tomato. Mayo Mustard on the side (24 pieces) Mayo & mustard on the side	60.00
Croissant Sandwiches – Assorted Tray (24 -1/2 or mini croissant) Turkey, ham & roast beef with cheeses combo. Mayo & Mustard on the side	60.00
Chicken Salad & Albacore Tuna Croissants w/lettuce & tomato (24 -1/2 or mini croissant)	60.00
Roast Tenderloin Petit Sandwiches - 24 mini rolls with carved rare beef tenderloin, piled with sweet onion marmalade. Horseradish dip on the side	76.00
Wrap Sandwich platter – Select 2 variety from; Barbecue Chicken, Turkey w/Plum Cranberry relish, Roast Beef w/ Caramelized Onion, Roasted Vegetable w/ Feta & Balsamic. (24 -½ wraps)	76.00

Kids Corner

Chicken Tender Strips Platter (24 piece / 3#) with Ranch & Catsup dips	30.00
"Kids" Macaroni & Cheese (3 #)	30.00
PB & J Finger Sandwiches on white & wheat breads (30 piece tray)	30.00
Fresh Fruit Lollipops (30 pieces) with raspberry cream dip	30.00
Sliced Apples & Caramel Dip (3#)	30.00
Chocolate Milks & Juice Boxes on ice (20)	34.00

Breakfast To-Go

Breakfast Bread Trays - Assortment of Bagels, Danish, Cinnamon Rolls, Muffins, Croissant or Pecan Rolls with cream cheese, butter or jam as appropriate	Small (15 to 20)	60.00
	Large (40 to 50)	150.00
Quiche Lorraine with bacon, swiss cheese, onions.		
Fresh Vegetable Quiche with cheddar & feta		
Country Quiche with eggs, corn, ham, mushrooms, sautéed onions, tomato and cheese.		
	9" rd. (5 to 6)	18.00
	(10 to 12)	40.00
	(20to 25)	60.00



Dessert

Colette's Classic Cakes

Colette's Special Chocolate
Dipped Strawberries & Cream
Cream Crunch
Classic Carrot
Black Forest Daydream
Italian Almond Delight
Luscious Lemon Cream
Mr. Kam's Hazelnut Delight

White Chocolate truffle
Classic Cheesecake
Fruit topped Cheesecake
German Chocolate
Pumpkin Spice
Ambrosia Cake
Ultimate Chocolate Mousse cake

Cupcakes

See our full cakes menu for 13 varieties

Serving Size

(20 pc. tray)

Price

85.00

Bread Puddings

Decadent Chocolate
Banana Croissant
Pineapple w/Caramel Rum Sauce

(10 to 15)

40.00

Petit Desserts

50 piece Assortment Tray of fanciful handmade minis

(15 to 20)

90.00

Petit Desserts Individual items (50 piece minimum)

Ultimate Balls our classic rich chocolate & white chocolate almond (50 piece) 90.00
 Cream & Custard Puffs chantilly cream & chocolate custard filled 90.00
 Mini Cheesecake bites 90.00
 Lemon Bars 90.00
 Fresh Fruit Mini Tartlets 115.00
 Brownies & Coconut Pecan Bars 80.00
 Ganache Decadence Triangles 100.00
 Assorted Mini Cake squares 100.00
 Assorted Homemade Cookies Tray 60.00
 (Choc. Chip, Oatmeal, Snicker doodles and more)



Ordering Information

Orders may be place by phone or e-mail.

Most order require 72 minimum notice, call to check availability. Please allow 7 to 10 days notice if possible.

Phone: 714-447-9190

E-mail: info@coletteevents.com

Pick up at

Colette's Catering& Events
1568 Kimberly Ave.
Fullerton, CA 92831

Delivery

Delivery is available on orders over \$250.00. A delivery fee will apply.

Minimums

\$100. Minimum purchase on orders Monday to Friday by 5:00 PM

\$200. Minimum purchase or orders Saturday by 1:00

\$400. Minimum on after hours or Sunday orders

Confirmation & Payment

Once received, your order will be processed in our office and sent for you to review for accuracy. A 50 % deposit is due at the time of confirmation. Changes or reductions to orders are requested 7 days prior to your pick up date.

Menu questions?

Foods are presented on disposable trays ready for presentation or your oven. Items which may require finishing touches, heating or final cooking will include instructions. Display items may be set up on client trays with advance notice. Hot pick up is also available.

For gatherings of over 30 to 40 guests, please consider our full service catering.



Please contact Colette direct at 714-447-9190 x 22 if you have further questions.

Thank you!