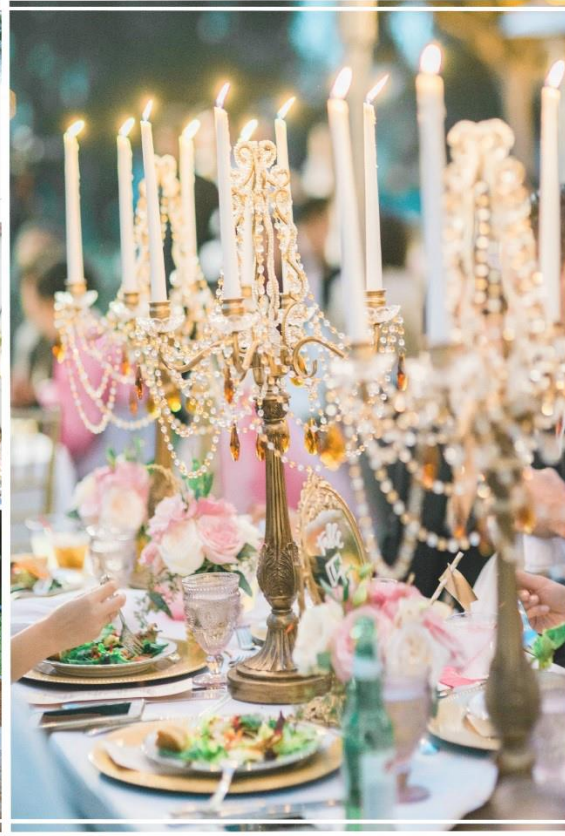


COLETTE'S
Catering & Events

THE MUCKENTHALER MANSION





THE AMERIGE PACKAGE

HORS D'OEUVRES

Select Three

.....

- Bruschetta Classico Crostini // Tomato Basil Checca
- Soup Shooter // Tomato Bisque or Butternut Squash
- White Cheddar Mac n' Cheese Balls // Roasted Tomato Cream
- Potato Pancake // Crème Fraiche & Apricot Glaze
- English Sweet Pea Crostini // Greek Yogurt & Feta
- Tartlet Bites // Caramelized Onion, Leeks & Chevre
- Chicken Quesadilla Bites // Avocado Crema
- Beef Empanadas // Roasted Red Pepper Aioli
- Jalapeno Bacon Deviled Eggs
- Thai Chicken Meatballs // Curry Coconut Sauce

ENTRÉE

Select One

.....

Garlic & Lemon Roasted Chicken

Caramelized Garlic Au Jus, Rosemary, Lemon Zest

Tarragon Chicken // Lite Tarragon Cream Sauce

Florentine Chicken

Spinach, Cheese, Herb Filling // Sun Dried Tomato Cream

Slow Roast Savory Beef // Dijon BBQ Au Jus

Rosemary Encrusted Pork Tenderloin

Warm Apple Compote with Calvados

Pan Seared Tilapia

Citrus Beurre Blanc & Fresh Citrus Salsa

WHAT'S INCLUDED

.....

- Event Captain // Professional Wait Staff
- China // Flatware // Water Goblet
- Floor Length Linens // Napkins: Black, White, or Ivory
- Beverage Station: Infused Water, Fresh Iced Tea & Lemonade
- Coffee Station // China Coffee Mugs
- Chef's Artisan Breads & Butter
- Champagne Toast
- Classic Wedding Cake

SALAD

Select One

.....

Fruity Summer Salad

Baby Greens, Diced Apple, Golden Raisin, Mandarin Oranges,
Candied Walnuts, Gorgonzola // Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Parmesan // Caesar Dressing

Cucumber Salad

Mixed Greens, Marinated Cucumber, Carrot Curls, Sesame
Seeds // Ginger Vinaigrette

Americana Salad

Baby Greens, Beet Curls, Cherry Tomatoes, Cucumbers
// BBQ Buttermilk Dressing

ACCOMPANIMENTS

Select Two

.....

- Roasted Carrots // Honey Butter
- Grilled Vegetable Napoleon // Feta & Balsamic Drizzle
- Green Bean Almandine
- Seasonal Vegetable Sauté
- Green & Wax Bean Bundles // Crispy Onions

.....

- Traditional -or-Garlic Mashed Potatoes
- Provolone Potatoes Au Gratin
- Herb Roasted Red Potatoes
- Lemon Basmati Rice

.....



HORS D'OEUVRES

Select Four

.....

Smoked Tomato Confit Toast // Burrata, Thai Basil Pesto & White Balsamic
 Soup Shooter // Tomato Bisque or Butternut Squash
 White Cheddar Mac n' Cheese Balls // Roasted Tomato Cream
 Roasted Beet Spoon // Herb Crème & Mint
 English Sweet Pea Crostini // Greek Yogurt & Feta
 Tartlet Bites // Caramelized Onion, Leeks & Chevre
 Chicken Quesadilla Bites // Avocado Crema
 Chicken Spring Rolls // Mango, Avocado, Arugula & Honey Soy Dip
 Coconut Macadamia Chicken Bites // Passionfruit Dijon Coulis
 Beef Empanadas // Roasted Red Pepper Aioli
 Filet Crostini // Spicy Micro Greens & Tarragon Aioli
 Shrimp & Avocado Ceviche // Mini Tostada -or- Shooter
 Jalapeno Bacon Deviled Eggs // Dijon & Chive
 Maple Bacon Wrapped Medjool Dates // Manchego Stuffed

ENTRÉE

Select Two

Garlic & Lemon Roasted Chicken

Caramelized Garlic Au Jus, Rosemary & Lemon Zest

Tarragon Chicken // Lite Tarragon Cream Sauce

California Chicken

Spinach, Cheese, Herb Filling // Sun Dried Tomato Cream

Chicken Provencal // Olives, Fresh Tomato & Caper Sauce

Sesame Encrusted Chicken // Shiitake Ginger Cream Sauce

Slow Roast Savory Beef // Dijon BBQ Au Jus

Roasted NY Strip Loin // Wild Mushroom Demi-Glace

Grilled Tri Tip // Chimichurri -or- Gorgonzola Cream

Rosemary Encrusted Pork Tenderloin

Warm Apple Compote with Calvados

Pan Seared Tilapia // Citrus Beurre Blanc & Fresh Citrus Salsa

Grilled Salmon // Honey Orange Balsamic & Fresh Mint

Sautéed Mahi Mahi // Caper Piccata Sauce

.....

THE KRAMER PACKAGE

SALAD

Select One

Fruity Summer Salad

Baby Greens, Diced Apple, Golden Raisin, Mandarin Oranges, Candied
Walnuts, Gorgonzola // Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Parmesan // Caesar Dressing

Romaine Hearts Salad

Cherry Tomatoes, Bacon, Crumbled Feta // Herbed Buttermilk Dressing

Roasted Beet Salad

Greens, Red & Gold Beets, Pepitas, Manchego // Hazelnut Vinaigrette

Poached Pear Salad

Baby Greens, Goat Cheese Medallion, Candied Walnuts
// Port Wine Vinaigrette

ACCOMPANIMENTS

Select Two

.....

Ginger Maple Roasted Carrots

Grilled Vegetable Napoleon // Feta & Balsamic Drizzle

Green Bean Almandine

Seasonal Vegetable Sauté

Green & Wax Bean Bundles // Crispy Onions

Traditional -or- Garlic Mashed Potatoes

Provolone Potatoes Au Gratin

Herb Roasted Red Potatoes

Pasta Pomodoro // Fresh Tomato & Basil

Wild Rice Pilaf // Golden Raisins & Pine Nuts

WHAT'S INCLUDED

.....

Event Captain // Professional Wait Staff

China // Flatware // Water Goblet

Floor Length Linens // Napkins: Black, White, or Ivory

Beverage Station: Infused Water, Fresh Iced Tea & Lemonade

Coffee Station // China Coffee Mugs

Chef's Artisan Breads & Butter

Champagne Toast

Classic Wedding Cake



HORS D'OEUVRES

Select Five

Smoked Tomato Confit Toast // Burrata, Thai Basil Pesto & White Balsamic
 Tomato Bisque Shooter // Grilled Fontina Cheese
 Watermelon Mint Gazpacho Shooter
 Roasted Beet Spoon // Herb Crème & Mint
 English Sweet Pea Crostini // Greek Yogurt & Feta
 Baby Bliss Potato Cup // Crème Fraiche & Caviar
 Crispy Chicken Bite // Asian Pear Chutney & Sriracha Crème
 Mini Cheeseburger Slider // Cheddar, Lettuce, Tomato & Sweet Onion Aioli
 Beef Empanadas // Roasted Red Pepper Aioli
 Coconut Macadamia Chicken Bites // Passionfruit Dijon Coulis
 Filet Crostini // Tarragon Aioli & Spicy Micro Greens
 Smoked Salmon & Rice // Cucumber Ribbons & Blood Orange Gastrique
 Shrimp & Avocado Ceviche // Mini Tostada –or- Shooter
 Sesame Seared Ahi Tuna Wonton Crisp // Wasabi Crème
 Ahi Poke Street Taco // Wonton Shell & Mango Jicama Slaw
 King Crab Deviled Egg // Tangerine, Chili, Avocado & Tobiko
 Short Rib Spoons // Parsnip Potato Puree & Demi-Glace
 Maple Bacon Wrapped Medjool Dates // Manchego Stuffed
 Wasabi Mashed Potato Spoon // Braised Pork Belly & Hoisin BBQ Sauce
 Petit Lamb Meatballs // Harissa Aioli & Cucumber Mint Riata

ENTRÉE

Select Two

Garlic & Lemon Roasted Chicken

Caramelized Garlic Au Jus, Rosemary & Lemon

Chicken Verdicchio

Sautéed Artichoke Hearts, Cremini Mushrooms & Garlic White Wine Sauce

Free Range Stuffed Chicken

Goat Cheese, Oven Dried Tomatoes // Tarragon Cream

Sesame Encrusted Chicken // Shiitake Ginger Cream Sauce

Roasted NY Strip Loin // Wild Mushroom Demi-Glace

Filet Mignon // Forestry Mushroom Sauce –or- Brandy Peppercorn

Braised Short Ribs // Natural Au Jus & Gremolata

Grilled Halibut // Saffron Espelette Sauce

Grilled Salmon // Honey Orange Balsamic & Fresh Mint

Sautéed Mahi Mahi // Caper Piccata Sauce

Miso Glazed Seabass // Lime Beurre Blanc

Dungeness Crab Stuffed Prawns // Cognac Reduction

THE ADELLA PACKAGE

SALAD

Select Two

Fruity Summer Salad

Baby Greens, Diced Apple, Golden Raisin, Mandarin Oranges,
Candied Walnuts, Gorgonzola // Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Parmesan // Caesar Dressing

Butter Lettuce Salad

Red Grapes, Edamame, Gorgonzola, Honey Roasted Pecans
// Champagne Vinaigrette

Romaine Hearts Salad

Cherry Tomatoes, Bacon, Crumbled Feta // Herbed Buttermilk Dressing

Roasted Beet Salad

Greens, Red & Gold Beets, Pepitas, Manchego // Hazelnut Vinaigrette

Poached Pear Salad

Baby Greens, Goat Cheese Medallion, Candied Walnuts // Port Wine Vinaigrette

ACCOMPANIMENTS

Select Two

Brown Butter Haricot Vert // Toasted Almonds

Grilled Asparagus // Olive Oil Drizzle & Lemon Zest

Green & Wax Bean Bundles // Crispy Onions

Roasted Brussels Sprouts // Maple Bacon

Traditional –or- Garlic Mashed Potatoes

Provolone Potatoes Au Gratin

White Potato & Parsnip Puree

Sweet Potato Soufflé // Spiced Pecan Crumble & Béchamel

Herb Roasted –or- Ginger Maple Root Vegetables

Pasta Pomodoro // Fresh Tomato & Basil

Wild Mushroom Ravioli // Gorgonzola Cream Sauce

Wild Rice Pilaf // Golden Raisins & Pine Nuts

Organic Carrot Risotto // Shaved Manchego

Spinach Orzo // Lemon & Parmesan

WHAT'S INCLUDED

Event Captain // Professional Wait Staff

China // Flatware // Water Goblet

Floor Length Linens // Napkins: Black, White, or Ivory | Cocktail Tables with Linens

Beverage Station: Infused Water, Fresh Brewed Iced Tea & Lemonade

Silver Coffee & Hot Tea Station // China Coffee Mugs

Chef's Artisan Gourmet Breads & Herbed Compound Butter

Customized Wedding Cake | Champagne Toast

Wine Service with Dinner



HORS D'OEUVRES

Select Five

.....

Watermelon Mint Gazpacho Shooter

Smoked Tomato Confit Toast // Burrata, Thai Basil Pesto & White Balsamic
Tomato Bisque Shooter // Grilled Fontina Cheese on Brioche
Roasted Beet Spoon // Herb Crème & Mint
English Sweet Pea Crostini // Greek Yogurt & Feta
Baby Bliss Potato Cup // Crème Fraiche & Caviar
Crispy Chicken Bite // Asian Pear Chutney & Sriracha Crème
Mini Cheeseburger Slider // Cheddar, Lettuce, Tomato & Sweet Onion Aioli
Beef Empanadas // Roasted Red Pepper Aioli
Coconut Macadamia Chicken Bites // Passionfruit Dijon Coulis
Filet Crostini // Tarragon Aioli & Spicy Micro Greens
Smoked Salmon & Rice Cup // Cucumber Ribbons & Blood Orange Gastrique
Shrimp & Avocado Ceviche // Mini Tostada –or- Shooter
Sesame Seared Ahi Tuna Wonton Crisp // Wasabi Crème
Ahi Poke Street Taco // Wonton Shell & Mango Jicama Slaw
King Crab Deviled Egg // Tangerine, Chili, Avocado & Tobiko
Short Rib Spoons // Parsnip Potato Puree & Demi-Glace
Maple Bacon Wrapped Medjool Dates // Manchego Stuffed
Wasabi Mashed Potato Spoon // Braised Pork Belly & Hoisin BBQ Sauce
Petit Lamb Meatballs // Harissa Aioli & Cucumber Mint Riata

Hors d' Oeuvres Station | Napa Table

Gourmet Display of Imported Cheeses // Dried Fruits // Toasted Nuts
Honey // Apricot Compote // Artisan Breads & Crostini
Bruschetta // Olive Tapenade

ENTRÉE

Select Two

Garlic & Lemon Roasted Chicken

Caramelized Garlic Au Jus, Rosemary & Lemon Zest

Chicken Verdicchio

Sautéed Artichoke Hearts, Cremini Mushrooms & Garlic White Wine Sauce

Free Range Stuffed Chicken

Goat Cheese, Oven Dried Tomatoes // Tarragon Cream

Sesame Encrusted Chicken // Shiitake Ginger Cream Sauce

Roasted NY Strip Loin // Wild Mushroom Demi-Glace

Filet Mignon // Forestry Mushroom Sauce –or- Brandy Peppercorn

Braised Short Ribs // Natural Au Jus & Gremolata

Grilled Halibut // Saffron Espelette Sauce

Grilled Salmon // Honey Orange Balsamic & Fresh Mint

Sautéed Mahi Mahi // Caper Piccata Sauce

Miso Glazed Seabass // Lime Beurre Blanc

Dungeness Crab Stuffed Prawns // Cognac Reduction

THE MUCK PACKAGE

SALAD

Select Two

Fruity Summer Salad

Baby Greens, Diced Apple, Golden Raisin, Mandarin Oranges,
Candied Walnuts, Gorgonzola // Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Parmesan // Caesar Dressing

Butter Lettuce Salad

Red Grapes, Edamame, Gorgonzola, Honey Roasted Pecans
// Champagne Vinaigrette

Romaine Hearts Salad

Cherry Tomatoes, Bacon, Crumbled Feta // Herbed Buttermilk Dressing

Roasted Beet Salad

Greens, Red & Gold Beets, Pepitas, Manchego // Hazelnut Vinaigrette

Poached Pear Salad

Greens, Goat Cheese Medallion, Candied Walnuts // Port Wine Vinaigrette

ACCOMPANIMENTS

Select Two

.....

Brown Butter Haricot Vert // Toasted Almonds
Grilled Asparagus // Olive Oil Drizzle & Lemon Zest

Green & Wax Bean Bundles // Crispy Onions

Roasted Brussels Sprouts // Maple Bacon

Traditional –or- Garlic Mashed Potatoes

Provolone Potatoes Au Gratin

White Potato & Parsnip Puree

Sweet Potato Soufflé // Spiced Pecan Crumble & Béchamel

Herb Roasted –or- Ginger Glazed Root Vegetables

Pasta Pomodoro // Fresh Tomato & Basil

Wild Mushroom Ravioli // Gorgonzola Cream Sauce

Wild Rice Pilaf // Golden Raisins & Pine Nuts

Organic Carrot Risotto // Shaved Manchego

Spinach Orzo // Lemon & Parmesan

WHAT'S INCLUDED

.....

Event Captain // Professional Wait Staff

China // Flatware // Water Goblet

Upgraded Colored Floor Length Linens & Napkins

Cocktail Tables with Upgraded Linens // Champagne Toast

Beverage Station: Minted Water, Fresh Brewed Iced Tea & Lemonade

Silver Coffee & Hot Tea Station // China Coffee Mugs

Chef's Artisan Gourmet Breads & Herbed Compound Butter

Customized Wedding Cake // Petit Dessert Display

Wine Service with Dinner

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Bar Selections

HOSTED TOP SHELF BAR

Belvedere // Johnny Walker Black // Bombay
Crown Royal // Jack Daniels // Captain Morgan
Patron // Courvoisier // Baileys // Kahlua
Domestic & Imported Beers
House Cabernet, Chardonnay, White Zinfandel
Mixers // Soft Drinks // Still & Sparkling Water

PRICE PER GUEST

HOSTED PREMIUM BAR

Skyy Vodka // Johnny Walker Red // Jose Cuervo Gold
Seagrams 7 // Jack Daniels // Bacardi
Domestic & Choice of Premium Beer
Premium Cabernet, Chardonnay, Rosé
Mixers // Soft Drinks // Still & Sparkling Water

PRICE PER GUEST

HANDCRAFTED SIGNATURE COCKTAILS

TABLESIDE WINE SERVICE

UPGRADED BAR GLASSWARE

CHAMPAGNE & SPARKLING CIDER TOAST

| A LA CARTE & NO HOST OPTIONS AVAILABLE |

HOSTED BEER & WINE BAR

Domestic & Imported Beers // House Cabernet, Chardonnay,
Merlot, Pinot Grigio & White Zinfandel
Soft Drinks // Still & Sparkling Water

PRICE PER GUEST

HOSTED LOCALS ONLY BEER & WINE BAR

Seasonal, Handcrafted Beer from Bootlegger's Brewery & Towne
Park Brewery & More // Local Vineyard Red & White Selections
from Newport Beach Winery, Giracci Vineyards & More
Soft Drinks // Still & Sparkling Water

PRICE PER GUEST



Embellishments

Hors d' Oeuvres & Dessert Stations

(price based on selection, see your Event Producer for details)

Late Night Snack

(price based on selection, see your Event Producer for details)

Entrée & Dessert Action Stations or Carver Stations

(price based on selection, see your Event Producer for details)

PRE CEREMONY SNACK

Palm Sandwiches

Sliced Turkey // Roast Beef // Grilled Veggie
Served with Lettuce, Tomato, Cheese, Dijon & Mayo
Cheese, Fresh Fruit & Artisan Crackers // Minted Water
**Includes two platters, one per room (serves 15-18 total)*

VENDOR MEALS

Chef's Choice Dinner
or Box Lunch

CHILDREN'S MEAL

Chicken Fingers, Mac n' Cheese, Fruit Cup,
Ketchup & Ranch *Choice of Milk -or- Juice*

Customized Wedding Cakes

Fabulous designs & custom styles. You may choose from fine chocolates, fresh creams, sweet butters, seasonal fresh fruits & fondant. The cakes from Colette's not only look wonderful, they taste amazing as well!

DESSERT

Select One / Plated Dessert Station

Assorted French Macarons (In Your Wedding Colors)

Assorted Milk n' Cookie Shooters

Mini Pies // Apple, Peach & Pecan

Bites Trio // Brownie, Cheesecake & Cream Puffs

Bars Trio // Lemon, Coconut Pecan & Berry

Custards // Crème Brulee, Panna Cotta & Chocolate Pot de Crème

ADDITIONS

Rehearsal Dinners

(price based on selection, see your Event Producer for details)

Post Wedding Brunch

(price based on selection, see your Event Producer for details)

RENTAL COORDINATION

Canopies, Reception Tenting

Lighting | Chandeliers & Bistro Lights

Old Fashioned Street Lamps

Dance Floors & Stages

Amalfi Guest Tables

Other Table Styles

Rounds, Amalfi, Sweethearts, Vintage & More

Vineyard Chairs

Chivari Chairs

Other Chair Styles

Ghost, Fruitwood, Contemporary Metal, Vintage & More

Fine Linen Upgrades

Parisian Glassware

*As they say, success is measured in the details.
At Colette's, we have built relationships with the finest speciality
& wedding vendors to help make your day truly exceptional.*

In-House Day of Coordinators are Available

EXCELLENT PROFESSIONAL REFERRALS

Escort Cards, Menu Cards & Table Favors

Floral Designers

DJ's, Bands & Entertainment

Photographers, Videographers & Photoboos

Hand-lettered Signs

Backdrops & Installations

Full Service & Day of Coordinators