

our
wedding
collections



for the

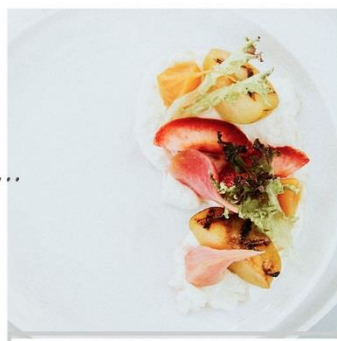
MUCKENTHALER MANSION



YOUR WEDDING, YOUR WAY



Hors d' Oeuvres ...



First Course ...



Entree ...



And More ...

CUSTOM PLANNING

We have designed our collection to better suite our brides and grooms needs.
Gone are the cookie-cutter wedding packages!

We want you to be able to customize your envisioned reception. Let us personally create your proposal based on a few questions that we encourage you, as a couple, to answer together.

YOUR FAVORITE THINGS

1. Favorite cuisines or restaurants you enjoy together?
2. What is your favorite meal you prepare together?
3. Your favorite places you have visited?

YOUR RECEPTION NEEDS

1. What is the most important thing you want on your wedding day? Your must-haves?
2. Do you want a buffet, plated or family style dinner?
3. Any Bar Service needs that are important?
4. What would you prefer to spend per person or are you working with a budget?
5. What frightens you most about wedding planning?

Please know that we have created our collection as a starting point and we would be more than happy to customize your wedding reception needs based on your wants and desires.

Our collections are not all listed by price;

that's where we come in to guide you through the decision making process.
Most of our couples spend anywhere from \$75 to \$140 per person.

LET'S BEGIN...



HORS D' OEUVRES

TRAY PASSED

Classic Bruschetta Crostini, Tomato Basil
Burrata, Tomato Jam, Crostini, Basil
Tomato Bisque -or- Butternut Squash Shooter
White Cheddar Mac n' Cheese, Roasted Tomato
Grilled Margherita Flatbread
Thai Spring Vegetable Rolls, Ginger Soy
Thai Chicken Skewers, Chili Mango
Caesar Chicken Salad, Parmesan Crostini
Chicken Quesadilla, Avocado Crema
Buffalo Chicken, Carrot Celery Relish, Blue Cheese
Mole Chicken Sopes, Crema, Radish, Cilantro
Chicken Spring Rolls, Mango, Avocado, Arugula, Honey Soy
Beef Empanadas, Roasted Red Pepper Aioli
Petite Tender, Blue Cheese Crostini, Black Pepper Aioli
Petite Tender, Creamed Kale Crostini
Mini Burger, Cheddar, Remoulade, Tomato, Lettuce, Onion
Short Rib, Potato, Demi
Mini Double Baked Bliss, Crème, Chive, Caviar
Wasabi Mashed Potato, Pork Belly, BBQ Hoisin
Bacon Wrapped Dates, Piquillo Pepper Aioli
BLT | Bacon, Arugula, Tomato, Aioli, Crostini
Mini Maryland Crab Cake, Spicy Remoulade
Shrimp & Avocado Ceviche, Tostada
Shrimp & White Cheddar Grits
Smoked Salmon, Crème, Chive, Caviar, Sesame Tuile
Beet Cured Salmon, Dill Crème, Fried Capers, Everything Cracker
Hamachi Crudo, Grapefruit, Jalapeno
Sesame Seared Ahi, Avocado Wasabi Crème, Wonton Crisp
Ahi Street Taco, Wonton, Mango Jicama
Blackened Shrimp Skewers, Tomatillo Salsa



HORS D' OEUVRES

STATIONS

Charcuterie Station

Prosciutto, Salami, Capicola & Mortadella
Manchego, Brie, Marcona Almonds,
Cornichons, Fig Jam, Dried Apricots,
Whole Grain Mustard Sauce, Sliced Baguette

Napa Table

Domestic & Imported Cheeses | Dried Fruits,
Toasted Nuts, Honey, Fruit Compote,
Bruschetta, Marinated Olives,
Artisan Baguette, Lavosh

Hummus & Crudités Station

Classic Hummus, Pita Chips, Seasonal Vegetable
Crudités, Roasted Red Pepper & Pesto Aioli Dips

Antipasto Station

Italian Meats, Dried Sausages, Cheeses,
Cured Olives, Marinated Peppers
Grilled Veggie Display | Feta, Balsamic Reduction
Sliced Baguette, Extra Virgin Olive Oil, Aged Balsamic

Hawaiian Poke Station

Ahi Poke, Salmon Lomi-Lomi, Albacore Tartar,
Seaweed Salad, Wonton Crisps



FIRST COURSE

SALAD

Colette's Signature Salad

Apples, Golden Raisins, Mandarin Oranges, Candied Walnuts, Gorgonzola, Baby Greens, Citrus Vinaigrette

Classic Caesar Salad

Baby Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Seasonal Salad

Seasonal Fruit, Goat Cheese, Pickled Red Onion, Candied Walnuts, Baby Greens, Champagne Honey Vinaigrette

The Muck Salad

Baby Romaine, Cherry Tomatoes, Cucumbers, Carrots, Buttermilk Dressing

The Greenleaf Salad

Butter Lettuce, Midnight Moon Goat Cheese, Marcona Almonds, Fig Vinaigrette

SOUP

Tomato Bisque

Charred Toast

Butternut Squash

Pepitas, Crema

Cauliflower Veloute

Almond, Crispy Prosciutto, Chive Oil



ENTREES

Citrus Roasted Chicken

Herb Jus

Pan Roasted Chicken

Charred Tomato, Olive Oil, Herbs

Thai Grilled Chicken

Pickled Radish, Cucumber, Carrot

Herb Roasted Airline Chicken

Chicken Demi

Slow Roast Beef

Herb Jus

Grilled Petite Tender of Beef

Chimichurri

Filet Mignon

Red Wine Demi

Braised Short Rib

Natural Jus, Gremolata

Pan Seared Tilapia

Beurre Blanc, Citrus

Pan Roasted Salmon

Citrus, Arugula, Fennel

Pan Roasted Sea Bass

Charred Tomato, Olive Oil, Herbs

Served With

Chef's Artisan Gourmet Breads & Herbed Butter



ACCOMPANIMENTS

Roasted Tri Color Cauliflower, Parmesan, Almonds, Herbs

Grilled Vegetable Napoleon, Feta, Balsamic

Haricot Vert, Crispy Shallots

Seasonal Sautéed Vegetables

Haricot Vert, Roasted Tomato, Goat Cheese, Pine Nuts

Ginger Maple Petite Carrots

Grilled Broccoli Rabe, Garlic, Chili Flake, Lemon, Brioche

Charred Cauliflower, Capers, Golden Raisins, Parsley,
Crushed Marcona Almond, Brown Butter Vinaigrette

Roasted Baby Vegetables, Olive Oil, Herbs

Goat Cheese Mushroom Bread Pudding

Traditional -or- Garlic Mashed Potatoes

Crushed New Potatoes, Olive Oil, Arugula

Provolone Potato Gratin

Penne Vodka, Parmigiano

Fried Rice, Ginger, Thai Chili, Soy

Truffle Mac & Cheese, Panko, Herbs

Seasonal Vegetable Tortellini, Buerre Monte, Herbs

Wild Mushroom Risotto, Parmigiano



DESSERTS

Petite Dessert Station

Choose up to 5 selections

Dark Chocolate Pot de Crème Cups | Cream Puffs | Traditional Flan
Lemon Meringue Tarts | Cheesecake Bites | Chocolate Ganache Bites
Chocolate Covered Strawberries | Seasonal Macaroons | Seasonal Fruit Tarts
Seasonal Panna Cotta | Salted Caramel Mousse Parfaits | Cake Pops
Key Lime Tarts | Brown Butter Financiers | Tiramisu Cups | Whoopie Pies
Cookie Dough Cones | Rice Pudding Cups | Shortcake Parfaits | Mojito Tarts
Marshmallow Yodels | Black Forest Parfaits | Seasonal Hand Pies | Rose Butter Cakes

Plated Desserts

Choose 1

Chocolate Decadence Cake

Chocolate Ganache, Berry Sauce

Delicate Almond Florentine

Rich Vanilla Bean Cream, Fresh Berries

Crème Brulee

Rich Vanilla Bean Cream, Fresh Berries

Seasonal Fruit Tart

Rich Vanilla Bean Cream, Fresh Seasonal Fruit

French Apple Tart

Caramelized Apples, Crisp Pastry, Caramel Sauce

Goat Cheese Cheesecake

Fresh Berries, Honeycomb, Blackberry Sauce

Air Light Pavlova

Meringue, Fresh Seasonal Fruit, Citrus Curd, Spice Syrup

CUSTOMIZED WEDDING CAKES

Choose from fine chocolates, fresh creams,
sweet butters, seasonal fresh fruits & fondant

(Included in all the collections)



BAR SELECTIONS

HOSTED PREMIUM BAR

Belvedere | Johnny Walker Black | Bombay Sapphire | Jameson
Glenlivet 12 | Jack Daniels | Captain Morgan | Bacardi
Makers Mark | Casamigos Reposado | Patron Silver | Courvoisier
Domestic, Imported & Handcrafted Beers
Premium Champagne, Cabernet, Chardonnay, Pinot Noir & Rosé
Cordials | Mixers | Soft Drinks | Still & Sparkling Water

PRICE PER GUEST | \$ 24

HOSTED HOUSE BAR

Skyy Vodka | Johnny Walker Red | Jose Cuervo Gold
Jim Beam | Jack Daniels | Bacardi | Bombay | Malibu
Domestic & Premium Beer
House Sparkling Wine, Cabernet, Chardonnay & Rosé
Cordials | Mixers | Soft Drinks | Still & Sparkling Water

PRICE PER GUEST | \$ 20

HOSTED BEER & WINE BAR

Premium Domestic, Imported & Handcrafted Beers
Premium Champagne, Sauvignon Blanc,
Chardonnay, Pinot Noir, Red Blend, Cabernet & Rosé
Soft Drinks | Still & Sparkling Water

PRICE PER GUEST | \$ 18

HOSTED LOCALS ONLY BEER & WINE BAR

Seasonal, Handcrafted Beer from Orange + LA Counties
Local Vineyard Red, White, Rosé -or- Sparkling Selections
Soft Drinks | Still & Sparkling Water

PRICE PER GUEST | \$ 22

HANDCRAFTED SIGNATURE COCKTAILS

Starting at \$7 Per Guest

TABLESIDE WINE SERVICE \$6 Per Guest

UPGRADED GLASSWARE Starting at \$2 Per Guest

CHAMPAGNE & SPARKLING CIDER TOAST

\$4 Per Guest

| A LA CARTE & NO HOST OPTIONS AVAILABLE |



EMBELLISHMENTS

WHAT'S INCLUDED IN ALL COLLECTIONS

Event Captain, Professional Wait Staff
China, Flatware, Water Goblet
Cocktail Tables with Linens
Linens | Napkins: Black, White or Ivory

Beverage Station:

Infused Water, Iced Tea & Lemonade

Coffee Station:

French Roast Coffee, Decaf & Hot Tea
Specialty Syrups & Creams, Chocolate Shavings

BRIDAL SUITE PLATTERS

Sandwich, Antipasto, Cheese or Crudité

VENDOR MEALS

Chef's Choice Dinner \$45 per vendor
Box Lunch \$25 per vendor

CHILDREN'S MEAL

Chicken Fingers, Mac n' Cheese,
Fruit Cup, Ketchup, Ranch, Milk -or- Juice
\$50 Per Child

ADDITIONS

Rehearsal Dinners

Post Wedding Brunch

RENTAL COORDINATION

Canopies, Reception Tenting
Lighting | Chandeliers & Bistro Lights
Old Fashioned Street Lamps
Dance Floors & Stages
Bars & Bar Backs
Fine Linen Upgrades
Parisian & Vintage Glassware

Tables:

Farmhouse, Amalfi, Sweetheart,
Vintage, Mirrored & More

Chairs:

Vineyard, Chivari, Ghost, Fruitwood,
Contemporary Metal, Vintage & More

EXCELLENT PROFESSIONAL REFERRALS

Wedding Planners & Day of Coordinators
Escort Cards, Menu Cards & Table Favors
DJ's, Bands & Entertainment
Floral Designers
Vintage Rentals
Photographers
Videographers
Photobooths
Bridal & Groom Attire
Accommodations
Hair & Makeup
Hand-lettered Signs
Backdrops & Installations

contact
us today

COLETTE'S
CATERING & EVENTS

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the

MUCKENTHALER MANSION

weddings by Colette's Catering & Events

