

COLETTE'S

CATERING & EVENTS



the

CATERING DAILY MENU



714.447.9190 | coletteevents.com
info@coletteevents.com

BREAKFAST

Continental

Homemade Breakfast Breads, Muffins, Bagels
Cream Cheese, Butter, Jams | Fresh Fruit Platter

Healthy Choice

Fresh Cut Fruit Bowl, Greek Yogurt & Granola, Veggie Egg White Frittata

European Continental

Select 3:

Yogurt Parfaits with Homemade Granola.
Smoked Salmon with Dill Crème Fraiche, Capers, Hard Boiled Egg, Red Onion.
Prosciutto, Brie, Fig Jam, Croissant.
Seasonal Fruit Compote, Honey Mascarpone, Biscuit.
Fresh Fruit Platter.
Croissants with Butter & Jam.
Bagels & Cream Cheese.

Breakfast Burrito

Select 1:

Country Potatoes, Roasted Peppers, Cheddar, Eggs
Bacon, Tomato, Avocado, Aged Cheddar, Eggs
Crispy Potatoes, Chorizo, Roasted Poblano, Queso Fresco, Cilantro, Crema
Peppers, Onions, Potatoes, Cheddar, Eggs with Sausage -or- Bacon

Breakfast Sandwiches

Scrambled Eggs, Cheddar Cheese, Biscuit
Scrambled Eggs, Bacon, Avocado, Tomato, Chive, Croissant
Scrambled Eggs, Sausage, Pepper Jack, Aioli, English Muffin
Open-Faced Fried Egg, Canadian Bacon, Spinach, Tomato, Chive, Grilled Sourdough
Build Your Own Breakfast Biscuit, Honey Mascarpone, Seasonal Fruit



BREAKFAST

Frittata Combo

Bacon, Cheddar, Green Onion
Homestyle Potatoes, English Muffin, Butter, Jam

All American

Scrambled Eggs, Cheese, Chives, Home Style Potatoes
Bacon -or- Sausage, Fresh Baked Breakfast Breads

Frittata

Select 1:

Spinach, Tomato, Feta
Bacon, Cheddar, Chive
Avocado, Tomato, Roasted Poblano

Breakfast Flatbread

Select 1:

Sausage, Roasted Peppers, Manchego, Scrambled Egg
Neuske Bacon, Aged Cheddar, Potato, Whole Egg, Herbs
Artichoke, Mushroom, Parmigiano, Egg, Parsley, Garlic Aioli
Asparagus, Arugula, Prosciutto, Fried Egg

Crispy Hash

Select 1:

Potatoes, Chorizo, Roasted Poblano, Queso Fresco, Cilantro, Crema
Potatoes, Roasted Mushrooms, Caramelized Onion, Roasted Peppers, Parsley
Potatoes, Asparagus, Pancetta, Parmesan, Hollandaise
Sweet Potatoes, Chorizo, Green Onion, Fried Egg, Chipotle Maple Crema

Strata

Select 1:

Roasted Mushroom, Leek, Goat Cheese
Asparagus, Ham, Smoked Gouda
Banana Pecan, Maple Syrup



BREAKFAST

Stuffed Crepes

Lemon Ricotta, Blueberry Sauce, Walnuts
Crème Fraiche, Basil, Strawberry Rhubarb Compote, Almonds

Southwestern Breakfast Casserole

Roasted Potato, Avocado Salsa Verde, Queso Fresco, Fried Eggs, Corn Tortilla, Cilantro
Scrambled Eggs, Chorizo, Fire Roasted Tomato Salsa, Asadero, Crema, Corn Tortilla, Cilantro

Plated Paleo Options

Sweet Potato Cake, Smoked Salmon, Poached Egg, Dill Hollandaise
Steak & Eggs en Cocotte, Chives, Roasted Tomato, Chimichurri

BREAKFAST STATIONS

Crepe Action Station

Maple Syrup, Fresh Berry Compote, Whipped Cream
Applewood Smoked Bacon -or- Breakfast Sausage
Country Potatoes & Scrambled Eggs

Omelet Action Station

Cheddar, Jack, Feta, Onions, Peppers, Mushrooms, Spinach, Tomatoes
Applewood Smoked Bacon, Breakfast Sausage, Sour Cream, Salsa
Country Potatoes & Assorted Breakfast Breads

Pancake Action Station

Buttermilk Pancakes, Seasonal Fruit, Whipped Butter, Whipped Cream, Maple Syrup
Scrambled Eggs, Choice of Applewood Smoked Bacon -or- Sausage

| All Action Stations require a 15 person minimum and Chef Attendant(s) |



PLATTERS AND PANS

Biscuits, Sausage Gravy
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Walnuts, 2% Milk
Caramel Pain Perdu
Vanilla Yogurt, Granola, Fresh Berries
Fresh Fruit Platter
Scrambled Eggs | Plain -or- Cheese & Chives
Homestyle Potatoes, Peppers & Onions
Applewood Smoked Bacon
Breakfast Sausage
Assorted Fresh Baked Breakfast Breads

Breakfast Additions

Petite Scones, Seasonal Flavor
Assorted Muffins
Croissants, Large or Mini
Assorted Bagels, Cream Cheese, Butter, Assorted Jams
Jalapeño or Classic Cornbread Muffins
Biscotti, Seasonal Flavor
Breakfast Loaf Slice, Assorted Flavors
Mini Danishes, Assorted Flavors
Butter Biscuits
Housemade Granola Bars
Housemade Granola
Individual Yoplait -or- Greek Yogurt

Quiche

Broccoli, Cheddar, Eggs
Bacon, Swiss, Caramelized Onion, Eggs
Feta, Tomato, Spinach, Eggs
9" Round, serves 6 – 8
Individual Quiches

Individual Parfaits

Vanilla Yogurt Parfait, Homemade Granola, Fresh Berries
Whipped Coconut Cream Parfait, Fresh Berries, Sea Salt Maple Pecan Crumble, Petit Basil
Maple Chia Pudding, Caramelized Banana, Toasted Coconut



BEVERAGES

Gourmet Coffee Station

Starbucks French Roast Coffee & Decaf in Silver Urns, Flavored Syrups, Whipped Cream, Sweeteners, Cinnamon Stirs & Chocolate Shavings

Includes Disposable Coffee Cups | Add Glass Coffee Mugs

House Coffee Station

Select 2: Coffee, Decaf -or- Hot Tea in Silver Urns, Sweeteners & Half n' Half

Includes Disposable Coffee Cups | Add Glass Coffee Mugs

Just Coffee | Disposable, Thermal Cambro -or- Airpot Dispenser

Regular -or- Decaf, Sweeteners & Half n' Half

House Blend | Starbucks French Blend

Hot Chocolate -or- Hot Spiced Apple Cider

Airpot, Thermal Cambro -or- Silver Urn | Cinnamon Sticks, Whipped Cream

Individual Beverages:

Chilled Juices

Chilled Juice Carafe

Chilled Canned Soft Drinks

Bottled Waters

Fresh Brewed Beverages:

Includes Disposable Tumblers & Ice

Welcome Beverage Station

Lavender Lemonade, Minted Water, Tropical Iced Tea

Iced Tea

Tropical Iced Tea

Lavender Lemonade

Lemonade



SANDWICHES

Mini Sandwich Platters

Choice of 3 Varieties:

Turkey & White Cheddar on Brioche, Ham & Swiss on Pretzel, Roast Beef & Provolone on Garlic Herb, Tuna Salad on French, Egg Salad on Pumpnickel, Veggie & Fresh Mozzarella on Focaccia
All on Mini Rolls with Mayo & Mustard on the side

Artisan Sandwiches

Choice of 2 Selections: Assorted Chips, Pasta Salad, Garden Salad, Cookie, Fresh Fruit, Canned Soda, Bottled Water | Platters or Boxed

Roasted Turkey

Roasted Turkey, Spinach, Tomato Jam, Pesto Cream Cheese, Potato Roll

Turkey and Brie

Sliced Turkey, Brie, Spinach, Aioli, Fig Jam, Squaw Bread

Ham and Swiss

Ham, Swiss, Bacon, Pineapple Jalapeno Relish, Aioli, Ciabatta

Grilled Chicken Pita

Grilled Chicken, Avocado, Tomato, Parmesan, Herb Aioli, Pita

Grilled Thai Chicken Wrap

Chicken, Mizuna, Pickled Spring Vegetables, Sambal Aioli

Blackened Chicken Wrap

Roasted Chicken, Green Onion, Toasted Pecans, BBQ Aioli, Mixed Greens, Mango Chutney, Wheat Wrap

Fried Chicken

Fried Chicken, Roasted Tomato, Fresh Mozzarella, Arugula, Pepperoncini, Poblano Ranch, Brioche

Chicken Caesar Wrap

Grilled Chicken, Shaved Parmesan, Romaine, Caesar Dressing

Greek Wrap

Marinated Chicken, Feta, Pickled Red Onion, Lettuce, Kalamata Olives, Tomato, Balsamic Vinaigrette

Chicken Quinoa Wrap

Lemon Chicken, Quinoa, Oven Dried Tomatoes, Spinach, Aioli

Roast Beef

Sliced Roast Beef, Pickled Onion, Arugula, Horseradish Cream, Ciabatta

Italian

Ham, Mortadella, Salami, Capicola, Aged Provolone, Shredded Lettuce, Tomato, Onion, Giardiniera, Vinegar, Herb Aioli, Ciabatta

Albacore Tuna

Tuna, Capers, Potato Chips, Parsley, Lemon Aioli, Croissant

Chickpea Wrap

Chickpea, Cucumber, Grape Tomato, Pickled Onion, Feta, Spinach, Dill Crème Fraiche, Whole Wheat Wrap

Roasted Mushroom

Fresh Mozzarella, Roasted Mushrooms, Red Onion, Arugula, Sweet Pea Pesto, French Roll

Grilled Veggie Focaccia

Fresh Mozzarella, Portobello, Carrot, Squash, Zucchini, Red Onion, Spinach, Pesto Aioli

Minimum of 10 Orders per Sandwich Selection | Gluten Free Available Upon Request for an Additional Fee



ENTREE SALADS

Served with Artisan Bread & Herbed Butter | Boxed Individually

Colette's Signature Salad

Grilled Chicken, Baby Greens, Apples, Golden Raisins, Mandarins, Candied Walnuts Gorgonzola, Citrus Vinaigrette

Grilled Chicken Caesar

Grilled Chicken, Crispy Romaine, Parmesan, Classic Caesar Dressing, Homemade Croutons

BBQ Chopped Chicken Salad

Grilled Chicken, Baby Greens, Roasted Corn, Black Beans, Tomato, Green Onion, Cheddar, Crispy Tortilla Strips, BBQ Ranch Dressing

Southwest Steak Salad

Chili Lime Skirt, Romaine Lettuce, Grape Tomatoes, Roasted Poblano, Queso Fresco, Avocado, Toasted Pepitas & Cilantro Vinaigrette

Greek Salad

Grilled Chicken, Greek Orzo, Roasted Vegetables, Artichoke Hearts, Kalamata Olives, Roma Tomatoes, Feta

Cobb Salad

Roasted Chicken, Bacon, Green Onion, Hard Boiled Egg, Avocado, Grape Tomato, Bleu Cheese, Romaine, Avocado Jalapeño Ranch

Thai Chicken Salad

Thai Grilled Chicken, Baby Greens, Cabbage, Cucumber, Green Onion, Red Pepper, Carrot, Cilantro, Crispy Wontons, Ginger Soy Vinaigrette

Sesame Ahi Lettuce Cups

Sesame Seared Ahi, Sushi Rice, Butter Lettuce, Pickled Onion, Cucumber, Carrot, Crispy Wontons, Mango Chili Vinaigrette

The Greenleaf Salad

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

Shrimp Caesar

Grilled Cajun Shrimp, Red Romaine, Shaved Parmesan, Housemade Caesar

Minimum of 10 Orders per Salad Selection



HOT BUFFETS

Choice of 2: Garlic Mashed Potatoes, Roasted Herb Potatoes, Steamed Rice, Mediterranean Couscous, Penne Vodka, Buttered Egg Noodles, Sautéed Green Beans, Seasonal Sautéed Vegetables

Garlic Herb Roast Chicken

Roasted Chicken, Olive Oil, Herbs

Tuscan Chicken

Chicken Breast, Oven Dried Tomatoes, White Wine Cream

Thai Grilled Chicken

Pickled Radish, Cucumber, Carrot

Chicken Parmigiana

Breaded Chicken, Marinara Sauce, Parmesan, Mozzarella

Chicken Verdicchio

Chicken Breast, Artichoke, Mushroom, Chicken Jus

Chicken Provencal

Chicken Breast, Tomato, Capers, Herbs

Chicken Tikka Masala

Tomato, Ginger, Middle Eastern Spices, Yogurt

Grilled Chicken

Chicken Breast, Charred Tomato, Olive Oil, Arugula

Mediterranean Chicken

Hummus, Tzatziki Sauce, Warm Pitas

Pan Roasted Salmon

Charred Tomato, Olive Oil, Herbs

Pan Seared Tilapia

Herb Beurre Blanc, Citrus

Citrus Beef Teriyaki

Teriyaki Glaze

Grilled Flank

Chimichurri

Roasted Tri Tip

Classic BBQ Sauce

Petite Tender of Beef

Red Wine Demi-Glace

BBQ Pulled Pork

Texas Style BBQ Sauce

Beef Stroganoff

Sautéed Beef, Mushrooms, Caramelized Onions, Sour Cream Sauce

Build Your Own Burger

Beef Patties, Crispy Bacon, Cheeses, Lettuce, Tomatoes, Grilled Onions, Guacamole, Condiments, Burger Buns



HOT BUFFETS

Served with Classic Caesar Salad; Caesar Dressing -or- House Salad; Ranch & Vinaigrette, Housemade Garlic Bread

Spinach & Cheese Lasagna

Vegetarian Lasagna, Marinara Sauce, Ricotta, Spinach, Mozzarella & Parmesan

Chicken Pasta Al Fresco

Penne Pasta, Chicken, Tomato, Mushrooms & Basil
Light White Wine Sauce

Lasagna Supreme

Classic Lasagna, Beef, Italian Sausage, Ricotta, Italian Cheeses

Vodka Rigatoni

Rigatoni Pasta, Chicken, Vodka Sauce

Penne Pasta Primavera

Sautéed Vegetables, Olive Oil, Garlic

Wild Mushroom Ravioli

Gorgonzola Cream

Tortellini Pesto

Cheese Tortellini, Fresh Tomato
& Pesto Cream



HOT BUFFETS

Choice of 2: Chipotle Caesar, Cabbage Avocado Slaw, Spanish Rice, Cilantro Rice, Refried Pinto Beans, Black Beans

Includes: Housemade Tortilla Chips & Salsa

Add Guacamole

Chicken Verde Enchiladas

Chicken & Cheese Enchiladas
Green Chili Tomatillo Sauce

Enchiladas Combo

Chicken Verde Enchiladas
Chili Rojo Cheese Enchilada

Fajitas

Grilled Chicken -or- Steak, Peppers, Onions,
Tortillas, Cheese, Lettuce, Crema

Taco -or- Tostada Bar

Chicken Tinga, Beef Barbacoa, Tortillas,
Shredded Lettuce, Cilantro, Sour Cream,
Shredded Cheese, Housemade Salsa, Limes

Ancho-Rubbed Skirt Steak

Roasted Tomatillo Sauce, Tortillas



PLATTERED BUFFETS

Pan Roasted Chicken Breast

Haricot Vert, Roasted Tomato, Goat Cheese, Pine Nut Vinaigrette | Herb Roasted Fingerling Potato Salad

Roasted Chicken, Herb Vinaigrette

Shaved Brussels Slaw, Dried Cranberry, Parmesan, Pine Nuts, Lemon Vinaigrette | Roasted Acorn Squash, Maple, Baby Greens, Herbs

Mediterranean Roasted Chicken Breast

Orzo, Roasted Peppers, Pine Nuts, Oregano Vinaigrette | Broccoli, Lemon, Brioche

Grilled Chicken Chimichurri

Orzo, Roasted Peppers, Feta
Grilled Green Beans, Garlic Chips,
Smoked Tomato Vinaigrette

Chili Lime Marinated Skirt Steak

Cilantro Lime Rice, Roasted Vegetables,
Cumin Vinaigrette

Flank Steak, Arugula, Charred Tomato

Orecchiette Pesto Pasta Salad
Grilled Baby Carrots

Chili Rubbed Flat Iron Steak, Fire Roasted Salsa

Black Beans, Citrus | Long Grain Rice,
Cilantro Vinaigrette

Pan Roasted Petite Tender

Beluga Lentils, Roasted Apples, Ancho Roasted Butternut Squash, Green Onion, Pepitas, Cider Vinaigrette | Crispy Cauliflower, Herbs

Grilled Shrimp Skewers

Israeli Couscous, Roasted Cauliflower,
Charred Carrots, Herbs, Curry Vinaigrette
Vadouvan Roasted Vegetables

Miso Glazed Salmon Butter Lettuce Cups

Soba Noodle Salad, Cucumber, Carrot,
Green Onion, Sesame Soy Vinaigrette
Sesame Cucumber Salad,
Rice Wine Vinaigrette

Pan Roasted Salmon

Couscous, Pistachio, Dried Apricot, Dried Cranberry, Mint, Champagne Vinaigrette
Grilled Vegetables

Sliced BBQ Pork Tenderloin

Roasted Brussels, Parmesan, Pine Nuts, Lemon Vinaigrette | Sweet Potato, Cranberries, Green Onion, Pumpkin Seeds, Chipotle Maple Dressing

Pan Roasted Vadouvan Lamb Loin

Fingerling Potato, Red Onion, Peas, Arugula,
Cilantro Yogurt | Quinoa, Apples, Golden Raisins,
Mint, Curry Vinaigrette



A LA CARTE

Platters

CHILLED

Tortilla Chips, Housemade Salsa, Guacamole

Pita Chips, Housemade Hummus

Veggie Crudités Platter, Ranch, Red Pepper Hummus

Bruschetta, Herbed Crostini

Fresh Fruit Skewers, Ginger Honey Yogurt

Domestic Cheese & Crackers

Imported Cheese & Crackers

English Pea Crostini, Ricotta

Antipasto Platter, Italian Meats, Cheeses, Cured Olives, Marinated Artichoke Hearts, Grilled Vegetables, Sliced Baguette, Lavosh, Extra Virgin Olive Oil, Aged Balsamic

Charcuterie Platter, Prosciutto, Salami, Capicola, Mortadella, Cornichons, Dried Fruit, Whole Grain Mustard Sauce & Baguette

Grilled Vegetable Platter, Roasted Garlic Aioli, Red Pepper Aioli

Spinach Dip, Crackers & Baguettes

Caprese Skewers, Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction

Smoked Salmon Platter, Cream Cheese, Cucumber, Red Onion, Capers, Lemon, Lavosh, Pumpernickel Toast

Baja Shrimp Cocktail, Cucumber Pico, Chile Citrus Cocktail Sauce, Saltines

Shrimp Ceviche, Tostadas, Hot Sauce

Charred Petite Tender of Beef, Heirloom Tomato Relish

Beef Tenderloin, Gorgonzola, Caramelized Onions, Parkerhouse Rolls

WARM

Artichoke Dip, Crackers & Baguettes

Chili Con Queso, Cheddar, Chiles, Tomato, Green Onion, Tortilla Chips

Baked Brie, Puff Pastry, Apricot Preserves, Sliced Baguette

Spanikopita, Spinach, Feta

Wild Mushroom Tartlet, Gruyere, Thyme

Thai Chicken Skewers, Chili Mango

Fried Chicken Sliders, Sambal Aioli

Italian Sausage Stuffed Mushrooms

Beef Empanadas, Roasted Red Pepper Aioli

Roasted Beef, Blue Cheese Crostini, Black Pepper Aioli

Swedish -or- Italian Meatballs

Bacon Wrapped Medjool Dates, Aioli

Coconut Shrimp Skewers, Curry Aioli or Chili Mango



A LA CARTE

Snacks

Seasonal Whole Fruit

Artisan Bread & Butter

Kettle Chip Bags | Housemade Chips, Caramelized Onion Dip

Tajin Chicharrónes Cones

Honey Chili Lime Cashew Cones

Tajin Verrine | Watermelon, Jicama, Mango, Cucumber, Tajin, Lime

Vertical Crudités Cups | Carrots, Celery, Bell Pepper, Cucumber, Hummus

Chilled Buffalo Chicken Dip | Celery & Carrot Sticks

Sweet & Savory Mix | Almonds, Pretzels, Dried Fruit, Yogurt & Chocolate Covered Raisins

Salad Platters

House Salad | Lettuce Blend, Tomato, Cucumber, Shaved Carrot, Croutons, Ranch -or- Vinaigrette

Classic Caesar Salad | Housemade Garlic Croutons

Chipotle Caesar Salad | Tortilla Strips, Pepitas, Cotija, Cilantro, Chipotle Caesar Dressing

Colette's Signature Salad | Greens, Apples, Golden Raisins, Candied Walnuts, Gorgonzola, Citrus Vinaigrette

Thai Noodle Salad | Soba Noodle Salad, Cucumber, Carrot, Green Onion, Sesame, Soy Ginger Vinaigrette

Grilled Sourdough Panzanella | Ricotta Salata, Cucumber, Arugula, Tomato, Roasted Peppers, Red Onion, Red Wine Vinaigrette

Smoked Cornbread Panzanella | Baby Romaine, Neuske Bacon, Tomato, Chive Buttermilk Dressing

Pasta Salad | Fresh Vegetables, Italian Vinaigrette

Mediterranean Salad | Mixed Greens, Tomato, Chickpea, Cucumber, Feta, Smoked Tomato Vinaigrette

Celery Root Slaw | Apple, Fennel, Golden Raisins, Sunflower Seeds, Chives, Cider Vinaigrette

Pesto Pasta Salad | Orecchiette, Housemade Pesto, Spring Peas, Mint, Parmesan

Caprese Salad | Tomato, Mozzarella, Basil, Balsamic Reduction

Pesto Green Bean Salad | Roasted Tomatoes, Goat Cheese, Pine Nut Vinaigrette

The Wedge | Iceberg, Tomato, Bacon, Chives, Blue Cheese Dressing

Spinach Salad | Goat Cheese, Seasonal Berries, Candied Walnuts, Raspberry Vinaigrette



DESSERTS

Assorted Cookies & Brownies

1 piece or 2 pieces

Petite Dessert Assortment

Pastry Chef's Choice (2 pieces pp)

Pastry Chef's Choice (3 pieces pp)

Pastry Chef's Choice, 3-5 varieties, 50 pieces

Assorted Homemade Cookies

Snickerdoodles, Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia, Peanut Butter, Double Chocolate

Bars

Lemon, Peanut Butter, Coconut, Berry Crumble

Cheesecake Bites

Mini Fruit Tarts

Warm Fruit Cobbler

Apple, Peach, or Seasonal Fruit | Serves 10

Handmade Candies

Pastry Chef's Choice, Such As: Pate De Fruit, Peanut Butter Truffles, Seasonal Chocolate Bark, Marshmallows, Fruit Chews, Soft Caramels, Crackling Peanut Butter, Almond Roches
30 piece minimum

Warm Bread Pudding

Classic, Chocolate Chip or Tropical | Serves 10

Chocolate Dipped Strawberries

Cake Pops & Cake Truffles

ORDERING INFORMATION

Placing Your Order | Delivery | Pick up

Colette's is happy to book your catering orders well in advance!

Delivery orders must be placed by 10:00 AM two (2) business days prior to the event date. December orders must be placed by 10:00 AM four (4) business days prior to the event date.

Pick-up Catering is available at 1568 Kimberly Ave. Fullerton and of course our staff will be happy to load your vehicle!

Pick-Up orders must be placed by 10:00 AM two (2) business days prior to the event date.

*Large orders may need advance notice, please contact your catering Sales Manager for details.

Confirming Your Order & Terms: Orders are confirmed by email or fax with a credit card or other form of payment.

Terms are available for corporate clients with approved credit. For payment terms, please contact office manager at Accounting@ColettesEvents.com

Menu Pricing

Menu pricing is based on Monday - Friday 6:00 AM to 5:00 PM use. This menu is also available after 5:00 PM and on weekends (schedule permitting) with a \$3 per person upcharge on entrees. Although rarely necessary, we reserve the right to substitute a menu item, of equal or greater value, if necessary on last minute orders.

Catering Minimum: All orders are a 10 person minimum unless otherwise stated

Delivery Minimums \$150 (cold menu) or \$250 (hot menu) for delivery orders, under minimum orders; add 20% service charge.

Administrative Fees: Administrative Fees will apply to all orders. A 20% Administrative fee applies to all VIP buffets, staffed or full service events, and pop-up orders. These are not gratuities and will not be distributed as such.

Gratuities: Gratuities for service staff are not included, however, greatly appreciated by our service team! Upon request, a gratuity may be added to your invoice, you may also tip staff directly. At your discretion and optional.

Standard Buffet: Standard with all menus, includes: Disposable hot & cold trays, bowls, serving utensils. Business black quality disposable plates and flatware, plus napkins and cups per menu. Our trained delivery staff brings hot and cold menu items ready to be served, placing them for your buffet. Wire Chafing Dishes optional at \$12.00 each. Re-fill chafer fuel \$3.00 (2 sterno)

VIP Executive Buffet: VIP Equipment Rental \$3 pp (10 - 29) \$2 pp (30 - 100) \$1. pp (100 +) includes equipment pick up before 3pm. Black, White or Ivory buffet linen, elegant VIP platters, hot chafing dishes, polished serving utensils, business black disposables. Our executive delivery team sets your service ready, efficient buffet, picking up equipment by 3 pm.

Delivery: Delivery charges are based on travel, time of day, and number of delivery staff needed. Our delivery staff will set up your order as a buffet, wherever you like, or load the order to your designated receiving area.

Full Service Events: Full service catering and event coordination is virtually unlimited in scope! Colette's is able to provide everything necessary for your event including: custom designed menus, full bar services, rentals, entertainment, and support services. For a customized full service event, please contact your Sales Manager.

Servers and Event Staff

Servers are available for any event and strongly recommended on orders of 30+ guests. Most full service events require a 2 hour set up and 1 hour full clean-up in addition to the actual event hours.

Service Staff Charges, per hour:

Event Captain \$40. / Operations Manager \$45. / Server \$35. / Busser \$30. / Executive Chef \$45. / Sous Chef \$35. / Kitchen Assistant \$30. / Bartender \$40. / Bar Back \$35. (4 hour minimum)

Change Orders: Changes are required 72 hours prior to event time, on delivery or pick up catering. Changes are required 7 days prior to event time for full-service events.

