

COLETTE'S

CATERING & EVENTS



the

SOCIAL EVENT MENU



714.447.9190 | coletteevents.com
info@coletteevents.com



HORS D' OEUVRES

TRAY PASSED

Classic Bruschetta Crostini, Tomato Basil
Burrata, Tomato Jam, Crostini, Basil
Tomato Bisque Soup Shooter, Mini Grilled Cheese
Caprese Panini Lollipop
Grilled Margherita Flatbread
Panisse, Heirloom Tomato Tartare
Beet & Goat Cheese Lollipop
Compressed Watermelon, Feta, Balsamic Gel, Petite Basil
Sweet Pea Crostini, Ricotta Salata
Corn & Chive Hush Puppies | Green Goddess
Mini Double Baked Bliss, Crème, Chive, Caviar
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
Buttermilk Fried Chicken, Crispy Waffle, Maple Sriracha Aioli
Crispy Tiny Tacos, Braised Chicken, Black Beans, Pickled Shallots, Crema
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
Mini Reuben, Pastrami, Swiss, Sauerkraut, Russian Dressing, Dark Rye
Short Rib, Potato, Demi
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
Butter Poached Shrimp, White Cheddar Grits
Coconut Shrimp, Curry Aioli
Blackened Shrimp Skewers, Tomatillo Salsa
Shrimp Roll | Old Bay Citrus Aioli, Brioche Roll, Celery
Smoked Salmon, Crème, Chive, Caviar, Sesame Tuile
Sesame Seared Ahi, Avocado Wasabi Crème, Wonton Crisp
Ahi Street Taco, Wonton, Mango Jicama

HORS D'OEUVRES PAIRINGS

Grilled Peach, Whipped Goat Cheese, Pecans, Mint Crostini | Mini Mule *Seasonal
Mini Double Bliss Potato Cup | Mini Glass of Champagne
Petite Cheeseburger Sliders | Mini Lager
Crunchy Tiny Braised Chicken Tacos | Mini Margarita
Ahi Poke, Fried Wonton, Wasabi Aioli | Shot of Chilled Sake
Cuban Chicken Salad, Tostones, Habanero, Cilantro | Mini Mojito



FIRST COURSE

SALADS

Classic Caesar Salad

Baby Romaine, Brioche Croutons, Shaved Parmesan, Caesar Dressing

Americana Salad

Baby Romaine, Cherry Tomatoes, Cucumbers, Buttermilk Dressing

Colette's Signature Salad

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

The Greenleaf Salad

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

The Wedge

Iceberg Lettuce, Tomato, Bacon, Chives, Blue Cheese Dressing

Summer Salad

Baby Greens, Strawberries, Feta, Candied Pecans
Champagne Vinaigrette

Grilled Sourdough Panzanella

Ricotta Salata, Cucumber, Roasted Peppers, Tomato, Arugula, Red Wine Vinaigrette

Roasted Cauliflower Salad

Mixed Greens, Roasted Cauliflower, Pickled Grapes, Manchego, Roasted Walnuts, Cider Vinaigrette

Goat Cheese Medallion Salad

Roasted Baby Beets, Mustard Frill, Blood Orange, Goat Cheese Medallion, Fennel Pollen, Honeycomb, Pistachio Vinaigrette

Roasted Beet Salad

Baby Greens, Red & Golden Beets, Pepitas, Manchego
Hazelnut Vinaigrette

SOUP

Tomato Bisque

Grilled Cheese Crouton

Butternut Squash

Pepitas, Crema

Cauliflower Veloute

Almond, Crispy Prosciutto, Chive Oil



ENTREES

Grilled Chicken

Charred Tomato, Olive Oil, Herbs

Citrus Roasted Chicken

Herb Jus

Thai Grilled Chicken

Pickled Radish, Cucumber, Carrot

Chicken Tikka Masala

Tomato, Ginger, Middle Eastern Spices, Yogurt

Herb Roasted Airline Chicken

Chicken Demi

Roasted Chicken

Tarragon Cream

Grilled Chicken

Tequila Lime

Chicken Provencal

Olive, Tomato, Capers

Petite Tender of Beef

Chimichurri

Grilled Flank Steak

Umami Demi-Glace

Ancho Tri Tip

Roasted Tomatillo Sauce

Filet Mignon

Red Wine Demi

Roasted NY Strip Loin

Red Wine Demi

Braised Short Ribs

Rib Jus

Entrée Duo

Beef Tenderloin, Demi
Herb Grilled Shrimp

Pan Seared Tilapia

Beurre Blanc, Citrus

Pan Roasted Salmon

Citrus, Arugula, Fennel

Pan Roasted Sea Bass

Charred Tomato, Olive Oil, Herbs

Butter Poached Lobster Tail

Grilled Lemon, Herb Butter

VEGETARIAN

Ratatouille Tart

Tomato Jam, Arugula, Goat Cheese,
Meyer Lemon

Vegetable Crepe

Herbed Ricotta, Fire Roasted Tomato
Sauce, Caprese

VEGAN

Ratatouille Stack

Tomato Jam, Arugula, Meyer Lemon

Grilled Cauliflower Steak

Capers, Golden Raisins, Marcona Almond,
Parsley, Sherry Vinaigrette

Prices based on a 25 person minimum



ACCOMPANIMENTS

Seasonal Sautéed Vegetables

Roasted Baby Vegetables, Olive Oil, Herbs

Haricot Vert, Crispy Shallots

Haricot Vert, Roasted Tomato, Goat Cheese, Pine Nuts

Butter Roasted Petite Carrots

Grilled Vegetable Napoleon, Feta, Balsamic

Traditional -or- Garlic Mashed Potatoes

Crushed New Potatoes, Olive Oil, Arugula

Herb Roasted Potatoes

Potatoes Gratin

Parmesan Polenta

Grilled Broccolini, Garlic, Chili Flake, Lemon, Brioche

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

Roasted Tri Color Cauliflower, Parmesan, Almonds, Herbs

Grilled Asparagus, Olive Oil, Lemon

Roasted Brussels Sprouts, Maple Bacon

Goat Cheese Mushroom Bread Pudding

Wild Mushroom Risotto, Parmigiano

Fried Rice, Ginger, Thai Chili, Soy

Wild Rice Pilaf, Golden Raisins, Pine Nuts

Pasta Al Fresco, Tomato Basil Sauce

Seasonal Vegetable Tortellini, Buerre Monte, Herbs

Penne Vodka, Parmigiano

Truffle Mac & Cheese, Panko, Herbs

Prices based on a 25 person minimum



STATIONS

Charcuterie Station

Prosciutto, Salami, Capicola & Mortadella | Cornichons, Dried Apricots, Whole Grain Mustard Sauce, Sliced Baguette

Bruschetta Bar

Traditional Bruschetta, Marinated Burrata with Roasted Tomato, Ricotta with Truffle Honey, Blackberries & Pistachio, Eggplant Caponata, Prosciutto Wrapped Grissini, Sweet Drop Peppers, Marinated Olives, Grilled Baguette, Lavosh, Pita

Hummus Table

Classic Hummus, Beet Hummus, Roasted Pepper Hummus, Edamame Hummus
Marinated Olives, Seasonal Vegetable Crudité, Pita

Quinoa Station

Quinoa, Chicken, Butternut Squash, Feta, Arugula, Roasted Peppers,
Dried Cranberries, Pine Nuts, Scallions, Champagne Vinaigrette, Lavosh

Antipasto Station

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

Mini Meatball Station

Select Three:

Cheeseburger Meatballs | Beef, American Cheese, Vidalia Onion Soubise, Cornichon, Tomato Confit
Veatballs | Red Lentil, White Bean Puree, Housemade Giardinera, Tomato Fennel Marinara
Buffalo Chicken Meatball | Chicken, Celery Carrot Relish, Blue Cheese Pipette
Beef Stroganoff Meatball | Veal, Porcini Cream, Crispy Shallot, Sorrel

Mini Dog Station

Chicago Style Dog | Yellow Mustard, Onions, Sweet Pickle Relish,
Dill Pickle, Tomato, Sport Peppers, Celery Salt
LA Street Style Dog | Bacon Wrapped, Sauteed Peppers & Onions,
Charred Jalapeño, Mayo, Mustard, Ketchup
NY Style Dog | Onion Relish, Spicy Brown Mustard, Sauerkraut

Comfort Station

Select One: Classic Mac n' Cheese, Mashed Potatoes or White Cheddar Grits
Select Two: Blackened Chicken, Slow Roasted Beef or Sausage & Peppers
Select Four: Bacon, Garlic Mushrooms, Roasted Tomatoes, Sautéed Spinach, Jalapeños,
Caramelized Onions, Chive, Sour Cream, Creamed Kale, Roasted Peppers or Shredded Cheese

Chilled Seafood Station

Shrimp, Crab Claws, Oysters on the Half Shell
Cocktail Sauce, Horseradish, Tabasco, Lemon

Prices based on a 30 person minimum



SMALL BITE STATIONS

Living Crudités Station

Assorted Baby Spring Vegetable Garden Boxes, Edible Soil, Classic Hummus Clay Pot, Roasted Red Pepper Aioli Clay Pot, Green Goddess Clay Pot, Feta Yogurt Herb Clay Pot

Raclette Station

Melted Raclette Cheese | Chicken Apple Sausage, Roasted Fingerling Potatoes, Sliced Baguette, Pretzel Crostini, Cornichons

Baja Shrimp Cocktail

Cucumber Pico, Chile Citrus Cocktail Sauce, Saltines

Hawaiian Poke Station

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

Elote Station

Grilled Corn, Chorizo, Bacon, Cotija, Crema, Avocado, Garlic Aioli, Cilantro, Pickled Onions, Green Onion, Tajin, Hot Sauce, Lime

Hamachi Crudo

Grapefruit, Jalapeño, Olive Oil

Fried Chicken Sliders

Slaw, Jalapeño Chutney, Garlic Aioli

Petite Tender

Gruyere, Caramelized Onions, Demi Baguette, Red Wine Demi

Beet Cured Salmon

Dill Crème, Fried Capers, Mache, Everything Cracker, Cucumber, Radish

Fry Concession

Select Three: Classic French Fries, Potato Tots, Sweet Potato Fries, Herbed Potato Wedges, Parmesan Pomme Frites or Tempura Portobello Spears
Includes: Vertical Sauce Bar: Ketchup, Garlic Aioli, Ranch, Chipotle Ranch, Bacon BBQ, Mayonnaise & Mustard

Hanging Chip Bar

Hanging Chip Bowl Display Includes:
Chipotle Plantain Chips, Cilantro Black Bean Hummus
Chili Lime Chicharron, Lime, Cholula
Sea Salt Vinegar Potato Chips, Roasted Cipollini Onion Dip

Prices based on a 30 person minimum



ACTION STATIONS

Carved to Order

Beef Tenderloin | Red Wine Demi, Horseradish Cream, Artisan Petite Rolls
Grilled New York | Mushroom Pinot Demi, Chimichurri, Artisan Petite Rolls
Italian Porchetta | Pork Jus, Roasted Apple Sauce, Focaccia

'Street' Quesadilla Bar

Select Two

Sharp Cheddar | Roasted Bell Peppers, Black Beans, Corn Salsa
Brie | Caramelized Onions, Mango, Cilantro
Oaxaca | Pico de Gallo, Poblano Crema
Beef | Gorgonzola, Mushrooms, Horseradish Cream
BBQ Chicken | Mozzarella, Corn, Red Onion, Cilantro

Grilled Cheese Bar

Select Two

Sharp Cheddar | Smoked Bacon, Roasted Tomato, Pullman Bread
Mozzarella | Arugula, Artichoke Hearts, Focaccia
Gruyere | Prosciutto, Caramelized Onions, Pumpernickel
Pepper Jack | Sautéed Mushrooms, Roasted Peppers, Sourdough

Pasta Station

Includes: Penne & Cheese Tortellini Pastas, Parmesan
Select Two: Marinara, Vodka Blush, Pomodoro, Alfredo, Pesto Cream
Select One: Chicken, Italian Sausage, Meatballs, Garlic Mushrooms

Baja Bar

Select Two: Chicken Tinga, Beef Barbacoa or Carnitas
Select Two: Spanish Rice, Cilantro Rice, Black Beans or Pinto Beans
Includes: Shredded Cabbage, Cilantro, Guacamole, Crème, Cotija,
Housemade Tortilla Chips, Tomatillo Salsa, Roasted Tomato Salsa

Stir Fry Station

Sesame Soba Noodles, Basmati Rice, Chicken & Beef
Includes: Green Onions, Carrots, Red Bell Pepper, Cabbage, Sesame Ginger Soy Sauce
Toppings: Peanuts, Cucumber, Cilantro, Sesame Seeds, Sambal

Slider Station

Select Two

Turkey | Brioche, Aged Cheddar, Bacon BBQ, Bread & Butter Pickle
Beef | Pretzel Roll, Gruyere, Arugula, Pickled Onion
Chicken Parmesan | Ciabatta, Fresh Mozzarella, Tomato Jam
Crab Cake | Brioche, Miso Sesame Slaw

Prices based on a 30 person minimum



DESSERTS

Petite Dessert Station

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
25 person minimum | Choose up to 5 selections

Dessert Stations

Brownie Sundae | Brownies, Vanilla Ice Cream, Hot Fudge,
Whipped Cream, Chopped Peanuts, Sprinkles, Maraschino Cherries
Ice Cream Cookie Sandwich | Chocolate Chip Cookies, Vanilla or
Chocolate Ice Cream, Sprinkles
Crepes | Nutella, Berry Compote, Chocolate Sauce, Whipped Cream
Churro Bar | Chocolate Sauce, Dulce de Leche, Mixed Berry Sauce
Donut Bar | Assorted Seasonal Donuts
Strawberry Shortcake Station | Sweet Biscuits, Fresh Strawberries,
Strawberry Sauce, Whipped Cream

Plated Desserts

Select One

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

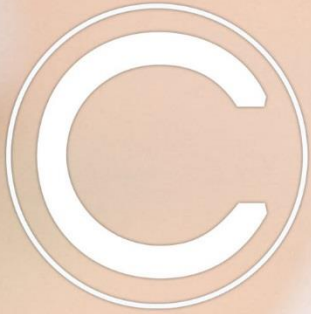
Caramelized Apples, Crisp Pastry, Caramel Sauce

Goat Cheese Cheesecake

Fresh Berries, Honeycomb, Blackberry Sauce

Air Light Pavlova

Meringue, Fresh Seasonal Fruit, Citrus Curd, Spice Syrup



EMBELLISHMENTS

Private Tastings

Hosted by one of our Sales Managers, Colette's private tastings start at \$50 per person. Then, once you book with us, the total amount will be credited towards your event balance.

Customized Wedding Cakes

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

Gourmet Silver Coffee Station

Starbucks French Roast Regular & Decaf, Assorted Tea Selections
Flavored Syrups, Fresh Whipped Cream, Honey, Lemon,
Cinnamon Sticks & Chocolate Shavings, Sweeteners, Milk & Half n' Half
Includes Disposable Coffee Cups | Add Glass Coffee Mugs

Welcome Beverage Station

Tropical Iced Tea, Regular Iced Tea, Lavender Lemonade,
Classic Lemonade, Minted Water -or- Fruit Infused Water

Bridal Suite Platters

Sandwich, Antipasto, Cheese or Crudité

Vendor Meals

Chef's Choice Dinner or Box Lunch Options

Children's Meal

Chicken Fingers, Mac n' Cheese,
Fruit Cup, Ketchup, Ranch, Milk -or- Juice

Rental Coordination

Canopies, Tenting Bistro Lighting Canopies, Lighting
Many Chair Styles, Table Styles, Bars, Vintage Rentals
Upscale Table Linens, China, Glassware, Flatware
Dance Floors, Stages, A/V

Excellent Professional Referrals

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



COLETTE'S CATERING & EVENTS

A one-woman operation, which began in 1992 by our namesake Colette Coffman, focused on cakes and small catering jobs, delivering the finest products and services in the industry. Before long, Duane Greenleaf became co-owner & word spread that Colette's expanded to meet customer demand with our wonderful cuisine & impeccable service.



Seasonally Inspired Menus || Beautifully Prepared Dishes
Truly Exceptional Events



www.ColettesEvents.com || 714.447.9190



We handcraft menus, source locally and customize creative cuisines according to specific wedding and event needs, style and desires. At Colette's Catering & Events, we are known for putting a twist on classic dishes and enjoy creating our own take on traditional favorites. We start with your vision, add our planning expertise, our knowledge of the latest trends in exceptional, innovative cuisine with our passion for food, style, entertainment and design. We know that food is at the center of every great party and Colette's creates fabulous cuisine that can make an event truly exceptional.