



∞ BAY ISLAND ∞

TRAY PASSED APPETIZERS & CLASSIC BUFFET

Tray Passed Hors d'oeuvres

Bruchetta w/ Tomato Basil Olive Tappenade
Spinach & Cheese Country Quiche Bites
Swedish Meatballs



Dinner Buffet

House Salad
Mixed Spring Greens Garden Salad w/ Carrots, Beet Curls, Tomato, Olives
(Italian Vinaigrette, Citrus Vinaigrette, Raspberry or Ranch Dressing)

Penne Pasta w/ Fresh Tomato & Basil Cream Sauce
Topped w/ Sliced Herb Grilled Chicken

Fresh Seasonal Vegetables
Chef's Rolls and Butters
Coffee Station

17.95



Optional Upgrades

Gourmet "Silver" Coffee Station

Starbucks Coffee, Syrup Flavors, Whip Cream, Chocolate Shavings,
Cinnamon Sticks and usual accompaniments Includes Silver Coffee Urn
2.75 per guest

Chef Selection of Handmade "Petit Desserts"

A Delectable Variety such as: Ultimate Balls, Luscious Cheesecake & Brownies Squares, Fresh Fruit Tartlets, Petit Cakes, Lemon Bars, Ganache Tarts, Coconut Macaroons, Dipped Fruits and more!
4.95 per guest

Chef included with all Hot Island Buffets
Fewer than 25 guests, please see menus 27.95 +



❧ LIDO ISLE ❧

DISPLAY APPETIZERS & CLASSIC BUFFET

Gourmet Cheese & Fresh Fruit Display

Beautiful arrangement of Seasonal Fruits with Imported and Domestic Cheeses
Herb Crackers



Select One Salad

Spring Salad
Spring Baby Greens, Romaine, Oranges, Feta, Red Onion, Citrus Vinaigrette Dressing
Classic Caesar Salad
Romaine, Classic Caesar Dressing, Homemade Croutons, Parmesan
House Salad
Mixed Spring Greens Garden Salad w/ Carrots, Beet Curls, Tomato, Olives
(Italian Vinaigrette, Citrus Vinaigrette, Raspberry or Ranch Dressing)

Select One Entrée

Garlic and Lemon Herb Roasted Chicken
Grilled Chicken Topped with Mushroom Ragout
Italian Sausage and Peppers -Or- Italian Meatballs Marinara

Select One Pasta

Penne Pasta Marinara -Or- Penne with Alfredo
Penne Pasta Primavera w/ Fresh Vegetables and a light White Wine Cream Sauce

Select Two Sides

Fresh Seasonal Vegetable Medley
Lemon Rice -Or- Rice Pilaf

Includes

Chef's Rolls and Butters
Coffee Station



20.95

Optional Upgrades

Gourmet "Silver" Coffee Station

Starbucks Coffee, Syrup Flavors, Whip Cream, Chocolate Shavings,
Cinnamon Sticks and usual accompaniments Includes Silver Coffee Urn
2.75 per guest

Chef Selection of Handmade "Petit Desserts"

A Delectable Variety such as: Ultimate Balls, Luscious Cheesecake & Brownies Squares, Fresh Fruit
Tartlets, Petit Cakes, Lemon Bars, Ganache Tarts, Coconut Macaroons, Dipped Fruits and more!
4.95 per guest

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Fewer than 25 guests, please see menus 27.95 +

Colette's Catering & Specialty Cakes Inc.
(714) 447-9190 (888) 228-3780 (714) 447-3890 (Fax)
www.SoCalCatering.com



☞ SAN CLEMENTE ☞

TRAY PASSED APPETIZERS & ELEGANCE BUFFET

Select Three Tray Passed Hors d'oeuvre

Potstickers w/Sweet Chili Dip - Chicken -Or- Vegetarian
Caprese Picks - Tiny Tomatoes, Fresh Mozzarella, Basil -Or- Antipasto Skewers
Crostoni w/ Apricots and Gorgonzola -Or- Bruchetta Classico
Greek Filo Cups w/Spinach and Cheeses - Or - Wild Mushroom in Filo Cups



Select One Salad

Spring Salad - Spring Baby Greens, Oranges, Feta, Red Onion, Citrus Vinaigrette Dressing
Classic Caesar Salad - Romaine, Classic Caesar dressing, Homemade Croutons, Parmesan
Fruity Summer Salad - Spring Greens, Diced Fruits, Gold Raisins, Gorgonzola, Walnuts, Citrus Vinaigrette
House Salad - Mixed Spring Greens Garden Salad w/ Carrots, Beet Curls, Tomato, Olives
(Italian Vinaigrette, Citrus Vinaigrette, Raspberry or Ranch Dressing)

Select Two Entrées, One Side, One Veggie

Sliced Grilled Tri-Tip of Beef, BBQ Au Jus
Sliced Herb Roasted NY Strip Loin w/Wild Mushroom Demi Glace
Classic Beef Stroganoff w/Mushrooms and Parsley Butter Noodles

Salmon, Mahi Mahi, Halibut -Or- Crab stuffed Tilapia
Sauce to compliment: Lemon Caper White Wine Sauce, Pineapple Cream or Fresh Tropical Salsa

Chicken Verdicchio w/Artichokes, Mushrooms and Wine
Florentine Chicken w/Spinach and Cheese
Chicken California w/Sundried Tomato and Goat Cheese

Rice Pilaf, Lemon Rice -Or- Confetti Rice
Garlic Mashed Potatoes -Or- Red Rose Potatoes
Penne w/ Gorgonzola Sauce -Or- Penne Pomodoro
Cous Cous
Rainbow Roasted Vegetable Display
Fresh Seasonal Vegetables Medley
(Hot or Room temp w/fresh snipped herbs)
Green Beans and Roma Platter w/ Pesto Vinaigrette
Green Beans w/Almonds
Fresh Asparagus (seasonal)

Includes

Chef's Rolls and Butters
Coffee Station
27.95



Optional Upgrades

Gourmet "Silver" Coffee Station

Starbucks Coffee, Syrup Flavors, Whip Cream, Chocolate Shavings,
Cinnamon Sticks usual accompaniments. Includes Silver Coffee Urn
2.75 per guest

Chef Selection of Handmade "Petit Desserts"

A Delectable Variety such as: Ultimate Balls, Luscious Cheesecake & Brownies Squares, Fresh Fruit
Tartlets, Petit Cakes, Lemon Bars, Ganache Tarts, Coconut Macaroons, Dipped Fruits and more!
4.95 per guest

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∞ BALBOA ∞

TRAY PASSED APPETIZERS & ELEGANCE BUFFET

Hors d'oeuvre Selections

Select Three Tray Passed Appetizers -Or- Gourmet Fresh Fruit Cheese Display
(Group One and single* Appetizers - see attached)

Select One Salad

Classic Caesar Salad - Romaine, Classic Caesar dressing, Homemade Croutons, Parmesan
Spinach Salad - Baby Spinach, Mushrooms, Bacon, Egg, Red Onion, Balsamic Vinaigrette
House Salad - Mixed Spring Greens Garden Salad w/ Carrots, Beat Curls, Tomato, Olives
(Italian Vinaigrette, Citrus Vinaigrette, Raspberry or Ranch Dressing)

Select Two Entrées, One Side, One Veggie

Beef and Lamb

Braised Beef Pot Roast - Slow w/Sherry and Vegetables
Sliced Grilled Tri-Tip of Beef, BBQ Au Jus
Sliced Herbed NY Strip Loin w - w/ Blue Cheese Crumbles, Green Peppercorn Sauce
Garlic Herb Roasted Beef Tenderloin w/Classic Au Jus (+4.00)
Herb Crusted Baby Rack of Lamb, Garlic Au Jus & Minted Apricot Jam (+3.00)

Seafood

Salmon w/ Pineapple Cream Sauce	Halibut - Grainy Mustard Chardonnay Sauce (+3.00)
Salmon stuffed w/ Crab and Bay Shrimp - Creole Sauce (+3.00)	Grilled Swordfish w/ Creamy Pineapple Salsa (+3.00)
Salmon w/ Roasted Corn and Black Bean Salsa	Grilled Salmon - Blood Orange (Seasonal) or Citrus Salsa
Mahi Mahi Veracruz - Peppers, Onions, Green Olives and Tomato	Shrimp Scampi (3 per person)
	Pistachio Crusted Tilapia
	Sea bass w/Tangerine Reduction Sauce (+5.00)

Chicken

Garlic and Lemon Herb Roasted Chicken
Chicken Provencal - Olives, Tomato, Caper Sauce Provencal
Chicken Verdicchio - Artichokes, Mushrooms, Garlic White Wine Sauce
Chicken Florentine - Stuffed w/Cheeses, Spinach and Herbs, served w/ Country Sauce
Chicken California w/Sundried Tomato and Goat Cheese
Apricot Chicken - Sautéed Breast Filets w/ Colette's Apricot, Ginger Glaze

Vegetarian

Polenta w/Rainbow Roasted Veggies and Feta
Angle Hair Bundles w/Blackened Tofu, La Checca Sauce

Rice Pilaf, Lemon Rice -Or- Confetti Rice	Penne w/Vodka Sauce
Garlic Mashed Potatoes -Or- Red Rose Potatoes	Fresh Seasonal Vegetables Medley
Cous Cous w/Peaches and Mint	Green Beans w/Almonds
Provolone Potatoes	Fresh Asparagus (seasonal)

Includes

Chef's Rolls and Butters
Coffee Station

29.95

Chef included with all Hot Island Buffets



∞ HARBOR ISLAND ∞

DELUXE HORS D'OUVRE PRESENTATION & SIT DOWN DINNER

Including:

Deluxe Hors d'oeuvre Presentations

Salad / Starter Course

Chef Prepared Fabulous Entrees with Accoutrements to compliment

House Breads and whipped butter

Tableside Dessert, Specialty Cake Selection or Petit Desserts Display



Deluxe Hors d'oeuvre Presentation

Gourmet Fresh Fruit & Cheese Display

Beautiful arrangement of Seasonal Fruits with Imported and Domestic Cheeses

Herb Crackers

Plus...

Select Three Tray Passed Hors d'oeuvre

Single & Dual Entrée Sit Down Menus

Select One Salad

Spring Salad - Spring Baby Greens, Oranges, Feta, Red Onion, Citrus Vinaigrette

Classic Caesar Salad - Romaine, Classic Caesar dressing, Homemade Croutons, Parmesan

Spinach Salad - Baby Spinach, Mushrooms, Bacon, Egg, Red Onion, Balsamic Vinaigrette

Spinach / Strawberry Salad - w/Fresh Strawberries, Feta, Toasted Pine Nuts, Citrus Vinaigrette

Tomato, Basil & Goat Cheese over Baby Greens, Lemon Vinaigrette

Single Entrée Sit Down Dinner

Please consult with Catering Coordinator for full menu selections

Priced from 36.95

Dual Entrée Sit Down Dinner

Please consult with Catering Coordinator for full menu selections

Priced from 39.95 (81 or more guests)

Dessert Selections

Tableside Plated Selections, Dessert Display Tables and Customized Cakes

See Menu Selections, or call for a custom quote



A Chef Fee + Assistant fee shall apply on all Sit Downs



∞ CATALINA HOLIDAY ∞

DELUXE HORS D'OUVRE COCKTAIL RECEPTION

Grand Poached Salmon Display
Decorated w/ Cucumbers, Fresh Herbs & Edible flowers, with Creamy Dill Sauce
-Or-
Hot Turkey en Croute - Turkey and Pastry Rolls with Gravy, Cranberry Relish
(Staffed Station serving mini plates)

Torte Terrine - Three Cheeses, Sundried Tomato, Artichokes, Pesto w/Baguette Slices
Rainbow Roast Vegetable Display -garnished w/ Feta, Basil and Olives
Hot Artichoke Dip - Served hot with Baguette Slices
Spicy Sausage Bites w/ Honey Dijon Dip

Crostini Canapés w/ Apricots and Goat Cheese
Filet & Portobello Skewers w/Ponzu Sauce **
Chicken Potstickers w/ Sweet Chili Dip
Poki Style Ahi on won ton chip***

Handmade Petit Desserts
Fanciful trays of Colette's handmade mini pastries
Coffee Station

37.95

∞ LINDA ISLE ∞

HORS D'OUVRE COCKTAIL RECEPTION

Jumbo Shrimp Display on Ice
Served with Spicy Horseradish Cocktail Sauce and Lemon
Cheese and Pate Display – Imported and Domestic Cheeses w/Fresh Fruit Accents
Accompanied by w/ Sliced Baguettes
Chef's Selection Tea Sandwich Canapés*

Caprese Picks - (Tiny Tomatoes, Fresh Mozzarella, Basil)
Filet & Portobello Skewers w/Ponzu Sauce **
Veggie Egg Rolls w/Sweet Chili Dip

Caramelized Apple w/ Gorgonzola & Toasted Walnut on Endive Boats*
Curried Chicken and Date Canapés
Poki Style Ahi on won ton chip***
Bruchetta Classico
Coffee Station

36.95

Chef included with all Hot Island Buffets



∞ **COLLINS ISLAND** ∞
ITALIAN STATIONS COCKTAIL PARTY

Antipasto Station

Italian Meats, Cheeses, Veggies, Olives, Peppers and more, decorated and arranged.
Baguettes w/ Garlic Butter, Breadsticks

Pasta Station - Penne and Tortellini

Alfredo, Marinara and Pomodoro Fresco Sauce w/Parmesan
Julienne Grilled Herb Chicken and Fresh Veggie "toss ins"
Garlic Sautéed Button Mushrooms

Fresh Seasonal Fruit Display w/Ginger Honey Dip
Hot Artichoke Dip - Served hot with Baguette Slices
Pesto Shrimp and Tortellini Skewers
Stuffed Mushrooms Italian or Crab
Bruchetta Classico
Coffee Station

33.95

Optional Upgrades

Gourmet "Silver" Coffee Station

Starbucks Coffee, Syrup Flavors, Whip Cream, Chocolate Shavings,
Cinnamon Sticks usual accompaniments. Includes Silver Coffee Urn
2.75 per guest

Chef Selection of Handmade "Petit Desserts"

A Delectable Variety such as: Ultimate Balls, Luscious Cheesecake & Brownies Squares, Fresh Fruit
Tartlets, Petit Cakes, Lemon Bars, Ganache Tarts, Coconut Macaroons, Dipped Fruits and more!
4.95 per guest

Chef included with all Hot Island Buffets



❧ **LITTLE BALBOA** ❧
CHEF ACTION AT TROPICAL LUAU STATIONS

Deluxe Tropical Fruit & Cheese Display
Imported and Domestic Cheeses - Brie Cheddar, Swiss, Pepper, and more, Herb Crackers
Fruits such as:

Pineapple, Melons, Berries, Mango, Papaya wedges w/ lime (seasonal) and more
Tropical accents of Coconuts, Bananas, Beautiful w/ Citrus Rings

Tray Passed Hors d'oeuvres
Potstickers - Chicken w/ Sweet Chili Dip
Crab and Cream Cheese Wontons
Coconut Shrimp

Display & Chef Staffed Action Stations

Hand Carved Station of Beef w/ Hawaiian rolls & Horseradish
-Or-

Hand Carved Korean Glazed Pork Tenderloin w/ Hawaiian rolls
-Or- Kahlua Pulled Pork w/ Hawaiian rolls
Grilled Veggie Pasta Salad w/Feta and Balsamic Vinaigrette

Tropical Luau Station
Chicken Satay Brochette and Grilled Fruit (platter or chafer)
Japanese Sticky Rice with Colette's Peanut Sauce & Hot Chili paste
Fresh Stir Fry Veggies *cook station

Salads Station
Prawn & Scallop Cups - Shrimp and Scallops, Sweet Onion and Artichoke Hearts
with Orange sections in Butter Lettuce Cups, Champagne Vinaigrette
Chopstix Salad w/ cabbages, lettuce, water chestnuts, fried wonton, almonds - Sesame dressing
Tropical Quiche - Served warm and accented w Tropical Relish
(Ham, Cheeses, Veggies) *vegetarian available

Chef Selection of Handmade "Petit Desserts"
A Delectable Variety such as: Ultimate Balls, Luscious Cheesecake & Brownies Squares, Fresh Fruit
Tartlets, Petit Cakes, Lemon Bars, Ganache Tarts, Coconut Macaroons, Dipped Fruits and more!

Coffee Station

43.95

Chef included with all Hot Island Buffets