

TRAY PASSED HORS D'OEUVRES

Potato blini with house cured salmon & dilled crème fraiche -or- apricot brandy & chive cream
 Stuffed mushrooms with Italian sausage
 Chicken satay with Thai curry coconut dipping sauce
 Sweet onion, leek and goat cheese tart -or- Rare peppered filet of beef & stilton on croute
 Polenta triangle with gorgonzola & oven dried tomato checca

SALADS

Classic caesar with crisp romaine, hand cut garlic herb croutons, classic caesar, shaved parmesan
 Spinach salad with creamy red onion vinaigrette
 Ice berg wedges with toasted chile pecans, creamy bleu cheese
 Poached pear, baby lettuce, candied walnuts & goat cheese with port pear vinaigrette
 Colette's Summer apples, golden raisins, mandarins, gorgonzola, baby greens, candied walnuts, citrus vinaigrette

ENREE SELECTIONS

Grilled tri tip of beef with wild mushroom pinot noir demi glaze, garlic mashed potatoes,
 Pan roasted chicken garlic, thyme and herbal jus lie, roasted garlic mashed potatoes, chef's spring veggie medley
 Grilled north Atlantic salmon with papaya mango salsa, balsamic grilled vegetables, provolone potatoes
 Fresh mahi mahi with pineapple rum sauce, crisp Asian veggie stir fry, wild Rice
 Roasted honey mustard glazed pork loin, fresh green beans almondine with caramelized shallots, fingerling Potatoes
 Includes artisan breads and whipped butter

WEDDING OR SPECIALTY CAKE - COLETTE'S CLASSICS COLLECTION

CHAMPAGNE TOAST

Colette's @ Pacific Edge to include:

fine china, polished flatware, glassware, tables, chairs and classic linens, professional serving staff, dedicated event captain, professional chef finishing menu selection on-site, champagne and sparkling cider toast, coffee service, chilled beverages, wedding cake or dessert station, themed buffet decor and house centerpieces. Inquire about "Colette's Design" premium design package

Silver Package

select 3 hors d'oeuvres or gourmet
 cheese display and fresh veggie crudités
 tower with 2 dips
 select 1 salad and 1 entree
 \$68 per guest

Gold Package

select 3 hors d'oeuvres or fresh fruit
 and gourmet cheese display
 select 1 salad, 1 entree, plus a
 gourmet vegetarian pasta entree, 1
 gold dessert selection
 \$83 per guest

Platinum Package

select 4 hors d'oeuvres or 1 display
 and 2 hors d'oeuvres, select 1
 salad, 2 entrees, 1 platinum
 dessert selection
 \$89 per guest
 add \$8.00 pp for sit-down service
 further menus upon request

Professional Bar Service w/ packages

4 hr Hosted "House bar" from \$16 per guest (2 house wines, 2 beers, soft drinks and sparkling waters)
4 hr Hosted "Premium bar" from \$22 per guest select liquor (example: absolute, bacardi, cuervo, jim beam, dewars)
 2 house wines, beer selections, soft drinks and sparkling waters
 Additional time "house bar" \$3, "premium bar" \$4. per ½ hour

"No Host Bar" \$250 set up fee + \$250 bartender fee (beverages priced \$2 - \$8)
 Bartender(s) \$250 per 4 hour, plus \$40 per additional hour