

# SPRING FIELD PREMIUM WEDDING PACKAGE

catered by



**COLETTE'S**  
CATERING & EVENTS

SERVING SOUTHERN CALIFORNIA SINCE 1992

SPRING FIELD BANQUET CENTER  
501 N Harbor, Fullerton, CA

# Spring Field

## PREMIUM WEDDING

### Event Setting

Six Hours of Event time  
Two Hours of Setup time  
Sweet Heart Table with Draping

Chivari Chairs  
-Gold or Silver  
Floor-Length Linens

### Included Amenities

- Cake Cutting Service
- Wedding Toast - Single Pour including Champagne & Cider
- Wall Wash Up-Lighting
- Bridal Suite (Subject to Availability)
- Podium, Mic, Portable Speaker

### Dinner

Tray-Passed Hors d'oeuvre

*3 Selections*

Plated (Sit-down) Style Entrée

*1 Selection*

Side Dishes

*3 Selections*

Dinner rolls with Butter

Drink Station w/ Gourmet Coffee Station

*Selection of Soft Drinks, Coffee, and Tea*

Plated Dessert

*1 Selection*

Custom Wedding Cake

No Outside Food Allowed

Monday Through Thursday: \$75 per Person

Friday and Sunday: \$82 per Person

Saturday and Holidays: \$91 per Person

All prices are subject to CA State Taxes & 18% Service charge

# Colette's Menu

## Tray Passed Hors d'oeuvres (3 Selections)

- Goat Cheese & Apricot Crostini
- Antipasto Skewers
- Classic Bruschetta Crostini, Tomato Basil
- Petit Fresh Veggie Frittatas
- Spanikopita, Spinach & Feta in Filo
- Chicken & Artichoke Crostini
- Mini Fresh Fruit Skewers
- Hogs in a Blanket (andouille Sausage w/ Sweet Mustard Chutney)
- BBQ kielbasa Bites w/ Fresh Basil & Cheddar
- Burrata, Tomato Jam, Crostini, Basil
- Tomato Bisque or Butternut Squash Shooter
- White Cheddar Mac n' Cheese w/ Roasted Tomato
- Grilled Margherita Flatbread
- Sweet Pea Crostini w/ Herbed Ricotta
- Thai Spring Vegetable Rolls w/ Soy Sauce
- Thai Chicken Skewers w/ Chili Mango
- Chicken Quesadilla w/ Avocado Crema
- Buffalo Chicken w/ Carrot, Celery Relish & Bleu Cheese
- Chicken Spring Rolls w/ Mango, Avocado, Arugula & Honey Soy
- Beef Empanadas w/ Roasted Red Pepper Aioli
- Bacon Wrapped Dates w/ Piquillo Pepper Aioli
- Shrimp & Avocado Ceviche w/ Tostada
- Coconut Shrimp w/ Curry Aioli
- Blackened Shrimp Skewers w/ Tomatillo Salsa
- Petite Tender w/ Creamed Kale Crostini
- Short Ribs w/ Potato & Demi
- Mini Double Baked Bliss w/ Crème & Chive

## Plated (Sit-down) Style Dinner Entrée (1 Selection)

- Seasonal Chicken
- Herb Grilled Chicken
- Thai Grilled Chicken
- Roasted Chicken w/ Tarragon Cream
- Garlic Lemon Herb Roast Chicken
- Tuscan Chicken
- Chicken Parmigiana
- Chicken Verdicchio
- Chicken Provencal
- Mediterranean Chicken
- Beef Stroganoff
- Slow Roasted Beef with BBQ Dijon Au jus
- Grilled Flank Steak
- Ancho Tri Tip of Beef
- Roast Pork Loin w/ Chimichuri

## Sides (3 Selections)

### Salads

- Americana Salad w/ Baby Romaine, Cherry Tomatoes, Cucumber, Buttermilk Sauce
- House Salad w/ Lettuce Blend, Tomato, Cucumber, Shaved Carrot, Croutons, Ranch or Vinaigrette
- Classic Caesar Salad w/ Homemade Garlic Croutons
- Chipotle Caesar Salad w/ Tortilla Chips, Pepitas, Cotija, Cilantro, Chipotle Caesar Dressing
- Kale Salad w/ Apple, Pancetta, Candied Pecans, Maple Vinaigrette
- Colette's Signature Salad w/ Greens, Apples, Golden Raisins, Candied Walnuts, Gorgonzola, Citrus Vinaigrette
- Autumn Salad w/ Mixed Greens, Dried Cranberries, Blue Cheese, Candied Pecans, Spiced Apple Cider Vinaigrette
- Thai Noodle Salad w/ Soba Noodle Salad, Carrot, Green Onion, Sesame, Soy Ginger Vinaigrette
- Grilled Sourdough Panazella w/ Ricotta Salata, Cucumber, Arugula, Roasted Peppers, Red Onion, Red Wine Vinaigrette
- Pasta Salad w/ Fresh Vegetables, Italian Vinaigrette

### Vegetables

- Seasonal Sautéed Vegetables
- Haricot Vert, Crispy Shallots
- Green Bean Almondine
- Butter Roasted Carrots
- Grilled Vegetable Napoleon, Feta Balsamic
- Grilled Broccoli Rabe, Garlic, Chili Flake, Lemon
- Sautéed Broccolini, Shallot, Garlic & Chili
- Garlic Grilled Zucchini & Tomatoes
- Braised Baby Bok Choy, Sesame Dressing
- Roasted Root Vegetables
- Ambient Grilled Vegetables, Feta, Balsamic

### Pastas & Rice

- Penne Pasta, Pesto Cream Sauce
- Pasta Al Fresco, Tomato Basil Sauce
- Penne Vodka, Parmigiano
- Herbed Mediterranean Vegetable Orzo
- Cilantro Lime Rice
- Fried Rice, Ginger, Thai Chili, Soy
- Lemon Basmati Rice
- Steamed Brown Rice
- Wild Rice Pilaf, Golden Raisins, Pine Nut

### Starches

- Garlic Mashed Potatoes
- Roasted Rosemary Red Potatoes
- Red Bliss Smashed Potatoes
- White Potato Parsnip Puree
- Spiced Sweet Potato Puree, Candied Pecans
- Traditional Mashed Potatoes
- Traditional Stuffing

### Plated Desserts (1 Selection)

- Chocolate Decadence Cake w/ Chocolate Ganache & Berry Sauce
- Delicate Almond Florentine w/ Rich Vanilla Bean Cream & Fresh Berries
- Crème Brulee w/ Rich Vanilla Cream & Fresh Berries
- Seasonal Fruit Tart w/ Rich Vanilla Cream & Fresh Seasonal Fruit
- French Apple Tart w/ Caramelized Apples, Crisp Pasty & Caramel Sauce
- Goat Cheese Cheesecake w/ Fresh Berries, Honeycomb & Blackberry Sauce
- Air Light Pavlova w/ Meringue, Fresh Seasonal Fruit, Citrus Curd & Spice Syrup

### Premium Entrée (Upgrade - 1 Selection)

- Petite Tender of Beef
- Roasted NY Strip Loin, Red Wine Demi
- Braised Short Ribs, Rib Jus
- Pan Roasted Salmon
- Chef Carved Prime Rib (+\$4)

### Available Add-Ons & Upgrades

- Add 2<sup>nd</sup> Entrée (Chicken)  
*\$6 per Person*
- Add 2<sup>nd</sup> Entrée (Beef or Pork)  
*\$10 per Person*
- Add Extra Salad or Side  
*\$5 per Person*
- Upgrade to Premium Entrée  
*\$10 per Person*