

SPRING FIELD

PREMIUM DINNER

Event Setting

Six Hours of Event time
Two Hours of Setup time
Chivari Chairs - Gold or Silver

Full-Length Linen
Podium, Mic, Portable Speaker

Included Amenities

- Cake Cutting Service – One time cutting service not including cake
- Toast Pouring Service - Single Pour not including Champagne & Cider

Dinner

Plated (Sit-down) Style Entrée

1 Selection

Side Dishes

3 Selections

Dinner rolls with Butter

Drink Station

Selection of Soft Drinks, Coffee, and Tea

No Outside Food Allowed

Monday Through Thursday \$55 per Person

Friday and Sunday \$61 per Person

Saturday and Holidays \$67 per Person

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

Colette's Menu

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 (+\$3)
- Ancho Tri Tip of Beef (+\$3)
- Roast Pork Loin w/ Chimichuri (+\$2)

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

Available Add-Ons & Upgrades

- Add 2nd Entrée (Chicken)
\$6 per Person
- Add 2nd Entrée (Beef or Pork)
\$10 per Person
- Add Extra Salad or Side
\$5 per Person
- Upgrade to Plated Style Dinner
\$10 per Person
- Add Hors d'oeuvres (1 Station)
\$5 per Person
- Add Petite Dessert Station
\$9 per Person
- Upgrade to Tray Passed Hors d'oeuvres (3)
\$4 per Person
- Upgrade to Premium Entrée
\$10 per Person
- Upgrade to Plated Dessert (1)
\$3 per Person
- Upgraded Linens
Prices Vary
- Wall Wash Up lighting
\$200

Hors d'oeuvre Station (Add-on: 1 Selection)

- Cheese & Crackers Board
- Charcuterie Board
- Hummus & Pita Chips
- Bruschetta Display
- Guacamole & Chips
- Seasonal Fruit Platter
- Mac n Cheese Bites
- Beef Empanadas
- Hot Spinach & Artichoke Dip
- Southwest Fondue Dip
- Classic Swedish Meatballs
- Baked Brie & Crackers
- Grilled Vegetable Platter
- Layered Torte Terrine
- Chicken Spring Rolls

Petite Dessert Assortment Station (Add-on: 2 pieces per person, 5 Selections)

- 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 Pudding Cups
- Shortcake Parfaits
- Mojito Tarts
- Marshmallow Yodels
- Black Forest Parfaits
- Seasonal Hand Pies
- Rose Butter Cake

Tray Passed Hors d'oeuvres (Upgrade: 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

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)

Plated Desserts (Upgrade: 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