

CAFE COLETTE

Large Party Dining And Private Events

GARDEN DINING (11-28 guests)

\$60 PER PERSON
(AVAIL SUNDAY-THURSDAY)

3 course meal
drinks a la carte

\$90 PER PERSON
(AVAILABLE SUNDAY-THURSDAY)

3-course meal
open bar
2 wines, 2 beers, soda, coffee & tea

\$120 PER PERSON
(AVAILABLE 7 NIGHTS A WEEK)

4-course meal
open bar
2 wines, 2 beers, 2 house cocktails, soda, coffee & tea

3 - COURSE GARDEN MENU

STARTERS *(served family style)*

KALE SALAD

garlic dressing, croutons, parmesan

CHARRED OCTOPUS

potato and chorizo hash

MAIN COURSE *(choice of 1 per guest)*

SQUASH FETTUCINE

roasted mushroom, pumpkin béchamel, pumpkin seed

STEELHEAD TROUT

rainbow chard, brown butter carrot puree, toasted almonds, aleppo pepper

OVEN ROASTED CHICKEN

creamy farro, braised collard greens, confit chicken leg

COLETTE CHEESEBURGER

served with fries

DESSERTS *(served family style)*

COCONUT TRES LECHE S

toasted meringue

DARK CHOCOLATE POT DE CRÈME

whipped cream, sea salt

4 - COURSE GARDEN MENU

SALAD

KALE SALAD

garlic dressing, croutons, parmesan

STARTERS *(served family style)*

ROASTED BEETS

yuzu kosho, pistachio, soft herbs

CHARRED OCTOPUS

potato and chorizo hash

MAIN COURSE *(choice of 1 per guest)*

SQUASH FETTUCINE

roasted mushroom, pumpkin béchamel, pumpkin seed

STEELHEAD TROUT

rainbow chard, brown butter carrot puree, toasted almonds, aleppo pepper

OVEN ROASTED CHICKEN

creamy farro, braised collard greens, confit chicken leg

CHARGRILLED STEAK

served with garlic herb fries

DESSERTS *(served family style)*

COCONUT TRES LECHES

toasted meringue

DARK CHOCOLATE POT DE CRÈME

whipped cream, sea salt

BUY OUT DINING ROOM & BAR
(3 HOUR EVENT)

MINGLER

Passed h'ors doeuvres, stationary snacks

Open bar – one white, one red, one bubbles, any beer, well drinks, two cocktails

20-50 GUESTS / \$150 PER PERSON
\$1500 ROOM FEE

PASSED (choose 4)

FRIED OLIVES stuffed with anchovy

CRISPY OXTAIL DUMPLINGS dashi aioli

CLAM FLATBREAD parsley butter, jalapeño, pecorino

SMOKEY POTATO CROQUETTES paprika aioli

CHICKPEA PANISSE yogurt, za'atar, pomegranate

STATIONARY (choose 3)

KALE SALAD
garlic dressing, croutons, parmesan

ROASTED BEETS
yuzu kosho, pistachio, soft herbs

ROASTED CAULIFLOWER
anchovy vinaigrette, radicchio, radishes, shallot

CHARRED OCTOPUS
potato and chorizo hash

CAMPANELLE PASTA
slow braised tomato, red chili, ricotta

M I N G L E & B U F F E T

Passed h'ors doeuvres, buffet dinner

Open bar – one white, one red, one bubbles, any beer, well drinks, two cocktails

20-30 GUESTS / \$165 PER PERSON

\$1500 ROOM FEE

P A S S E D *(choose 4)*

F R I E D O L I V E S stuffed with anchovy

C R I S P Y O X T A I L D U M P L I N G S dashi aioli

C L A M F L A T B R E A D parsley butter, jalapeño, pecorino

S M O K E Y P O T A T O C R O Q U E T T E S paprika aioli

C H I C K P E A P A N I S S E yogurt, za'atar, pomegranate

C O L D *(choose 2)*

K A L E S A L A D garlic dressing, croutons, parmesan

R O A S T E D B E E T S yuzu kosho, pistachio, soft herbs

R E D O A K L E T T U C E baby turnip, crunchy seeds, bonito vinaigrette

P A S T A *(choose 1)*

R I G A T O N I pork ragu, charred radicchio, robiola, macadamia

C A M P A N E L L E P A S T A slow braised tomato, red chili, ricotta

H O T *(choose 2)*

C H A R R E D O C T O P U S chorizo and potato hash

O V E N R O A S T E D C H I C K E N creamy farro, braised collard greens, confit chicken le

S T E E L H E A D T R O U T rainbow chard, brown butter carrot puree, toasted almonds, aleppo pepper

S K I R T S T E A K with garlic herb fries

R O A S T E D C A U L I F L O W E R anchovy vinaigrette, radicchio, roasted radish

MINGLE & DINE

(3.5 HOUR EVENT)

Passed h'ors doeuvres, 3-course seated dinner

Open bar – one white, one red, one bubbles, any beer, well drinks, two cocktails

20-30 GUESTS / \$175 PER PERSON

\$1500 ROOM FEE

PASSED *(choose 4)*

FRIED OLIVES stuffed with anchovy

CRISPY OXTAIL DUMPLINGS dashi aioli

CLAM FLATBREAD parsley butter, jalapeño, pecorino

SMOKEY POTATO CROQUETTES paprika aioli

CHICKPEA PANISSE yogurt, za'atar, pomegranate

STARTERS *(choose 2)*

KALE SALAD garlic dressing, croutons, parmesan

CHARRED OCTOPUS chorizo and potato hash

MAIN COURSE *(choose 1)*

SQUASH FETTUCINE roasted mushroom, pumpkin béchamel, pumpkin seed

STEELHEAD TROUT rainbow chard, brown butter carrot puree, toasted almonds, aleppo pepper

OVEN ROASTED CHICKEN creamy farro, braised collard greens, confit chicken le

CHARGRILLED STEAK served with fries or mixed green salad

DESSERTS *(choose 2)*

COCONUT TRES LECHEs toasted meringue

DARK CHOCOLATE POT DE CRÈME whipped cream, sea salt

THE WHOLE SHEBANG
(3.5 HOUR EVENT, FULL RESTAURANT BUYOUT)

Passed h'ors doeuvres, 3-course seated dinner
Open bar – one white, one red, one bubbles, any beer, well drinks, two cocktails

40-60 GUESTS
\$175 PER PERSON
\$2000 ROOM FEE

ADD-ONS *(for any package)*

\$10 PER PERSON PROSECCO TOAST
\$20 PER PERSON CHAMPAGNE TOAST