

# 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, 1x1's, all N/A drinks*

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

4-course meal  
open bar  
*2 wines, 2 beers, 2 house cocktails, 1x1's, all N/A drinks*

## 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 hen of the woods mushroom, pumpkin béchamel, spiced pumpkin seeds

#### 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 hen of the woods mushroom, pumpkin béchamel, spiced pumpkin seeds

#### 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 hen of the woods mushroom,  
pumpkin béchamel, spiced pumpkin seeds

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