



Muckenthaler Mansion

Silver Package

*House Bar - No Host set up includes:
Wine & Beer Selections, Soft Drinks,
& Sparkling Waters*

Champagne & Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee & Decaf Station

Choice of Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative & Stylish Buffet Presentation

Guest Tables & White Wooden Folding Chairs

Guest Table Linens & Napkins, White or Ivory

*Serviceware - Quality Disposables, Acrylics or
China*





Muckenthaler Mansion

Gold Package

*House Bar - Four Hours Hosted Bar includes:
Wine & Beer Selections, Soft Drinks,
& Sparkling Waters*

Champagne & Sparkling Cider Toast

Wedding Cake or Specialty Dessert

Coffee & Decaf Station

Choice of Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative & Stylish Buffet Presentation

Guest Tables & White Wooden Folding Chairs

Guest Table Linens & Napkins, White or Ivory

White China Tableware & Stainless Flatware

Guest Table Glassware, Water, Wine & Champagne Flutes





Muckenthaler Mansion

Platinum Package

Select Bar – Four Hours Hosted set up includes:

Select Liquor (example: Absolute, Bacardi, Cuervo, Jim Beam, Dewars)

Wine & Beer Selections, Soft Drinks, & Sparkling Waters

Served in acrylic serviceware

Cordials & cognacs excluded.

Champagne & Sparkling Cider Toast

Wine Service with Dinner

Wedding Cake or Specialty Dessert

Coffee & Decaf Station

Choice of Silver Punch, Ice Tea or Lemonade on Beverage Station

Uniformed Service Personnel

Decorative & Stylish Buffet Presentation

Guest Tables & White Wooden Folding Chairs

Floor Length Linens & Napkins with your choice of color

White China Tableware & Stainless Flatware

Guest Table Glassware, Water, Wine & Champagne Flutes

Votive Candles

Fresh Vegetable Display

plus...

Select one Additional Appetizer...

Fruit & Cheese Display - Imported & Domestic Cheeses,

Crackers & Sliced Baguettes

Hot or Cold Hors d'oeuvres – 3 pieces per guest

**Seafood items will be an up charge*



Simple Delights Buffet

Choice of One:

*Palm Sandwiches -Turkey, Ham & Roast Beef
with Cheeses on an Assortment of
Fresh Baked Mini Rolls*

*Deli Buffet Platters
Sliced Deli Meats & Cheeses,
Assortment of Fresh Baked Rolls
Relish Tray & Condiments*

*Country Quiche Brunch
Eggs, Corn, Spinach, Tomatoes, Ham &
Cheese or Vegetarian
Selection of Brunch Breads*

Choice of Three:

*Fusilli Pasta Salad
Mediterranean Pasta & Vegetable
Salad
Mixed Green or Classic Caesar Salad
Viennese or Traditional Potato Salad
Simple Chopstix Salad
Peanut Cole Slaw*

*Tortellini Pesto Salad
Wild Rice Salad
Greek Salad
Green Beans w/Romas & Pesto
Fresh Vegetable Crudite w/ Ranch
Dip
Fresh Cut Fruit Bowl*

Silver Package with Quality Disposable Serviceware

\$39.00 per person

Silver Packages with Deluxe Acrylic Serviceware

\$42.00 per person

Gold Package

\$73.00 per person

Platinum Package

\$93.00 per person



Hors d'oeuvres Extravaganza Buffet

Specialty Displays

Imported & Domestic Cheeses with Crackers
Baked Brie - Fresh Fruit Accents & Baguette Slices
Torte Terrine - Savory Torte of Cheeses, Sun dried Tomato,
Artichokes & Pesto with Baguette Slices
Rainbow Roasted Vegetables - w/Feta, Basil & Olives
Hot Artichoke Dip with Baguette Slices
Fresh Vegetable Crudités or Fresh Fruit Display

Seafood

(Add \$ 2.50 per guest, each selection)

Norwegian Smoked Salmon Side - with Capers, Red
Onion, Lemon Confetti, Cream Cheese, Cocktail Bread
Seared Cajun Ahi - with Wasabi, Ginger on Spring Greens
Sushi Assortment Platter - with Wasabi, Pickled Ginger
Jumbo Shrimp Display - Horseradish Cocktail Sauce

Pick Up / Passed Selections

Mini Spiral Sandwiches, Petit Quiche, Crab Puffs w/ Filo,
Mushroom Filo Cups, B.B.Q. Kielbasa Picks, Spicy Sausage Bites,
Endive w/Smoked Salmon, Stuffed Grape Leaves,
Curried Chicken Canapés, Potstickers with Chili Dip, Spanakopitas,
Tortellini Pesto Picks, Chicken & Artichoke or Hot Garlic Mushrooms,
Crostini Canapés - Olive or Roasted Veggie Tappenade,
Country Bruschetta - White Beans, Tomato, Basil,
Mini Calzone with Marinara Dip,
Wings - Thai Angel, Buffalo or Barbecue
Chicken Satay with Peanut Sauce,
Beef Croutes with Tarragon Mustard

The "Extended Reception" Party

(3 Displays & 5 pick up Items)

<i>Silver Package with Quality Disposables</i>	<i>Gold Package</i>
<i>\$43.00 per person</i>	<i>\$73.00 per person</i>
<i>Silver Package with Deluxe Acrylics</i>	<i>Platinum Package</i>
<i>\$46.00 per person</i>	<i>\$93.00 per person</i>
<i>Silver Package with Full China Serviceware</i>	
<i>\$50.00 per person</i>	

The "Cocktail Party"

(Select 2 Displays & 4 pick up Items) Save \$5.00 per guest



Grand Presentation Buffet

Choice of Two:

*Mixed Green or Classic Caesar Salad
Spring Salad w/ Citrus Vinaigrette
Fusilli Pasta Salad*

*Green Beans w/Romas & Pesto
Wild Rice Salad or Greek Salad
Fresh Cut Fruit Bowl or Veggie Crudités*

Choice of Two:

*Pasta Pomodoro - Tomato, Basil, Garlic,
Capers
Pasta Al Fresco - Mushrooms, Chicken,
Wine Sauce
Penne with Gorgonzola Sauce
Tortellini with Pesto Cream*

*Rosemary Roasted Red Potatoes
Provolone Potatoes
Mashed Potatoes or Garlic Mashed
Herbed Dressing
Chef Suggestion Fresh Vegetable*

Choice of Two:

*Mostachioli Bolognese w/ Meat Balls
Lasagna Supreme w/ Meat Sauce
Italian Style Sausage & Peppers
Garlic & Lemon Roasted Chicken*

*Beef Stroganoff - Beef sautéed w/
Mushrooms, Onions & Sour Cream
Roast Turkey w/Gravy & Cranberries +3.00
Roast Beef in Au Jus Gravy + 3.50*

Pit Ham, Mustard Glaze +3.00

Served with:

Garlic Cheese Bread or Assorted Dinner Rolls

Silver Package with Deluxe Acrylic Serviceware

\$53.00 per person

Silver Package with Full China Serviceware

\$59.00 per person

Gold Package

\$77.00 per person

Platinum Package

\$97.00 per person

Save, Save, Save!

Select One Salad, Two Sides & One Entrée only

Silver Package with Deluxe Acrylic Serviceware

\$47.00 per person



Distinctive Elegance Buffet

Choice of One Hors d'oeuvre

"Garden Fresh Display"

*Seasons Best Fruit & Vegetable Display
Served w/ Ranch Dip & Red Pepper Aioli*

Or

Select 3 Tray Passed Hors d'oeuvres

Choice of One Specialty Chicken:

*Provencale
Herb Roasted*

*Verdicchio
Florentine*

*Saltimbocca
Cordon Bleu*

Accompanied by Your Choice of Three:

*Mixed Green or Classic Caesar Salad
Spring Salad w/ Feta, Citrus Vinaigrette
Rosemary Roasted Potatoes
Mashed Potatoes or Garlic Mashed
Twice Baked Stuffed New Potatoes
New Potatoes w/butter & parsley
Provolone Potatoes*

*Lemon Rice or Rice Pilaf
Chef's Fresh Vegetable or Medley
Rainbow Roasted Vegetables
Chef's Vegetable Trio Soufflé
Penne Pasta w/ Tomato & Pesto Pomodoro,
Gorgonzola or Primavera Sauce*

Served with:

Assorted Dinner Rolls or Artisan Breads

Silver Package with Deluxe Acrylic Serviceware

\$54.00 per person

Silver Package with Full China Serviceware

\$59.00 per person

Gold Package

\$77.00 per person

Platinum Package

\$97.00 per person

Add to the Menu, One Selection

*Pork Loin Roast - Caramelized Garlic Au Jus
Beef Tenderloin - Mushroom Zinfandel Sauce
Grilled Mahi Mahi - Fresh Fruit Salsa
Salmon - White Wine Capers & Dill Sauce
\$6.00 additional charge*



Platinum Elegance Buffet

Select Two Salads...

Mixed Greens Salad

Romaine, Spring Greens & garnishes, choice of Dressings

Spring Salad

Baby Greens, Oranges, Feta, Citrus Vinaigrette

Classic Caesar Salad

Romaine, Parmesan, Croutons, Classic Caesar Dressing

Fruited Baby Greens

Raspberries or Pears, Candied Nuts, Gorgonzola, Balsamic Vinaigrette

Spinach Salad

Spinach, Mushrooms, Bacon, Egg, Red Onion, Balsamic Vinaigrette

Green Beans, Romas & Pesto

Tender Beans, arranged with Romas & Pesto Vinaigrette

Sesame Spinach Salad

Spinach, Mushroom, Tomato, Peanuts, Sesame Dressing

Select Two Accompaniments...

Rice Pilaf w/ Golden Raisins & pine Nuts

Lemon Rice

Cous Cous

Rosemary Roasted Red Potatoes

Garlic Mashed Potatoes

Provolone Potatoes

*Seasonal Fresh Vegetable with Herbs -
room temp*

Classic Green Beans w/ Almonds

Ginger Honey Carrots w/ Roasted Onion

Rainbow Roasted Vegetable Napoleon

Select Two Entrees...

Chicken Provencale

Olive, Tomato, Capers, Wine Sauce Provencale

Chicken Verdicchio

Sautéed with Artichoke, Fresh Mushrooms, Wine Sauce

Chicken Florentine

Stuffed w/ Spinach, Herbs & Cheeses

Herb Roasted Turkey

Served w/ Gravy & Cranberry Relish

Roasted Prime Rib of Beef

Served w/ Au Jus & Horseradish Sauce

Braised Beef Pot Roast

Slow roasted with Sherry & Vegetables

Roast Tenderloin of Beef

Served with Wild Mushroom, Zinfandel sauce

Herb Roasted Pork Loin

Served with Rosemary & Apple Chutney

Glazed Pit Ham

Succulent Brown Sugar Glaze, served w/ Mustard Sauce

Roasted Leg of Lamb

Caramelized Garlic Au Jus & Fresh Mint Relish

Braised Lamb w/Rosemary, Garlic

Served w/ White Bean, Tomato Ragout

Roasted Salmon Filet

Fresh Dill Cream Sauce

Grilled Mahi Mahi

Papaya, Pineapple Fruit Salsa

Grilled Sea Bass

Tangerine Reduction

Penne Gorgonzola

Penne Pasta with Rich Gorgonzola Sauce

Ravioli w/Sage Brown Butter

Cheese Ravioli, Sage Butter Sauce & Parmesan

Penne Pomodoro

Fresh Tomato, Basil, Garlic, Olive Oil, Wine, Capers, Parmesan & Romano

Served with a Variety of Breads, Rolls & Butter

Silver Package with China Serviceware

\$70.00 per person

Gold Package

\$85.00 per person

Platinum Package

\$105.00 per person



Hors d'oeuvre Menu

Display Selections

Cheese & Cracker Display

Imported & Domestic Cheese, Crackers, Fresh Fruit Garnish
\$ 240.00 (serves 50)

Fresh Fruit Display

Seasonal Abundance of Fresh Fruits with Ginger Honey Dip
\$ 285.00 (serves 75 – 100)

Baked Brie or Caramelized Pesto Brie

Served with sliced baguettes, Fresh Fruit Accents
\$ 85.00 (serves 20 – 30)

Rainbow Roasted Vegetable Display

Roasted Eggplant, Zucchini, Mushrooms, Onions, Red Bells & more w/ Feta, Basil & Olives, served with crisp Garlic Herb Crostini
\$ 215.00 (serves 50)

Hot Artichoke Dip

Served with Sliced Sourdough Baguettes
\$ 60.00 (serves 15 – 20)

Norwegian Smoked Salmon

Served with Capers, Red Onion, Lemon Confetti, Cream Cheese & Cocktail Breads
\$ 175.00 (serves 20 – 30)

Jumbo Shrimp Display - with Horseradish Cocktail Sauce

\$ 280.00 (serves 30 – 40)

Tray Passed Selections

Greek Filo Cups with Spinach & Cheeses

Crostini with Apricots & Gorgonzola

Petit Quiche in Filo Crust - warm

Mushroom Filo Pastries

Tortellini w/ Pesto Skewers

Hot Garlic Mushrooms - warm

Ratatouille on Polenta

Curried Chicken & Date Nut Bread

Canapés

Chicken & Artichoke Mushrooms

Chicken Potstickers w/ Sweet Chili Dip

*Chicken Satay & Spicy Peanut Dipping
Sauce*

*Angel Chicken Skewers w/Sweet & Spicy
Thai Glaze*

*B.B.Q. Glazed Kielbasa Picks w/ Provolone
& Fresh Basil*

Beef Croutes w/Tarragon Mustard -

B.B.Q. Pork Buns - warm

Crab Puffs w/Filo - warm

Crab Stuffed Mushrooms - warm

Endive with Smoked Salmon

Salmon & Dill on Pastry

Select 3 Passed Hors d'oeuvres \$ 6.95 per person



Wedding & Specialty Cakes

*All cakes & desserts made in house, by Colette's own pastry chefs.
The Finest Quality Chocolates, Fresh Cream, Sweet Butter & Fruits
are expertly combined to create a luscious work of art.
The cakes created by Colette's not only look wonderful, but taste wonderful as well.*

Cake Flavors

*White, Yellow, Lemon, Carrot, Almond, Marble,
Chocolate, Spice & Cordon Rose Cheesecake
* Almond Cake .60 per guest up charge
* Cheesecake 1.00 per guest up charge*

Fillings

*Chantilly Cream, Hazelnut Cream, Chocolate Truffle, Espresso Cream,
Custard, White Chocolate Truffle, Ganache, Raspberry or Apricot Conserve, Lemon Curd, Fresh
Strawberries, German Chocolate, Chocolate Praline French, Grand Marnier French & More
French Buttercream, Fresh Fruit or Custard .60 per guest up charge

Icings

*White Chocolate Cream Cheese, Chantilly, Vanilla Mouseline,
Amaretto Mouseline French, Dark Chocolate Ganache,
Chocolate Sour Cream, Swiss Buttercream, Rolled Fondant
* Fondant is priced higher*

Buffet Desserts & Cakes

*English Trifle - Sherry Custard, Fruits & Cream Cake,
Chocolate Mousse - with Chantilly Cream, Banana Cream Pie Trifle,
Fresh Berries - Seasonal - w/Chantilly & Warm Ganache,
Crunch Cake w/ Amaretto Berries & Toasted Almonds, Chocolate Dipped Strawberry Display,
Colette's Special Chocolate Cake, Dipped Strawberries & Cream Cake,
Luscious Lemon Cream Cake, Classic Cheesecake with Fruit, Italian Almond Delight Cake,
White Chocolate Truffle Cake, German Chocolate Cake, Classic Carrot Cake*

Petit Desserts

*A Fabulous Display of Handmade Miniatures
Selections may include: Ultimate Balls, Cream/Custard Puffs,
Cheesecake Squares, Baklava, Lemon Bars, Peanut Butter Slices,
Coconut Pecan Bars, Carrot Cake Bars, Assorted Cake Squares,
White Chocolate/Cream Cheese & other assorted Brownies,
Fresh Fruit Tartlets, Pecan Tassies, Chocolate Dipped Strawberries,
Raspberry Truffle Clusters & More.*



Event Information

Deposit- A \$2000.00 deposit is required to reserve your date, along with a signed Muckenthaler Cultural Center Agreement. Six (6) months prior to your event 50% of the estimated total balance will be due. Deposits are non-refundable & non-transferable. During the next six months we will work out the final details. Seven – ten (7 - 10) days prior to your event you will provide Colette's Catering with the final guest count. No reduction to guest count or changes to your contract can be accepted within seven (7) days. Final payment for your event is due at this time, seven (7) days prior to the event.

Payment of these deposits will confirm your reservation & hold your date. All deposits are non-refundable & non-transferable & will be credited to the cost of your event or retained by us if you cancel your event.

Cancellation Policy- Cancellations must be in writing & sent to Colette's Catering. After ten (10) days of signing the contract the deposit is 100% non-refundable. Cancellations less than ninety (90) days prior to the event will result in 100% forfeiture of all deposits held by Colette's Catering. You will also be required to pay a cancellation fee in an amount equal to the minimum expenditure, less any deposits already received by us.

Package Information - Package pricing is per person based upon 100 guests & a standard 4-hour event time.

A cost will be added for upgrades or additional rentals, if selected.

Sit down service available for a nominal charge.

Split menus, with sit down service are available for an additional cost.

Roasts - as a Carving Station, add \$185.00 chef's fee

Children's Packages are available at a reduced cost. For a large number of children in attendance a special children's buffet can be prepared.

Ceremony Set up is \$400. Ceremony & Rehearsal Coordination are not included, but can be for a nominal fee.

Service charge of 20% & current sales tax will be added. Service charge is subject to tax.

Site rental fee will be added.

All prices subject to change without notice

Upgrades

For an additional cost, your event may include:

- Full Premium Bar & Wine Passed at Dinner
 - Passed or Display Hors oeuvres
 - Sit Down Service
- Upgraded China, Silver & Crystal patterns
 - Custom Linens, Chair covers, Overlays
 - Upgraded Chair Styles
 - Dance Floor Set Up
- Tenting, Canopies or Market Umbrellas
 - Lighting Effects
 - Valet Service
- Table Favors, Menu Cards, Place cards
- Fresh Floral Package or Centerpieces
 - Ceremony Set Up
 - Ceremony Coordinator

