

COLETTE'S

CATERING & EVENTS



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the AUTUMN MENU





HORS D' OEUVRES

TRAY PASSED

Duck Confit

Kataifi, Fig Compote, Thyme

Sweet Potato Biscuit

BBQ Pulled Pork, Aged Cheddar, Pickled Red Onion

Fig Glazed Pork Belly

Spiced Rum Walnut Puree, Pickled Golden Beet

Pan Roasted Hearts of Palm

Bacon Jam, Brioche, Garlic Aioli, Bulls Blood

Fig Crostini

Burrata, Truffle Honey, Basil

Apple Fritter

Caramelized Onion Jam, Bacon Straws, Sage

Blue Cheese Potato Croquette

Chive Crème Fraiche

Roasted Yellow Bell Pepper Soup Shooter

Grilled Jalapeño Cheese Crouton

Caramelized Butternut Custard

Voulevant, Sea Salt Pumpkin Seeds, Bulls Blood

Golden Beet Borscht Shooter



FIRST COURSE

SALADS

Harvest Apricot Salad

Mixed Greens, Manchego, Dried Apricots,
Candied Pumpkin Seeds, Brown Butter Vinaigrette

Baby Beet Salad

Red Oak, Mustard Frill, Roasted Baby Beets, Fried Goat Cheese,
Pomegranate Seeds, Beet Glaze, Pistachio

Spiced Apple Salad

Shaved Fennel, Pink Lady Apples, Marcona Almonds,
Blue Cheese, Baby Arugula, Cider Vinaigrette

Burrata Fig Salad

Frisee, Red Oak Lettuce, Fresh Fig,
Burrata, Basil, Truffle Vinaigrette

SOUPS

Spiced Squash Bisque

Pecans, Bacon Straw

Roasted Corn Soup

White Cheddar, Poblano,
Chorizo Toast, Herb Oil

Celery Root Bisque

Chive Oil, Marcona Almonds

SMALL PLATE

Pan Roasted Scallop

Rosti Potato, Marcona Almonds,
Romanesco, Carrot Crème Fraiche

Squid Ink Ravioli

Roasted Butternut Squash, Beurre Monte,
Pomegranate, Sage

Lacquered Pork Belly

Crispy Brussels, Szechuan Chili



ENTREES

Pan Roasted Chicken

Chicken Jus
Celery Root Puree, Charred Broccolini

Pan Roasted Chicken

Cauliflower Rice, Golden Raisins, Pomegranate Seeds, Brown Butter, Sage
Roasted Carrots

Chicken & Wild Rice Pot Pie

Pressed Puff Pastry

Pan Roasted Airline Chicken

Squash Puree, Ricotta Spaetzle,
Chicken Jus, Sage

Pan Roasted Airline Chicken

Maple Chicken Jus
Toasted Quinoa, Caramelized Cippolini, Wild Mushrooms,
Sherry Vinaigrette, Herb Salad | Charred Herbed Baby Carrots

Pan Roasted Petite Tender

Cranberry Demi
Spiced Sweet Potato Puree, Shaved Brussels Sprouts

Sliced Petite Tender

Rosemary Sage Jus
Butternut Squash Gratin, Haricot Vert



ENTREES

Whiskey Braised Short Ribs

Whiskey Demi, Fried Sage
Parsnip Potato Puree, Maple Glazed Baby Carrots

Short Rib Ragu

Cavatelli, Parmesan

Short Rib Shepherd's Pie

Parmesan Potato Puree, Crispy Shallot, Herbs

Braised Short Ribs

Root Vegetable Succotash, Polenta, Fried Shallots

Grilled Pork Tomahawk

Aged Cheddar Polenta, Pancetta, Sage
Pickled Apple Slaw, Bourbon Jus

Pan Roasted Sea Bass

Carrot Puree, Confit Marble Potatoes, Pea Tendrils

PEI Mussels

Blood Orange Beurre Monte, Fennel, Blood Orange Tarragon
Pomme Frites

Vegetarian Gratin

Heirloom Tomato, Kale, Manchego,
Pine Nut, Panko, Basil

Butternut Squash Pasta

Brown Butter Beurre Monte, Apples,
Bacon, Caramelized Squash, Sage

Carrot Risotto

Ricotta Salata, Olive Oil, Herbs





DESSERTS

PETITE DESSERTS

Pumpkin Whoopie Pies
Brown Butter Pecan Tarts
Cranberry Hand Pies
Pumpkin Panna Cotta
Pomegranate Panna Cotta
Apple Crumb Tarts
Spiced Chocolate Pot de Crèmes

DESSERTS

Whole Cheesecake

Original Flavor, Serves 12-15
Custom Seasonal Flavor, Serves 12-15

Pumpkin Pie

Serves 8-10

Pecan Pie

Serves 8-10

Apple Streusel Pie

Serves 8-10

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