

Our Gold Package

Hors d'oeuvres Menu

Displayed Hors d'oeuvres

Selection of International Meats and Cheese

Fresh Vegetable Crudités

Seasonal Fruits

Artisan Breads

Cold Offerings

(Choice of six hot and cold offerings)

Pesto Chicken Pinwheels

*Grilled Chicken Salad
in Belgian Endive*

Bruschetta Crostini

*Smoked Salmon on Toasted Rounds
with Dill Sauce*

*Filet of Beef on Crostini
with Boursin Cheese*

*Antipasto Kabob
fresh Mozzarella, cherry tomato, Kalamata olive*

Boursin and Tomato Crostini

Hot Hors d'oeuvres

Mushroom Caps filled with Sausage and Spinach

Two Bite Philly Cheesesteak

Scallops wrapped in Apple Smoked Bacon

Mini Twice Baked Potatoes

Baked Brie with Raspberry in Filo

Vegetable Spring Rolls

Sesame Seared Chicken Bites

Coconut Shrimp

Soy Glazed Hibachi Beef Skewers

Smoked Gouda Risotto Cakes

Edamame Wontons

*Filo Triangles
with Herbed Feta Cheese and Spinach*

Wild Mushroom and Fontina Crostini

Boneless Buffalo Chicken Wings

Franks in a Blanket with Dijon Sauce

Potato Pancakes with Chive Sour Cream

Jerk Chicken and Pineapple Skewers

Fried Cheese Ravioli

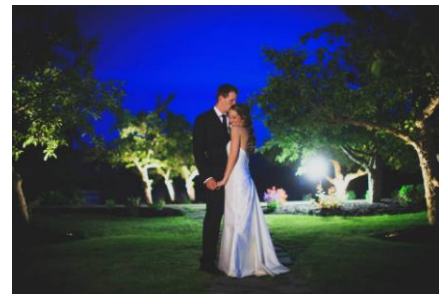
Asiago and Asparagus in Puff Pastry



PACKAGE DETAILS

- Open Bar for Entire Event
- Three Draft Beers
- Hand Passed Hors d'oeuvres
- Cordial Station Included
- Champagne Station Included
- Upgrade Hors d'oeuvre Included

\$135 per person



Upgraded Selections

(choice of one)

Ahi Tuna over Wonton Crisp

Oysters Rockefeller

Shrimp Cocktail

Lump Crab Cake with Old Bay Aioli

Lamb Lollipops with Apple Brandy Rosemary Jus

Salad

(select one)

Classic Caesar

Caprese Tomato Stack

Stacked layers of local tomato and fresh Mozzarella served with organic greens

Organic Baby Field Greens

with Edible Flowers, Shaved Asiago, Balsamic

O.C. Salad

with organic greens, fresh apple, candied pecans, dried cranberries, pomegranate vinaigrette

Entrées

(choice of two)

Roast Sliced Filet Mignon with Wild Mushroom Demi-Glace

Surf and Turf

Petite Filet Mignon and a Broiled Lobster Tail

Rack of Lamb Provence

Roasted Herb Encrusted Lamb Rack, Port Balsamic Herb Glace

Chicken Neapolitan

Portobello Mushroom, Grilled Squash, Roasted Peppers
Provolone Cheese with Roasted Garlic Cream Sauce

Chicken En Croute

Stuffed with Crab Meat, Leeks, Tomato and Fresh Mozzarella
Cheese in Puff Pastry with a Roasted Pepper Sauce

Double Cut Pork Chop

Frenched, center cut chop grilled with an apple jus and topped with
cinnamon apple compote

Stuffed Mediterranean Chicken

Stuffed with Prosciutto, Asparagus, Sun-dried Tomatoes and
Provolone Cheese.
Served with a Fontina Cheese Cream Sauce

Grilled Veal Chop

Topped with wilted Arugula salad and shaved Asiago Cheese

Chicken Picante and Lobster

Boneless chicken breasts sautéed with a lemon butter, sun-dried
tomatoes and Chardonnay wine sauce. Topped with a flash fried
lobster tail.

Grilled Salmon

with a Chive Butter Sauce

Twin Crab Cake

Served with Roasted Pepper Sauce

Jumbo Stuffed Shrimp

Baked with Crab Imperial Stuffing

Sesame Encrusted Yellow Fin Tuna

Pan Seared Tuna Steak, Fresh Ginger Soy

Pan Seared Sea Bass

Delicate Sea Bass Filet served with an apple blossom
Beurre Blanc



Call 518-861-5000, ext. 353 for more information
or visit orchardcreek.com today!