



Our Platinum 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
- Premium Liquor Upgrade
- Champagne Station Included
- Appetizer Course Included
- Hand Passed Hors d'oeuvres
- Chair Covers Included
- Fire Lounge Included

\$145 per person



Upgraded Selections

(choice of one)

Ahi Tuna over Wonton Crisp

Oysters Rockefeller

Lump Crab Cake
with Old Bay Aioli

Lamb Lollipops
with Apple Brandy Rosemary Jus

Appetizers

(select one)

Classic Caesar

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

O.C. Salad

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

Penne Alla Vodka

tender penne with a classic vodka cream sauce

Shrimp Cocktail

with classic cocktail and remoulade sauces

Orecchiette w/ Sausage & Broccoli

with roasted red pepper cream sauce

Entrées

(choice of two)

Roast Sliced Filet Mignon
with Wild Mushroom Demi-Glace

Surf and Turf

Petite Filet Mignon and a Broiled Lobster Tail

Prime NY Strip Steak

Seared Center Cut Strip with Chimichurri Sauce

Chicken Neapolitan

Portobello Mushroom, Grilled Squash, Roasted Peppers Provolone Cheese. Topped with a Firecracker Shrimp and a Roasted Garlic Cream Sauce

Cornish Game Hen

Balsamic and Roasted Garlic Glazed Split Hen with Wild Rice Stuffing

Pork Osso Bucca

Slow Braised with an Apple Jack Brandy Jus

Stuffed Mediterranean Chicken

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

Grilled Veal Chop

Topped with wilted Arugula salad and shaved Asiago Cheese

Chicken Picante and Lobster

Boneless chicken breast stuffed with leeks and lobster. Topped with a lemon butter, sun-dried tomato and Chardonnay wine sauce.

Grilled Halibut

with Lobster Imperial

Twin Crab Cakes

Served with Roasted Pepper Sauce

Jumbo Stuffed Shrimp

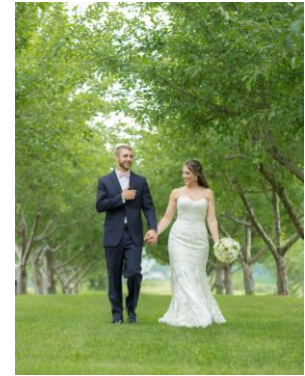
Baked with Crab Imperial Stuffing

Ahi Tuna

Pan Seared Tuna, Fresh Ginger Soy, Fresh Arugula

Pan Seared Sea Bass

Delicate Sea Bass Filet served with an apple blossom Beurre Blanc and leek crisps



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