

# Orange Hill Restaurant

## Premier Package

- ~ Package Includes Three Bottles of California Wine per Table
- ~ A Hosted Bar (Based on \$9.00 credit per person)
- ~ Hors d' oeuvres Station & Complimentary Fruit Punch

### Hors d' oeuvres

**Artisan Cheese Display**

*With fruit & crackers*

**Coconut Shrimp**

*With Orange Ginger Sauce*

**Crab Stuffed Mushrooms**

*With jumbo lump crab meat*

**Chicken Pot Stickers**

*With A Szechwan Sauce*

**Kobe Style Beef Skewers**

*Glazed with teriyaki Sauce*

### **ENTRÉES**

(Select One)

**Chicken Jerez.....57**

*Marinated in sweet sherry & jerez vinegar, Mission figs and rasin sauce*

**Chicken Dijonnaise.....57**

*Breast of Chicken grilled and marinated with a three mustard sauce*

**Roast Prime Rib of Beef.....62**

*Served with Au Jus and Creamy Horseradish*

**Filet Mignon.....65**

*Broiled and topped with Mushrooms*

**Atlantic Salmon.....59**

*Topped with citrus-balsamic reduction*

**Grilled Filet Mignon & Baked Atlantic Salmon.....66**

**Premier Dinner Buffet.....67**

*Your Dinner Entrée will include your Choice of Caesar Salad or Orange Hill Mixed Green Salad with Candied Walnuts, Black Grapes, Blue Cheese & Citrus Vinaigrette Dressing, Freshly Baked Rolls, Rice Pilaf or Roasted Garlic Mashed Potatoes, Medley of Fresh Vegetables, Coffee and Tea Service and your Choice of the following Dessert: New York Cheesecake or Chocolate Flourless Cake.  
( cake cutting fee will be waived in lieu of dessert chosen )*

***Package prices good Sunday through Friday only***  
***Above Prices are subject to 20% Service charge & Sales tax***

# *Premier Dinner Buffet*

*(Minimum of 50 Guests)*

## SALADS

*(Selection of 5)*

### **MIXED GREEN SALAD**

Mixed Greens with a Citrus Vinaigrette Dressing

### **TOSSED CAESAR SALAD**

Romaine Lettuce, Garlic Croutons and Grated Parmesan Cheese

### **BORSETTINO PASTA SALAD**

Pasta Salad with Spinach, Sun Dried Tomatoes, and Smoked Chicken

### **CHINESE CHICKEN SALAD**

Marinated Chunks of Chicken Tossed with Freshly Shredded Lettuce

### **ASPARAGUS SALAD**

Grilled Asparagus with a Lemon Dressing

### **SEASONAL FRESH CUT FRUIT**

Selected Fresh Melons

## ENTREES

*(Selection of 2)*

### **CHICKEN JEREZ**

Marinated in sweet sherry & jerez vinegar, Mission figs and rasin sauce

### **CHICKEN DIJONNAISE**

Grilled and Marinated with a three mustard sauce

### **PORTOBELLO MUSHROOM RAVIOLIS**

Sauteed in extra virgin olive oil and fresh vegetables topped with a tomato fennel sauce

### **ROAST BARON OF BEEF**

Carved to Order and Served with Au Jus and Creamed Horseradish

### **KING SALMON**

Fresh Salmon with a Dill Butter Sauce

**Buffet will include your choice of Rice or Potato,  
Medley of Fresh Vegetables, Bostoncino Rolls and Butter,  
An Assortment of French Pastries and Chocolate Mousse,  
Coffee and tea service**

*Above Prices are Subject to a 20% Service Charge and sales Tax*