



Orange Hill
RESTAURANT BAR SPECIAL EVENTS

OUR MENU PACKAGES





THE ESSENTIALS PACKAGE

House Table Linens and House Chairs

Welcome Champagne or Cider

Warm Bread and Butter

Three Course Served Meal

Choice of One Salad

Choice of One Protein Entrée & One Vegetarian Entrée

Chef's Selection Dessert or Waived Cake Cutting Fee

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade,
Tea, Coffee and Water

LUNCH 50 PER PERSON | DINNER 55 PER PERSON

MAKE IT A DUET 6 PER PERSON

714.997.1109 | theorangehillrestaurant.com | orangehillcatering@srcmail.com

Subject to current sales tax and taxable Administrative Charge. Menu items subject to change based on seasonal availability.

THE PREMIER PACKAGE

House Table Linens and House Chairs

Welcome Champagne or Cider

Warm Bread and Butter

Choice of Two Butler Passed Hors d'oeuvres

Three Course Served Meal

Choice of One Salad

Choice of Two Protein Entrées & One Vegetarian Entrée

Chef's Selection Dessert or Waived Cake Cutting Fee

Two Hours Beer and Wine Service

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea,
Coffee and Water

LUNCH 64 PER PERSON | DINNER 80 PER PERSON

MAKE IT A DUET 4 PER PERSON

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THE ELEGANCE PACKAGE

House Table Linens and House Chairs

Welcome Champagne or Cider

Warm Bread and Butter

Choice of Four Butler Passed Hors d'oeuvres

Three Course Served Meal

- Choice of One Salad

- Choice of Two Protein Entrées & One Vegetarian Entrée

- Chef's Selection Dessert or Personalized Specialty Cake (min 35 guests)

Wine Service

Two Hour Deluxe Bar

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

LUNCH 72 PER PERSON | DINNER 90 PER PERSON

MAKE IT A DUET 4 PER PERSON

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THE PLATINUM PACKAGE

Premium Linens and Chiavari Chairs (min 35 guests)

Welcome Champagne or Cider

Warm Bread and Butter

Choice of Four Butler Passed Hors d'oeuvres

Three Course Served Meal

Choice of One Salad

Choice of Two Protein Entrées & One Vegetarian Entrée

Chef's Selection Dessert or Personalized Specialty Cake (min 35 guests)

Wine Service

Up to a Four Hour Deluxe Bar

Unlimited Coca-Cola products Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

LUNCH 88 PER PERSON | DINNER 110 PER PERSON

MAKE IT A DUET 4 PER PERSON

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SALADS

Classic Caesar romaine, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, cucumbers, tomatoes, smoked tomato vinaigrette (vegan)

Wedge iceberg lettuce, tomatoes, pickled shallots, crispy bacon, homemade blue cheese dressing +3

Heirloom Tomato balsamic marinated strawberries, crunchy basil, ricotta cheese, balsamic marinated strawberries +5

Goat Cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette +4

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PLATED ENTRÉES

Garlic Grilled Chicken butter whipped mashed potatoes, grilled broccolini, pan jus

Rosemary Bistro Filet herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

Sautéed Broccolini & Crispy Tofu soy glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

ENTRÉE ENHANCEMENTS

8oz Filet fingerling potatoes, asparagus, wild mushroom demi-glace +16

8oz Manhattan Steak (NY) sautéed mushrooms, onions, fingerling potatoes +12

Halibut Creamy Coconut Orzo arugula, corn salad, roasted red pepper coulis +14

Chilean Seabass sweet Thai chili sauce, black forbidden rice +16

Shrimp Scampi garlic butter +10

Lobster chef's choice of vegetable, herb drawn butter +18

Surf & Turf grilled filet mignon & broiled lobster tail, mash potatoes, grilled broccolini, herb drawn butter +20

Chicken Parmesan topped with provolone, mozzarella served with linguini pomodoro +6

Prime Rib au jus, horseradish crème, Chef's choice of vegetable +18

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette +6

Garden Vegetable Risotto peas, mushroom, organic carrots, rosemary, parsley +6

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BUTLER PASSED HORS D'OEUVRES

HOT

Vegetable Spring Roll
Coconut Shrimp
Grilled Chicken Skewer
Turkey Meatballs Skewer
Chicken Tostada

COLD

Tomato Bruschetta
Goat Cheese Crostini
Tomato Mozzarella Skewer

ENHANCEMENTS

HOT

Crab Cake Bite 5
Pig n Blanket 3
Marinated Beef Skewer 4

COLD

Ahi Tuna Poke 5
Shrimp Cocktail 5
Tomato Gazpacho 2
Mushroom Goat Cheese Tart 3

APPETIZERS

Crab Cake chipotle aioli 10
Shrimp Cocktail cocktail sauce 8

A la carte (25 Person minimum)

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CARVING STATIONS

(25 person minimum- priced per person) Attendant Fee \$250++

Atlantic Salmon caper lime tartar sauce 15

Oven-Roasted Turkey 13

Honey Spiral Ham 10

Suckling Pig 15

Roasted Prime Rib au jus and horseradish cream 19

MINGLING STATIONS

Street Tacos seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 18

Sushi (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 22

Snacks gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice 10

On the Fry french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider 12

Southern BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 14

Raw Bar oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon MKT

Antipasto american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 16

Cheese assorted international and artisanal domestic cheeses 14

Pasta - create your own pasta - choose two 20

Choice of:

Pasta- rigatoni, fettuccine, penne, spaghetti

Protein- chicken breast, Italian sausage, shrimp

Vegetables- bell peppers, onion, mushroom, broccoli

Sauce- marinara, alfredo, wild mushroom cream, basil pesto



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KIDS MENU

\$30PP

*Choice of One Entrée and Fries or Chef's Vegetable Selection
(Age 2-12 years)*

ENTRÉES

Choose one

Crispy Chicken Strips
Spaghetti Pomodoro
Macaroni and Cheese
Deluxe Cheeseburger

SIDES

Choose one

French Fries
Chef's Vegetable Selection

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