



ORCHARD VALLEY

Banquets & Events

MEMORABLE & SIMPLY UNIQUE



ORCHARD
VALLEY
Banquets & Events

Hors D'Oeuvres

Hot Selections

50 Pieces Per Tray

BBQ Meatballs | \$60

Wings | \$90

Vegetable Spring Roll | \$55

Chicken Spring Roll | \$60

Coconut Shrimp | \$70

Mini Quesadillas | \$55

Mini Beef Sliders | \$75

Mini Hot dogs Wrapped in Pastry | \$60

Crab Rangoon | \$65

Chicken Fried Shrimp | \$80

Stuffed Mushrooms | \$85



Additional Hors D'Oeuvres

Cold Selections

Fresh Vegetable Crudités

An arrangement of carrots, celery, broccoli, cauliflower, radishes, with vegetable dip

Serving 25 guests | \$45

Serving 50 guests | \$90

Fresh Fruit Tray

An assorted display of fresh fruits

Serving 25 guests | \$55

Serving 50 guests | \$110

Iced Shrimp

Iced, seasoned shrimp with cocktail sauce and fresh lemons

Serving 50 guests | \$ 125

Cheese Board

Assorted display of cheeses served with water crackers

Serving 25 guests | \$50

Serving 50 guests | \$100

Fresh Mozzarella Bruschetta

50 piece tray | \$75

Antipasto Salad

Marinated Italian Meats, provolone cheese & roasted vegetables

Serving 25 guests | \$65

Serving 50 guests | \$125

Lite Bite Menu

Delight your guests with by choosing two menu items below, soup or salad, house chips or rolls, a dessert and beverage service. (Served buffet style)

\$18.95 per person

Choice of Two Menu Items:

Spinach Salad (with Salmon or Portobello Mushroom add \$3)

Grilled Chicken Salad

Chicken Salad Croissant

Sandwich Buffet (served buffet style only)

Chicken Caesar Wrap

Classic Wrap

Buffalo Chicken Wrap

Choice of One: Soup or Salad

Soup (your choice)

or

Garden Salad

Coleslaw

Pasta Salad

Fruit Salad

Choice of One:

Orchards House Chips

Rolls & Butter

Choice of One Dessert:

Ice Cream Or Sherbert

Orchards Traditional Buffets

Customize the buffet you want for your special event. Choose one, two or three entrées. All buffets include non-alcoholic beverage service and dessert.

Plated Option available for additional \$3 Per Person

One Entrée | \$21.99

(Choose one selection from each listed below)

Two Entrées | \$26.99

(Choose 2 entrées, 1 salad, 1 vegetables, 1 potatoes and 1 dessert)

Three Entrées | \$31.99

(Choose 3 entrées, 1 salad, 1 vegetables, 1 potatoes and 2 desserts)

Entrée Selections:

Pasta Primavera (Vegetarian)

Chicken Alfredo

Chicken Breast

(Choice of Marsala, Dijon, Parmesan, Vesuvio, Piccata and Lemon)

Sliced Filet of Sirloin with Au Jus

Sliced Ham with Honey and Brown Sugar

Bourbon Glazed Pork Loin

Salmon with Cucumber Tomato Relish

Chef Carved Prime Rib (add \$6.99)

Chef Carved Beef Tenderloin (add \$8.99)

Salad Selections:

Mixed Greens Salad
(Choice of two dressings)

Caesar Salad

Greek Salad

Fruit Salad

Pasta Salad

Potato/Rice Selections:

Rice Pilaf

Mashed Potatoes

Baked Potato

Twice Baked Potato (add \$1)

Parmesan Risotto (add \$2)

Desserts:

Apple Crisp

Brownies

Gourmet Cookies

Ice Cream

Vegetable Selections:

Glazed Baby Carrots

Italian Vegetable Medley

Green Bean Almondine

Lemon Pepper Broccoli

Mexican Buffet

A delicious, fun fiesta on a plate!

\$24.95 per person

Main Entrée

Chicken & Steak Fajitas
(served with flour & corn tortillas)

Sides

Taco Salad

Mexican Rice

Refried Beans

Chips & Salsa

Sour Cream

Choice of Dessert

Gourmet Cookies or Brownies



Cocktail Receptions & Bar Packages

BAR PACKAGES

Beer/Wine Bar

\$9 per person
for the first hour

\$3 per person for each
additional hour

Standard Bar

\$11 per person
for the first hour

\$6 per person for each
additional hour

Premium Bar

\$14 per person
for the first hour

\$6 per person for each
additional hour

Bottle Beer: Amstel, Bass Ale, Blue Moon, Bud, Bud Light, Coors light, Corona Lite, Corona, Guinness, Heineken, Miller Lite, Lauganitas, MGD, MGD 64, Michelob Ultra, Modelo, Sam Adam, Stella Artois, 312

Draft Beer: Bud Light, Green Line, Lagaunitas , Sam Adams, Shock Top, Stella Cider, Rebel, 312

Wine: Chardonnay, White Zinfandel, Pinot Grigio, Cabernet, Merlot, Riesling

Standard Spirits: Chivas, Clan McGregor, J&B, CC, Crown Royal, Jack Daniels, Jim Beam, Potters, Seagram's 7, Seagram's VO, Southern Comfort, Beefeaters, CD, Potters, Smirnoff, Stoli, Jose Cuervo, Bacardi, Kahula

Premium Spirits: Dewars, Glenlivet, Johnny Walker Black, Macallan 12 year, Jameson, Makers Mark, Bombay Sapphire, Tanqueray, Absolut, Ketel One, 3 Olives, Patron, Captain Morgan, Malibu, Disaronno, Grand Marnier, Courvosier

Punch Bowls

Vodka Punch | \$75 (Serves 30)

Champagne Punch | \$55 (Serves 30)

Fruit Punch with Sliced Fruit | \$35 (Serves 50)
(non-alcoholic)

Other Options

Homemade Sangria | \$85
(Serves 50)

Wine on Table | \$18 per bottle
(house red/white)

Non-Alcoholic Beverage Service | \$3 Per Person

Terms & Conditions

- All cocktail receptions require a minimum of 30 guests.
- A non-refundable deposit of 20% of the total bill will be required to secure the date.
- All prices are subject to sales tax and a 20% service charge.
- Orchards Banquets does not allow any outside food or beverages to be brought into the facility, with the exception of a wedding cake from a licensed bakery.
- All final guarantees are due no later than 14 days prior to the event.