

A cluster of pink flowers with green leaves is positioned in the bottom left corner of the page. The background is a soft, light pink gradient with a bokeh effect of out-of-focus light spots.

Orchard Creek Lodge

Wedding Menu

Prices are subject to change without notice *

DECORATIVE ARRANGEMENTS

Prices are per person (minimum 25 people for displays)

GF - Gluten Free

Bruschetta Bar \$4

Toasted baguette Crostini's with choice of 3 spreads
Artichoke, Tomato-Basil relish, Garlic Herb Cheese, Spinach, or Spicy Hummus

Seasonal Fruit Display \$4

Melons, Pineapple, Grapes, Citrus and Berries *GF*

Wine Country \$5

Assorted cheeses, seasonal fruit, dried fruit, candied nuts, sliced baguettes and crackers

Mediterranean Sampler \$5

Marinated olives, prosciutto, salami, olive tapenade, hummus, artichoke Hearts, grilled vegetables, crackers and sliced sourdough baguette

Garden Crudité Display \$3.5

Assorted Raw & Marinated Vegetables with spicy hummus, Greek yogurt ranch,
Garlic herb cheese dip *GF*

Anti-pasta Skewer & Grilled Vegetable Display \$4

Grilled vegetable skewers, anti-pasta skewers with olives, tomatoes, artichoke hearts,
Basil & mozzarella balsamic reduction & fresh herbs *GF*



BUTLER PASSED HORS D OEUVRÉS

Prices are per piece (minimum 25 people)

GF- Gluten Free

Cherry Tomato and Mozzarella Skewers with Fresh Basil
And Balsamic Reduction \$3.5 *GF*

Mini Crab Poppers with lemon Garlic Aioli \$4

Stuffed Mushrooms with Garlic Cheese & Bread Crumbs \$3

Veggie Spring Rolls with Thai Chili Sauce \$2.5

Coconut Shrimp with Orange Chili Sauce \$3.5

Mini Cheeseburger Sliders with onion ring & BBQ sauce \$4

Mini Pulled Pork Sliders with Coleslaw BBQ Sauce \$4

Fruit Kabobs with Grapes, Strawberry, Melon and Pineapple \$3.5 *GF*

Pork Pot Stickers with spicy soy \$3

Vegetable Egg rolls with sweet chili sauce \$3

Thai Chicken Skewers with Spiced Peanut Sauce \$3.5



PLATED ENTREES

All plated entrees are served with your choice of 1 salad, choice of 1 starch, chef's choice seasonal vegetables, warm dinner rolls and whipped butter, coffee, iced tea, water, Complimentary toasting beverage (champagne or apple cider)

All Prices are per person plus 20% service charge and sales tax
Maximum of 2 Entrée choices plus vegetarian if needed
Meal cards must be provided for each guest

Salads

(Choose 1 Salad)

Classic Caesar

Romaine, shaved parmesan, house made croutons
House Caesar dressing

Chopped Iceberg salad

Ice berg lettuce, chopped bacon, blue cheese, cherry tomatoes, and green onions
Ranch dressing **GF**

Fuji Apple

Romaine, Apples, Dried Cranberries, Blue Cheese, Candied Walnuts
Cider Vinaigrette Dressing **GF**

Strawberry Spinach Salad

Fresh baby spinach, fresh strawberries, candied nuts, goat cheese
Poppy seed dressing **GF**

Green Salad

Spring mix, cherry tomatoes, cucumber, radishes, and carrots
Balsamic dressing

Starches

(Choose 1 starch)

Herb Roasted red Potatoes *GF*

Traditional Mashed Potatoes *GF*

Creamy Scalloped Potatoes

Lemon & Garlic Butter Basmati Rice *GF*

Entrees

(Maximum of 2 Entrée choices & 1 Vegetarian choice)

Boneless Short Ribs (6 oz) Bordeaux sauce \$38

New York Strip (8 oz) with Rosemary Garlic Compound Butter \$37 *GF*

Grilled Bistrot Filet (6 oz) with a Pink Peppercorn Demi Sauce \$36

Whiskey Glazed Pork Loin with Apple Chutney \$33 *GF*

Grilled Champagne Chicken \$31 *GF*

Chicken Cordon Bleu with Chardonnay Cream \$33

Seared Salmon with a Lemon Dill butter Sauce \$35 *GF*

Grilled Mahi-Mahi with Pineapple-Mango Salsa \$36 *GF*

Eggplant Parmesan with Marinara Sauce **vegetarian** *GF* \$29

Three Cheese Tortellini with Spinach & Pesto Sauce **vegetarian** \$28

Carrot Osso Buco with Celery Root Puree **vegan** \$28

GF-Gluten Free

PLATED DUET ENTREES

All plated duet entrees are served with your choice of 1 salad, chef's choice seasonal vegetables, choice of 1 starch, warm dinner rolls and whipped butter, coffee, iced tea, water,

Complimentary toasting beverage (champagne or apple cider)

Prices are per person plus 20% service charge and sales tax

Maximum of 2 Entrée choices

Meal cards must be provided for each Guest

Salads

(Choose 1 Salad)

Classic Caesar

Romaine, shaved parmesan, house made croutons

House Caesar dressing

Chopped Iceberg salad GF

Ice berg lettuce, chopped bacon, blue cheese, cherry tomatoes, and green onions

Ranch dressing

Fuji Apple GF

Romaine, Apples, Dried Cranberries, Blue Cheese, Candied Walnuts

Cider Vinaigrette Dressing

Strawberry Spinach Salad GF

Fresh baby spinach, fresh strawberries, candied nuts, goat cheese

Poppy seed dressing

Green Salad

Spring mix, cherry tomatoes, cucumber, radishes, and carrots

Balsamic dressing

Italian Salad

Ice berg, parmesan cheese, cherry tomatoes, black olives, pepperoncini, croutons

Red cabbage, fresh herbs, Italian Dressing

GF - Gluten Free

Duet Starch

(Choose 1 Starch)

Herb Roasted Red Potatoes *GF*

Traditional Mashed Potatoes *GF*

Creamy Scalloped Potatoes

Lemon & garlic butter Basmati Rice *GF*

Duet Entrees

(Maximum of 2 Entrée choices & 1 Vegetarian choice)

Grilled Filet Mignon (6oz) & Grilled Shrimp Scampi (4) \$43

Cognac Sauce & scampi sauce

Beef Short Ribs (4oz) & Seared Salmon (3oz) \$41

Bordeaux sauce & lemon Dill butter Sauce

Champagne Chicken (6oz) & Grilled Shrimp Scampi (4) \$38

Garlic Champagne Sauce

Chicken Cordon Bleu & Grilled Sirloin Steak (4oz) \$37

Chardonnay Cream & Red Wine Demi

Eggplant Parmesan & Grilled Cauliflower Steak \$33

House made Marinara sauce & Tomato Basil Relish, Sautéed

Spinach, Red Onions & Pine Nuts *vegetarian* *GF*

CUSTOM BUFFET

\$40.00 PER PERSON

Prices are per person plus 20% service charge and sales tax

Minimum 50 guests

Choice of 2 Salads, 2 Entrees, and 1 Starch

Served with Chef's Choice Vegetables, Warm Dinner Rolls and Whipped Butter, coffee, iced tea, water, Complimentary toasting beverage (champagne or apple cider)

Salads

Classic Caesar

Romaine, shaved parmesan, house made croutons
House Caesar dressing

Chopped Ice berg salad **GF**

Ice berg Lettuce, chopped bacon, blue cheese, cherry tomatoes, and green onions
Ranch dressing

Fuji Apple **GF**

Romaine, Apples, Dried Cranberries, Blue Cheese, Candied Walnuts
Cider Vinaigrette Dressing

Strawberry Spinach Salad **GF**

Fresh baby spinach, fresh strawberries, candied nuts, goat cheese
Poppy seed dressing

Green Salad

Spring mix, cherry tomatoes, cucumber, radishes, and carrots
Balsamic dressing



Buffet Starches

(Choose 1 Starch) additional starch for \$3 per person

Herb Roasted red Potatoes

Traditional Mashed Potatoes

Creamy Scalloped Potatoes

Lemon & garlic butter Basmati Rice

Buffet Entree Choices

\$40 per person- Maximum of 2 Entrée choices additional protein for \$4 per person

Grilled Champagne Chicken

Herb Roasted Chicken with a Lemon Thyme Sauce

Chicken Cordon Bleu with Chardonnay Cream

Boneless Short Ribs with Bordeaux sauce

Seared Salmon with Dill Lemon Butter Sauce

Grilled Flank Steak with a Chimichurri Sauce

Marinated Tri Tip with Herb Garlic Lemon Sauce (Includes Carver)

Whole roasted Turkey with Traditional Gravy & cranberry sauce

Whiskey glazed Pork Loin with Apple Chutney

Three Cheese Tortellini with Spinach & Basil Pesto Sauce **vegetarian**

Carrot Osso Buco with Celery Root Puree **vegan**

For Below Selections, add \$5 per person

New York Steak with Rosemary Garlic Compound Butter (includes Carver)

Slow Cooked Prime Rib with au jus & horseradish (Includes Carver)

Available upon request

Kids Meals \$ 15

Chicken fingers with French Fries or fruit

Vendor Meals \$18 (Chef's Choice)