

Special Occasion Menus



S|E

SPECIALTY EVENTS

— Orange Hill —

6410 E. Chapman, Orange, CA 92869 | 714.997.1109 | specialtyevents.com
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Orange Hill
RESTAURANT BAR SPECIAL EVENTS

ESSENTIALS PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of One Salad, Choice of One Plated Entrée

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

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 honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

DESSERT

Chef's Selection

BEVERAGES

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

PREMIER PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées

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

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

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 honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

DESSERT

Chef's Selection

BEVERAGES

Two Hours Beer and Wine Service

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

ELEGANCE PACKAGE

Table Linen, House Chairs, Welcome Champagne or Cider, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées

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

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

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 honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service

Two Hour Deluxe Bar

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

PLATINUM PACKAGE

Premium Linen, Chivari Chairs, Welcome Champagne or Cider, Warm Bread and Butter,
Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Entrées, Specialty Cake

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

SALADS

Little Gem Caesar little gem lettuce, shaved parmesan, garlic roasted croutons, crisp capers

House Mixed Greens seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

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 honey glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

Pan Seared Salmon roasted garlic mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

Chef's Selection Seasonal Fish

DESSERT

Personalized Specialty Cake

BEVERAGES

Wine Service

Four Hour Deluxe Bar

Unlimited Coca-Cola products coke, diet coke, sprite, lemonade, tea, coffee and water

WEDDING ENHANCEMENTS

HORS D'OEUVRES

Per Person
Minimum Count 25

HOT

Crab Cake Bite

Pig n Blanket

Marinated Beef Skewer

COLD

Ahi Tuna Poke

Shrimp Cocktail

VEGETARIAN

Tomato Gazpacho

Mushroom Goat Cheese Tart

APPETIZERS

Crab Cake served with chipotle aioli

Shrimp Cocktail served with cocktail sauce

SALADS

Wedge iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing

Beet cherry tomatoes, arugula, champagne vinaigrette

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

Heirloom Tomato balsamic marinated strawberries, crunchy basil, ricotta cheese

ENTRÉES

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

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

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

Chilean Seabass sweet Thai chili sauce, black forbidden rice

Shrimp Scampi garlic butter

Lobster chef's choice of vegetable, herb drawn butter

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

Chicken Parmesan topped with provolone, mozzarella served with linguini pomodoro

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

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette

Garden Vegetable Risotto peas, mushroom, organic carrots, finished with rosemary, parsley

MINGLING STATIONS

Attendant required

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

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

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

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

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

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

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

Cheese assorted international and artisanal domestic cheeses

Pasta rigatoni, pappardelle, penne, spaghetti tossed tableside with chicken breast, italian sausage, shrimp, vegetables, parmesan and your choice of sauces; pomodoro, wild mushroom cream and basil pesto

CARVING STATIONS

Priced per person, comes with attendant

Atlantic Salmon caper lime tartar sauce

Oven - Roasted Turkey

Honey Spiral Ham

Suckling Pig

Roasted Prime Rib au jus and horseradish cream

KIDS MENU

Choice of one Entrée and French Fries or Vegetables

ENTRÉES

Crispy Chicken Strips
Spaghetti
Macaroni and Cheese
Sliders

SIDES

French Fries
Chef's Vegetable Selection