

Corporate Menus



S|E

SPECIALTY EVENTS

— Orange Hill —

BREAKFAST – DISPLAYED

BAKERS BASKET

Assortment of Miniature Croissants and Danishes served with house made preserves, whipped butter and seasonal jellies

Assorted Miniature Bagels served with cream cheese spread

Assorted Miniature Muffins served with house made preserves, whipped butter and seasonal jellies

12 per person

GET UP AND GO

Seasonal Fruit Platters served with cottage cheese

Honey and Acai Berry Yogurt Parfait Bar with seasonal fruits and berries, house made granola

Warm Steel Cut Oatmeal served with fresh berries and agave nectar

22 per person

CONTINENTAL

Seasonal Fruits and Berries

Assorted Grab and Go Whole Fruit

Assortment of Miniature Croissants and Danishes served with house made preserves, whipped butter and seasonal jellies

Assorted Miniature Muffins served with house made preserves, whipped butter and seasonal jellies

Fresh Orange, Apple and Cranberry Juice

Coffee Station

25 per person

BICONTINENTAL

Seasonal Fruit Platters served with cottage cheese

Assortment of Miniature Croissants and Danishes served with house made preserves, whipped butter and seasonal jellies

Assorted Miniature Muffins served with house made preserves, whipped butter and seasonal jellies

Honey And Acai Berry Yogurt Parfait Bar with seasonal fruits and berries, house made granola

House Made Cereal with whole milk and fresh fruits and nuts

Fresh Orange, Apple and Cranberry Juice

Coffee Station Featuring Cold Brew and Kombucha

28 per person

BREAKFAST – DISPLAYED (CONT.)

SIGNATURE

Assortment of Miniature Croissants and Danishes served with house made preserves, whipped butter and seasonal jellies

Assorted Miniature Bagels served with cream cheese spread

Assorted Miniature Muffins served with house made preserves, whipped butter and seasonal jellies

Honey And Acai Berry Yogurt Parfait Bar with seasonal fruits and berries, house made granola

Seasonal Fruit Platters served with cottage cheese

Chef Selection Breakfast Sandwiches

to include but not limited to:

English Muffin Topped with Egg Scramble, Grilled Ham and Hollandaise Spread

Country Biscuit with Country Pork or Chicken Sausage, Warm Apple Butter

Veggie Breakfast Burrito, Soffritto, Papas Bravas, Scrambled Eggs

35 per person

LUMBER JACK

Scrambled Eggs

Pancakes assorted flavored syrups and jams

Choice of 2 Breakfast Meats pork sausage, chicken apple sausage, applewood smoked bacon, canadian bacon, griddled ham

Choice of 2 Breakfast Breads english muffins, miniature biscuits, whole wheat and white toast, assorted miniature muffin

Choice of Breakfast Potato papas bravas, potatoes o'brien, loaded hash browns

30 per person

BREAKFAST – PLATED MEALS

All plated breakfasts served with choice of breakfast potato: papas bravas, potatoes o'brien, loaded hashbrowns and choice of breakfast bread: english muffin, biscuit, whole wheat toast, white toast, miniature muffin

BACON SCRAMBLE

3 Scrambled Eggs
3 Pieces of Bacon
Choice of Breakfast Potato
Choice of Breakfast Bread
20 per person

SAUSAGE SCRAMBLE

3 Scrambled Eggs
Either 3 Pieces of Pork Breakfast Sausage or 2 Pieces of Chicken Apple Sausage
Choice of Breakfast Potato
Choice of Breakfast Bread
20 per person

STEAK AND EGGS

3 Scrambled Eggs
6oz Choice Sirloin Steak
Choice of Breakfast Potato
Choice of Breakfast Bread
28 per person

CORNED BEEF HASH

3 Scrambled Eggs
House Braised Corned Beef Hash
Choice of Breakfast Potato
Choice of Breakfast Bread
23 per person

SHORT RIB BEEF HASH

3 Scrambled Eggs
House Braised Beef Short Rib Hash
Choice of Breakfast Potato
Choice of Breakfast Bread
26 per person

EXECUTIVE LUNCH BUFFET

DELI BUFFET

Choice of three

Hand-crafted sandwiches served on a variety of artisan breads

Hand Carved Turkey Sandwiches honey dijon spread, crisp bacon

BBQ Chicken Wraps chipotle bbq sauce, caramelized onions, cilantro

Heirloom Tomato basil pesto spread, fresh mozzarella

Prime Rib Sandwiches horseradish cream, heirloom tomato

Black Forest Ham caramelized onions, crisp lettuce

Caesar Salad Wrap

Curry Chicken Salad poached raisins, vaudovan curry

Turkey Club applewood smoked bacon, heirloom tomatoes

Italian Deli Hoagie olives, pepperoncini, red wine vinegar and california ranch olive oil

CHEF'S SALADS

Choice of two

Chopped Cobb Salad hard boiled egg, crumbled blue cheese, crisp bacon

Country Style Potato Salad dijon mustard, red onion

Mixed Green Salad buttermilk ranch, cucumbers, cherry tomatoes

Italian Pasta Salad italian vinaigrette, olives, roasted peppers, parmesan cheese

Caesar Salad crisp romaine, garlic croutons, parmesan cheese, cream anchovy dressing

Minted Fruit Salad

Traditional Coleslaw

HOUSE MADE SNACK

Choice of one

Assorted Mixed Nuts

House Made Chips choice of bbq spice, sea salt, salt and vinegar, cool ranch

Kettle Corn Popcorn

Hard Pretzels

DESSERT

Chef's Assorted Pastries

35 per person

POWER LUNCH BUFFET

ENTRÉES

Cobb Salad crisp romaine, hard cooked eggs, roasted chicken, ranch dressing, blue cheese crumbles

Caesar Salad crisp romaine, garlic croutons, parmesan cheese, cream anchovy dressing

Roasted Chicken seasonal vegetables, rice pilaf, natural jus

Steak Frites carved tri tip, herb french fries, béarnaise sauce

HOUSE MADE SNACK

Choice of one

Assorted Mixed Nuts

House Made Chips choice of bbq spice, sea salt, salt and vinegar, cool ranch

Kettle Corn Popcorn

Hard Pretzels

Chef's Assorted Miniature Pastries and Cookies

DESSERT

42 per person

EXECUTIVE LOUNGE BUFFET

ENTRÉES

Orange Hill Mixed Greens arcadian mix, shaved seasonal vegetables, citrus oregano vinaigrette

Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, creamy anchovy dressing

Cobb Salad crisp romaine, hard cooked eggs, roasted chicken, ranch dressing, blue cheese crumbles

Steak Frites carved tenderloin, herb french fries, béarnaise sauce

Seared Atlantic Salmon sundried tomato caper relish, tomato coulis, rice pilaf

Pan Seared Chicken Marsala roasted mushroom marsala wine jus, seasonal vegetables, garlic mashed potatoes

DESSERT

Chocolate Lava Cake crème anglaise

55 per person

WORKING LUNCH – PLATED

ENTRÉES

Choice of one

Cobb Salad crisp romaine, hard cooked eggs, roasted chicken, ranch dressing, blue cheese crumbles

Turkey BLT hand carved turkey breast, heirloom tomatoes, crisp nueskies bacon and chips

All American Burger house blend patty, heirloom tomato, burger lettuce, thousand island and fries (*Served Medium*)

HOUSE MADE SNACK

Choice of one

Assorted Mixed Nuts

House Made Chips choice of bbq spice, sea salt, salt and vinegar, cool ranch

Kettle Corn Popcorn

Hard Pretzels

23 per person

EXECUTIVE WORKING LUNCH – PLATED

ENTRÉES

Choice of one

Cobb Salad crisp romaine, hard cooked eggs, roasted chicken, ranch dressing, blue cheese crumbles

Turkey BLT hand carved turkey breast, heirloom tomatoes, crisp bacon and chips

Steak Frites 7oz NY pave, crisp french fries, bearnaise sauce

HOUSE MADE SNACK

Choice of one

Assorted Mixed Nuts

House Made Chips choice of bbq spice, sea salt, salt and vinegar, cool ranch

Kettle Corn Popcorn

Hard Pretzels

DESSERT

Chef's Selection of Assorted Desserts

35 per person

EXECUTIVE LUNCH – PLATED

SALAD

Choice of one

Cobb Salad crisp romaine, hard cooked eggs, roasted chicken, ranch dressing, blue cheese crumbles

Caesar Salad crisp romaine, garlic croutons, parmesan cheese, cream anchovy dressing

BLT Wedge Salad crisp applewood smoked bacon, cherry tomatoes, crumbled blue cheese, buttermilk ranch dressing

ENTRÉE

Choice of one

Steak Frites 7oz NY pave, crisp french fries, bearnaise sauce

Seared Atlantic Salmon sundried tomato caper relish, tomato coulis, rice pilaf

Pan Seared Chicken Marsala roasted mushroom marsala wine jus, rice pilaf

HOUSE MADE SNACK

Choice of one

Assorted Mixed Nuts

House Made Chips choice of bbq spice, sea salt, salt and vinegar, cool ranch

Kettle Corn Popcorn

Hard Pretzels

ENTRÉE

Choice of one

Chocolate Lava Cake crème anglaise

NY Cheesecake seasonal berry compote, graham cracker crust

Crème Brulee seasonal berries

45 per person

DINNER DUO MENU – PLATED

HOR D'OEUVRES

Choice of 3 passed hors d'oeuvres or 1 displayed platter

PASSED HORS D'OEUVRES COLD

Ahi Tuna Poke ginger soy marinade, scallions, tobiko, wonton crisp

Prime Rib Crostini sweet onion jam, blue cheese cream

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

HOT

Grilled Beef Skewers cilantro sweet soy marinade

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Crab Cake Bites citrus tartar sauce

Thai Chicken Flatbread Crisps thai peanut sauce, asian slaw

Duck Carnitas confit leg, blackberry chipotle sauce, apple relish

DISPLAYED PLATTERS

Imported And Domestic Cheese Assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Vegetable Crudité seasonal vegetables served raw and marinated, choice of buttermilk ranch, blue cheese dressing, chipotle ranch

Charcuterie Platter assortment of domestic and imported charcuterie, italian cheeses, toasted artisan bread

Antipasto chef's selection of marinated vegetables, olives, charcuterie and cheeses

SALAD

Choice of one

All salads served with roll and butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, citrus oregano vinaigrette

Caesar Salad crisp romaine lettuce, garlic croutons, parmesan cheese, creamy anchovy dressing

Israeli Cous Cous Salad crisp seasonal vegetables, fresh herb mix, ras el hanout vinaigrette

Greek Salad mache, cucumber, cherry tomatoes, kalamata olives, red onion, feta cheese, red wine vinaigrette

Iceberg Wedge "Carpaccio" crumbled blue cheese, crisp bacon, cherry tomatoes, shaved radish, ranch dressing

ENTRÉE

Choice of one

All entrées served with (seasonal roasted vegetables, or honey glazed carrots, or bacon creamed spinach) and (rice pilaf, or garlic mash potatoes, or steamed jasmine rice)

Grilled Petite Filet, Herb Butter and Roasted Shrimp, White Wine Garlic Butter

Grilled Petite Filet, Herb Butter and Pan Seared Chicken, Natural Jus

Grilled Petite Filet, Herb Butter and Seared Salmon, Tomato Caper Relish

79 per person