

Special Event Menus



S|E

SPECIALTY EVENTS

— Orange Hill —

6410 E. Chapman, Orange, CA 92869 | 714-997-1109 | specialtyevents.com | orangehillcatering@srcmail.com
theorangehillrestaurant.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://www.twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)

Orange Hill
RESTAURANT BAR SPECIAL EVENTS

PLATINUM PACKAGE – PLATED

Includes Coffee, Tea and Sodas

APPETIZERS

Imported and Domestic Cheese Displayed assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

Crab Cake Bites citrus tartar sauce

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

Duck Carnitas Taco confit leg, blackberry chipotle sauce, apple relish

SALADS

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 DUET

Choice of two

Filet Mignon au poivre sauce and **Pan Seared Chicken Marsala** roasted mushroom-marsala wine jus

Filet Mignon au poivre sauce and **Seared Atlantic Salmon** sundried tomato caper relish

Filet Mignon au poivre sauce and **Shrimp Scampi** champagne butter sauce

SIDES

Choice of two

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Thai Black Rice

Truffle Mac & Cheese

Bacon Creamed Spinach

Honey Spiced Carrots

DESSERT

Choice of one

Triple Chocolate Brownie caramel sauce, whipped cream, chocolate ganache

New York Cheesecake seasonal berry compote, graham cracker crust

Classic Crème Brûlée seasonal berry compote

Chocolate Lava Cake crème anglaise

75 per person

PREMIER PACKAGE – PLATED

Includes Coffee, Tea and Sodas

APPETIZERS

Choice of three

Imported and Domestic Cheese (Displayed) assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

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

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

Duck Carnitas confit leg, blackberry chipotle sauce, apple relish

Stuffed Artichoke Hearts spiced aioli

SALADS

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 two
Highest price prevails

Roasted Chicken Dijonnaise whole grain mustard sauce 48

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus 48

Seared Atlantic Salmon sundried tomato caper relish 52

Herb Crusted Prime Rib of Beef classic au jus and horseradish cream 55

Filet Mignon au poivre sauce 60

Seared Ahi Tuna tomato coulis 60

Roasted Chilean Seabass miso marinade 65

CAB New York Strip Loin cabernet demi glace 58

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette 48

(CONTINUED ON THE NEXT PAGE)

PREMIER PACKAGE – PLATED (CONT.)

Includes Coffee, Tea and Sodas

SIDES

Choice of two

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Thai Black Rice

Truffle Mac & Cheese

Bacon Creamed Spinach

Honey Spiced Carrots

DESSERT

Choice of one

Triple Chocolate Brownie caramel sauce, whipped cream, chocolate ganache

New York Cheese Cake seasonal berry compote, graham cracker crust

Classic Crème Brûlée seasonal berry compote

Chocolate Lava Cake crème anglaise

BUFFET LUNCHEON

Includes Coffee, Tea and Sodas - Minimum of 25 guests

SALADS

Choice of two
Add \$3pp for each
additional selection

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

Seasonal Fruit Salad mint and honey yogurt dressing

ENTRÉES

Choice of two
Add \$9pp for each
additional selection

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus

Roasted Chicken Dijonnaise whole grain mustard sauce

Seared Atlantic Salmon sundried tomato caper relish, tomato coulis

Spaghetti Verdura garden vegetables, fresh herbs, vegetable nage, bread crumbs

Pork Loin achiote and honey rub, espresso mole

Mahi Mahi tropical fruit relish, pineapple emulsion

Herb Crusted Prime Rib of Beef classic au jus and horseradish cream

SIDES

Choice of two

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Thai Black Rice

Baked Mac & Cheese

Bacon Creamed Spinach

DESSERT

Choice of one

Triple Chocolate Brownie caramel sauce, whipped cream, chocolate ganache

New York Cheesecake seasonal berry compote, graham cracker crust

Classic Crème Brûlée seasonal berry compote

Chocolate Lava Cake crème anglaise

40 per person

DINNER BUFFET PACKAGE

Includes Coffee, Tea and Sodas - Minimum of 25 guests

APPETIZERS

Choice of three

Imported and Domestic Cheese (Displayed) assortment of hard, semi hard and soft cheeses, fruits and artisan crackers

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

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

Duck Carnitas confit leg, blackberry chipotle sauce, apple relish

Stuffed Artichoke Hearts spiced aioli

SALADS

Choice of two

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

ENTRÉES

Choice of two
Add \$9pp for each
additional selection

Pan Seared Chicken Marsala roasted mushroom-marsala wine jus

Carved Tenderloin cabernet demi-glace

Roasted Chicken Dijonnaise whole grain mustard sauce

Seared Atlantic Salmon sundried tomato caper relish, tomato coulis

Spaghetti Verdura garden vegetables, fresh herbs, vegetable nage, bread crumbs

Pork Loin achiote and honey rub, espresso mole

Mahi Mahi tropical fruit relish, pineapple emulsion

Herb Crusted Prime Rib of Beef classic au jus and horseradish cream

Roasted Chilean Seabass miso marinade

Portobello Mushroom Ravioli roasted mushrooms, spinach puree, truffle vinaigrette

(CONTINUED ON THE NEXT PAGE)

DINNER BUFFET PACKAGE (CONT.)

Includes Coffee, Tea and Sodas - Minimum of 25 guests

SIDES

Choice of two

Roasted Seasonal Vegetables

Garlic Mashed Potatoes

Rice Pilaf

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Thai Black Rice

Baked Mac & Cheese

Bacon Creamed Spinach

DESSERT

Choice of one

Triple Chocolate Brownie caramel sauce, whipped cream, chocolate ganache

New York Cheesecake seasonal berry compote, graham cracker crust

Classic Crème Brûlée seasonal berry compote

Chocolate Lava Cake crème anglaise

72 per person

DISPLAY STATIONS

Imported and Domestic Cheese assortment of hard, semi hard and soft cheeses, fruits and artisan crackers *69.00/20ppl*

Vegetable Crudit  seasonal vegetables served raw and marinated, choice of buttermilk ranch, blue cheese dressing, chipotle ranch *55.00/20ppl*

Charcuterie Platter assortment of domestic and imported charcuterie, italian cheeses, toasted artisan bread *75.00/20ppl*

Antipasto chef's selection of marinated vegetables, olives, charcuterie and cheeses *72.00/20ppl*

Chilled Shellfish Station fresh oysters *seasonal mignonette*, poached shrimp *bloody mary cocktail sauce*, king crab legs and claws *dijonnaise*, smoked mussels, steamed clams *35.00/pp*

TRAY PASSED ITEMS

Priced by the piece

Sesame Peanut Chicken Skewers roasted peanut sauce 2

Ahi Tuna Poke Tacos ginger soy marinade, scallions, tobiko, wonton crisp 5

Prime Rib Crostini sweet onion jam, blue cheese cream 3

Traditional Tomato Bruschetta marinated tomatoes, basil, garlic crostini 2

Goat Cheese Crostini herbed goat cheese, vegetable ceviche 2

Grilled Beef Skewers cilantro sweet soy marinade 2.50

Vegetable Spring Rolls sweet thai dipping sauce 2

Coconut Shrimp orange ginger sweet and sour 3

Crab Cake Bites citrus tartar sauce 5

Thai Chicken Flatbread Crisps thai peanut sauce, asian slaw 3.50

Duck Carnitas Taco confit leg, blackberry chipotle sauce, apple relish 5

Stuffed Artichoke Hearts spiced aioli 2

Prime Rib Adobo Beef Tacos pico de gallo 5

Steak House Flatbread Crisps shaved prime rib, horseradish cream, blue cheese, crispy onions 3.50

Poached Shrimp Ceviche Shots pico de gallo consomm , scallions 3

Ahi Tuna Escabeche roasted chipotle marinade, avocado puree, tortilla crisp 2

Roasted Pear and Brie Beggars Pouch 2.50

LATE NIGHT SNACK DISPLAYS

Priced per guest

Nacho Bar chips, nacho cheese, refried beans, assorted salsas, sour cream, pickled jalapeño 9
ADD ON: Pork Carnitas 3 | Prime Rib Adobo Beef 4 | Lime Achiote Chicken 3

Chicken Wing Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing 8

Chicken Strip Bar assorted hot sauces, celery and carrot sticks, choice of blue cheese dressing or ranch dressing 10

Warm Soft Pretzels nacho cheese, whole grain mustard, pickled jalapeño 8

Assorted Flat Breads margherita, thai peanut chicken, steak house: shaved prime rib, horseradish cream, blue cheese, crispy onions 9

Loaded Tater Tots blue cheese cream, green onions, bacon 6

Spinach Artichoke Dip sourdough bread, pita chips, tortilla chips 6

Grilled Cheese and Tomato Soup 6

Slider Station lettuce, tomato, grilled onions, 1000 island 6

Assorted Chips and Dips truffled and truffle aioli | bbq spiced and pimento cheese | sea salt and vinegar and tartar sauce dip | herbed and french onion dip | plain and ranch dip
*please pick 3 4.50

Assorted Homemade Cookies 3.50

Brownies and Blondies 4.50

Churros cinnamon sugar, mexican chocolate dip 4.50

'Smoes Station graham crackers, marshmallows, chocolate bars 6

WESTERN SCHOOL BUFFET

SALAD

Country Potato Salad whole grain mustard dressing

Fresh Fruit Salad

Coleslaw sweet and tangy dressing

ENTRÉES

Roasted BBQ Chicken bbq sauce

Pulled Carolina Pork vinegar mop sauce

SIDES

Biscuits cinnamon butter

Baked Beans

DESSERT

Assorted Selection of Pastries

BEVERAGES

Lemonade

Sweet Tea

29.99 per person

ITALIAN SCHOOL BUFFET

SALAD

Mixed Salad italian vinaigrette, olives, red onion, pepperoncini, croutons

Fresh Fruit Salad

Italian Pasta Salad parmesan cheese, seasonal vegetables

ENTRÉES

Penne Pasta sweet sausage ragu, parmesan cheese

Fettuccini alfredo sauce

SIDES

Garlic Bread Sticks

Seasonal Roasted Vegetables

DESSERT

Assorted Selection of Pastries

BEVERAGES

Italian Lemonade

29.99 per person

FIESTA SCHOOL BUFFET

SALAD

Mixed Greens Salad sundried tomatoes, red onion, grilled corn, chipotle ranch
Fresh Fruit Salad

ENTRÉES

Pork Carnitas
Achiote Lime Chicken
Served with: lettuce, pico de gallo, sour cream, cheddar - jack cheese, hard and soft tortillas

SIDES

Chips and Roasted Salsa
Spanish Rice
Refried Beans

DESSERT

Assorted Selection of Pastries

BEVERAGES

Horchata

29.99 per person