

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://twitter.com/specialtyevnt) | [i / specialtyevnt](https://www.instagram.com/specialtyevnt)

Orange Hill
RESTAURANT BAR SPECIAL EVENTS

GENERAL INFORMATION

An initial deposit of 20% is required to reserve the space, date and time for the event. An additional deposit of 30% is required 3 months before the date of the Event. 100% of the final estimated balance is due 10 days prior to the event date. ALL DEPOSITS AND PAYMENTS ARE NON-TRANSFERABLE AND NON-REFUNDABLE. Personal checks will only be accepted until 30 days prior to the date of the event. Credit Cards, Cashier's Check, Money Order and Cash will be accepted as final payment.

All events are required to meet a minimum expenditure. Minimums may vary due to date, time or size of the event. The Food and Beverage minimum does not include an administrative charge, state sales tax, rental fees or ceremony site fees. The requirements are quoted prior to booking the event and are stated in the Catering Confirmation Agreement. For minimum requirements for an event under consideration, please contact the Special Events Department.

The current Administrative Charge and current State Sales Tax will be added to all food, beverage and rental items. The Administrative Charge is taxable in the State of California. All federal, state, municipal and other taxes which may be applicable to this Agreement, and to the services rendered hereunder, are in addition to the prices herein agreed upon and Patron agrees to pay them additionally. This Agreement estimates the taxes. Actual taxes are calculated as of the event date.

A choice of Main Courses is limited to two selections for plated menus as well as a vegetarian selection and one child's selection. A pre-count of each entrée must be provided to us seven days prior to your event. Entrée selections must then be identified by a place setting indicator. Highest priced selected entrée prevails.

Children's Meals can be provided for children 3-11 years of age.

We ask you to confirm the total number of guests that will be attending at least seven business days prior to the date of your event. The attendance figure you provide by that date will not be subject to reduction.

All food and beverage must be provided by Orange Hill Restaurant. Any exceptions to this policy must be approved by the Director of Catering and Special Events. We offer a variety of menu selections and packages designed to accommodate any event.

All rentals must be provided by Orange Hill Restaurant. This includes linens, chargers, dance floor, chairs, etc.

All DJ's and bands need to provide proof of liability insurance prior to the event.

DIRECTIONS

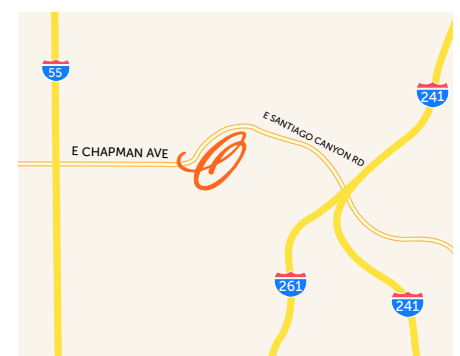
From the 91 Freeway, go to the 55S Freeway. Take the East Chapman Avenue Exit. Turn Left to head East on Chapman Avenue. Turn Right on Cliffway.

From the 22 Freeway, go to the 55N Freeway. Take the East Chapman Avenue Exit and merge Exit. Head East on Chapman Avenue and turn Right on Cliffway.

From the 5 Freeway, go to the 22E Freeway. Take East Chapman Avenue (first exit ramp) and merge Right. Head East on Chapman Avenue and turn Right on Cliffway.

From the 241 Toll Road, take Santiago Canyon Road

Exit. At the end of the road, turn Left onto Santiago Canyon College. Turn Left on Cliffway.



LITE LUNCH MENU – PLATED

Includes coffee, hot and cold tea and soda station

ENTRÉES

Choice of two
Highest prevails

Cobb Salad oven roasted chicken, crisp romaine lettuce, crushed hard boiled egg, chopped bacon, blue cheese, buttermilk ranch dressing

California Turkey BLT flaky croissant, oven roasted turkey breast, crisp bacon, heirloom tomato, avocado puree

Lemon Grilled Salmon roasted vegetable hash

Sirloin Steak Frites classic hollandaise, crisp french fries

Spaghetti Verdura seasonal farmers market vegetables

Chicken Caesar Salad oven roasted chicken breast, crisp romaine lettuce, creamy anchovy dressing

Poached Salmon Salad arcadian mixed greens, flaked atlantic salmon, shaved seasonal vegetables, late harvest vinaigrette

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 roasted strawberries, crème anglaise

Salted Caramel Pudding blackberry topping, caramel popcorn

LUNCH MENU – PLATED

Includes coffee, hot and cold tea and soda station

APPETIZER

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

SALADS

Choice of one

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

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

Greek Salad romaine, 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

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

ENTRÉES

Choice of two
Highest Priced
Entrée Prevails
Entrée counts due
7 days prior to event

California Turkey BLT flaky croissant, oven roasted turkey breast, crisp bacon, heirloom tomato, avocado puree

Lemon Grilled Salmon roasted vegetable hash

Sirloin Steak Frites classic hollandaise, crisp french fries

Spaghetti Verdura seasonal farmers market vegetables

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 roasted strawberries, crème anglaise

Salted Caramel Pudding blackberry topping, caramel popcorn

BUFFET LUNCHEON

Includes coffee, hot and cold tea and soda station | Minimum of 25 guests

SALADS

Choice of two
Add \$3/pp for each
additional salad selection
All salads served with
rolls and butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

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

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

Seasonal Fruit Salad mint and honey yogurt dressing

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

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

ENTRÉES

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

Roasted Chicken Dijonnaise whole grain mustard sauce

Pan Seared Chicken Marsala roasted mushroom-marsala jus

Seared Atlantic Salmon sundried tomato caper relish

Red Wine Braised Short Rib cabernet reduction

Spaghetti Verdura seasonal farmers market vegetables

Carved Tenderloin au poivre sauce

Pork Loin achiote and honey rub, espresso mole

Mahi Mahi tropical fruit relish, pineapple emulsion

SIDES

Choice of one
from each section
Add \$3/pp for each
additional selection

VEGETABLES

Roasted Seasonal Vegetables

Charred Broccolini

Bacon Creamed Spinach

Honey Spiced Carrots

STARCH

Garlic Crushed Potatoes

Rice Pilaf

Truffle Mac and Cheese

Roasted Red Bliss Potatoes

DESSERT

Choice of one
Add \$6/pp for each
additional selection

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 roasted strawberries, crème anglaise

Salted Caramel Pudding blackberry topping, caramel popcorn

DUET MENU – PLATED

Includes coffee, hot and cold tea and soda station

APPETIZER

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

Grilled Beef Skewers Bordelaise

Crab Cake Bites citrus tarter sauce

Goat Cheese Crostini herbed goat cheese, vegetable ceviche

SALADS

Choice of one
All salads served
with roll and butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

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

Greek Salad romaine, 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

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

ENTRÉE DUET

Choice of one

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

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

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

SIDES

Choice of one
from each section

VEGETABLES

Roasted Seasonal Vegetables

Bacon Creamed Spinach

Honey Spiced Carrots

Charred Broccolini

STARCH

Rice Pilaf

Garlic Crushed Potatoes

Steamed Jasmine Rice

Roasted Red Bliss Potatoes

Truffle Mac and Cheese

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 roasted strawberries, crème anglaise

Salted Caramel Pudding blackberry topping, caramel popcorn

PREMIERE PACKAGE

Includes coffee, hot and cold tea and soda station

APPETIZERS

Choice of three

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

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tartar sauce

Duck Carnitas confit leg, blackberry chipotle bbq sauce, apple

Stuffed Artichoke Hearts spiced aioli

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

SALADS

Choice of one
All salads served
with rolls and butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

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

Greek Salad romaine, 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

Chefs Salad

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

(Continued on the next page)

PREMIERE PACKAGE (CONT.)

Includes coffee, hot and cold tea and soda station

ENTRÉES

Choice of two
Highest price prevails

- Roasted Chicken Dijonnaise** whole grain mustard sauce
- Pan Seared Chicken Marsala** roasted mushroom-marsala jus
- Seared Atlantic Salmon** sundried tomato caper relish
- Red Wine Braised Short Rib** cabernet reduction
- Spaghetti Verdura** seasonal farmers market vegetables
- Filet Mignon** au poivre sauce
- Herb Crusted Prime Rib Of Beef** au jus and horseradish cream
- Miso Roasted Chilean Seabass** sweet thai chili sauce
- Portobello Mushroom Ravioli** roasted mushrooms, spinach puree, truffle vinaigrette
- Seared Ahi Tuna** tomato coulis
- Provincial Roasted Eggplant** roasted red peppers and roasted garlic zucchini coulis

SIDES

Choice of one
from each section

VEGETABLES

- Roasted Seasonal Vegetables**
- Charred Broccolini**
- Bacon Creamed Spinach**
- Honey Spiced Carrots**

STARCH

- Garlic Crushed Potatoes**
- Rice Pilaf**
- Truffle Mac and Cheese**
- Roasted Red Bliss Potatoes**
- Steamed Jasmine Rice**

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** roasted strawberries, crème anglaise
- Salted Caramel Pudding** blackberry topping, caramel popcorn

DINNER BUFFET

Includes coffee, hot and cold tea and soda station | Minimum of 25 guests

APPETIZERS

Choice of three

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

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tartar sauce

Duck Carnitas confit leg, blackberry chipotle bbq sauce, apple

Stuffed Artichoke Hearts spiced aioli

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

SALADS

Choice of two
Add \$6/pp each
additional selection
All salads served
with roll and butter

Orange Hill Mixed Greens Salad arcadian mix, shaved seasonal vegetables, late harvest vinaigrette

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

Greek Salad romaine, 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

Chefs Salad

Roasted Beet Salad ice wine marinated, blue cheese, candied walnut, wild arugula

Heirloom Tomato Salad balsamic marinated strawberries, crunchy basil, basil ricotta cheese

(Continued on the next page)

DINNER BUFFET (CONT.)

Includes coffee, hot and cold tea and soda station | Minimum of 25 guests

ENTRÉES

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

- Roasted Chicken Dijonnaise** whole grain mustard sauce
- Pan Seared Chicken Marsala** roasted mushroom-marsala jus
- Seared Atlantic Salmon** sundried tomato caper relish
- Red Wine Braised Short Rib** cabernet reduction
- Spaghetti Verdura** seasonal farmers market vegetables
- Carved Tenderloin** au poivre sauce
- Pork Loin** achiote and honey rub, espresso mole
- Mahi Mahi** tropical fruit relish, pineapple emulsion
- Miso Roasted Chilean Seabass** Sweet thai chili sauce
- Portobello Mushroom Ravioli** roasted mushrooms, spinach puree, truffle vinaigrette
- Provincial Roasted Eggplant** roasted red peppers and roasted garlic zucchini coulis

SIDES

Choice of one
from each section
Add \$3/pp for each
additional selection

VEGETABLES

- Roasted Seasonal Vegetables**
- Charred Brocolini**
- Bacon Creamed Spinach**
- Honey Spiced Carrots**

STARCH

- Garlic Crushed Potatoes**
- Rice Pilaf**
- Truffle Mac and Cheese**
- Roasted Red Bliss Potatoes**
- Steamed Jasmine Rice**

DESSERT

Choice of one
Add \$6/pp for each
additional selection

- 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** roasted strawberries, crème anglaise
- Salted Caramel Pudding** blackberry topping, caramel popcorn

APPETIZERS

DISPLAY PLATTERS

Platters prepared for
approx 20 people

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

Vegetable Crudite seasonal vegetables, served raw and marinated with buttermilk ranch

Charcuterie assortment of domestic and imported charcuterie, artisan cheese, toasted artisan bread

Antipasto chefs selection of marinated vegetables, olives, charcuterie and cheese

Chilled Seafood Station fresh shucked oysters with seasonal mignonette, poached shrimp and classic cocktail sauce, crab legs and claws with dijonaise, smoked mussels, steamed clams

TRAY PASSED OR DISPLAYED ITEMS

Priced by the piece

COLD

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

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

Poached Shrimp Ceviche Shots pico de gallo consomme, scallions

HOT

Vegetable Spring Rolls sweet thai dipping sauce

Coconut Shrimp orange ginger sweet and sour

Grilled Beef Skewers bordelaise

Crab Cake Bites citrus tarter sauce

Duck Carnitas confit leg, blackberry chipotle bbq sauce, apple

Stuffed Artichoke Hearts spiced aioli

Sesame Peanut Chicken Skewers thai peanut sauce

Thai Chicken Flatbread Crisps thai peanut sauce, asian slaw

Prime Rib Adobo Beef Tacos pico de gallo

Steakhouse Flatbread Crisps shaved prime rib, horseradish cream, blue cheese, crispy onions

Truffled Grilled Cheese Sandwich truffle cheese, truffle honey drizzle

LATE NIGHT SNACK DISPLAYS

Priced per piece

Nacho Bar chips, nacho cheese, refried beans, assorted salsas, sour cream, pickled jalapeño

ADD ON

Pork Carnitas | Prime Rib Adobo Beef | Lime Achiote Chicken

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

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

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

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

Loaded Tater Tots blue cheese cream, green onions, bacon

Spinach Artichoke Dip sourdough bread, pita chips, tortilla chips

Grilled Cheese and Tomato Soup

Slider Station lettuce, tomato, grilled onions, 1000 island

Assorted Chips and Dips (*Choice of three*) truffled and truffle aioli, BBQ spiced and pimento cheese, sea salt and vinegar and tarter sauce dip, herbed and french onion dip, plain and ranch dip

Assorted Homemade Cookies

Brownies and Blondies

Churros cinnamon sugar, mexican chocolate dip

'Smores Station graham crackers, marshmallows, chocolate bars