

Our off-site catering menu is perfect for birthday parties, showers, graduations and small or large gatherings. We have selected our most popular signature items from our restaurant menu for you and your guests to enjoy at your location of choice. Our culinary team can also create a customized menu that best suits your event's unique needs and can accommodate any party size.

STARTERS & SALADS

	Small Tray 10-12 servings	Large Tray 26-28 servings
Heirloom Roasted Cauliflower 🍷 Hazelnut Vinaigrette, Cinnamon, Currants, Fresno Chili	50	105
Shrimp Cocktail Citrus Poached Shrimp, Ancho Chili Cocktail Sauce	60	130
Charcuterie Tastings of Bresaola Air Cured Beef Tenderloin, Soppressata Ground with Chili and Paprika, Red Dragon Cow's Milk English Cheddar with Mustard Seeds and Welsh Ale, Midnight Moon Goat's Milk Gouda from Holland	150	320
Little Gem Caesar Salad Shaved Parmesan Cheese, Roasted Garlic Gluten Free Croutons, Crisp Capers	60	130
Mixed Greens Seasonal Organic Greens, Avocado, Tomatoes, Smoked Tomato Vinaigrette	50	105
The Wedge Iceberg Babies, Buttermilk Ranch, Blue Cheese, Radish, Cherry Tomato, Applewood Bacon	60	130
Cast Iron Cheddar Cheese Corn Bread Cayenne Honey Glaze, Chili Maple Butter, Chef's Chili Salt	35	75

COMPOSED MAIN SELECTIONS

BRUNCH AND LUNCH

Fried Chicken and Waffle Buttermilk Chicken, Orange Cinnamon Waffle, Watermelon, Sriracha Maple Syrup	140	300
Double Dipped French Toast Sticks Frosted Flake Brioche, Blackberry Syrup, Cinnamon Marshmallow Cream	75	160
Frittata Applewood Smoked Bacon or Chicken Apple Sausage, Green Pepper, Onions, Cheddar, Tater Tot Smash	135	290
Seasonal Veggie Frittata Tater Tot Smash	125	260
Faroe Island Salmon BLT Sandwich Applewood Smoked Bacon, Lettuce, Tomato, Caper-Lime Remoulade, Brioche Bun, Housemade Chips	100	210
Grilled Chicken Sandwich Garlic Aioli, Little Gem Lettuce, Tomato, Red Onion, Avocado, Housemade Chips	90	190

DINNER

Wild Mushroom Cavatappi Pasta 🍷 Roasted Wild Mushrooms, Truffle Whipped Ricotta, Basil	175	370
Zinfandel Braised Short Rib Truffle Whipped Potatoes, Ranch Scented Onion Rings	300	640
Honey Roasted Chicken Breast Citrus Brined, Grilled Corn, Toasted Corn Bread with Chili Maple Butter	200	420
Faroe Island Salmon 50/50 Mashed, Charred Broccolini, Caper Butter Sauce	240	520
Miso Marinated Chilean Sea Bass Black Thai Rice, Grilled Broccolini, Sweet Chili Sauce	350	740
Revier Cattle Company Filet Mignon 50/50 Mashed, Seasonal Vegetables	320	680

DECADENT DESSERTS

Key Lime Pie Graham Cracker Crust, Key Lime Custard, Toasted Meringue	70	150
Sticky Toffee Pudding Date Cake, Warm Toffee Sauce, Brown Butter Pecans	70	150
Loaded Double Chocolate Brownie Caramel Sauce, Chocolate Ganache, Cinnamon Whipped Marshmallow	45	100



6410 East Chapman Avenue Orange, CA 92869 714.997.2910 orangehill@srcmail.com
theorangehillrestaurant.com [f / orangehillrestaurant](https://www.facebook.com/orangehillrestaurant) [@ / orangehilleats](https://www.instagram.com/orangehilleats)

🌿 Vegetarian-Friendly 🍃 Vegan



CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.
CONSUMER INFORMATION: There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked. IF UNSURE OF YOUR RISK CONSULT A PHYSICIAN