

# **CANAPÉS AND HORS D'OEUVRES**

(MINIMUM ORDER IS 4 DOZEN OF EACH KIND)

## **BEEF, POULTRY & PORK**

*Beef Satay*  
*Bouchées Sausage Rolls with Dijon Sauce*  
*Barbecued Sweet & Sour Mini Franks*  
*Beef Franks Wrapped In Puff Pastry*  
*Chicken Satay*  
*Pineapple Chicken Brochette*  
*Beef Carpaccio Served with Tobacco Onions*  
*Curried Beef Bouchées*  
*Prosciutto Wrapped Melon Bites*  
*Italian or Swedish Meatballs*  
*Cajun Chicken Bites with Yoghurt*  
*Chicken Fingers & Plum Sauce*  
*Assorted Meats en Croute*  
*Chicken Empanada*  
*Pâté de Foie on Toasted Rye*  
*Spicy Italian Sausage*  
*Mini Egg Rolls*

## **FISH**

*Japanese Sushi*  
*Coconut Shrimp*  
*Crab Salad on Crisp Bread*  
*Crab & Coriander on Melba*  
*Crab & Lobster Tartlet*  
*Mussels Casino*  
*Crab Stuffed Mushrooms*  
*Deep Fried Scallops*  
*Escargot Stuffed Mushroom*  
*Shrimp & Salsa on*  
*Cucumber*  
*Smoked Salmon on*  
*Pumpernickel*  
*Stuffed Mussels on a Shell*  
*Tiger Shrimp Cocktail*  
*Shrimp Tartlets*  
*with Lemon & Dill*

## **VEGETARIAN, ETC...**

*Bocconcini Cheese & Tomato*  
*Mushroom & Walnut Tarts*  
*Mini Pizza*  
*Stuffed Jalapenos*  
*Spanikopita*  
*Vegetable wraps*

*Breaded Mushrooms*  
*Assorted Bruschetta*  
*Thai Spring rolls with Plum Sauce*  
*Vegetarian Samosa*  
*Vegetable & Spinach Quiche*  
*Vegetable Kabob*

***Please Note: These are just a few options, we would be happy to accommodate any further suggestions.***

# APPETIZERS

## SERVED

**Orchard's Special:** Grilled Peppers, Zucchini, Eggplants Artichokes & Olives.

**Antipasto Misto:** Prosciutto, Capicollo & Salami, Bocconcini & Tomato, Olives, Cheese & Pickled Vegetables.

**Shrimp Cocktail:** Four Jumbo Shrimp Served In a Champagne Saucer, with Cocktail Sauce and a Lemon Wedge.

**Smoked Salmon:** Delicious Smoked Salmon Served On a Bed of Lettuce with Capers & Sweet Red Onions, Garnished with a Lemon Wedge.

**Hot Seafood Platter:** Shrimp, Mussels, Calamari, Smelts & Filet of Sole, with Lemons & Dip.

**Farm Fresh:** Marinated Artichoke, Roasted Green & Red Pepper, Provolone Wedge, Sun-Dried Tomato, 1 Piece of Bruschetta, Garnished with a Tomato Wedge & Olives. Deep-Fried Zucchini, Stuffed Hot Eggplant, Prosciutto Wrapped Asparagus

**Emilia Romagna:** Bacalla, Polenta, Sauce & Cheese (Served Hot), Sliver of Parmesean Cheese, Sliced Prosciutto & Melon, Bocconicini & Tomato In Olive Oil, Marinated Artichokes & Eggplants, Green & Black Olives

## ANTIPASTO BAR

{ Minimum 100 people }

**Antipasto Bella:** Grilled Marinated Eggplant, Bruschetta, Seasoned Olives, Domestic & Imported Cheese Mirror, Seasonal & Exotic Fruit Mirror, Selected Sliced Meats with Capicollo & Genoa Salami, Salami Calabrese, Soppresata & Mortadella, Roma Tomatoes with Bocconcini, Fresh Basil and Balsamic Vinaigrette, Fresh Decorated Whole Atlantic Salmon, Grilled Zucchini & Seasoned Vegetable Giardiniara and Assorted Tortilla Wraps

**Supreme Antipasto Bar:** Smoked Salmon Mirror, Grilled Marinated Eggplant, Bruschetta, Domestic & Imported Cheese Mirror, Seasonal & Exotic Fruit Mirror, A Variety of European Sliced Meats Including Capicollo, Prosciutto, Genoa Salami, Salami Calabrese, Sausages, Soppresata & Mortadella, Roma Tomatoes with Bocconcini, Fresh Basil and Balsamic Vinaigrette, Seasoned Olives, Open-Faced Marinated Mussels on a Shell Surrounded with Shrimp & Crab Claws, Fresh Decorated Whole Atlantic Salmon, Grilled Zucchini & Vegetable Giardiniara, Tortilla Wraps, Pâté & Specialty Breads, Grilled Red & Green Peppers, Chef on Hand to Flambé Fresh Shrimp & Mussels, Chicken & Beef Satays, Chef's Choice Assorted Hot & Cold Canapés & Hors D'oeuvres- Served Butler Style

\*Additional Surcharge will apply if minimum number of guests is not met

# SERVED DINNER SELECTION

## POULTRY & FOWL

**Chicken In White Wine, Teriyaki Or Lemon Sauce**  
{Boneless, Skinless Breast of Chicken}

**Chicken Breast Marsala**  
In Marsala Wine & Mushroom Sauce

**Grilled Chicken Piccata**  
In a Wild Mushroom & Champagne Sauce

**Supreme of Grain Fed Chicken**

**Pollo Della Casa**  
Herbed Chicken Breast Topped with Caramelized Onions  
Olives & Julienne Zucchini, In a Light Cream Sauce

**Chicken Filled**  
With Asparagus & Mozzarella Cheese

**Pollo San Marino**  
Breast of Chicken Stuffed with Capicollo Ham  
and Cheese in a Brandy Cream Sauce

**Chicken Topped**  
With Camembert Cheese & Spinach

**Cornish Game Hen**

**Mixed Grill with Chicken & Steak**  
Boneless Chicken Breast & Petit Filet Mignon

**Mixed Grill with Chicken, Beef & Lamb**  
Lamb Chops, Prime Rib & Chicken Breast

## BEEF, LAMB & PORK

**Roast Top Sirloin of Beef**

**Roast Prime Rib au Jus**  
(With Yorkshire Pudding, add \$1.00)

**6oz Filet Mignon in Mushroom Sauce**

**Braised Chateaubriand**  
In Burgundy Sauce

**8oz. Filet Mignon & 3 Jumbo Shrimp**  
Dipped in Saffron Butter

## VEAL

**Veal Scaloppini**

**Chicken/Veal Parmigiana**

**Grilled Veal Chops**

## FISH

**Surf & Turf**

**Fillet of Sole Florentine**  
In Béchamel Sauce

**Atlantic Salmon**  
In Dill Sauce

**Baked Arctic Char Filet**

**Fresh & Smoked Salmon**  
Layered Salmon

**Grilled Mahi-Mahi**  
In Ginger Sauce

**Orange Glazed Swordfish**

**Seafood Brochette**

**Mixed Seafood Grill**  
Layered Salmon, Snow Crabs,  
Grilled Scallops & Shrimp

**Above Includes Your Choice of Soup Or Salad, Choice of Rice Or Potatoes,  
Vegetables, Choice of Dessert, Rolls & Butter, Fresh Coffee, Decaf & Herbal Teas**

**We would be happy to accommodate any further suggestions**

# BANQUET PACKAGES

(MINIMUM 100 PEOPLE)

**Pre-Reception:** Includes 3 Canapés & Hors D'oeuvres per person (Chef's Choice)

## Dinner:

Your Choice of Appetizer

Your Choice of Pasta

Your Choice of Salad

Your Choice of Main Entrée

Your Choice of Potatoes Or Rice

Your Choice Dessert

Main Entrée Includes Mixed Vegetables, Rolls & Butter, Coffee & Tea

## APPETIZER SELECTIONS {See Page 4}

Proscuitto Wrapped Melon

Orchard's Special

Antipasto Misto

Shrimp Cocktail

Smoked Salmon

Seafood Platter {Add \$10 per person}

Antipasto Bella {Add \$10 per person}

Supreme Antipasto Bar {Add \$20 per person}

## PASTA SELECTIONS

Penne & Tomato Sauce

Cannelloni & Rosé Sauce

Manicotti & Rosé Sauce

Oven Baked Lasagna {add +\$1.50}

Farfalle & Cream Sauce

## SALAD SELECTIONS

House Garden

Italian

Tomato, Cucumber & Onion

Mesculin Mixed Greens

Caesar {add +\$2}

Cold Spinach & Mushroom

Baby Greens Topped with Orange & Grapefruit

Spinach & Belgian Endive

Add a Cucumber Ring for +\$2

## MAIN ENTRÉE SELECTIONS

Grilled Lemon Chicken

6oz Filet Mignon

Roast Prime Rib of Beef au Jus

Medallions of Veal San Remo

**Mixed Grill:** Petit Filet Mignon, Breast of Chicken & Filet of Salmon

Rack of Lamb with Rosemary & Dijon Crust

## DESSERT SELECTIONS

Black Forest Cake

Strawberry Shortcake

Assorted European Pastries

Tiramisu Torte

Chocolate Mousse Cake

Cappuccino Hazelnut Torte

Old Fashioned Triple Chocolate Cake

New York Cheesecake with Berry Coulis

\*Additional Surcharge will apply if minimum number of guests is not met

# **HOT AND COLD BUFFETS**

(MINIMUM 50 PEOPLE)

**Custom menus can be created at any time**

## **MENU #1**

*Roast Beef au Jus, Roasted Rosemary Potatoes, Penne in Tomato Sauce,  
Fresh Buttered Vegetables, Domestic & Imported Cheese Mirror,  
Mixed Greens Salad, Pasta Salad, Potato Salad, Condiment Trays, Rolls & Butter,  
Assorted Dessert Squares, Coffee & Tea*

## **MENU #2**

*Grilled Breast of Chicken in a White Wine, Mushroom Sauce, Steamed, Buttered Vegetables,  
Oven Baked Vegetarian Lasagna, Domestic & Imported Cheese Board,  
Vegetable Platter with Dip, Assorted Premium Cold Meat Platter, Mixed Green Salad,  
Tomato, Cucumber & Onion Salad, Russian Salad, Rolls and Butter,  
Fresh Assorted Fruit Platter, Variety of Sliced Tortes, Coffee and Tea*

## **MENU #3**

*Breast of Chicken in a Cacciatore Sauce or in a Marsala Wine Sauce, Meat Lasagna,  
Vegetable Fried Rice, Seasonal Buttered Vegetables, Cold Cut Mirror,  
Marinated Seafood Platter, Domestic & Imported Cheese Mirror,  
Selection of Four Premium Salads, Rolls & Butter,  
Chef's Dessert Selections, Coffee & Tea*

## **MENU #4**

*Herbed Peppercorn Crusted Roast Loin of Pork, Grilled Breast of Chicken Piccata,  
Manicotti In Rosé Sauce, Roasted Paprika Potato Wedges, Fresh Buttered Vegetables,  
Whole Fresh Decorated Atlantic Salmon, Assorted Cold Cut Mirror,  
Chef's Selection of Five Salads, Assorted Domestic & Imported Cheese Mirror,  
Marinated Stuffed Mussels, Grilled Vegetables, Pickles and Olives, Rolls & Butter,  
Assorted Pastries, Cakes and Sweets, Coffee & Tea*

## **MENU #5**

*Roasted Prime Rib of Beef au Jus, Grilled Breast of Chicken In Lemon Sauce,  
Roasted Rosemary Potatoes, Mixed Buttered Vegetables, Penne Pasta In A Rose Sauce,  
Halibut Wellington In Creamy Saffron Sauce, Supreme Antipasto Bar, Variety of Breads,  
Butter, Assorted Pastries & Fruit Platters, Coffee and Tea*

*\*Additional Surcharge will apply if minimum number of guests is not met*

# ***BRUNCH BUFFET OPTIONS***

*(Minimum 100 People)*

## ***Brunch Buffet # 1***

*Eggs, Bacon & Home fries, Penne & Tomato Sauce, Breast of Chicken in a White Wine Sauce, Buttered Vegetables, Mixed Green Salad, Rolls & Butter, Fresh Assorted Fruit Platter, Variety of Desserts, Coffee, Tea & Orange Juice*

## ***Brunch Buffet # 2***

*Eggs, Bacon (or Ham) & Home fries, Penne & Tomato Sauce  
Roast Sirloin of Beef au Jus, Hot Buttered Vegetables, Mixed Green Salad,  
Tuscan Pasta Salad, Assorted Fruit, Rolls & Butter, Variety of Desserts  
Coffee, Tea & Orange Juice*

## ***Brunch Buffet # 3***

*Assorted Chilled Fruit Juice, Variety of Baked Breakfast Pastries, Selection of Breads, Lentil, Feta, Cilantro & Red Onion Salad, Pasta Noodle with Spinach, Shallots & Apples Salad, Country Style Coleslaw, Mixed Greens with Vinaigrette, Crudités with Ranch Dip, Fresh Sliced Seasonal Fruit Platter, Variety of Cold Cuts, Rolls & Butter, Scrambled Eggs, Home Fries, Ham, Sausage, Bacon, French Toast (or Pancakes), Chef's Choice of Pasta Chicken Marsala with Mushrooms, Hot Buttered Seasonal Vegetables, Variety of delectable Cakes & Squares, Coffee & Tea*

## ***Brunch Buffet # 4***

*Eggs, Bacon & Home fries, Poached Salmon, Penne & Tomato Sauce, Breast of Chicken in a White Wine Sauce, Lamb, Buttered Vegetables, Mixed Green Salad, Tomato, Cucumber & Onion Salad, Rolls & Butter, Fresh Assorted Fruit Platter, Variety of Sliced Tortes, Coffee, Tea & Orange Juice*

*\*Additional Surcharge will apply if minimum number of guests is not met\**

# ***BUFFET ADDITIONS***

(PRICES QUOTED ARE IN ADDITION TO BUFFET AND ARE NOT VALID FOR STAND ALONE ITEMS)

## ***HOT CARVING STATIONS***

### **BEEF**

*London Broil Bordelaise*  
(Serves 30-40)

*Whole New York Strip Loin*  
(Serves 25-30)

*Broiled Whole Beef Tenderloin*  
(Serves 20-30)

*Corned Beef Brisket (Serves 60-80)*

*Peppered Smoked Meat Brisket*  
(Serves 40-50)

*Roast Baron of Beef (Serves 100-120)*

*Rock Salt Prime Rib of Beef au Jus*  
*with Horseradish (Serves 30)*

### **POULTRY & FOWL**

*Boneless Peking Duck (6 pces)*  
(Serves 40-50)

**FISH**  
*Barbecued, Stuffed Atlantic Salmon*  
(Serves 40-50)

*Roasted Breast of Tom Turkey*  
(Serves 40-50)

*Sesame Crusted Halibut*  
(Serves 40-50)

*Whole Roasted Tom Turkey*  
(Serves 50-60)

*Tuna Wellington Stuffed with*  
*Crab & Lobster (Serves 40-50)*

*Breast of Pheasant a L'Orange (6 pces)*  
(Serves 30-40)

**VEAL**  
*Stuffed Loin of Veal (Serves (40-50)*

*Stuffed, Boneless Turkey Breast*  
(Serves 40-50)

*Marinated Leg of Veal*  
(Serves 80-100)

### **LAMB & PORK**

*Barbecued Pork Tenderloin (6 pces)*  
(Serves 40-50)

*Rack of Lamb (4 pces) In Mustard*  
*& Pine Nut Glaze (Serves 20-25)*

*Roast Loin of Pork with Honey Mustard*  
*& Pepper Glaze (Serves 40-50)*

*Roast Spring Leg of Lamb (2 pces)*  
*In Mint Sauce (Serves 30-40)*

*Whole Racks (6 pces) of Barbecued*  
*Baby Back Ribs (Serves 30-40)*

*Stuffed Loin of Lamb In Chutney*  
*& Watercress (Serves 30-40)*

*Glazed Virginia Baked Ham*  
(Serves 80-100)

*Leg of Ham In Pineapple &*  
*Raisin Sauce (Serves 80-100)*

# PRE-RECEPTION AND LATE NIGHT

{Small = 20 guests, Medium = 50 guests & Large = 100 guests, unless specified otherwise}

## **International Cheese Mirror & Grape Clusters Wafer Biscuits & Toasted Baguettes**

Small Platter

Medium Platter

Large Platter

## **Market Fresh Vegetables with Fresh Herbs & Roasted Garlic Dip**

Small Platter

Medium Platter

Large Platter

## **Variety of Seasonal Fruit On A Mirror**

Small Platter

Medium Platter

Large Platter

## **Hommus with Pita Crisps**

Small Platter

Medium Platter

Large Platter

## **Assorted Bruschettas Including Pesto, Tomato, Olives & Parmigiano-Reggiano**

Small Platter

Medium Platter

Large Platter

## **Chelsea Smoked Salmon Perfumed with Capers & Cream Cheese**

Small Platter

Medium Platter

Large Platter

## **Warm Artichoke & Cheese Pâté Assorted Flat Bread & Crackers**

Small Platter

Medium Platter

Large Platter

## **Assorted Pâtés with Craquelins & Armenian Flat Bread**

Small Platter

Medium Platter

Large Platter

## **Chocolate Fountain** {Includes Fresh Seasonal Fruit For Dipping}

Small Fountain { Up to 100 }

Medium Fountain { Up to 150 }

Large Fountain { Up to 200 }

## **Assorted Specialty Bun/Sandwiches**

Small Platter

Medium Platter

Large Platter

## **Fancy Tea & Selected Pinwheel Sandwiches**

Small Platter

Medium Platter

Large Platter

## **Variety of Freshly Sliced Meats**

Small Platter

Medium Platter

Large Platter

## **Homemade Platter of Pizza**

{Assortment of Cheese, Pepperoni, Vegetarian & Combination}

Small Platter {40 pieces}

Medium Platter {90 pieces}

Large Platter {200 pieces}

## **Cold Shrimp Mountain**

{Served with Chef's Choice Dipping Sauce}

Large Platter

X-Large Platter

{X-Large serves up to 250 guests}

## **Assorted European Pastries**

## **Chocolate Dipped Strawberries**

## **Assorted Cakes, Tortes & Flans {1 each}**

**Sweet Table**, (to include Assorted Cakes, Tortes, Flans, European Pastries & Fresh Seasonal Fruit)

# ***BEVERAGE SELECTION***

**Each**

*Coffee & Tea – Cup {Regular, Decaffeinated}*

*Soft Drinks/Juice – Glass {Pepsi, 7-up, Gingerale, Club Soda, Tonic}*

*Soft Drinks/Juice - Pitcher*

*Soft Drinks - 1L*

*Bottled Water*

*Domestic Beer*

*Imported Beer*

*House Liquor (Rum, Rye, Gin, Vodka)*

*Cocktail*

*Liqueur*

*House Wine – Glass*

*Non-Alcoholic Fruit Punch*

*Rum or Vodka Punch*

# WINE SELECTION

## White Wine (750<sub>ML</sub> Bottle)

Bottle

### ***Kittling Ridge Estates Trillium White V.Q.A. (Canada)***

Light peach, apple, pear, honey & mineral aromas; Medium body

### ***Concha Y Toro Frontera Chardonnay (Chile)***

Pale straw; melon, apple & light oak aromas; Crisp, clean flavour

### ***Cesari Chardonnay Delle Venezie (Italy)***

Toasted oak, pear & ripe melon aromas; Dry, Light-medium body

### ***Jackson-Triggs Reserve Chardonnay V.Q.A. (Canada)***

Pale straw; melon, apple & light oak aromas; Crisp, clean flavour

### ***Lindemans Cawarra Semillion/Chardonnay (Australia)***

Fruit & toasted oak aromas, citrus flavour; Medium body with a touch of spice

### ***Lindemans Bin 65 Chardonnay (Australia)***

Floral with citrus & vanilla aromas; Ripe fruit flavours with soft clean finish

### ***Masi Soave (Italy)***

Light mineral, apple skin & lemon aromas & fruit flavour; Light bodied

### ***Lurton Les Fumees Blanches Sauvignon (France)***

Sweet melon, apple, mineral & grassy aromas, citrus & pear flavours; Medium bodied

## Red Wine (750<sub>ML</sub> Bottle)

Bottle

### ***Kittling Ridge Estates Trillium Red V.Q.A. (Canada)***

Cassis and vanilla on the nose; Medium bodied with fresh berry flavour

### ***Concha Y Toro Frontera Cabernet Sauvignon Merlot (Chile)***

Light cassis, plum, berry, currant, chocolate, earth & mint aroma; Light bodied

### ***Cesari Merlot Delle Venezie (Italy)***

Dark plum and blueberry aromas; Light-medium bodied

### ***Jackson-Triggs Reserve Cabernet Sauvignon V.Q.A. (Canada)***

Smoky, raspberry & herbaceous/leafy; Dry-medium body, with strong tannins

### ***Lindemans Cawarra Shiraz Cabernet (Australia)***

Rich, Blackberry fruit with vanilla & spice on the nose: Dry, Medium-full bodied

### ***Lindemans Bin 50 Shiraz (Australia)***

Blackberry & eucalyptus on the nose; Dry with a spicy sweet fruit centre

### ***Lurton Les Salices Pinot Noir VDP (France)***

Aromas of cherry, beetroot & slate; Dry-medium bodied, silky tannins with good acidity

### ***Masi Valpolicella (Italy)***

Cherry, cloves leather & cedar on the nose; Ripe cherry flavour

## Champagne/Sparkling Wine (750<sub>ML</sub> Bottle)

Glass

Bottle

*Martini & Rossi Asti (Italy)*

*Henkell Trocken (Germany)*

*Mumm Cordon Rouge (France)*

N/A

*Veuve Cliquot Brut (France)*

N/A

Please Note: These are just a few options, we would be happy to accommodate any further suggestions

# INCLUSIVE PACKAGES

{ Minimum 100 people }

## **INCLUSIVE PACKAGE #1**

### **Pre-Reception**

Exotic Fruit Punch {Non-Alcoholic}  
 Imported and Domestic Cheese Mirror  
 Garnished with Seasonal Fruit  
 Fresh Vegetables, Olives & Dip

### **Dinner**

Roasted Red Pepper & Potato Soup  
 Mesculin Mixed Green Salad with  
 Balsamic Vinaigrette  
 Chicken Marsala  
 Roasted Paprika Potatoes, Buttered Vegetables  
 Your Choice of Dessert  
 Rolls & Butter, Coffee & Tea

## **INCLUSIVE PACKAGE #3**

### **Pre-Reception**

Alcoholic Punch & Exotic Fruit Punch  
 Imported and Domestic Cheese Mirror  
 Garnished with Seasonal Fruit  
 Fresh Vegetables, Olives & Dip  
 Chef's Choice Served Hors D'oeuvres {4pp}

### **Dinner**

Vegetable Consommé  
 Penne in Tomato Sauce  
 Mixed Greens in Balsamic Vinaigrette  
 Roast Top Sirloin of Beef In Burgundy Sauce  
Or Pollo della Casa  
 Roasted Rosemary Potatoes  
 Seasonal Buttered Vegetables  
 Tiramisu Torte Drizzled with Vanilla Sauce  
 Rolls & Butter, Coffee & Tea

### **Late night**

Pizza & Bruschetta, Coffee & Tea  
 Your Wedding Cake Cut

## **INCLUSIVE PACKAGE #2**

### **Pre-Reception**

Exotic Fruit Punch {Non-Alcoholic}  
 Assorted Cheese & Fruit  
 Vegetables & Dip

### **Dinner**

Penne in Tomato Sauce  
 Garden Mixed Greens  
 Chicken or Veal Seared with  
 Green Peppercorn Sauce  
 Rice Pilaf, Fresh Buttered Vegetables  
 Your Choice of Dessert  
 Rolls & Butter, Coffee & Tea

## **INCLUSIVE PACKAGE #4**

### **Pre-Reception**

Host Bar Before Dinner, Fruit Punch  
 Supreme Antipasto Bar {See page 9}  
 To Include Shrimp, Snow Crab  
 Fresh & Smoked Salmon  
 Chef's Choice Served Hors D'oeuvres

### **Dinner**

Manicotti & Rosé Sauce  
 Mesclun Mixed Greens Salad  
 with Balsamic & Raspberry  
 Dressings Per Table  
 Choice of 1 Entrée; Prime Rib of Beef,  
 Filet Mignon or Veal Chop  
 In a Porcini Mushroom Sauce  
 Pomme Duchesse, Fresh Vegetables  
 Coffee, Tea, & Soft Drinks  
 Chocolate Mousse Royale

### **Late night**

Host Bar After Dinner, Pizza, Panini  
 Chocolate Fountain with Fruit  
 Assorted Sweets, Coffee & Tea

\*Additional Surcharge will apply for any substitutions or additions

# INCLUSIVE PACKAGES

{CONTINUED...}

{ Minimum 100 people }

## INCLUSIVE PACKAGE #5

### Dinner

Prosciutto & Melon Appetizer  
Garden Mixed Greens In Balsamic Vinaigrette  
Choice of 1 Entrée; Chicken Piccata In  
Wild Mushroom & Champagne Sauce  
or Roast Top Sirloin of Beef  
or Pork Tenderloin In White Wine & Tarragon  
or Grilled 7oz New York Strip loin Steak  
Roasted Paprika & Garlic Potatoes  
Fresh Buttered Vegetables  
Decadent Chocolate Truffle Cake  
with Orange & Caramel Sauce  
Rolls & Butter, Coffee & Tea

### Late night

Pizza & Bruschetta, Coffee & Tea  
Your Wedding Cake Cut & Service

## COCKTAIL PACKAGE #6

Chef's Choice Canapés & Hors D'oeuvres {5pp}  
Imported and Domestic Cheese Mirror  
Garnished with Seasonal Fruit  
Fresh Vegetables & Dip  
Variety of Freshly Sliced Meats  
Assorted Breads & Rolls  
Fresh Seasonal Whole & Sliced Fruit

### Late Night

Your Wedding Cake Cut & Service  
Coffee & Tea

## COCKTAIL PACKAGE #7

Antipasto Bella {See page 9}, To Include;  
Olives, Tomato & Greek Bruschetta  
Assorted Tortilla Wraps &  
Decorated Atlantic Salmon, etc  
Flavored Meatballs on Granite  
Vegetables & Dip, Chicken Satays  
Szechwan Vegetable Noodles

### Late Night

Your Wedding Cake Cut & Service  
Pizza, Coffee & Tea

\*Additional Surcharge will apply for any substitutions or additions

# ***ULTIMATE PACKAGE***

## ***25<sup>th</sup> Anniversary Special***

{ Minimum 100 people }

With 25 years of outstanding service & thousands of weddings under our belt, we have something to celebrate! Orchard View is proud to unveil this fantastic special. Just pick the date, find the perfect outfit & Orchard View will take care of the rest!

**{ Valid for new bookings only }**

Outdoor or Indoor Ceremony {Weather Permitting}  
Complimentary Hall Rental for Reception  
{Room Determined By Number of Guests & Availability}

*Chair Covers with White or Colored Sash*

*DJ to dance the night away*

*Floral Centerpieces*

*Wedding Cake*

*White glove service for that extra added touch of elegance*

*Printed Table Menus*

*Bridal Bouquets*

*Boutonnieres*

*Limousine Service*

### ***We Begin with...***

25 Dozen Canapés & Hors D'oeuvres

**Two Bottles of House Wine Per Table (8 Guests)**

Manicotti Pasta In a Rose Sauce

Mesculin Mixed Greens Salad In a Cucumber Ring

***Your Choice of 1 Entrée;***

Grilled Lemon Chicken In Wild Mushroom & Champagne Sauce ***Or***

Roast Top Sirloin of Beef ***Or***

Grilled Filet of Atlantic Salmon In Dill Sauce

Served with Butter Mashed Potatoes & Fresh Seasonal Vegetables

Orchard View's Signature Dessert

### ***Late Night***

Chocolate Fountain with Fresh Fruit, Pizza & Bruschetta

Your Wedding Cake Cut & Service, Coffee & Tea

*\*Some restrictions will apply, Cannot be combined with any other offers.*

# **WEEKDAY ROMANCE**

*{ Minimum 50 people }*

*{Monday to Thursday only—excluding long weekends & holidays}*

*Outdoor or Indoor Ceremony {Weather Permitting}*

*Complimentary Hall Rental for Reception*

*{Room Determined By Number of Guests & Availability}*

*Complimentary bartender, so guests can purchase drinks*

*Two Bottles of House Wine Per Table (8 Guests)*

## **Pre-Reception**

*Non-Alcoholic Punch*

*Canapés & Hors D'oeuvres (5 per person)*

*Market Vegetables & Ranch Dip*

## **Served Dinner**

*Seasonal Mixed Greens with Homemade Dressing*

*Your Choice of 1 Entrée;*

*Oven Baked Breast of Chicken Topped with*

*Mushrooms, Spinach & Mozzarella Cheese In a Light Béchamel Sauce*

**Or**

*Roast Sirloin of Beef au Jus*

*Served with Seasonal Buttered of Vegetables*

*Your choice of Rice Pilaf **Or** Roasted Rosemary & Paprika Potatoes*

*Assorted Dessert Platter Per Table*

*Rolls & Butter, Coffee & Tea*

## **Late Night Buffet**

*Your Wedding Cake Cut & Service, Tea & Pinwheel Sandwiches, Coffee & Tea*

*\*Some restrictions will apply, cannot be combined with any other offers*

# **TRENDSETTER**

*{ Minimum 50 people }*

*{Monday to Thursday only—excluding long weekends & holidays}*

*Outdoor or Indoor Ceremony {Weather Permitting}*

*Complimentary Hall Rental for Reception*

*{Room Determined By Number of Guests & Availability}*

*Complimentary bartender, so guests can purchase drinks*

*Two Bottles of House Wine Per Table (8 Guests)*

## **Pre-Reception**

*Non-Alcoholic Punch*

*Canapés & Hors D'oeuvres (5 per person)*

*Market Vegetables & Ranch Dip*

## **Buffet Dinner**

*Prime Rib of Beef au Jus, Lemon Chicken Supreme, Rice Pilaf, Potato Salad,*

*Coleslaw, Seasonal Hot Buttered Vegetables, Olives, Mixed Greens Salad,*

*Chef's Choice Pasta (Primavera, Tomato or Manicotti),*

*Cold Marinated Vegetables, Fruit Salad, Assorted Dessert Platter Per Table,*

*Condiments, Bread & Butter, Coffee & Tea*

## **Late Night Buffet**

*Your Wedding Cake Cut & Service, Bun/Sandwiches Coffee & Tea*

*\*Some restrictions will apply, cannot be combined with any other offers.*

# **WINTER WONDERLAND**

*{From January 2<sup>nd</sup> to April 30<sup>th</sup>}*

*Complimentary Hall Rental for Reception  
{Room Determined By Number of Guests & Availability}*

*Two Bottles of House Wine Per Table (8 Guests)*

## **Pre-Reception**

*Canapés & Hors D'oeuvres (4 per person)  
Non & Alcoholic Fruit Punch*

## **Dinner**

*Roasted Red Pepper & Potato Soup  
Winter Greens Salad In Raspberry Vinaigrette*

*Your Choice of 1 Entrée;*

*Grilled Boneless Breast of Chicken In White Wine Sauce **Or***

*Roast Sirloin of Beef au Jus, **Or***

*Roast Loin of Pork with Apple Stuffing, **Or***

*Oven Baked Turkey with Cranberry Sauce, Sage & Onion Stuffing*

*Choice of Mashed Potatoes or Rice Pilaf, Buttered Roasted Vegetables,*

*Black Forest Cake **Or** Chocolate Mousse Cake*

*Rolls & Butter, Coffee & Tea*

## **Late Night**

*Your Wedding Cake Cut & Service, Coffee & Tea*

*\*Some restrictions will apply, cannot be combined with any other offers.*

# ***CANDLELIGHT SPECIAL***

*{Sundays to Thursday only—excluding long weekends & holidays}*

*Outdoor or Indoor Ceremony {Weather Permitting}  
Complimentary Hall Rental for Reception  
{Room Determined By Number of Guests & Availability}*

## ***Pre-Reception***

*Non & Alcoholic Punch  
International Cheese Mirror Garnished with Grape Clusters  
Wafer Biscuits & Fresh Baguettes  
Market Vegetables & Ranch Dip*

## ***Dinner***

*Chicken, Beef or Vegetable Consommé  
Spring Mix with Olive Oil & Balsamic Vinegar*

### *Your Choice of 1 Entrée;*

*Oven Baked Breast of Chicken In Light Béchamel Sauce **Or**  
Veal Parmigiana  
Served with Rice Pilaf & PEI Medley of Vegetables*

*Tiramisu Cake **Or** Strawberry Shortcake*

*Rolls & Butter, Coffee & Tea*

## ***Late Night***

*Your Wedding Cake Cut & Service, Coffee & Tea*

*\*Some restrictions will apply, Cannot be combined with any other offers.*

# REHEARSAL SPECIAL

{ Minimum 20 people }

\*Only available with booking of an existing current event \*

*Complimentary Hall Rental for Rehearsal lunch/dinner (Between 12pm-11pm)  
{Room Determined By Number of Guests & Availability}*

*Includes, pitchers of water on the tables, tablecloth, napkins, china, cutlery,  
glassware, tables & chairs.*

*Complimentary bartender, so guests can purchase drinks*

**Your choice of three (3) to accompany your Barbeque:**

Country Style Potato Salad    Market Fresh Greens Salad    Greek Salad  
Mixed Bean Salad    Pasta Salad    Caesar Salad  
Curried Rice Salad    Relish tray with Vegetables & Dip

**Your choice of two (2) to accompany your Barbeque:**

Baked Potato, Rice Pilaf, Chef's Choice Pasta, Hot Buttered Vegetables

**Your choice of two (2) of the following main courses:**

100% Beef Burgers, Jumbo All Beef Wieners,  
4oz Chicken Breast or Veggie Burgers

The above includes assorted dessert squares, bread, butter, coffee & tea

*\*Some restrictions will apply, Cannot be combined with any other offers. Must be booked Sunday-Wednesday,  
excluding long weekends & holidays, within 3 months of your wedding*

# BRUNCH BUFFET SPECIAL

*{ Minimum 30 people }*

\*Only available with booking of an existing current event \*

*Complimentary Hall Rental for Rehearsal brunch (Between 11am-2pm)  
{Room Determined By Number of Guests & Availability}*

*Includes, pitchers of water on the tables, tablecloth, napkins, china, cutlery,  
glassware, tables & chairs.*

*Complimentary bartender, so guests can purchase drinks*

## **Orchard Brunch**

*Small Variety of Breakfast Pastries, Scrambled Eggs, Bacon,  
Sausages, Home fries, Chef's Choice Pasta, Breast of Chicken, Crudités  
with Ranch Dip, Hot Buttered Vegetables, Mixed Green Salad, Rolls &  
Butter, Fresh Seasonal Fruit Platter, Variety of Desserts,  
Coffee, Tea & Orange Juice*

*\*Some restrictions will apply. Cannot be combined with any other offers. Must be booked within 3 months of  
your wedding where no other event is taking place.*

# ROOM DESCRIPTIONS

## **The Bridal Suite**

*This room is for the bridal party to relax and to prepare in. Complete with couches, table, chairs & dressing area, the “Bridal Suite” is a wonderful place to relax in privacy.  
{Includes 1 Bottle of House Champagne, Cheese, Crackers & Fruit for the Bride & Groom}*

## **The Gazebo**

*{Includes up to 100 gazebo chairs. Each additional chair is \$2 each}*

*Our large gazebo is situated on a peninsula surrounded by water. This area consists of a rock waterfall surrounded in wildflowers and interlocking pathways. Perfect for any outdoor function, it will accommodate up to 150 ceremony guests, comfortably. This area is primarily used for outdoor wedding ceremonies, BBQ's, outdoor theme parties, and family reunions. A lattice covered cedar bridge crossing the lake, adjoins the banquet facilities and gazebo, which also makes a fabulous backdrop for memorable photos.*

## **The Fireside Room†**

*This cozy & warm lounge can accommodate cocktail parties up to 60 guests. It is highlighted with a floor to ceiling wood-burning fireplace, ideal for any intimate gathering including family dinners, up to 30 guests.*

## **The Terrace Room †**

*This room accommodates up to 130 people for a sit down dinner with a dance floor, 200 for a standing cocktail reception.*

## **The Summer Tent†**

*Located adjacent to our Lakeview room with a spectacular view of our landscaped property, this interlocked space is a lovely setting for small-medium sized conferences, social gatherings & receptions up to 120 guests.*

## **The Lakeview Room†**

*Elegantly decorated with a panoramic view of our lake, bridges, gazebos & wildlife. This room is perfect for large conferences, receptions, or gatherings of any kind and can accommodate up to 250 people for an elegant dinner or 400 people for a standing reception.*

## **The Grandview Room†**

*This is our largest banquet room. It is the Terrace room & Lakeview room combined. It is fully licensed to accommodate up to 400 people for a banquet.*

*† Included in the room rental are tables, chairs, Royal Doulton china & silverware, glassware, white linen to the floor, linen overlays & napkins, set-up, tear down, cleaning before & after the function.*

*Monday through Thursday bookings may qualify for room rental discounts.*

*(Some rooms have minimum requirements)*

# ***ADDITIONAL SERVICES***

***It Would Be Our Pleasure to Arrange Any Other Professional Wedding Services; Such As, But Not Limited To;***

*Ice Sculptures*

*Chocolates*

*A/V Rentals*

*Wedding Cakes*

*Chair Covers*

*Hair & Esthetics*

*Fine, Colored Linens*

*Massage*

*Wedding Consultation*

*Musicians*

*Horse Drawn Carriage*

*Photographers*

*Floral Arrangements*

*Overnight Accommodations*

*Decorations*

*Transportation*

*White Glove Service*

*Chocolate Fountain*

*Valet Parking*

*Bonbonnieres  
{Take-Home Gifts}*

*Personalized, Individual Á La Carte Menus for Your Guests*