



ORCHARD CREEK
LODGE

Wedding Menu

Prices subject to change without notice

All food is per person plus 20% Service Charge & 7.25% sales tax



CHEF-CRAFTED APPETIZERS

Prices are per person (minimum order 25 for displays)

GF MARKET FRUIT BOARD \$4

mixed fresh seasonal fruit

GREEK MEZZE BOARD \$4

cucumbers, mixed olives, grilled red peppers, radishes, baby carrots, marinated feta, roasted garlic humus, tzatziki sauce, grilled flatbread, and crackers

CHARCUTERIE BOARD \$5

mixed olives, cornichons, seasonal fruit, herbed goat cheese, assorted cheese, salami, nuts, miso honey butter, fig jam, raspberry jam, crostini, and grilled flatbread

FLATBREAD BOARD \$5

(Choice of 3 Flatbreads per Board)

whipped ricotta cheese, lemon, honey, and thyme

prosciutto, arugula, buratta, ricotta cheese

caramelized onions, fig jam, goat cheese, ricotta cheese

smoked salmon, lemon ricotta cheese, capers, dill and shallots

**more Vegan options available upon request*





BUTLER PASSED HORS D'OEUVRES

Prices are per person (minimum order 25 for displays)

VEGGIE SPRING ROLLS & SWEET CHILI SAUCE _____ \$4

STUFFED MUSHROOMS WITH SAUSAGE, GARLIC, CHEESE
& BREADCRUMBS _____ \$4

PORK POT STICKERS & SOY SAUCE _____ \$4

KOREAN MEATBALL & GOCHUJANG BBQ SAUCE _____ \$4

COCONUT SHRIMP & SWEET CHILI SAUCE _____ \$4

PESTO PROSCIUTTO ROLL UP _____ \$4

GF PRAWN GAZPACHO SHOOTERS _____ \$5

GF MINI POKE CUPS _____ \$5

ahi tuna, sushi rice, avocado, carrots, green onions,
and sesame soy dressing

GF Gluten Free

 Vegetarian

 Vegan

**more Vegan options available upon request*





PLATED ENTREES

Prices are per person plus 20% service charge and sales tax

Maximum of 2 Entrée choices plus vegetarian if needed

Meal cards must be provided for each guest

ALL PLATED ENTREES ARE SERVED WITH:

YOUR CHOICE OF 1 SALAD

CHOICE OF 1 STARCH

CHEF'S CHOICE SEASONAL VEGETABLE

WARM DINNER ROLLS & BUTTER

COFFEE

ICED TEA

WATER

COMPLIMENTARY TOASTING BEVERAGE

(champagne or sparkling apple cider)

GF Gluten Free

 Vegetarian

 Vegan

**more Vegan options available upon request*





SALADS

(Choose 1 Salad)

ASIAN CHOP

romaine, shredded cabbage, mandarins, bell peppers, peanuts, crispy wonton strips, with sesame soy dressing

GF ORCHARD APPLE

romaine, apples, dried cranberries, blue cheese crumbles, candied walnuts, with cider vinaigrette dressing

CAESAR

romaine, shaved parmesan, croutons with house caesar dressing

GF CHOPPED WEDGE

romaine, crispy bacon, blue cheese crumbles, cherry tomatoes, green onions with bleu cheese dressing

GF GREEK

romaine, cucumber, bell pepper, mixed olives, cherry tomatoes, red onion, feta cheese, with greek feta dressing

STARCHES

(Choose 1 Starch)

CREAMY RISOTTO **GF**

CLASSIC RICE PILAF

STEAMED BASMATI RICE **GF**

PARMESAN POLENTA **GF**

HERB ROASTED POTATOES **GF**

BROWN BUTTER MASHED POTATOES **GF**

GF Gluten Free  Vegetarian  Vegan

**more Vegan options available upon request*



ENTREES

(Maximum of 2 Entrée choices & 1 Vegetarian choice)

GRILLED PORTOBELLO MUSHROOM   _____ \$31
seared polenta, roasted tomato, bell peppers with balsamic glaze, and marinara

THREE CHEESE TORTELLINI  _____ \$32
with choice of marinara, garlic, or pesto cream sauce

EGGPLANT PARMESAN  _____ \$32
with marinara


CHEESE MANICOTTI  _____ \$34
with choice of marinara, garlic, or pesto cream sauce

GRILLED CHICKEN BREAST  _____ \$36
with choice of choice of dijon, teriyaki, chimichurri, or garlic cream sauce

CHICKEN CORDON BLEU _____ \$38
with dijon cream sauce

SEARED SEABASS (6oz)  _____ \$42
with lemon beurre blanc

PAN SEARED SALMON (6oz)  _____ \$44
with lemon beurre blanc, teriyaki, or garlic cream sauce

GRILLED TOP SIRLOIN STEAK (6oz)  _____ \$44
with choice of red wine demi glace, creamy peppercorn sauce, or chimichurri

FILET MIGNON (6oz)  _____ \$52
with choice of red wine demi glace, creamy peppercorn sauce, or chimichurri

BRAISED BONELESS SHORT RIBS (6oz)  _____ \$52
with red wine demi glace

 **Gluten Free**  **Vegetarian**  **Vegan**

**more Vegan options available upon request*



CUSTOM BUFFET

Prices are per person plus 20% service charge and sales tax

\$44 PER PERSON

Minimum 50 guests

CUSTOM BUFFETS ARE SERVED WITH:

YOUR CHOICE OF 2 SALADS

YOUR CHOICE OF 2 ENTREES

CHOICE OF 1 STARCH

CHEF'S CHOICE SEASONAL VEGETABLE

WARM DINNER ROLLS & BUTTER

COFFEE

ICED TEA

WATER

COMPLIMENTARY TOASTING BEVERAGE

(champagne or sparkling apple cider)



Gluten Free



Vegetarian



Vegan

**more Vegan options available upon request*





SALADS

(Choose 1 Salad)

ASIAN CHOP

romaine, shredded cabbage, mandarins, bell peppers, peanuts, crispy wonton strips, with sesame soy dressing

GF ORCHARD APPLE

romaine, apples, dried cranberries, blue cheese crumbles, candied walnuts, with cider vinaigrette dressing

CAESAR

romaine, shaved parmesan, croutons with house caesar dressing

GF CHOPPED WEDGE

romaine, crispy bacon, blue cheese crumbles, cherry tomatoes, green onions with bleu cheese dressing

GF GREEK

romaine, cucumber, bell pepper, mixed olives, cherry tomatoes, red onion, feta cheese, with greek feta dressing

STARCHES

(Choose 1 Starch) (Additional Starch + \$3 per person)

CREAMY RISOTTO GF

CLASSIC RICE PILAF

STEAMED BASMATI RICE GF

PARMESAN POLENTA GF

HERB ROASTED POTATOES GF

BROWN BUTTER MASHED POTATOES GF

**more Vegan options available upon request*





ENTREES

(Maximum of 2 Entrée choices) additional protein \$4 per person

GRILLED CHICKEN BREAST

with choice of choice of dijon, teriyaki, chimichurri, or garlic cream sauce

CHICKEN CORDON BLEU

with dijon sauce

PAN SEARED SALMON

with choice of choice of garlic cream, teriyaki, or lemon beurre blanc

SEARED SEABASS

with lemon beurre blanc

GRILLED TRI TIP

with choice of chimichurri, red wine demi glace, or creamy peppercorn sauce

ROASTED PICHANNA ROAST

with choice of chimichurri, red wine demi glace, or creamy peppercorn sauce

CHEESE MANICOTTI

with choice of marinara, pesto, or garlic cream sauce

THREE CHEESE TORTELLINI

with choice of marinara, pesto, or garlic cream sauce

BRAISED SHORT RIB SANDWICH

with red wine demi glace

ADD FOR \$8

AVAILABLE UPON REQUEST

VEGAN MEALS

KIDS MEALS \$15

chicken fingers with fries

VENDOR MEALS \$18

chef's choice

 **GF** Gluten Free

 **V** Vegetarian

 **V** Vegan





THE BAR AND MORE

Prices are per person. No host, Semi Hosted & Fully hosted options available

See our Alcohol Beverage Policy for more details.

WELL \$7

Barton Vodka, Barton Gin, Barton Rum,
Barton Triple Sec, House of Stewart Scotch,
Montezuma Tequila, Kentucky Gentleman
Bourbon, Jacques Bonet Brandy

CALL \$8.5

Absolut Vodka, Beefeater Gin, Jack Daniels,
Seagram's 7, Capt. Morgan Spice Rum, Bacardi Light,
Malibu Coconut Rum, Meyers Dark Rum, Kahlua,
Baileys, J&B Scotch, Korbel Brandy,
El Jimador Silver Tequila

PREMIUM \$9.5

Ketel One Vodka, Tito's Vodka, Jameson Irish
Whiskey, Tanqueray Gin, Bombay Sapphire Gin,
Seagram's VO, Johnny Walker Red, Galliano,
Frangelico

SUPER PREMIUM \$10

Grey Goose Vodka, Hendrick's Gin, Crown
Royal, Bulleit Bourbon, Grand Marnier,
Disaronno Amaretto

PATRON SILVER TEQUILA _____ \$14

DON JULIO TEQUILA, HENNESSY _____ \$15





BEER & ASSORTED BEVERAGES

DOMESTIC BEER _____ \$6

CRAFT OR IMPORT BEER _____ \$9

ASSORTED SOFT DRINKS AND JUICE _____ \$3

BOTTLED WATER _____ \$3

WINE



HOUSE SELECT

Match Book Chardonnay _____ \$9 \$28

Match Book Cabernet Sauvignon _____ \$10 \$30

Wycliff Sparkling Brut _____ \$8 \$25

CHASING VENUS SAUVIGNON BLANC _____ \$9 \$28

J VINEYARDS PINOT GRIS _____ \$10 \$30

KENDALL JACKSON CHARDONNAY _____ \$13 \$40

ROMBAUER CHARDONNAY _____ \$22 \$66

COPPOLA PINOT NOIR _____ \$13 \$40

J LOHR LOS OSOS MERLOT _____ \$11 \$34

CONUNDRUM RED BLEND _____ \$12 \$36

(Corkage \$15 for 750 ml Bottle or \$30 for Magnum)

See Meridians wine list for additional selections.

