

# Dinner Buffet

## Cold Salads

Select Two

### Orange Hill Mixed Green Salad

candied walnuts | apples | bleu cheese | berry vinaigrette

### Greek

romaine lettuce | Roma tomato | cucumber | Kalamata olive  
feta cheese | red onion | red-wine vinaigrette

### Spinach Salad (add \$3 per guest)

fresh spinach | applewood smoked bacon | sun-dried tomato  
garlic croutons | bleu cheese | white truffle vinaigrette

### Seasonal Fruit Salad

seasonal melon | berries

### Warm German Potato Salad

red potato | red onions | pickle | mustard

### OH Wedge

baby iceberg | cherry tomato | scallions | red onion  
crumbled blue cheese | applewood smoked bacon  
blue cheese dressing

### Caesar

baby romaine | parmigiano reggiano  
cherry tomato | basil | crostini

### Heirloom Tomato & Local Feta (add \$3 per guest)

heirloom tomato | fresh mozzarella | sea salt  
balsamic reduction | micro basil

### Mixed Berry

mixed greens | blackberry | raspberry | blueberry  
goat cheese | raspberry vinaigrette

## Entrée Selections

Select Two

### Blackened Mahi Mahi

blue lake beans | tequila lime cream | fingerling potato

### Chicken Achiote

broccolini | roasted red potatoes | lime

### Roasted Salmon

grilled asparagus | whipped potato truffle | hollandaise

### Herb Roasted Chicken

seasonal baby veg | garlic mashed potatoes

### Snapper Puttanesca

fire roasted tomatoes | capers | olives | roasted red potato

### Crab & Truffle Baked Penne

cheddar | jack | Parmesan | lump crab  
truffle oil | panko bread crumbs

### Carne Asada

marinated flap meat | peppers & onions  
lemon | lime | cilantro | Spanish rice

### Top Sirloin

seasonal vegetables | mashed potatoes  
demi glace (add \$8.00)

### Boneless Beef Short Ribs

cognac demi-glace | crispy onion | cream cheese polenta

### Petite Filet

asparagus | baby red potatoes | béarnaise sauce (add \$10.00)

### Andouille Sausage & Peppers

green & red bell pepper | red onion | marinara  
fettuccine noodles | Parmesan cheese | basil

## Desserts

Served, Select One

### Triple Chocolate Brownie

caramel | whipped cream | chocolate ganache

### New York Cheesecake

mixed berries | graham cracker crust

### Mini Vanilla Bean Crème Brûlée

turbinado sugar crust | fresh berries

### Key Lime Pie

graham cracker crust | meringue topping

### Chocolate Lava Cake

whipped cream

### Mini assorted pastries

**\$67.00**

All prices are subject to 20% service fee and sales tax

*The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.*

# Luncheon Buffet

Minimum of 25 Guests

## Cold Salads

Select Two, add \$3 per guest per additional salad over two

### Orange Hill Mixed Green Salad

candied walnuts | apples | bleu cheese | berry vinaigrette

### Greek

romaine lettuce | Roma tomato | cucumber | Kalamata olive  
feta cheese | red onion | red wine vinaigrette

### Spinach Salad (add \$3 per guest)

fresh spinach | applewood smoked bacon | sun-dried tomato  
garlic croutons | bleu cheese | white truffle vinaigrette

### Seasonal Fruit Salad

seasonal melon | berries

### OH Wedge

baby iceberg | cherry tomato | scallions | red onion  
crumbled blue cheese | applewood smoked bacon  
blue cheese dressing

### Caesar

baby romaine | parmigiano reggiano  
cherry tomato | basil | crostini

### Heirloom Tomato & Local Feta (add \$3 per guest)

heirloom tomato | fresh mozzarella | sea salt  
balsamic reduction | micro basil

## Entrée Selections

Select One, add \$7 per person for additional entrée selections

### Free Range Chicken

roasted garlic mashed potato | baby vegetables | pan jus

### Chicken Marsala

seasonal mushrooms | marsala wine chives

### Roasted Salmon

grilled asparagus | whipped potato truffle | hollandaise

### Chicken Piccata

lemon butter | capers | fettuccine

### Puttanesca Snapper

fire roasted tomatoes | capers | olives | roasted red potato

### Maui Island Chicken

sweet soy glaze | baby bok choy | macadamia nuts  
grilled pineapple | jasmine rice

### Curry Mahi Mahi

Thai-style yellow curry | rice noodles | bean sprout | peanuts

### Boneless Beef Short Ribs (add \$3 per guest)

cognac demi-glace | crispy onion | cream cheese polenta

### Mushroom Ravioli

seasonal vegetables | Parmesan cheese | rosa sauce | basil

## Desserts

Served, Select One

### Triple Chocolate Brownie

caramel | whipped cream | chocolate ganache

### New York Cheesecake

mixed berries | graham cracker crust

### Mini Vanilla Bean Crème Brûlée

turbinado sugar crust | fresh berries

### Key Lime Pie

graham cracker crust | meringue topping

### Italian Style Cannolis

ricotta | mascarpone | chocolate curls

### Chocolate Lava Cake

whipped cream

**\$35 per person**

All prices are subject to 20% service fee and sales tax

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# Platinum Package

*Package Includes Soda, Coffee and Tea*

## Appetizers

**Artisan Cheese Display**  
with fruit & crackers

**Kobe Style Beef Skewers**  
with Teriyaki sauce

**Large Prawn Shrimp**  
with cocktail sauce

**Crispy Parmesan Artichoke Hearts**  
with Zesty Aioli

## Cold Salads

Select One

**Caesar Salad**

**Orange Hill Mixed Green Salad**  
with Candied Walnuts, Apples, Blue Cheese & Berry Vinaigrette Dressing

## Entrée Selections

Select One

**Filet Mignon & King Salmon**  
with Beurre Blanc & Demi Glace

**Filet Mignon & Shrimp Scampi**  
with Garlic Butter Sauce

**Filet Mignon & Chicken**  
with lemon beurre blanc

## Sides

**Rice Pilaf** or **Roasted Garlic Mashed Potatoes**

**Freshly Baked Rolls**

**Medley of Fresh Vegetables**

## Desserts

Select One

**New York Cheesecake**

**Chocolate Lava Cake**

**\$69 Per Person**

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# Premier Package

Package Includes Soda, Coffee and Tea

## Appetizers

Select Three

### Artisan Cheese Display

with fruit & crackers

### Crispy Parmesan Artichoke Hearts

with zesty aioli

### Grilled Beef Skewers

cilantro-ginger marinade

### Coconut Shrimp

with sweet & spicy dipping sauce

### Southwest Chicken Empanadas

with a cilantro crema

### BLT Toast Points

bacon jam, arugula, cherry tomato,  
French baguette round

### Vegetable Spring Rolls

sweet Thai chili sauce

## Cold Salads

Select One

### Caesar Salad

### Orange Hill Mixed Green Salad

with Candied Walnuts, Apples, Blue Cheese & Berry Vinaigrette Dressing

## Entrée Selections

Select Two

### Portobello Mushroom Ravioli

Sun dried tomatoes & fresh asparagus  
finished with rose sauce 40

### Chicken Marsala

Seasonal mushrooms,  
Marsala wine, chives 44

### Chicken Dijonnaise

Breast of chicken grilled & marinated  
with a three mustard sauce 44

### Pan-Served Free Range Chicken

Champagne butter sauce with caper  
berries 44

### Roast Prime Rib of Beef

Herb roasted & served with au jus  
& creamy horseradish 50

### Filet Mignon

Broiled & topped with mushrooms 57

### Atlantic Salmon

Lemon dill beurre blanc with capers 47

### Grilled Filet Mignon & Baked Atlantic Salmon 62

### USDA Prime New York Sirloin

Broiled & finished with a  
cabernet demi glace 54

### Premier Dinner Buffet 67

## Sides

**Rice Pilaf** or **Roasted Garlic Mashed Potatoes** | **Freshly Baked Rolls** | **Medley of Fresh Vegetables**

## Desserts

Select One

### New York Cheesecake

### Chocolate Lava Cake

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# Private Party Menu

Package Includes Coffee and Tea  
For parties of 25 - 50 guests

## Appetizers

**Artisan Cheese Display**  
with fruit & crackers

**Crispy Parmesan  
Artichoke Hearts**  
with Zesty Aioli

**Southwest Chicken  
Empanadas**  
with a cilantro crema

## Cold Salad

**Orange Hill Mixed Green Salad**  
with Candied Walnuts, Apples, Blue Cheese & Berry Vinaigrette Dressing

## Entrée Selections

Select Two

**Pan-Served Free Range Chicken**  
Champagne butter sauce with caper berries 44

**Portobello Mushroom Ravioli**  
Sun dried tomatoes & fresh asparagus  
finished with rose sauce 40

**Prime Rib of Beef**  
Herb roasted & served with au jus  
& creamy horseradish 50

**Filet Mignon &  
Baked Atlantic Salmon**  
Combination of a petite filet accompanied with fresh  
salmon topped with their appropriate sauces 67

**Atlantic Salmon**  
with a citrus-balsamic reduction 47

**USDA Prime New York Sirloin**  
Broiled & finished with a cabernet demi glace 54

**Grilled Jumbo Prawns**  
Lemon beurre blanc & smoked paprika 49

## Sides

**Roasted Garlic Mashed Potatoes**

**Freshly Baked Rolls**

**Medley of Fresh Vegetables**

## Desserts

Select One

**New York Cheesecake**

**Chocolate Lava Cake**

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