

General INFORMATION

A non refundable deposit, which is applied to your food and beverage total, is required to reserve your date. The amount of the deposit is equal to 25% of the total Food and Beverage Minimum. A total of 50% must be received 90 days prior to event date. 100% of the final estimated balance is due 7 days prior to the event date.

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 service 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.

A 20% Service Charge and current State Sales Tax will be added to all food, beverage and rental items. The Service Charge is taxable in the State of California.

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 to 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.

DJ 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.



THEORANGEHILLRESTAURANT.COM

**All Prices are Subject to 20% Service Charge and Current Sales Tax. All Prices and Menu Items. Subject to Change without Prior Notice.*

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

08/15

Buffet LUNCHEON

Minimum of 25 Guests | Package Includes Soda, Coffee and Tea

Cold Salads

Select Two, add \$3 per person for additional salad selections

Orange Hill Mixed Green

Candied Walnuts, Apples, Bleu Cheese,
Berry Vinaigrette Dressing

Greek

Romaine Lettuce, Roma Tomato,
Cucumber, Kalamata Olives, Feta Cheese,
Red Onion, Red Wine Vinaigrette

Spinach Salad (Add \$3 Per Guest)

Fresh Spinach, Applewood Smoked Bacon,
Sundried Tomato, Garlic Croutons,
Bleu Cheese, White Truffle Vinaigrette

Seasonal Fruit

Seasonal Melons, Berries

Oh Wedge

Baby Iceberg, Cherry Tomato, Scallions, Red
Onion, Crumbled Bleu Cheese, Applewood
Smoked Bacon, Bleu Cheese Dressing

Caesar

Chopped Romaine Lettuce,
Parmigiano Reggiano, Croutons

Heirloom Tomato & Local Feta (Add \$3 Per Guest)

Heirloom Tomato, Fresh Mozzarella,
Sea Salt, Balsamic Reduction, Micro Basil

Entrée Selections

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

Pan-Served Free Range Chicken

Champagne Butter Sauce, Caper Berries,
Rice Pilaf, Seasonal Vegetables

Chicken Marsala

Mushrooms, Marsala Wine, Chives, Roasted Garlic
Mashed Potatoes, Seasonal Vegetables

Roasted Salmon

Hollandaise, Grilled Asparagus,
Roasted Garlic Mashed Potatoes

Chicken Piccata

Lemon Butter, Capers, Fettuccine,
Seasonal Vegetables

Petite Filet

Béarnaise Sauce, Baby Red
Potatoes, Asparagus

Blackened Mahi Mahi

Blue Lake Beans, Tequila Lime Cream,
Fingerling Potatoes, Seasonal Vegetables

Boneless Beef Short Ribs

Cognac Demi-Glace, Crispy Onion,
Cream Cheese Polenta, Seasonal Vegetables

Portobello Mushroom Ravioli

Sundried Tomatoes, Rose Sauce, Asparagus

Desserts

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

Chocolate Lava Cake

Whipped Cream

\$35 per person



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Premier PACKAGE

Package Includes Soda, Coffee and Tea

Appetizers

Select Three

Artisan Cheese Display

Fruit, Crackers

Crispy Parmesan Artichoke Hearts

Zesty Aioli

Grilled Beef Skewers

Cilantro-Ginger Marinade

Coconut Shrimp

Sweet & Spicy

Dipping Sauce

Southwest Chicken Empanadas

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

Chopped Romaine Lettuce, Parmigiano Reggiano, Croutons

Orange Hill Mixed Green Salad

Candied Walnuts, Apples, Bleu Cheese, Berry Vinaigrette Dressing

Entrée Selections

Select Two

Portobello Mushroom Ravioli

Sun Dried Tomatoes,

Rose Sauce **\$40**

Chicken Marsala

Seasonal Mushrooms,

Marsala Wine, Chives **\$44**

Chicken Dijonnaise

Chicken Grilled, Marinated,

Three Mustard Sauce **\$44**

Pan-Served Free Range Chicken

Champagne Butter Sauce,

Caper Berries **\$44**

Roast Prime Rib Of Beef

Herb Roasted, Au Jus, Creamy

Horseradish **\$50**

Filet Mignon

Broiled, Topped With

Mushrooms **\$57**

Atlantic Salmon

Lemon Dill Beurre Blanc,

Capers **\$47**

Atlantic Salmon & Chicken Dijonnaise

Lemon Dill Beurre Blanc,

Dijonnaise Mustard Sauce **\$55**

USDA Prime New York Sirloin

Cabernet Demi Glace **\$54**

Sides

Rice Pilaf or Roasted Garlic Mashed Potatoes with Freshly Baked Rolls and Seasonal Vegetables

Desserts

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

Chocolate Lava Cake

Whipped Cream



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Platinum PACKAGE

Package Includes Soda, Coffee and Tea

Appetizers

Artisan Cheese Display

Fruit, Crackers

Mini Beef Wellington

Port Wine Reduction

Large Prawn Shrimp

Cocktail Sauce

Crispy Parmesan Artichoke Hearts

Zesty Aioli

Cold Salads

Select One

Caesar Salad

Chopped Romaine Lettuce, Parmigiano Reggiano, Croutons

Orange Hill Mixed Green Salad

Candied Walnuts, Apples, Bleu Cheese, Berry Vinaigrette Dressing

Entrée Selections

Select One

Filet Mignon & Atlantic Salmon

Lemon Beurre Blanc Sauce

Filet Mignon & Shrimp Scampi

Garlic Butter Sauce

Filet Mignon & Chicken

Champagne Butter Sauce

Sides

Rice Pilaf

Roasted Garlic Mashed Potatoes

Freshly Baked Rolls

Seasonal Vegetables

Desserts

Select One

Triple Chocolate Brownie

Caramel, Whipped Cream,
Chocolate Ganache

Mini Vanilla Bean Crème Brûlée

Turbinado Sugar Crust,
Fresh Berries

New York Cheesecake

Mixed Berries, Graham Cracker Crust

Chocolate Lava Cake

Whipped Cream

\$69 Per Person



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Dinner BUFFET

Package Includes Soda, Coffee and Tea

Appetizers

Select Three

Artisan Cheese Display

Fruit, Crackers

Crispy Parmesan

Artichoke Hearts

Zesty Aioli

Grilled Beef Skewers

Cilantro-Ginger Marinade

Coconut Shrimp

Sweet & Spicy Dipping Sauce

Southwest Chicken Empanadas

Cilantro Crema

BLT Toast Points

Bacon Jam, Arugula, Cherry Tomato,
French Baguette Round

Vegetable Spring Rolls

Sweet Thai Chili Sauce

Cold Salads

Select Two

Orange Hill Mixed Green

Candied Walnuts, Apples, Bleu Cheese,
Berry Vinaigrette Dressing

Greek

Romaine Lettuce, Roma Tomato,
Cucumber, Kalamata Olives, Feta Cheese,
Red Onion, Red Wine Vinaigrette

Spinach Salad

Fresh Spinach, Applewood Smoked Bacon,
Sundried Tomato, Garlic Croutons,
Bleu Cheese, White Truffle Vinaigrette

Seasonal Fruit Salad

Seasonal Melon, Berries

German Potato Salad

Red Potato, Red Onions, Pickle, Mustard

Oh Wedge

Baby Iceberg, Cherry Tomato,
Scallions, Red Onion, Crumbled
Bleu Cheese, Applewood Smoked Bacon,
Bleu Cheese Dressing

Caesar

Chopped Romaine Lettuce,
Parmigiano Reggiano, Croutons

Heirloom Tomato & Local Feta

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, Roasted Garlic Mashed Potatoes,
Hollandaise

Herb Roasted Chicken

Seasonal Baby Vegetables, Garlic Mashed Potatoes

Carne Asada

Marinated Flap Meat, Peppers, Onions,
Lemon, Lime, Cilantro, Spanish Rice

Top Sirloin

Seasonal Vegetables, Mashed Potatoes, Demi Glace

Petite Filet

Asparagus, Baby Red Potatoes, Béarnaise Sauce

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

Chocolate Lava Cake

Whipped Cream

Mini Assorted Pastries

\$67.00

Orange Hill
RESTAURANT • BAR • SPECIAL EVENTS

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Late Night SNACKS

(Priced Per Person)

Stations

Nacho Bar - chips, nacho cheese, beans, olives, onions guacamole \$7

Taco Bar – pulled chicken, ground beef, pulled pork, cheese, beans, olives, onions, guacamole, tomatoes, hard and soft tortillas \$10

Chicken Strips – with assorted dipping sauces \$7

Chicken Wings – with assorted dipping sauces \$9

Soft Pretzels – with nacho cheese, mustard \$7

Hot Dog Station – mustard, ketchup, mayo, relish, pickles, sour kraut, cheese, served in a pretzel bun. \$8

Assorted Flat Breads - margherita, BBQ chicken, pepperoni \$8

Tray Passed

Mini Tacos \$5

Sliders N' Fries \$5

Mac & Cheese Balls \$5

Mini Corn dogs, 1000 Island Dressing \$5

Mini Grilled Cheese & Tomato Bisque Soup \$5

Pigs N' A Blanket – mini sausages wrapped in pancakes \$4

Late Night Snack Stations To-Go

Assorted Homemade Cookies, Breakfast Pastries or Brownies \$5

Freshly Brewed Coffee or Hot Chocolate - served in take away cups \$8



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Display Stations

Domestic and Imported Cheeses

An assortment of domestic and imported cheese, crackers, dried fruits, nuts & fresh berries

\$65/20 people

Grilled Vegetable Platter

Seasonal selection of vegetables, herb-balsamic vinaigrette,
*red onion, portabella mushroom, carrots, zucchini,
yellow squash, fennel, peppers*

\$55/20 people

Vegetable Crudité

Fresh crispy vegetables, choose one of our signature dressings:
*chipotle buttermilk ranch, blue cheese,
french onion dip or garlic herb cream cheese*

\$52/20 people

Sushi Station

Hand crafted specialty rolls & sashimi,
pickled ginger, wasabi, soy sauce

Sashimi \$3/pc

Rolls \$16/Roll (8 pcs)
(Roll minimum 12)

Chilled Shellfish Station

Seasonal Oysters on the Half Shell

Chilled Poached Shrimp

Crab Legs

Shrimp Ceviche

Horseradish cocktail sauce,
champagne mignonette,
lemons, capers, Tabasco,
crackers, crispy tortilla chips

\$30 per person



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Tray Passed ITEMS

Price Per Piece

Caramelized Watermelon, Cherry Tomato & Feta Skewers \$1.50

Caprese Skewers \$1.50

Tomato, basil, mozzarella, basil pesto, balsamic vinaigrette drizzle

Sesame Peanut Grilled Chicken Skewers \$2

Roasted peanut curry sauce

Vegetable Spring Rolls \$1.50

Sweet Thai chili sauce

Smoked Salmon Flatbread \$1.50

Sliced apple, celery leaves, sea salt

Oysters on the Half Shell \$2

Horseradish cocktail sauce

Prosciutto & Tomato Bruschetta \$2

White Fish Ceviche \$2

Tortilla chips

BLT Toast Points \$1.50

Bacon jam, arugula, cherry tomato, French baguette rounds

Ahi Tuna Poke Spoons \$2.50

Ginger soy glazed ahi tuna, scallion, tobiko, seaweed salad, wonton slivers

Pancetta and Basil Wrapped Shrimp \$3

Roast Prime Rib Crostini \$3

Shaved beef, caramelized onion, blue cheese crumbles

Hamachi Sashimi \$5

Yuzu koshu dressing, melon, cucumber, micro greens

Mini Dungeness Crab Cakes \$5

Red pepper remoulade

Adobe Braised Prime Rib Tacos \$5

Pico de gallo, mini corn tortillas

Grilled Beef Skewers \$2.50

Cilantro-ginger marinade



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