



Sunday – Friday \$99 per person Inclusive

Wedding Packages

Includes: Ceremony, Plated Dinner, (4) Hour Beer & House Wine Bar,
Custom Wedding Cake, Champagne Toast,
White or Black Chair Covers, Tax & Gratuity

Plated Dinner

Plated dinner receptions include:
Choice of (3) Three Passed Hors d'oeuvres
Choice of (1) One Salad
Assorted Freshly Baked Rolls and Whipped Butter
Freshly Brewed, Coffee, Tropical Tea, Soda,
Champagne Toast and your choice of Wedding Cake designed by
Brian at My Goodness Cakes (602) 861-4711

Hors d'oeuvres

**Please choose (3) three hors d'oeuvres
from the following hot or cold items**

Cold Hors d'oeuvres

Ahi Tuna with Mango Salsa
Ahi Tuna Taco with Mango Salsa
Caprese Canapé
Grilled Chicken Tortilla Pinwheel
Roast Beef Crostini with Goat Cheese
Smoked Salmon on Rye Toast with Dill Cream
Shrimp, Cucumber and Melon Relish Canapé

Hot Hors d'oeuvres

Baked Brie and Raspberry in Phyllo
Cashew Chicken Spring Roll
Coconut Breaded Chicken Tail with Sweet and Sour
Jack Daniels Bourbon Balls
Spanakopita

Salad

Please choose (1) one salad

Orange Tree House Salad

Baby Mixed Greens, Cherry Tomatoes, Dried Cranberries, Spicy Sweet Pecans
Tossed with a Red Wine Herb Vinaigrette

Caesar Salad

Hearts of Romaine tossed with Parmesan Cheese, Herb Focaccia Croutons
Tossed with a Traditional Stone Ground Caesar Dressing

Garden Salad

Garden Fresh Greens with Tomatoes, Cucumbers, Shredded Carrots, Jicama, Olives
served with a Creamy Blue Cheese Dressing

Arizona Field Greens

Danish Bleu Cheese, Candied Walnuts, Vanilla Poached Pears and Champagne Vinaigrette

Baby Spinach Salad

Tender Baby Spinach with Goat Cheese, Crispy Bacon Bits, Pecans and Sherry Vinaigrette Dressing

Blue Cheese Wedge

Crisp Wedge of Iceberg Lettuce, Diced Tomatoes, Bermuda Onion, Roquefort Cheese and Apple-wood Bacon

Plated Chicken Entrée's

Pan Roasted Chicken Breast

Seasoned with Fresh Herbs and paired with Goat Cheese Risotto

Grilled Citrus Marinated Chicken Breast

Grilled over an open flame and topped with a Citrus Avocado Relish
Served with Chive Butter Sauce, Cilantro Risotto and Sautéed Asparagus Spears

Stuffed Chicken with Exotic Mushrooms and Goat Cheese

Served with a Chive Butter Sauce, Wild Rice Pilaf and Sautéed Asparagus Spears

Plated Beef Entrée's

Petit Prime Top Sirloin

Served with Horseradish Whipped Potatoes, Sautéed Seasonal Vegetables and Mushroom Demi-Glaze

Petit Roasted Herb Crusted Beef Tenderloin

Served with Crispy Yukon Gold Potatoes, Sautéed Seasonal Vegetables and Port Wine Sauce

Carved Brisket

Slow roasted Brisket with a Dr. Pepper BBQ Sauce, Seasonal Vegetables and Mashed Potatoes



Plated Seafood Entrée's

Macadamia Crusted Mahi Mahi

Topped Papaya Relish served with Saffron Rice Pilaf and Sautéed Seasonal Vegetables

Pan Seared Salmon Filet

Laced with Lemon Caper Sauce and served with Mashed Potatoes, Sautéed Julienne Vegetables

Pacific Sea Bass

Pacific Sea Bass served with Roasted Garlic Mashed Potatoes and Sautéed Seasonal Vegetables

Wedding Cake

We have contracted with My Goodness Cakes to design your wedding cake.

If your design is more expensive than our contracted cakes you can pay

My Goodness Cakes directly for any additional charges.

Please make arrangements with Brian at My Goodness Cakes
for your personal Cake Tasting at 602-861-4711.

