



Our Silver Package

Hors d'oeuvres Menu

Displayed Hors d'oeuvres

Selection of International Meats and Cheese

Fresh Vegetable Crudités

Seasonal Fruits

Artisan Breads

Cold Offerings

(Choice of five hot and cold offerings)

Pesto Chicken Pinwheels

Grilled Chicken Salad in Belgian Endive

Bruschetta Crostini

Smoked Salmon on Toasted Rounds with Dill Sauce

Filet of Beef on Crostini with Boursin Cheese

Antipasto Kabob fresh Mozzarella, cherry tomato, Kalamata olive

Boursin and Tomato Crostini

Hot Hors d'oeuvres

Mushroom Caps filled with Sausage and Spinach

Two Bite Philly Cheesesteak

Scallops wrapped in Apple Smoked Bacon

Mini Twice Baked Potatoes

Baked Brie with Raspberry in Filo

Chicken Spring Rolls

Sesame Seared Chicken Bites

Coconut Shrimp

Soy Glazed Hibachi Beef Skewers

Mini Lobster and Risotto Cakes

Edamame Wontons

Filo Triangles with Herbed Feta Cheese and Spinach

Wild Mushroom and Fontina Crostini

Boneless Buffalo Chicken Wings

Franks in a Blanket with Dijon Sauce

Potato Pancakes with Chive Sour Cream

Jerk Chicken and Pineapple Skewers

Fried Cheese Ravioli

Asiago and Asparagus in Puff Pastry



PACKAGE DETAILS

- Open Bar for Entire Event
- Champagne Toast
- Three Draught Beers
- Hand Passed Hors d'oeuvres
- Floor Length Linen Included
- Cake Cutting Included

\$85 per person



Upgraded Selections

(Market Price)

Ahi Tuna over Wonton Crisp

Oysters Rockefeller

Shrimp Cocktail

Lump Crab Cake
with Old Bay Aioli

Lamb Lollipops
with Apple Brandy Rosemary Jus

Salad

(select one)

Classic Caesar

Iceberg Wedge
Maytag Bleu Cheese and Bleu Cheese Dressing

Mixed Field Greens
with Shaved Asiago, Balsamic Vinaigrette

Entrées

(choice of two)

Chicken Parmesan

Breaded chicken breast topped with marinara and fresh Mozzarella cheese

Sirloin "Filet"

Cracked Pepper and Sea Salt Rubbed

Chicken Marsala

Boneless chicken breasts sautéed with wild mushrooms and a Marsala wine sauce

Sliced Roasted Beef

Served with a Burgundy wine and wild mushroom sauce

Chicken En Croute

Stuffed with fresh vegetables, fire roasted peppers and provolone Cheese in Puff Pastry with a Roasted pepper Sauce

Rosemary and Tomato Braised Pork Chop

Frenched, center cut chop braised with fresh rosemary and plum tomatoes

Chicken Picante

Boneless chicken breasts sautéed with a lemon butter and Chardonnay wine sauce

Chicken / Vegetable Stack

Layers of grilled chicken breast, fresh grilled vegetables and fresh Mozzarella cheese

Broiled Salmon

With a ginger leek sauce

Parmesan Crusted Cod

Fresh cod roasted with a Parmesan crust and served with a tomato and olive relish

Jumbo Stuffed Shrimp

Baked with crab imperial stuffing

Stuffed Flounder Florentine

A delicate Flounder filet stuffed with fresh spinach and served with a lemon wine sauce



Call 518-861-5000, ext. 353 for more information
or visit orchardcreek.com today!