



Lounge ~ Restaurant ~ Event Center and Banquet Hall

1580 Orchard Drive, Chambersburg, PA 17201, Phone: (717) 264-4711

Meeting and Banquet Room Arrangements

In order to maintain quality preparations and to ensure that all guests enjoy their experience at the Orchards Restaurant, our rooms are selected and assigned based on the anticipated number of guests and your requirements. The guaranteed number of guests attending the banquet is **required one week prior** to the event. The guaranteed number is not subject to reduction after a 7-day deadline prior to your event and is the minimum number of guests for which you will be charged. If we do not receive a guaranteed number of guests by the 7-day deadline, you will be charged for the estimated number of guests on your original contract.

The Orchards reserves the right to reassign the function rooms most appropriate for your event. The Orchards also reserves the right to add a service charge for set-up of meeting rooms with extraordinary requirements. Our banquet coordinator will provide assistance in planning a room layout most appropriate for your group.

Please note that room set-up...tables settings, vacuumed, tables skirted starts 2 hours prior to event. NO CONFETTI ALLOWED!

All food and beverage items must be prepared by The Orchards Restaurant personnel to ensure and maintain quality control. **No food or beverages** may be brought into The Orchards Restaurant. Our menu reflects a wide variety of entrees for you to choose from. We will customize our service to meet the specific needs of your function. Our servers and bartenders who are trained in serving alcoholic beverages with extreme care must dispense all alcoholic beverages. Alcoholic Beverage Service can and will be refused to any guest who does not have proper identification or to any person to whom The Orchards Restaurant's judgment appears to be intoxicated.

Payment Arrangements

Upon reserving a banquet room a non-refundable deposit of \$250.00 per room is required to hold your banquet date. No banquet room is booked without buffet or entrée per person. If you need us to open the doors early there will be an additional \$100.00 added to the bill. All buffet and dinner selections are per person and are subject to 20% gratuity and applicable to PA sales tax. 20% is also added to any facility fees. Payment in full is due week of your event. Room fees are NON-Refundable should you decide to cancel. If rooms are available to decorate for any function the night before, there is per room fee of \$250.00. Banquets are 5 hour time block. Each additional hour needed is \$50.00 per. Banquet time until 11PM. When paying with a credit card, 3% will be added to your billing.

Please note that buffets are not endless. They are prepared to your count so order accordingly. Also, due to state laws, buffets are not allowed to be boxed to leave the restaurant.

I have read the above and understand the terms. I execute it voluntarily with knowledge of its significance.

Customer Name _____ Customer Signature _____

Date _____

Date of Function _____

Lounge ~ Restaurant ~ Event Center and Banquet Hall**Banquet Facility Fees**

Room Fee (Per Room, Non-Refundable) \$250.00
* Includes Room Set up, clean up, linens, glass wear, & flat wear
*5 hour time block. (\$50.00 per hour added on for additional time)
DJ/ Band Set-up -\$50.00
Dance floor fee- \$75.00 (dance floor & DJ set-up fee will be waived if using in house DJs)

Chris Washabaugh – (717)816-6911Mike Embley - (717)360-0550Phantom Shadow - (717) 532-9618RJ RUSSO Photography- 973-204-9755

Stage Set-up \$100.00

Audiovisual Equipment (Per-Item)

- a) Microphone - podium \$50.00
- b) Projector- \$100.00
- c) Large Presentation Screen \$100.00

Mirrors (Per Table) \$5.00

Candles (Per Table) \$5.00

Punch Fountain Rental \$50.00

Vases with Flowers (per table) \$9.00

Gold Charger Plates- (maximum-280) \$2.00 per setting

Cake Cutting Fee (Per Person) \$.50

CREDIT CARD FEE **3%**

Gratuuity 20%

Off Premise Catering 8%



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Hors D'Oeuvres

Wings

Meatballs

(Choice of Swedish, BBQ, Sweet-n-Sour, or Marinara)

Pork & Shrimp Egg Rolls

Spinach Balls

Mozzarella Cheese Sticks

Mild Italian Sausage with Peppers & Onions

Fried Asparagus

\$160.00 per 100 pieces

Miniature Quiche

(Lorraine or Spinach)

Spanikopita

(Filo Dough with Spinach and Feta Cheese)

Tiropita

(Filo Dough with assorted cheese filling)

Jalapeno Poppers with cheddar cheese

\$170.00 per 100 pieces

Pigs-in-a-blanket

Teriyaki Beef Saté

Broiled Rumaki

(Chicken Liver Wrapped with Bacon)

Feta & Sundried Tomatoes in Filo

\$180.00 per 100 pieces

Chicken Kabobs with peppers and onions

Souvlaki (Greek Pork Kabobs)

Anti-pasta skewers

Chicken Brochette

Vegetable Spring Rolls

Mini Cream Puffs filled with:

(Ham, Chicken, Tuna, and Shrimp Salad)

\$190.00 per 100 pieces

All events include: white table cloths linens and napkins, tables and chairs, china, glassware, 6% sales tax and 20% gratuity is added to all events

We will be glad to sit with you and customize your special event



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Hors D'Oeuvres Continued

Mushroom Caps Stuffed with Crabmeat

Clams Casino

Oysters on the Half Shell

Smoked Salmon Bruschetta

Japanese Panko Breaded Scallop Skewers

Curry grilled shrimp

\$240.00 per 100 pieces

Scallops Wrapped in Bacon

Miniature Crab Cakes

Oysters Rockefeller

Shrimp Cocktail

Coconut Shrimp

Prosciutto Wrapped Shrimp

Cocktail shrimp in shot glass

Mini burgers or hot dogs

Grill cheese in shot glass – tom bisque

\$260.00 per 100 pieces



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SPREADS AND CRUDITÈS DISPLAYS

Assorted Ring Bologna & Mild Cheddar and Swiss cheese Wedges

(Serves approximately 30 people)

\$75.00 per tray

Port Wine Cheddar Cheese Spread with Crackers

(Serves approximately 30 people)

\$75.00 per tray

Assorted Cracker tray

(Serves approximately 30 people)

\$30.00 per tray

Fresh Vegetable Tray with Dip (\$2.50 per person)

Seasonal Fruit Tray (\$2.50 per person)

Berries, apples, bananas, melons, pine apple

Cheese Tray (\$2.50 per person)

Gourmet cheese, Tray (\$7.00pp)

Brie, cheddar, buffalo mozzarella, bleu, and a variety of Italian Cheeses

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Food Stations

*Food stations are discussed before we price them.
Please ask the banquet Coordinator for details*

Seafood Stations

Shrimp, tuna, scallops, mussels

Carving Stations

Carved Filet, Baked Ham, Pork loin, Prime Rib, served with horseradish, sauté mushrooms and dinner rolls

Stir Fry Stations

Chicken, Beef, pork or shrimp served with steamed rice and variety of vegetables

Pasta Stations

penne, tortellini, ravioli tossed with Marinara, Alfredo or browned butter sauce

Salad Stations

mixed greens, romaine, dressings, veggies, bread rolls

Mash Potato Bar

mash potatoes, gravy, cheese, bacon, turkey, scallions, chives,

Please ask for price do to the fluctuation of prices

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Dinner Buffets

*Brown Sugar Encrusted Ham Steak with
fresh Fruit*

Baked Lemon Chicken

Potato

Veggie

Tossed Salad with choice of two

Dressings

\$22

Vegetarian Option

Vegetable Lasagna

Stuffed Tomatoes and Peppers with rice

Potato

Veggie

Tossed Salad with choice of two

Dressings

\$22

Roast Breast of Turkey

Swedish Meatballs

Potato

Veggie

Stuffing and Gravy

Tossed Salad with choice of two

Dressings

\$24

Grilled Chicken Breast in Marsala Sauce

Broiled Haddock with Pico d gallo

Potato

Veggie

Tossed Salad with choice of two

Dressings

\$25

Grilled Pork Lion with a

Lemon herb sauce

Broiled Salmon in Herb Cream Sauce

Potato

Veggie

Tossed Salad with choice of two

Dressings

\$26

Stuffed Flounder w crab meat

Cordon Bleu

Potato

Veggie

Tossed Salad with choice of two

Dressings

\$27

Customize Your Own Buffet

Entree

Entree

Entrée

Potato

Veggie

Tossed Salad with choice of two Dressings

Desserts

M/C

(minimum of 50 Guests)

Children 3 and under FREE Children 4-12 HALF PRICE



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Dinner Buffets Continued

Roast Sliced Top Round of Beef*
Grilled Chicken Breast in Marsala Sauce
Potato
Veggie
Spinach Pie
Tossed Salad with choice of two
Dressings***Carved to Order**
\$28

Roast Sliced Sirloin of Beef*
Seafood Newburg with Rice
Potato
Veggie
Tossed Salad with choice of two
Dressings***Carved to Order**
\$29

Petite Prime Rib
Broiled Salmon atop of Asian Slaw w
sweet soy sauce
Crab Cakes
Potato
Veggie
Tossed Salad with choice of two
Dressings
\$33

Filet Mignon, grilled
Grilled Chicken, mushroom Duxelle
sauce
Stuffed Flounder with Crabmeat
Asparagus
Twice Baked Potato
Tossed Salad with choice of two
Dressings
***Carved to Order**
\$34

Vegetables

Green Beans
Mixed Vegetables
Peas & Mushrooms
Corn O'Brien
Succotash
Dilled Carrots
Broccoli
Cauliflower
Lima Beans
Asparagus (\$2.00 extra)

Potatoes

Rice Pilaf
Baked Potato Wedges
Whipped Potatoes
Mac and cheese (\$1 extra)
Baked Potato (\$1extra)
Twice Baked (\$1 extra)
Scallop Potatoes (\$1 extra)
Potato Au Gratin (\$1 extra)
Candied Yams
Red Bliss Potatoes



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International Dinner Buffets

Greek

Greek Chicken
Patitsio
Grilled Lamb
Souvliki
Spinach Pie
Lemon potato
Cole Slaw
Tossed Salad with choice of two
Dressings

***Carved to Order**

\$31

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Mexican

Beef and chicken
Tacos – soft or hard
Burrito's
Spanish rice
Chicken Quesadillas
Peas and Mushrooms
Sour cream, salsa, guacamole,
shredded chees
Tossed Salad with choice of two
Dressings

***Carved to Order**

\$24

Italian

Chicken Parm
Fresh Meat Balls
Lasagna
Veal scaloppini
Pasta – Tomato or Alfredo
Roasted Red Bliss Potatoes
Broccoli Spears
Fresh tomato and Mozz salad

\$31

Asian

General Tso's Chicken
Beef satay
Spring rolls
Crab legs
Edamame
Fried rice
Tossed Salad with choice of two
Dressings

\$35

THE ORCHARDS

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Dinner Entrées

Grilled Ham Steak
\$18
Grilled Pork Chops
\$22
Boneless Grilled Pork Loin with Apple
Brandy Glaze
\$22
Grilled Chicken Breast with Marsala
\$21
Chicken Cordon Bleu
\$23
Chicken Enchemise
\$23
Grilled Chicken Breast with
Mediterranean Sauce
\$21
Stuffed Chicken Breast with Gravy
\$21
Roast Turkey & Stuffing
\$20
Beef Bordelaise Rolls
\$20
Delmonico steak
\$26
New York Strip Steak
\$28
Prime Rib
\$28

Vegetables(choice of 1)

Tossed salad
Green Beans
Mixed Vegetables
Peas & Mushrooms
Corn O'Brien
Succotash
Dilled Baby Carrots
Broccoli
Cauliflower
Asparagus (\$2.00 extra)
Lima Beans

Petite Prime Rib \$25
Filet Mignon
\$30
Petite Filet Mignon
\$27
Crab Cakes (2)
\$27
Broiled Haddock
\$23
Flounder with fresh salsa
\$23
Stuffed Flounder with Crab Meat
\$28
Grilled Salmon in cream dill sauce
\$24
Herb Encrusted Rack of Lamb
\$31
Pepper Encrusted Tuna Steak
\$25
Grilled Swordfish served with Fruit
Salsa
\$24
Chilean Sea Bass served with
Pico de gallo
\$28
Grilled Chicken Bruschetta
Onion and peppers, fresh Mozzarella cheese and
a balsamic reduction
\$23

Potatoes(choice of 1)

Whipped Potatoes
Rice Pilaf
Potato Au Gratin
Scallop Potatoes
Red Bliss Potatoes
Candied Yams
Baked Potato Wedges
Baked Potato (\$1 extra)
Twice baked (\$1 extra)



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Pasta & Rice Entrees

Chicken or Shrimp Gumbo over Rice
\$21

Seafood Newburg over Rice
\$23

Beef Tips over Rice
\$19

Chicken Alfredo
\$22

**Alfredo*
\$19

Chicken Marinara
\$22

Shrimp Marinara
\$24

Chicken Parmesan
\$20

Lasagna
\$18

**Grilled Vegetable Napoleon*
\$18

**Vegetable Stir-fry*
\$18

**Pasta Primavera with Tomato Sauce*
\$18

*Crab and Asparagus Tortellini in a
Brandy Cream Sauce*
\$25

*Shrimp, Scallops, and Crab Meat in a
White Wine Garlic Sauce*
\$27

** Pasta and Rice Entrées include tossed salad with choice of dressing*

**Vegetarian option*

Children's Menu:

Cheeseburger & French Fries - 8

Grilled Cheese & French Fries - 8

Chicken Fingers & French Fries - 8



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Desserts

Assorted Cakes - \$5

Carrot

German Chocolate

Orange

Gourmet Desserts - \$7

Carrot Cake

Chocolate Cheesecake

Ultimate Chocolate Cake

Strawberry Cheesecake

Turtle Cheesecake

Gourmet Petit Fours- \$7

Assorted Cookies- \$4

Chocolate Fountain Rental- \$30

Dipping Items \$6 pp

Chocolate

Pretzel Sticks

Marshmallows

Biscotti

Fresh Strawberries



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The Orchards Restaurant Bar Package

House Brands

Mixed Drinks - \$4.75

Call Brands

Mixed Drinks - \$5.75 and up

Premium Brands

Mixed Drinks - \$7.00 and up

Non Alcoholic

Punch

Fruit Punch \$10.00
(per gallon)

Punch Fountain Rental - \$30.00

Wine

House Wines .750 ml - \$25.00

House Wines – 1.50 ML - \$50.00

Champagne

House Champagne - \$25.00
.750 ml

Champagne Toast \$3.75
(per person)

Champagne Punch \$40.00
(per gallon)

Beer

Domestic Bottles - \$3.50

Import Bottles - \$4.00 and up

Beer

½ Keg \$250.00

¼ Keg \$155.00

Rules, Laws and Regulations

All food and beverages (with the exception of cakes and candy for special occasions) shall be supplied solely by The Orchard's. Patron acknowledges that we have the right to request proof of age through proper identification. Anyone without proper identification will not be served. Orchard bartenders and management may refuse alcoholic beverages to any guest who, in their opinion, appears to be intoxicated. The host will be informed by the manager on duty. Should said the individual be subsequently provided alcohol via another guest, the Host will assume full responsibility for the intoxicated guest, his actions, and any legal actions resulting from bodily injury or automobile accident. This policy follows the government regulations of the State of Pennsylvania. The Orchard's has the right to refuse the service or consumption of alcohol to any guest.

PA State Law states that all alcoholic beverages consumed at The Orchards must be bought here, at the Orchards.

Bar Fees

If the total bar sales do not meet or exceed \$500.00, a set fee of \$50.00 plus a bartender's fee of \$15.00 per hour will be charge

