

Season's Greetings

Located on a meticulously landscaped championship golf course, Orchard Ridge's clubhouse is the perfect location for your holiday event.

Each of our banquet rooms feature views of our beautiful course and is to be considered one of the best views in Fort Wayne.

Orchard Ridge brings decades of experience to your holiday celebration.

From our talented chef, to our catering group's flair for presentation, our team of experts are here to make your holiday party planning easy.

Select from several catering menus or create your own.

Call today to book your holiday event!

Lori Hoepner
Membership and Catering Director
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ORCHARD RIDGE
COUNTRY CLUB

HOLIDAY *Cocktail*

hors d' oeuvres displayed

(SELECTION OF TWO)

chilled hors d' oeuvres

(SELECTION OF TWO)

hot hors d' oeuvres

(SELECTION OF THREE)

assortment of cheesecake and cookies

coffee, tea, and punch

\$20 PER PERSON

beer, wine, and soda

\$32 PER PERSON

HOLIDAY *Buffet or Plated*

passed hot hors d' oeuvres

(SELECTION OF ONE)

passed chilled hors d' oeuvres

(SELECTION OF ONE)

salad

starch side

vegetable side

entree

(SELECTION OF ONE)

assortment of cheesecake and cookies

coffee, tea, and punch

\$29 PER PERSON

beer, wine, and soda

\$42 PER PERSON

HOLIDAY *Stations*

Stations are available as and add-on to a dinner package or as a minimum of two stations without a dinner package.

PASTA STATION

Choose 2 sauces: marinara, alfredo, pesto & cream, or herbed olive oil.

Choose 2 pastas: spaghetti, fettuccini, trottole, or linguine.

vegetarian \$8	chicken \$10
steak \$12	shrimp \$12

STIR FRY STATION

Stir fry served with fried rice & vegetables

chicken \$10 steak \$12 shrimp \$12

THE CARVING STATION

\$75 chef attendant fee

roast turkey breast \$7	honey glazed ham \$8
apple cider glazed pork loin \$8	peppercorn & garlic crusted New York strip \$12
tenderloin of beef (per 15 people) \$165	prime rib \$15

DESSERT STATION

cheesecake slices, assorted pies and cookies \$8

HOLIDAY *Platters*

	SMALL (40-60)	LARGE (1001-120)
Assorted domestic cheese	\$175	\$225
Assorted imported cheese	\$195	\$240
Antipasto platter	\$225	\$275
Spinach & artichoke dip w/ toasted pita	\$45	\$100
Crudités of fresh vegetables w/ranch dip	\$60	\$120
Raspberry & pecan roulade	\$50	\$100
Seasonal fruit display	\$175	\$225

Displayed HORS D'OEUVRES

vegetable crudités and dip
imported **cheese** assortment
seasonal sliced **fruit**
italian **antipasto**

assorted domestic **cheese**
baked **brie**
raspberry cream roulade
spinach artichoke dip

Chilled HORS D'OEUVRES

assorted **fruit** kabob
crab tartlet
assorted cocktail **sandwiches**
tomato basil **bruschetta** crostini
southwest **chicken** canapé

hawaiian **chicken salad** crostini
cucumber **crab** mousse
southwest **chicken** canapé
antipasta skewer, kalamata olive
cucumber **crab** mousse

Hot HORS D'OEUVRES

swedish **meatballs**
chicken buffalo wings
asian **vegetable** eggroll
greek **spinach** spanikopita
beef satay with rice

phyllo wrapped **asparagus**
chicken satay with rice
sausage stuffed **mushrooms**
swedish **meatballs**
chicken buffalo wings

HOLIDAY *Entrée*

flat iron steak	herb grilled chicken
beef london broil	chicken marsala
boursin chicken	filet mignon 6 oz
grilled honey teriyaki chicken	Hawaiin mahi mahi

Side SELECTIONS

SALAD

house salad - tomato, cucumber, onion, carrots, ranch, bleu cheese and a vinaigrette dressing

Rockwell salad - mixed greens topped with sliced apples, blue cheese, dried cranberries, and candied pecans

STARCH

garlic mashed potatoes	herb & garlic roasted potatoes
Au gratin potatoes	dauphinoise potatoes
Rice pilaf	scallop potatoes
Parmesan risotto	baked potato

VEGETABLE

Grilled asparagus spears	sautéed broccolini
Squash, zucchini, red pepper blend	Hoosier style green beans
California blend	buttered corn
Steamed broccoli florets	honey and dill baby carrot