



Our Platinum 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 eight hot and cold offerings)

Pesto Chicken Pinwheels

Grilled Chicken Salad in Belgian Endive

Bruschetta Crostini

Smoked Salmon on Toasted Rounds with Dill Sauce

Fresh Melon Wrapped in Prosciutto

Filet of Beef on Crostini with Boursin Cheese

Hot Hors d'oeuvres

Mushroom Caps filled with Sausage and Spinach

Crispy Crab and Shrimp Spring Rolls with Sesame Dipping Sauce

Scallops wrapped in Apple Smoked Bacon

Mini Twice Baked Potatoes

Baked Brie with Raspberry in Filo

Clams Casino

Sesame Seared Chicken Bites with Teriyaki Dipping Sauce

Coconut Shrimp with Orange Ginger Sauce

Soy Glazed Hibachi Beef Skewers

Mini Lobster and Risotto Cakes

Crispy Pork Potstickers with Orange Ginger Soy Sauce

Filo Triangles with Herbed Feta Cheese and Spinach

Asian Chicken Sate

Boneless Buffalo Chicken Wings

Franks in a Blanket with Dijon Sauce

Duck Spring Rolls with Orange Ginger Sauce

Jerk Chicken and Pineapple Skewers

Artichoke Cakes with Fresh Lemon Cream



PACKAGE DETAILS

- Five hours of open bar
- Breathtaking Views
- Extensive Menu
- Hand Passed Hors d'oeuvres

\$72.99 per person



Upgraded Selections

(Market Price)

Prosciutto and Horseradish wrapped Jumbo Shrimp

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

Organic Baby Field Greens
With Edible Flowers, Shaved Asiago, Balsamic Vinaigrette

Seafood Selections

Grilled Salmon
With a Chive Butter Sauce

Twin Crab Cake
Served with Roasted Pepper Sauce

Jumbo Stuffed Shrimp
Baked with Crab Imperial Stuffing

Sesame Encrusted Yellow Fin Tuna
Pan Seared Tuna Steak, Fresh Ginger Soy

Pan Seared Sea Bass
Delicate Sea Bass Filet served with a apple blossom Beurre Blanc

Meat Selections

(choice of two)

Roast Sliced Filet Mignon
With Wild Mushroom Demi-Glace

Roast Prime Rib
Cracked Pepper and Herb Rubbed

Rack of Lamb Provence
Roasted Herb Encrusted Lamb Rack, Port Balsamic Herb Glace

Chicken Neapolitan
Portobello Mushroom, Grilled Squash,
Provolone Cheese with Roasted Garlic Cream Sauce

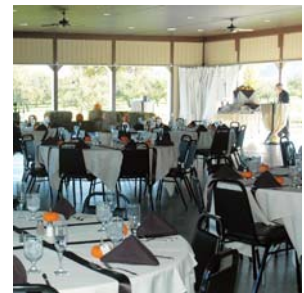
Chicken En Croute
Stuffed with Crab Meat, Leeks, Tomato and Fresh Mozzarella
Cheese in Puff Pastry with a Roasted Pepper Sauce

San Francisco Pork Chop
Frenched, center cut chop grilled with crushed red pepper and
served over stir fried vegetables

Stuffed Mediterranean Chicken
Stuffed with Prosciutto, spinach, Sun dried Tomatoes and
Provolone Cheese.
Served with a Three Cheese Cream Sauce

Grilled Veal Chop
Topped with fresh Arugula and shaved Asiago Cheese

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



Call 518-861-5000, ext. 203 for more information
or visit orchardcreek.com today!