



*Orchard Creek Lodge*

*Catered and Corporate Events  
Menu*

ORCHARD CREEK  
LODGE

*Prices Subject to Change without notice*

*All food is per person plus 20% service charge & 7.25% Sales Tax*

*GF - denotes Gluten Free*

## Breakfast

### *Lincoln Hills Continental*

*\$12 per person*

*Assorted whole fruits  
Breakfast pastries  
Coffee and Orange Juice*

### *“Boxed Breakfast Burrito” (Mainly for golfers)*

*\$13 per person*

*Warm Tortilla stuffed with Scrambled Eggs, Cheddar Cheese, Sausage,  
Breakfast Potatoes Whole Apple or Banana*

### *Lincoln Hills Buffet*

*\$ 15 per person*

*Scrambled Eggs, Bacon, Sausage, Breakfast Potatoes,  
Pancakes with Butter and Syrup  
Coffee and Orange juice*

### *Orchard Creek Buffet*

*\$18 per person*

*Scrambled Eggs, Bacon, Sausage, French Toast  
Breakfast Potatoes, Seasonal Fruit  
Coffee and Orange juice*

## *Plated cold lunches*

*All plated lunches served with potato salad or pasta salad*

*All entrée salads are served with warm dinner rolls & whipped butter*

*All meals served with coffee, iced tea, water & Freshly Baked Cookies.*

*Prices are per person plus 20% service charge and sales tax*

***Maximum of 3 choices***

*Meal cards must be provided for each guest*

### ***Classic Deli \$16***

*White or Wheat Bread, Your choice of Ham, Turkey, or Roast Beef, Cheddar Cheese, Lettuce, Tomato, Mayonnaise and Mustard*

### ***Vegetarian Wrap \$16***

*Avocado, Spinach, Tomato, Roasted Peppers and Squash, Red Onion, and Everything-Bagel-Seasoning Cream Cheese wrapped in a Spinach Tortilla*

### ***Chicken Caesar Salad Entrée \$17***

*Romaine, Grilled Chicken Breast, Shaved Parmesan, Croutons  
Classic Caesar Dressing **GF with no croutons***

### ***Tuna Salad Sandwich \$17***

*Albacore Tuna, Lettuce, Tomato, Wheat Bread*

### ***Chicken Orchard Apple Salad Entrée \$18***

*Grilled Chicken Breast, Romaine, Apples, Dried Cranberries, Blue Cheese, Candied Walnuts  
Cider Vinaigrette Dressing **GF***

### ***Croissant Club Sandwich \$18***

*Croissant, Smoked Turkey, Ham, Bacon, Tomato, Avocado Spread, Mayo, Lettuce*

### ***Cashew Chicken Salad Sandwich \$18***

*Croissant, Dried Cranberries, Cashews, Lettuce, Tomato*

### ***Shrimp Louie Entrée \$20***

*Bay Shrimp, Iceberg Lettuce, Cucumber, Cherry Tomato, Carrots, Boiled Egg, Avocado  
Thousand Island Dressing **GF***

## Break service

*Fresh Coffee, Juice, Iced Tea, Punch or Lemonade \$25 per gallon*

*Canned Sodas \$3 per can*

*Assorted Pastries and Muffins \$18 per dozen*

*Assorted Baked Cookies \$18 per dozen*

*Assorted whole Fruit \$2 each*

*Granola Bars \$20 per dozen*

## Decorative Arrangements

*Prices are per person*

*Minimum 25 Guests*

### **Bruschetta Bar \$4**

*Toasted baguette crostini with choice of 3 spreads- Artichoke, Tomato-Basil, Garlic Herb Cheese, Spinach or Spicy Hummus*

### **Skewer Display \$4 GF**

*Grilled Vegetable Skewers, Antipasti Skewers with olives, tomatoes, artichoke hearts, basil, mozzarella, fresh herbs and a balsamic reduction*

### **Garden Crudité Display \$3.5 GF**

*Raw and Marinated Vegetables with Spicy Hummus, Greek Yogurt, Ranch, Garlic Herb Cheese Dip*

### **Mediterranean Sampler \$5**

*Marinated olives, Prosciutto, Salami, Tapenade, Hummus, Artichoke Hearts, Grilled Vegetables, Crackers and sliced Sourdough Bread*

### **Seasonal Fruit Display \$4 GF**

*Sliced Fresh Melons, Pineapple, Grapes, Citrus and Berries*

### **Wine Country \$5**

*Assorted Domestic and Craft cheeses, seasonal fruit, dried fruit, candied nuts, sliced baguettes and crackers*

## *Butler passed hors d'oeuvres*

*Prices are per person*

*Minimum 25 Guests*

*Pork Pot Stickers with Sweet Soy and Scallions \$3*

*Cherry Tomato and Mozzarella Skewers with Fresh Basil  
With a Balsamic Reduction \$3.5 GF*

*Veggie Spring Rolls with Thai Chili Sauce \$3.5*

*Vegetable Egg Rolls with Sweet Chili Sauce \$3.5*

*Italian Sausage Stuffed Mushrooms with Garlic,  
Cheese and Bread Crumbs \$4*

*Coconut Shrimp with Orange Chili Sauce \$4*

*Garden Wrap Pinwheels with Hummus, Vegetables, Tahini Sauce \$4*

*Fresh Fruit Skewers with Grapes, Berries, Melon and Pineapple \$4 GF*

*Thai Chicken Skewers with Spiced Peanut Sauce \$4 GF*

*Mini Cheeseburger Sliders with cheddar & BBQ Sauce \$4*

*Mini Pulled Pork Sliders with Coleslaw BBQ Sauce \$4*

*Mini Crab Poppers with Lemon Garlic Aioli \$5*

## Plated Entrees

All plated entrees are served with choice of 1 salad, choice of 1 Starch, chef's choice seasonal vegetables, warm dinner rolls and whipped butter, coffee, iced tea, water, and choice of 1 dessert

Prices are per person plus 20% service charge and sales tax  
Meal cards must be provided for each guest

### Salads

(Choose one)

#### **Classic Caesar**

Romaine, shaved parmesan, house made croutons, House Caesar dressing

#### **Strawberry Spinach Salad GF**

Fresh baby spinach, fresh strawberries, candied nuts, goat cheese  
Poppy seed dressing

#### **Fuji Apple GF**

Romaine, Apples, Dried Cranberries, Blue Cheese, Candied Walnuts,  
Cider Vinaigrette Dressing

#### **Green Salad GF**

Mixed Greens, carrots, cherry tomatoes, cucumbers, Ranch & Balsamic dressing

### Starches

(Choose one)

*Herb Roasted Potatoes GF*

*Traditional Mashed Potatoes GF*

*Creamy Scalloped Potatoes*

*Toasted Rice Pilaf with Quinoa and Vegetables GF*

## Entrees

*Maximum of 2 choices (and 1 vegetarian if needed)*

*Three Cheese Tortellini with a Spinach Pesto Cream \*vegetarian\* \$30*

*Grilled Eggplant Parmesan with Marinara \*vegetarian\* \$31 GF*

*Grilled Champagne Chicken \$34 GF*

*Chicken Cordon Bleu with Chardonnay Cream \$35*

*Whiskey Glazed Pork Loin with Apple Chutney \$35 GF*

*Roasted Salmon with Lemon Dill Crème \$42 GF*

*Pan Seared Seabass with Pineapple-Mango Salsa \$38 GF*

*Boneless Short Ribs with Bordelaise Sauce \$40*

*Filet Mignon with Peppercorn Demi Glace Sauce \$44 GF*

## Duet Entrees

Maximum of 2 choices (and 1 vegetarian if needed)

### **Grilled Eggplant Parmesan and Cauliflower** GF

Homemade Marinara Sauce, sautéed spinach, red onions, pine nuts &  
Tomato Basil Relish \*vegetarian\*

\$35

### **Champagne Chicken (6oz) & Grilled Shrimp Scampi (4)** GF

Garlic Champagne Sauce

\$39

### **Chicken Cordon Bleu & Grilled Sirloin Steak (4oz)**

Chardonnay Cream & Red Wine Demi

\$42

### **Beef Short Ribs (4oz) & Seared Salmon (3oz)**

Bordeaux Sauce and Lemon dill Butter

\$44

### **Grilled Filet Mignon (6oz) & Grilled Shrimp Scampi (4)** GF

Cognac Sauce and Scampi Sauce

\$48



## Specialty Buffets

*All Specialty Buffets served with coffee, iced tea, water & fresh baked cookies. Minimum 25 guests, No Substitutions*

### Soup and Salad

**\$20 per person**

*Served with warm rolls & butter*

#### Choice of 3 Salads

*Classic Caesar*

*Orchard Apple GF*

*Strawberry Spinach GF*

*Red Potato Salad GF*

*Homestyle Pasta Salad*

#### Choice of 2 Soups

*Tomato Bisque GF*

*Tuscany Minestrone*

*Fresh Garden Vegetable GF*

*Old Fashion Chicken Noodle*

### Deli Buffet

**\$23 per person**

*Mixed Green salad*

*Potato Salad GF & Pasta Salad*

*Sliced Ham, Turkey & Roast Beef GF*

*(Substitute Tuna or Chicken Salad for one of the meats +\$2 per person)*

*Sliced Cheddar & Provolone Cheese GF*

*Assorted Accompaniments*

*Assorted breads*

## Specialty Buffets

*All Specialty Buffets served with coffee, iced tea, water & fresh baked cookies. Minimum 25 guests, No Substitutions*

### South of the Border

**\$28 per person**

*Garden salad with cilantro ranch dressing GF*

*Warm corn & flour tortillas*

*Homemade Refried beans GF and Mexican Rice GF*

*Seasoned Fajita Beef & Peppers GF*

*Layered Green Chicken Enchilada Suiza*

*With Roasted Tomato Salsa, Sour Cream, and Fresh Fried Chips*

*\*Add tortilla soup for +\$2 per person\**

### Italian Buffet

**\$28 per person**

*Classic Caesar Salad and Garlic Bread*

*Chef's Choice Seasonal Vegetables GF*

*Spaghetti & Meatballs*

*Vegetarian Three Cheese Tortellini pesto & sundried tomatoes*

*Chicken Parmesan, smothered with Marinara and cheese*

### BBQ

**\$29 per person**

*Green garden salad with Ranch & Balsamic dressing GF*

*BBQ Slaw GF and Chef's cornbread*

*Corn on the cob GF and House made Baked Beans GF*

*Baked Macaroni & Cheese*

*BBQ Whole Cut chicken GF*

*BBQ Pulled pork GF*

*With Carolina Mustard and Sweet Missouri Sauces*

*High Tea (Finger Foods) Plated served*

*\$24 per person*

*Served with an assortment of Hot Teas*

*First Course*

*Mini Assortment of Scones with Whipped Lavender Butter  
Strawberry Balsamic Jam and Whipped Cream*

*Second Course (choose 3)*

*Tarragon Egg salad on White Bread  
Smoked Salmon and Cream Cheese on Rye  
Ham and Swiss on White Bread  
Tuna Salad on Wheat Bread  
Cucumber, Dill & Cream Cheese on White  
Chicken Salad on White Bread*

*Third Course (choose 2)*

*Peanut Butter Cookie  
Chocolate Chip Cookie  
Oatmeal Cookie  
Brown Butter Cake  
Lemon Bar*

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# Custom Buffet

**\$38 Per Person**

*(plus 20% service charge and sales tax)*

*Choice of 2 Salads, 1 starch and 2 Entrees*

*(additional starch for \$2 per person, or additional entrée for \$5 per person)*

*Served with Chef's Seasonal Vegetables, Dinner Rolls, and Choice of 2 Dessert with coffee, iced tea, and water - - - Minimum 25 guests*

## Salads

*(Choose two Salads)*

<i>Classic Caesar</i>	<i>Mixed Greens with ranch &amp; balsamic dressing GF</i>
<i>Orchard Apple GF</i>	<i>Homestyle Pasta Salad</i>
<i>Strawberry Spinach GF</i>	<i>Red Potato Salad GF</i>

## Starches

*(Choose one Starch)*

*Herb Roasted Potatoes GF*  
*Traditional Mashed Potatoes GF*  
*Creamy Scalloped Potatoes*  
*Toasted Rice Pilaf with Quinoa GF*

## Entrees

*(Choose two Entrees)*

<i>Whiskey Glazed Pork Loin with Apple Chutney GF</i>	<i>Grilled Champagne Chicken GF</i>
<i>Slow Cooked Harris Ranch Pot Roast with Traditional Gravy</i>	<i>Sliced Chicken Cordon Bleu with Chardonnay Cream</i>
<i>Santa Maria Tri Tip, herb roasted, with Tangy house made BBQ GF</i>	<i>Grilled Eggplant Parmesan with Marinara *vegetarian* GF</i>
<i>Seared Salmon Lemon Dill Crème GF</i>	<i>Three Cheese Tortellini with Spinach Pesto *vegetarian*</i>

# Desserts

*(For Plated Entrees and Custom Buffet)*

*Plated meals choose one & Buffet meals choose two*

*Traditional Carrot Cake*

*Tres Leches Cake*

*Chocolate Decadence Cake GF*

*House Bread Pudding with Whipped Cream and Caramel Sauce*

*New York Cheesecake*

*Ultimate Chocolate Cake*

*Lemon Berry Mascarpone Cake*

*\*Add personalized writing to your cake for \$20\**

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