

Banquet Packages



ORCHARD RIDGE
COUNTRY CLUB



Continental Breakfast

Fresh Seasonal Fruit, Assorted Mini Danish, Muffins
Bagels and Cream Cheese
Orange Juice, Coffee & Tea

\$9 per person

Breakfast Buffet

Chef's Choice of Assorted Pastries and Fresh Seasonal Fruit
Scrambled Eggs
Bacon, Sausage,
Breakfast Potatoes,
Orange Juice, Coffee & Tea
French Toast | Pancakes (*choose one*)
Biscuits and Sausage Gravy *additional fee \$3 per person*

\$19 per person

Deluxe Brunch

Chef's Choice of Assorted Pastries and Fresh Seasonal Fruit
Scrambled Eggs, Bacon, Sausage
Boneless Herb Roasted Chicken, Seasonal Vegetables
Rolls & Butter, Orange Juice Station, Coffee & Tea
French Toast | Pancakes (*choose one*)
Roasted Red Potatoes | Potatoes O'Brien (*choose one*)
Caesar Salad | Garden Salad (*choose one*)

\$22 per person

BRUNCH UPGRADES

Omelet Station, *additional \$5 per person plus \$75 Chef fee additional*
Additional entrée, *additional \$5 per person*



Plated Luncheon Menu

STARTER CHOOSE ONE

Choose both soup and salad, additional \$3 per guest

SOUP

Chicken with Wild Rice | Beef and Vegetable | Corn Chowder | Gazpacho
Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

OR SALAD

Classic Caesar with Caesar dressing
Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons
served with ranch and balsamic vinaigrette dressing

ENTRÉE CHOICES

CHEF'S RECOMMENDATION

Combo Plate \$24

Choice Flat Iron Steak and Choice of Chicken

Grilled Flat Iron \$26

Center cut with demi glaze sauce

Boursin Chicken \$19

Grilled chicken breast, boursin cheese
cream sauce

Boneless Chicken Piccata \$19

Boneless chicken breast, white wine butter
sauce, capers

Chicken Bruschetta (G.F.) \$19

Boneless chicken topped with bruschetta
and balsamic reduction

Roasted Pork Loin \$22

Served with caramelized apple demi

Salmon \$23

Topped with pineapple salsa

Pasta Primavera \$15.50

Capellini tossed with fresh seasonal
vegetables with garlic and olive oil

Portobella steak \$16

Stuffed with tomato relish, basil
chimichurri, balsamic

STARCH CHOOSE ONE

Roasted Tri-Color Potatoes | Whipped Mashed Potatoes
Whipped Mashed Potatoes with Cheddar Cheese | Roasted Red Potatoes | Wild Rice Pilaf
Served family style, add \$3 per guest

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Seasonal Vegetable DuJour

INCLUDES

Includes Chef's Choice of Assorted Desserts, Rolls & Butter, and Coffee & Tea Station

Luncheon served until 3pm

Prices and selections are subject to change without notification.
Gratuity of 22% and a tax of 8% will be applied to all food and beverage.



Lunch Buffet

SALAD CHOOSE ONE

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons
served with ranch and balsamic vinaigrette dressing

ENTRÉES CHOOSE TWO

Sliced New York Strip | Boneless Chicken Vesuvio | Boneless Chicken Piccata
Roasted Pork Loin with caramelized apple demi
Blackened Mahi Mahi with mango relish

STARCH CHOOSE ONE

Roasted Tri-Color Potatoes | Whipped Mashed Potatoes
Whipped Mashed Potatoes with Cheddar Cheese | Roasted Red Potatoes | Wild Rice Pilaf

PASTA CHOOSE ONE

Penne Regatta with your choice of Marinara, Pesto or Alfredo Sauce

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Seasonal Vegetable DuJour

INCLUDES

Includes Chef's Choice of Assorted Desserts, Rolls & Butter, and Coffee & Tea Station

\$25 per person

Deli Lunch Buffet

MEAT CHOOSE THREE

Honey Ham | Turkey Breast | Roast Beef | Chicken Salad | Tuna Salad | Egg Salad

SALADS CHOOSE TWO

Garden | Caesar | Coleslaw | Potato Salad | Pasta Salad

INCLUDES

Assorted Sliced Cheeses,

Pullman, Multi-grain, Marbled Rye Breads

Croissants available for \$2 per person

Chef's Choice of Assorted Desserts and Coffee & Tea Service, Condiments Tray
Cookies

\$17 per person



Pasta Buffet

SALAD CHOOSE ONE

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

PASTA CHOOSE TWO

Fettucine Alfredo, *with Chicken add \$2 per guest or Shrimp add \$7 per guest*

Penne Marinara with Meatballs

Bucatini with garlic butter sauce, mushrooms, spinach, and parmesan

INCLUDES

Rolls & Butter, and Coffee & Tea Station

\$22 per person

Dinner add \$7 per guest

BBQ Buffet

SALAD CHOOSE ONE

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

MEAT CHOOSE TWO

Burgers | Smoked Chicken Thighs | Slow Roasted Pork

Smoked Beef Brisket | Bratwurst with Grilled Onions

SIDES CHOOSE TWO

Corn on the Cob | Baked Beans | Coleslaw

Potato Salad | Sauteed Seasonal Vegetables

INCLUDES

Coffee & Tea Station and Condiments Tray

\$25.00 per person

Dinner add \$15 per guest



Plated Dinner Menu

STARTER CHOOSE ONE

Choose both soup and salad, additional \$3 per guest

SOUP

Chicken with Wild Rice | Beef and Vegetable | Corn Chowder | Minestrone
Cream of Potato | Broccoli Cheddar | Chili | Tomato Basil

OR SALAD

Classic Caesar with Caesar dressing
Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons
served with ranch and balsamic vinaigrette dressing

ENTRÉE CHOICES

CHEF'S RECOMMENDATION

Combo Plate \$48

Choice Flat Iron Steak and Choice of Chicken

Prime Rib \$46

Served with horsey sauce

Filet Mignon \$48

Choice center cut with demi glaze sauce

Filet Medallions \$48

Served with mushroom demi-glaze

Grilled New York Strip Steak \$45

Choice cut with demi-glaze

Boneless Chicken Piccata \$35

White wine butter sauce with lemon and capers

Boneless Chicken Vesuvio \$35

Sautéed in a white wine sauce

Boneless Chicken Bruschetta \$35

Topped with bruschetta

Roasted Pork Loin \$35

Served with caramelized apple demi

Blackened Salmon \$35

Blue cheese crust and creamy dill sauce

Pasta Primavera \$25

Rigatoni tossed with fresh seasonal vegetables
with garlic and olive oil

Portobella Steak \$22

Tomato relish, chimichurri, balsamic

STARCH CHOOSE ONE

Roasted Tri-Color Potatoes | Whipped Mashed Potatoes
Whipped Mashed Potatoes with Cheddar Cheese | Roasted Red Potatoes | Wild Rice Pilaf

VEGETABLE CHOOSE ONE

Brown Sugar Baby Carrots | Green Beans | Seasonal Vegetable DuJour

INCLUDES

Includes Chef's Choice of Assorted Desserts, Rolls & Butter, and Coffee & Tea Station

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Dinner Buffet



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Dinner Buffet

SALAD CHOOSE ONE

Classic Caesar with Caesar dressing

Garden Salad with spring mix, tomatoes, carrots, cucumber, and croutons served with ranch and balsamic vinaigrette dressing

ENTRÉES CHOOSE TWO

Marinated flank steak | Boneless Chicken Vesuvio | Boneless Chicken Piccata

Blackened Salmon | Roasted Pork Loin | Italian Sausage & Peppers

Prime Rib Carving Station, *add \$7 per guest plus \$75 Carver Fee*

STARCH CHOOSE ONE

Roasted Tri-Color Potatoes | Whipped Mashed Potatoes

Whipped Mashed Potatoes with Cheddar Cheese | Roasted Red Potatoes | Wild Rice Pilaf

PASTA CHOOSE ONE

Penne Regata with your choice of Marinara, Pesto or Alfredo Sauce

VEGETABLE CHOOSE ONE

Candied Baby Carrots | Green Beans Almondine | Vegetable Medley

INCLUDES

Includes Chef's Choice of Assorted Desserts, Rolls & Butter, and Coffee & Tea Station

\$38 per person

Bar Packages

SILVER

Vodka

Bellows

Rum

Bellows

Gin

Bellows

Scotch

Bellows

Brandy

Christian Brothers

Whiskeys

Bellows, Jim Beam

Wine

Cabernet, Chardonnay,
White Zinfandel

Beer - Bottles & Cans

(choose 2)

Budweiser, Bud Light,
Coors Light, MGD,
Miller Lite, Non-alcoholic Beer

GOLD

Vodka

Tito's or Absolut

Rum

Bacardi, Captain Morgan

Gin

Beefeater, Tanqueray

Scotch

J&B or Dewars

Brandy

Christian Brothers

Whiskeys

C.C. and Jack Daniels

Wine

Cabernet, Chardonnay,
White Zinfandel,
Pinot Grigio

Beer - Bottles & Cans

(choose 3)

Budweiser, Bud Light,
Coors Light, MGD,
Miller Lite, Non-alcoholic Beer

PLATINUM

Vodka

Ketel One or Grey Goose

Rum

Malibu or Myers

Gin

Hendricks or Bombay

Scotch

Johnnie Walker Red or
Chivas Regal

Brandy

Christian Brothers

Whiskeys

Crown Royal, Maker's Mark,
Jameson

Cordials

Baileys, Kahlua, Disaronno,
Southern Comfort

Wine

Cabernet, Chardonnay,
White Zinfandel,
Pinot Grigio

Beer - Bottles & Cans

Budweiser, Bud Light,
Coors Light, MGD,
Miller Lite, O'Doul's

(choose 1)

Heineken, Corona,
Stella Artois

	SILVER	GOLD	PLATINUM	BEER, POP & WINE ONLY
Four Hour Open Bar	\$28	\$35	\$40	\$18
Three Hour Open Bar	\$22	\$30	\$35	\$15
Two Hour Open Bar	\$18	\$27	\$30	\$12
One Hour Open Bar	\$12	\$22	\$25	\$10

LIQUOR LIABILITY - In accordance with liquor laws governing Indiana and the County of Allen, a guest must be 21 years or older to consume alcoholic beverages. Orchard Ridge Country Club also reserves the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink. Outside alcohol is not allowed anywhere on the property of Orchard Ridge Country Club and will be confiscated if discovered.

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