

# Special Event Menus



## S|E SPECIALTY EVENTS — Orange Hill —

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*Orange Hill*  
RESTAURANT BAR SPECIAL EVENTS

# SPECIAL EVENT PACKAGE ONE

Table Linen, House Chairs, Warm Bread and Butter, Choice of One Salad, Choice of One Protein Entrée & One Vegetarian Entrée, Chef's Custom Dessert

## SALADS

**Classic Caesar** romaine lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Selection**

## BEVERAGES

**Unlimited Coca-Cola products** Coke, Diet Coke, Sprite, Lemonade, Tea, Coffee and Water

70 per person  
Make it a Duet 4 per person

# SPECIAL EVENT PACKAGE TWO

Table Linen, House Chairs, Warm Bread and Butter, Choice of Two Hors d'Oeuvres, Choice of One Salad, Choice of Two Protein Entrées & One Vegetarian Entrée, Chef's Custom Dessert

## HORS D'OEUVRES

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer  
Turkey Meatballs Skewer  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Classic Caesar** romaine lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Selection**

## BEVERAGES

**Two Hours Beer and Wine Service**

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water

75 per person  
Make it a Duet 4 per person

# SPECIAL EVENT PACKAGE THREE

Table Linen, House Chairs, Warm Bread and Butter, Choice of Four Hors d'Oeuvres, Choice of One Salad, Choice of Two Protein Entrée & One Vegetarian Entrée, Chef's Custom Dessert

## HORS D'OEUVRÉS

### HOT

Vegetable Spring Roll  
Coconut Shrimp  
Grilled Chicken Skewer  
Turkey Meatballs Skewer  
Chicken Tostada

### COLD

Tomato Bruschetta  
Goat Cheese Crostini  
Tomato Mozzarella Skewer

## SALADS

**Classic Caesar** romaine lettuce, shaved parmesan, garlic roasted croutons, crisp capers

**House Mixed Greens** seasonal blend of organic greens, avocado, tomatoes, smoked tomato vinaigrette

## PLATED ENTRÉES

**Garlic Grilled Chicken** butter whipped mashed potatoes, grilled broccolini, pan jus

**Rosemary Bistro Filet** herb roasted potatoes, chef's seasonal vegetable, thyme demi-glace

**Sautéed Broccolini & Crispy Tofu** soy glazed tofu, ginger broccoli purée, roasted red pepper, sunflower seeds

**Pan Seared Salmon** butter whipped mashed potatoes, sautéed seasonal vegetables, caper, lemon cream

**Chef's Selection Seasonal Fish**

## DESSERT

**Chef's Custom Dessert**

## BEVERAGES

**Wine Service** with dinner

**Four Hour Deluxe Bar**

**Unlimited Coca-Cola products** coke, diet coke, sprite, lemonade, tea, coffee and water

85 per person  
Make it a Duet 4 per person

# ENHANCEMENTS

## HORS D'OEUVRES

Per Person  
Minimum Count 25

### HOT

**Crab Cake Bite** 5

**Pig n Blanket** 3

**Marinated Beef Skewer** 4

### COLD

**Ahi Tuna Poke** 5

**Shrimp Cocktail** 5

### VEGETARIAN

**Tomato Gazpacho** 2

**Mushroom Goat Cheese Tart** 3

## APPETIZERS

**Crab Cake** served with chipotle aioli 10

**Shrimp Cocktail** served with cocktail sauce 8

## SALADS

**Wedge** iceberg lettuce, tomatoes, scallions, crispy bacon, homemade blue cheese dressing 3

**Beet** cherry tomatoes, arugula, champagne vinaigrette 4

**Goat Cheese** cheese cucumber, mixed greens, goat cheese, tomato relish, champagne vinaigrette 4

**Heirloom Tomato** balsamic marinated strawberries, crunchy basil, ricotta cheese 5

## ENTRÉES

**8oz Filet** fingerling potatoes, asparagus, wild mushroom demi-glace 16

**8oz Manhattan Steak (NY)**  
sautéed mushrooms, onions,  
fingerling potatoes 12

**Halibut Creamy Coconut Orzo** arugula,  
corn salad, roasted red pepper coulis 14

**Chilean Seabass** sweet Thai chili sauce,  
black forbidden rice 16

**Shrimp Scampi** garlic butter 10

**Lobster** chef's choice of vegetable,  
herb drawn butter 18

**Surf & Turf** grilled filet mignon & broiled  
lobster tail, mash potatoes, grilled  
broccolini, herb drawn butter 20

**Chicken Parmesan** topped with  
provolone, mozzarella served with  
linguini pomodoro 6

**Prime Rib** au jus, horseradish crème,  
Chef's choice of vegetable 18

**Portobello Mushroom Ravioli** roasted  
mushrooms, spinach puree,  
truffle vinaigrette 6

**Garden Vegetable Risotto** peas,  
mushroom, organic carrots, finished  
with rosemary, parsley 6

# MINGLING STATIONS

**Street Tacos** seasoned ground beef, shredded chicken, lettuce, tomatoes, pico de gallo, guacamole, sour cream, jalapeño, cilantro, cheddar and cotija cheeses served with soft flour and crunchy corn tortillas 18

**Sushi** (6 pieces per person) assortment of sushi rolls, sashimi and nigiri served with wasabi, pickled ginger and soy sauce 22

**Snacks** gourmet popcorn with truffle salt, individual bagged potato chips, chocolate dipped pretzels, licorice 10

**On the Fry** french fries, sweet potato fries, tater tots aioli, ketchup, ranch, beef slider, chicken slider 12

**Southern** BBQ brisket sliders, fried chicken & waffles, nashville hot chicken, collard greens, jalapeño corn bread 14

**Raw Bar** oysters on the half-shell, ceviche, shrimp cocktail, crab legs, cocktail sauce, mignonette, lemon MKT

**Antipasto** american charcuterie, italian sausage, marinated mediterranean grilled vegetable medley, hummus, olive tapenade, roasted tomato cream cheese served with baguettes, focaccia and pita breads 16

**Cheese** assorted international and artisanal domestic cheeses 14

**Pasta** create your own pasta - choose two

Choice of:

Pasta - rigatoni, fettuccini, penne, or spaghetti

Protein - chicken breast, italian sausage, or shrimp

Vegetables - bell peppers, onion, mushroom, or broccoli

Sauces - marinara, alfredo, wild mushroom cream or basil pesto 20

# CARVING STATIONS

Attendant required, 250 fee per attendant

**Atlantic Salmon** caper lime tartar sauce 15

**Oven - Roasted Turkey** 13

**Honey Spiral Ham** 10

**Suckling Pig** 15

**Roasted Prime Rib** au jus and horseradish cream 19