

Orange Hospitality

Stony Ford Golf Course *Hickory Hill Golf Course*

Wedding Celebration

5 Hour Package

Cocktail Hour

International and Domestic Cheese Display

A Fine Selection of Imported and Domestic Cheeses Surrounded by Flatbreads and Water Crackers

Fresh Fruit Cornucopia Display

Sliced Seasonal Fresh Fruit

Seasonal Crudités Display

Sliced Seasonal Vegetables served with Homemade Ranch Dip

Italian Display

Prosciutto, Pepperoni, Genoa Salami, Accompanied with Roasted Red Peppers and Kalamata Olives

Select Eight Butler Passed Hors D' Oeuvres

Hot

Maryland Crab Cakes, Chipotle Remoulade Sauce

Coconut Shrimp, Mango Rum Sauce

Assorted Dumplings

Franks en Phyllo, Dijon Mustard

Mini Grille Cheese w/ Tomato Soup Jam

Petite Smoked Gouda and Chorizo Sausage Quiche

Cajun Chicken with Honey Dijon

Chicken Satay with Spicy Peanut Sauce

Jalapeno Poppers

Mini Rice Balls

Caramelized Onion and Gorgonzola Focaccia, Fresh Basil

Spinach and Feta Spanakopita

Smoked Cheddar Mac & Cheese Bites

Chicken/Beef Empanada w/ Sour Cream & Salsa

Roasted Garlic and Herb Stuffed Mushrooms

Fried Ravioli with Marinara Sauce

Mongolian Beef Skewers

Buffalo Chicken Bites with Blue Cheese Sauce

Cheese Quesadilla

Swedish or Italian Meatball

Cold

Sesame Chicken Roll

Horseradish Beef Croustade

Seared Tuna with wasabi on Wonton Crisp

Tomato and Onion Bruschetta on Herb Toast drizzled with Extra Virgin Olive and Fresh Basil

Gorgonzola & Apple Crostini with Walnuts

Goat Cheese, Pesto and Roasted Pepper Crostini

Caprese Skewers

Pasta Station

(Choose 2)

Penne a la vodka

Tortellini in a garlic cream sauce

Ravioli in marinara sauce

Pasta Primavera

Cavatelli in a garlic oil sauce

Guest Minimum: Friday/Sunday 60 Guests, Saturday 85 Guests

All Prices are Subject to NYS Applicable Sales Tax and Gratuity

Reception Dinner
Champagne Toast

Salad

(Select One)

Traditional Mixed Field Greens

With Carrots, Red Cabbage, Croutons and Choice of Dressing with a Balsamic Vinaigrette

Caesar Salad

Fresh Romaine Lettuce with our House Caesar Dressing with Seasoned Croutons

Hudson Valley Mixed Greens

With diced apples and crushed walnuts and a Champagne Vinaigrette

Caprese Salad (additional charge)

Mixed greens topped with a beefsteak tomato, buffalo mozzarella topped with basil and Balsamic Vinaigrette

Entree

Chicken

Chicken Bolognese

Chicken Breast with eggplant tomato and mozzarella

Chicken Caprese

Grilled Chicken breast with tomato and mozzarella

Chicken Amalfi (additional charge)

Chicken breast with sundried tomato and artichoke hearts

Meat

Roast Beef

Traditional sliced roast beef in au jus

NY Strip Steak

Served medium with caramelized onions and mushrooms

Beef Tenderloin (additional charge)

Served medium in a red wine demi-glace

Pork Schnitzel

Breaded pork cutlets with mushroom gravy

Pork Tenderloin

Served in a Port Cherry Glaze

Duck Breast

Served with spiced blueberry sauce

Fish

Stuffed Filet of Sole

Served with a seafood stuffing in a dill béchamel sauce

Baked Atlantic Salmon

Served with a teriyaki glaze sauce

Flounder Almandine

Served with almonds and sage brown butter

Mahi Mahi (additional charge)

Served with cherry tomatoes, capers in a white wine garlic sauce

Crab Cakes

Served with Chipotle Remoulade

Starch

(Select One)

Red Roasted Potatoes w/ Shallots and Thyme

Homemade Garlic Mashed Potatoes

Seasoned Rice

Vegetable

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Chef's Selection of Seasonal Vegetables

Vegetarian, Vegan & Gluten Free Available Upon Request

Dessert

Specialty Wedding Cake

A Stunning Tiered Cake with your Choice of Design and Flavor Covered with Butter Cream Icing Served with a Chocolate Covered Strawberry
Coffee Decaf & Tea

Beverages

Fresh Brewed Coffee and Tea
Juices and Soda
5 Hour Open Bar

Services and Amenities

Event Manager
Bridal Concierge
Doorman
Ivory Linens with your choice of napkin color
Valet Parking
Vendor Meals: half price
Children 4-12years: half price

Party Enhancements

Dessert Station

Family Style cookies
Display of assorted cakes and mini pastries

Taco Station

Beef, Chicken & Veggie w/ Salsa, cilantro, onions & jalapeno.

Carving Station

Turkey, Ham, Pork Loin, Roast Beef

Board Walk Station

Mac & Cheese Bites
Corn Dogs
French Fries

Italian Station

Calamari
Meatballs
Rice balls

Southern Comfort Station

Mini Fried Chicken & Waffles
Mac & Cheese Bites
Fried Pickles
Cornbread

Mashed Potato Station

Bacon
Chives
Sour cream, butter
Shredded Cheese

Departure Station:

Coffee, Tea, Water & Fresh Cookies to go

Candy bar

Choice of 6 candies for display as your guests leave.

Ice cream to go cart

Coney Island

Popcorn & hot pretzels to go

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Items Available at an additional cost:

Chair covers
Upgraded Linens

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