

~The Orchard~

Weddings Banquets Events

Hors D' Oeuvres ~ Hot Selections

All appetizers are priced per 50 guests

Hand Breaded Boneless Chicken Wings

With dipping sauce - \$150

Bone-in Chicken Wings

Buffalo, BBQ or plain - \$175

Wisconsin Beer Battered Cheesecurds

With Orchard dipping sauce - \$110

Seared Scallops

Wrapped in Bacon - Market Price

Meatballs

BBQ or Swedish - \$130

Mushroom Caps

Stuffed with Italian Sausage - \$125

Mini Reuben's

*Corned beef, 1000 dressing, sauerkraut,
pumpernickel - \$195*

Loaded Potato Skins

Sour cream, cheese, onions - \$80

Egg Rolls

With sweet chili sauce - \$120

Spinach Artichoke Dip

With garlic crostini's - \$175

Coconut Shrimp

With orange marmalade sauce - \$175

Pork Skewers

BBQ Style - \$85

Chicken Skewers

With sweet chili sauce - \$100

Pizza

1 Topping - \$13

2 Topping - \$15

(cheese, pepperoni, sausage, Canadian bacon)

Chicken Alfredo - \$16

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Weddings Banquets Events

Hors D' Oeuvres ~ Cold Selections

All appetizers are priced per 50 guests

Tortilla Pinwheels

Variety of meat, cheese and sauces - \$95

Jumbo Shrimp Cocktail

With cocktail sauce - \$195

Bruschetta

Feta, olives, tomatoes, balsamic on a crostini - \$100

Chips and Homemade Salsa

Tri-colored Tortilla chips, medium Salsa - \$50

Filo Cups

Cranberry Almond Chicken Salad - \$95

Vegetable Tray

With ranch dip - \$125

Assorted Cheese Tray

With crackers - \$125

Fresh Cheesecurd Tray

White cheddar, ranch and Cajun - \$125

Fresh Fruit Tray

With fruit dip - \$150

Meat and Cheese Tray

With crackers - \$165

Warm Brie with Apples

On a crostini with caramel - \$125

Italian Subs

*Pepperoni, salami, American cheese,
lettuce, tomato, onion, Italian
dressing and seasoning - \$80*

Dollar Sandwiches - \$95

25 Turkey/Provolone

25 Ham/Swiss

Pretzels - \$10/Bowl

Chips - \$10/Bowl

Orchard's Snack Mix - \$25/Bowl

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Plated Entrées

*You may choose a maximum of two options, however,
an additional \$1.00 per guest charge for the second
entrée selection.*

Chicken Entrées

Lemon Chicken

Lemon butter cream sauce - \$17

Champagne Chicken

*Smooth and creamy white wine sauce,
topped with grapes - \$17*

Chicken Marsala

Sweet and savory marsala sauce - \$17

Tropical Chicken

*Cajun dusted chicken,
with fresh fruit salsa - \$18*

Bruschetta Chicken

*Focaccia chicken, melted feta cheese, kalamata
olives and tomato Bruschetta mix - \$19*

Pork and Fish Entrées

Glazed Ham

*Sliced ham, glazed with pineapple and
cherries - \$15*

Roast Pork Loin

*Herb crusted, oven roasted with savory
pork gravy and a hint of apple served
with homemade stuffing - \$17*

Alaskan Cod Florentine

*Lightly breaded cod, baked
with spinach and hollandaise - \$19*

Canadian Walleye

*Almond crusted, with lemon
butter sauce - \$24*

Atlantic Salmon

*Simply grilled with olive oil and a
squeeze of fresh lemon, topped with
fresh bruschetta or fruit salsa \$21*

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Plated Entrées

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an additional \$1.00 per guest charge for the second
entrée selection.*

Beef Entrées

Top Sirloin

*6oz center cut, grilled and topped
with steak butter - \$24*

Roast Beef

*Tender sliced beef with a burgundy
mushroom sauce - \$17*

Prime Rib

*10oz slice of slow roasted prime rib
with Au Jus - \$26*

Combos

Surf and Turf

*Tender 6oz cut grilled sirloin and served
with 2 broiled shrimp - \$28*

Steak and Chicken

*Tender 6oz cut grilled sirloin and
½ Chicken Breast - \$27*

Roast Beef and Chicken

*3oz Roast Beef and
3oz Chicken Breast - \$19*

Vegetarian Options

Stuffed Shells

*Ricotta stuffed, topped with our
homemade marinara or Alfredo sauce and
mozzarella cheese - \$17*

Vegetable Pasta Medley

*Penne pasta, asparagus, tomato, artichokes,
garlic, basil, match stick carrots, pea pods,
broccoli in a white wine sauce - \$17*

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Side Options for Plated Entrées

All plated entrées are served with warm dinner rolls

Starch

**1 Starch for all guests*

Herbed Mashed

Garlic Mashed

Creamy Hashbrowns

Parsley Buttered Baby Reds

Vegetable

**1 Vegetable for all guests*

Vegetable Medley

Green Beans

Carrots

Corn

Upgrades

Au Gratin - \$1

Upgrades

Broccoli - \$2

Broccoli w/Cheese - \$3

Asparagus - \$3

Salad

Traditional Caesar

Crisp romaine lettuce, parmesan cheese, croutons and Caesar dressing

Garden

Fresh lettuce and spring greens with cucumbers, tomatoes, red onions and croutons served with a choice of one dressing (ranch, peppercorn ranch, French, bleu cheese, balsamic)

Strawberry Spinach

*Baby spinach, fresh strawberries, candied pecans, mandarin oranges with raspberry vinaigrette *Add 1.50 per guest*

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Buffets

The Orchard Delicious

Includes 2 entrée choices, starch, vegetable, salad and dinner rolls - \$16

The Orchard Gala

Includes 3 entrée choices, starch, vegetable, salad and dinner rolls - \$19

Buffet Entrée Selections

*Lemon Chicken, Chicken Marsala, Champagne Chicken,
Roast Beef with Burgundy Mushroom Sauce, Roasted Pork Loin, Glazed Ham*

*Add to any 2 or 3 meat Buffets

*Fried Chicken, Tropical Chicken, Turkey Breast with Stuffing - \$1
Beef Tips, Alaskan Cod Florentine, Bruschetta Chicken, Cordon Blue Chicken - \$2
Almond Crusted Walleye – Market Price
6oz Sirloin Steak – \$6*

Starch

*Herbed Mashed
Garlic Mashed
Creamy Hashbrowns
Parsley Buttered Baby Reds*

Upgrades

Au Gratin - \$1

Vegetable

*Vegetable Medley
Green Beans
Carrots
Corn*

Upgrades

*Broccoli - \$2
Broccoli w/Cheese - \$3
Asparagus - \$3*

Salad

Traditional Caesar

*Crisp romaine lettuce, parmesan cheese,
croutons and Caesar dressing*

Garden

*Fresh lettuce and spring greens with
cucumbers, tomatoes, red onions and
croutons served with french and ranch*

Strawberry Spinach Salad

*Baby spinach, fresh strawberries, candied
pecans, mandarin oranges
with raspberry vinaigrette
Add 1.50 per guest

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Buffets

Orchard Italian

*Caesar or Garden salad, bread sticks,
red sauce, Alfredo sauce, meatballs
and Penne pasta - \$14*

*★ Add Lasagna, Grilled Chicken Breast,
Stuffed Shells or Hot Italian Sausage*

One Option - \$16

Two Options - \$18

Orchard Breakfast

*Scrambled eggs, bacon and sausage, creamy
hash browns, fruit and assorted muffins
and pastries - \$12.50*

*★ Add Pancake, French toast bake,
vegetable strata - \$14.50*

Brat and Burger

*1/3 pound hamburgers, bratwurst
with sauerkraut, potato salad,
baked beans and potato chips with
condiments - \$14*

Taco Buffet

*Taco Meat with all the fixings - \$11
Add Fajita Chicken for - \$2*

Soup and Salad or Sandwich

*Homemade soup served with your choice of build
your own salad or sandwich - \$12*

*If you do not see items listed that you would prefer for
your event, let us know and we will create a custom menu
for your gathering.*

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Desserts

Turtle Cheesecake - \$6

Flourless Chocolate Torte - \$6

Carrot Cake - \$6

Apple Crisp w/ Ice Cream - \$4

Assorted Mini Cheesecakes - \$5

Miscellaneous Items

Cookies - \$8/dozen

Brownies - \$12/dozen

Bite Size Desserts - 4.50/person

Assorted Pastries - 1.50/person

Muffins - 1.50/person

Muffins/Pastries - 2.50/person

Fruit Bowl - \$75

Bagels/Cream Cheese - \$3.50

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Beverages

Hosted Bar

*Host will be charged on
a per drink basis*

Cash Bar

*Guests purchase their
own beverages*

Partial Bar

*Host pays for a portion of
the bar (soda, kegs etc.)*

Bottled Beer \$3.25

Rail Drinks \$3.50

Glass of Wine \$5.50

Keg Beer

Domestic - \$275.00

*Miller Light, Michelob Golden Light, Bud Light, Coors Light,
Busch Light (others available upon request)*

Premium/Imported Beer - Prices Vary

*Blue Moon, Spotted Cow, Leinekugels Honeyweiss and Seasonal, Rush River, Angry
Orchard, Corona, Heineken (others available upon request)*

Wine/Champagne - \$19.00/bottle

*Chardonnay, Moscato, Red Moscato, Pinot Grigio, White Zinfandel,
Merlot, Cabernet, Pinot Noir, Champagne*

Non – Alcoholic

Coffee

*\$2.00/cup
\$7.00/carafe
\$20.00/2 gallons*

Juice

\$10.00/pitcher

Soda

*\$2.00/glass
\$7.00/Pitcher
"Unlimited
Soda Bar available "*

Punch

\$10.00/bowl

Milk

\$2.00/glass