



ORCHARD RIDGE
COUNTRY CLUB

Banquet & Event Menu



*Serving Culinary Excellence with Every Bite and
Elevating your Dining Experience to New Heights*



Continental Breakfast

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

\$11 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 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*)

\$25 per person

BRUNCH UPGRADES

Omelet and/or Waffle Station, *additional \$5 per person plus*
\$125 Chef fee additional



Plated Luncheon Menu

STARTER CHOOSE ONE

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

SOUP

Chicken Wild Rice | Beef and Vegetable | Corn Chowder
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 \$29

Choice Flank Steak and Choice of Chicken

Chipotle London Broil \$28

Braised shallots and mushrooms demi-glace

Boursin Chicken \$25

Grilled chicken breast, boursin cheese
cream sauce

Boneless Chicken Piccata \$25

Boneless chicken breast, white wine butter
sauce, capers

Creamy Garlic Tuscan Salmon \$25

Topped baby spinach with sun-dried
tomato, white wine, parmesan cheese

Roasted Pork Loin \$24

Served with caramelized apple demi

Beef Tenderloin Tournedos \$35

Served with mushroom demi-glace

Pasta Primavera \$20

Capellini tossed with fresh seasonal
vegetables with garlic and cream sauce

Portobella or Cauliflower Steak \$18

Grilled to Perfection

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes
Fully Loaded Mashed Potatoes | Roasted Red Potatoes | 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

Luncheon served until 2:00pm

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



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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 London Broil | Boursin Chicken | Chicken Piccata

Roasted Pork Loin with caramelized apple demi

Blackened Mahi Mahi

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes

Fully Loaded Mashed Potatoes | Roasted Red Potatoes | 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

\$29 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

\$18.00 per person

The Cookout Lunch Buffet

MEAT CHOOSE THREE

Hot Dog | Garlic Butter Chicken | Brat | Hamburger | Polish Sausage

CHOOSE THREE

Potato Salad | Mixed Green Salad | Chicken Salad | Caprese Pasta Salad | Chips

Includes — Cookies | Rolls and Butter | Coffee | Iced Tea

\$25 per person

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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

Penne Marinara with Italian Meatballs

Bowtie Pasta Primavera with garlic butter sauce, mushrooms, spinach, and parmesan

Mediterranean Shrimp Pasta, *add \$5 per guest*

INCLUDES

Chef's Choice Desserts

Garlic Bread, Rolls & Butter, and Coffee & Tea Station

\$25 per person

Dinner add \$5 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

Saint Louis Rib | 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 | Sautéed Seasonal Vegetables

INCLUDES

Chef's Choice of Dessert Bars & Cookies, Coffee & Tea Station and Condiments Tray

\$30.00 per person

Dinner add \$10 per guest

Plated Dinner



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Plated Dinner Menu

STARTER CHOOSE ONE

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

SOUP

Chicken Wild Rice | Beef and Vegetable | Corn Chowder
Cream of Potato | Broccoli Cheddar | Chili

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 Flank Steak and Choice of Chicken

Prime Rib \$49

Served with horsey sauce

Roasted Pork Loin \$35

Served with caramelized apple demi

Filet Medallions \$50

Served with mushroom demi-glace

Blackened Salmon \$38

Blue cheese crust and creamy dill sauce

Chicken Piccata \$35

White wine butter sauce with lemon and capers

Pasta Primavera \$29

Rigatoni with choice of Marinara Alfredo or Pesto Cream tossed with garlic and olive oil

Boursin Boneless Chicken \$35

Sautéed in a white wine sauce

Portobella or Cauliflower Steak \$25

Grilled to perfection

Grilled New York Strip Steak \$45

Choice cut with demi-glace

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes
Fully Loaded Mashed Potatoes | Roasted Red Potatoes | 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 | Parmesan Crusted Chicken | Chicken Piccata
Blackened Salmon | Roasted Pork Loin | Italian Sausage & Peppers

Add Carving Items

New York Strip, Filet Mignon, Prime Rib Carving Station,
add \$15 per guest plus \$125 Carver Fee

STARCH CHOOSE ONE

Baked Potato | Whipped Mashed Potatoes
Fully Loaded Mashed Potatoes | Roasted Red Potatoes | Rice Pilaf

PASTA CHOOSE ONE

Penne Regata with your choice of Marinara, Pesto or Alfredo

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

Bar Packages

SILVER

Vodka
Bellows

Rum
Bellows

Gin
Bellows

Scotch
Bellows

Tequila
Juarez

Whiskeys
Bellows

Wine
Cabernet, Chardonnay,
Rose

Beer - Bottles & Cans
(choose 2)
Budweiser,
Michelob Ultra, Coors Light,
Miller Lite, Non-alcoholic Beer

GOLD

Vodka
Tito's

Rum
Bacardi, Captain Morgan

Gin
St. George's, Tanqueray

Scotch
J&B,
Monkey Shoulder

Tequila
Espolon

Whiskeys
C.C. and Jack Daniels

Wine
Cabernet, Chardonnay,
Moscato, Rose
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 Tanqueray

Scotch
Johnnie Walker Red or
Chivas Regal

Tequila
Don Fulano, Patron

Whiskeys
Crown Royal, Maker's Mark,
Jameson

Cordials
Baileys, Kahlua, Disaronno,
Southern Comfort

Wine
Cabernet, Chardonnay,
Merlot, Moscato,
Pinot Grigio

Beer - Bottles & Cans
Budweiser, Bud Light,
Coors Light, MGD,
Miller Lite, O'Doul's

	SILVER	GOLD	PLATINUM	BEER, POP & WINE ONLY
Four Hour Open Bar	\$29	\$35	\$42	\$21
Three Hour Open Bar	\$25	\$30	\$38	\$19
Two Hour Open Bar	\$22	\$27	\$30	\$17
One Hour Open Bar	\$19	\$22	\$25	\$15

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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