

Old Orchard Inn Conference Resort & Spa

Reception Selections

Finger Sandwich Platters

Minimum of three (3) dozen per item

Formula: one dozen finger sandwiches are composed of three standard size sandwiches, which equal 12 quarters
15.95 per dozen

Egg Salad	Roast Beef	Salmon Salad	Smoked Ham
Rolled Asparagus	Chicken Salad	Cucumber	Curry Apple Chicken

Vegetable, Fruit, Cheese & Meat Platters

Platters ordered for a minimum of twenty (20) guests

Mosaic of Fresh Vegetables

complemented with dip

5.25 per person

Fresh Fruit Rainbow

with yogurt dip

5.25 per person

Assorted Cheese Tray

accompanied by garnish & crackers

6.95 per person

A Selection of Deli Meats

with rolls & embellishments

9.95 per person

Snacks and Munchies

Cocktail Peanuts	3.95 / Bowl
Pretzels	3.95 / Bowl
Potato Chips	3.95 / Bowl
Buttered Popcorn	3.95 / Bowl
Nachos with Sour Cream & Salsa	8.95 / Bowl
Assorted Dessert Squares	24.00 / Dozen

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Reception Selections Cold and Hot Hors d'Oeuvres

Depending upon the function, we recommend calculating the following:

Pre-Dinner Reception: six-eight (6-8) pieces per person

Cocktail Reception: eight-ten (8-10) pieces per person

Calculation Formula:

Desired number of pieces/person, multiplied by number of guests, divided by 12 equals the number of dozens required

Cold Hors d'Oeuvres

Per Dozen

Minimum of three (3) dozen per item

Roasted Red Pepper Hummus with pita Chips	19.95
Caribbean Pork Tenderloin Marinated in Jamaican spices, sliced & served with a tropical fruit salsa	26.95
Ice Shrimp with Gazpacho (chilled tomato soup)	29.95
Chilled Marinated Shrimp with cumin & cilantro crème fraîche	29.95
Atlantic Salmon poached in white wine & served with a dill & cucumber aioli	26.95
Hot Smoked Salmon with cracked pepper & maple glaze Prepared at the Inn, served chilled with a crème fraîche	26.95

Hot Hors d'Oeuvres

Per Dozen

Minimum of three (3) dozen per item

Spinach Artichoke Dip with pita chips & dark rye bread	19.95
Spring Rolls	19.95
Mushroom, Curry & Cream Cheese Phyllo Pastry	26.95
Bruschetta Toasted baguette with marinated tomatoes, roasted garlic, basil & onions topped with feta & olive oil	19.95
Breaded Chicken Breast cut into strips & served with a sweet & sour dip	21.95
Chicken Wings Please select <u>one</u> : hot & spicy, barbeque <u>or</u> honey garlic	20.95
Buffalo Chicken Sliders	20.95
Pulled Pork Crostini Memphis pulled pork with creamy slaw & pickled red onion on a toasted baguette	19.95
Meatballs Please select <u>one</u> : hoisin & garlic sauce, marinara sauce <u>or</u> sweet & sour	19.95

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Reception Selections Seafood Hot Hors d'Oeuvres

Hot Hors d'Oeuvres Seafood

Minimum of three (3) dozen per item

Per Dozen

Fish Croquettes with cucumber tartar sauce	19.95
Coconut Shrimp with a Thai glaze (gluten free)	29.95
Sriracha Shrimp Shrimp coated in sesame seeds fried crisp served with a sriracha mayo	29.95
Beer Battered Shrimp Please select <u>one</u> : mango curry, sweet & sour <u>or</u> chili Thai	29.95
Citrus Seared Sea Scallops with beurre blanc & epinard (spinach) - gluten free	32.95
Maple Bacon Wrapped Scallops with crunchy apple slaw	32.95

Late Night Catering Options

*9:00pm to 10:30pm catering for 25 guests minimum
or a minimum of \$200.00 before taxes & gratuities.*

Minimum of 3 dozen per selection on per dozen priced items

Bruschetta	21.95/dozen
Chicken Fingers & Chicken Wings	22.95/dozen
Meatballs	21.95/dozen
Pizza (<i>minimum order 10 pizzas</i>)	14.95/pizza
(Offerings: Meat Lovers Vegetarian "The Works")	

Additional offerings with prices per person

Spinach & Artichoke dip with pita chips	9.95
Potato Skins	11.00
Sweet Potato Fries with dipping sauce	6.95
Zucchini Coins with dipping sauce	9.00