

ORANGE BLOSSOM CATERING
Complete Wedding Reception Package
Traditional

Appetizers
Choice of Two

Assorted Cheese Tray
Swedish Meatballs
Buffalo Chicken Bites

Sweet and Sour Cocktail Franks
Hummus with Pita Triangles
Southwest Dip w/ Tortilla Chips

Vegetable Tray with Ranch Dip
Hot Crab Dip
Garlic Tomato Bruschetta

Buffet- Choice of Two
One selection from A and One selection from B

A

Grilled Herb Seasoned Chicken Breast
Chicken or Eggplant Parmesan with Marinara
Chicken Florentine
Pesto Chicken
Chicken Breast Alfredo
Chicken Marsala
Country Fried Chicken
Southwest Chicken
Sliced Turkey Breast
Sliced Beef Burgundy + \$3.50 Per Person
Carved Roast Beef + \$4.50 Per Person

B

Lasagna- Meat or Vegetarian
Penne Pasta with Meat Sauce or Marinara
Cheese Ravioli with Marinara
Pesto Alfredo Pasta
Stuffed Spaghetti Squash
Baked White Fish with Mango Salsa
Sausage and Peppers
Mexican Beef, Bean and Rice Bake
Pork and Vegetable Stir Fry
Sliced Baked Ham with Pineapple Glaze
Beef & Mushroom Stroganoff

Entrée Accompaniments- Choice of Two

Spanish Style Yellow Rice
Rice Pilaf Paysanne
Herbed Couscous
Penne Alfredo

Cuban Style Black Beans
Garlic Smashed Potatoes
Oven Browned Potatoes
Parslied Potatoes

Green Beans Amandine
Seasonal Vegetable Medley
Honey Glazed Carrots
Sweet Peas and Mushrooms

Choice of One Salad

Tossed Garden Salad

Fresh Fruit Salad

Greek Salad

Orange Blossom Salad or Caesar Salad Plus \$2.50 Per Person

Assorted Bakery Rolls & Butter, Iced Tea, and Coffee
Includes Complimentary Cake Cutting Service

Bar Service Available

Individual Station Buffets Available

A la Carte Pricing Available

220 Fourth Street North, St. Petersburg, FL 33701
Tampa: (813) 223-9593

Telephone: (727) 822-6129 Fax: (727) 821-2577
Sarasota-Bradenton: (941) 747-1827

obcsales@orangeblossomcatering.com • orangeblossomcatering.com

ORANGE BLOSSOM CATERING

Complete Wedding Reception Package

Premier

Hors d' Oeuvres Choice of Four

International Cheese Array with Cracker Assortment
Fresh Vegetable Crudités Display with Herbed Dip
Oriental Spring Rolls with Plum Sauce
Macaroni & Cheese Bites
Mini Assorted Quiche
Baked Brie en Croute
Meat Balls in Pesto Cream Sauce
Cocktail Franks in a Jacket

Tomato Basil Bruschetta
Heart Shaped Sun-Dried Tomato Torte
Artichoke and Spinach or Crab Fondue
Chicken Sate with Peanut Sauce
Stuffed Mushrooms- Chorizo or Florentine
Spinach Phyllo Triangles
Jumbo Shrimp Plus \$3.50 PP

Grand Buffet - Chef Carved* Choice of Two

Peppercorn Encrusted Roasted Beef*
Stuffed Pork Loin*
Marinated Boneless Pork Loin*
Honey Glazed Ham*
Lemon Peppered Turkey Breast*

Seared London Broil*
Oreganata or Teriyaki Glazed Salmon
***Upgrade to Prime Rib Plus \$3.50 PP**
***Upgrade to Tenderloin Plus \$5.75 PP**
Third Entrée + \$4.00 PP

Orange Blossom Chicken
Pecan Chicken
Chicken Piccata
Chicken Cacciatore
Grilled Chicken Chardonnay
Chicken Saltimbocca

Tortilla Encrusted Tilapia
Sesame Shrimp & Broccoli
Vegetable Jambalaya
Spinach & Cheese Strata
Barley-Stuffed Peppers
Vegetable Paella

Entrée Accompaniments Choice of Four

Spring Mix Salad
Orange Blossom Salad
Caesar Salad
Greek Salad
Tropical Fruit & Spinach Salad

Sautéed Summer Squash
Broccoli Florets
Green Beans with Mushrooms
Sugar Snap Peas
Smashed Cauliflower

Roasted Potatoes with Aioli
Potatoes Au Gratin
Mashed Sweet Potatoes
Baked Ziti with Marinara Sauce
Brown Fried Rice

Assorted Bakery Rolls & Butter, Coffee, Iced Tea

Includes Complimentary Cake Cutting Service

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Complete Wedding Reception Package

Elite

Stationary or Butler Passed Hors d' Oeuvres

Choice of Five

*Mozzarella Caprese Kabobs
Assorted Sushi
Spinach Phyllo Triangles
Ahi Tuna on Wontons
Crispy Potstickers with Spicy Plum Sauce
Coconut Shrimp with Spicy Mandarin Sauce
Baked Brie En Croute*

*Bacon Wrapped Scallops
Smoked Salmon Potato Blini
Brie and Grape Tartlets
Crab Cake with Tarragon Aioli
White Bean and Prosciutto Bruschetta
Baked Blue Cheese Torte
Jumbo Shrimp Plus \$3.50 PP*

Grand Buffet - Chef Carved

Choice of One

*Tenderloin of Beef with Wild Mushroom Sauce
Rosemary Scented Roast Leg of Lamb
Carved Poached Salmon*

*Herbed Encrusted Prime Rib of Beef
Roasted NY Striploin of Beef
Five Spiced Breast of Duck Plus \$3.50 PP*

Choice of Two Additional Entrées

*Braised Short Ribs of Beef Port Wine Glaze
Spinach and Feta Stuffed Chicken Breast
Shrimp and Lobster Thermidor Cannelloni
Citrus Glazed Salmon
Veal Medallions, Morango
Pepper Steak
Herbed London Broil*

*Pork Osso Buco
Ravioli with Newburg Sauce
Orange Blossom Chicken Breast
Five Spice Pork Loin
Sautéed Sea Scallops in Garlic Butter
Chicken Breast with Artichokes
Vegetable Stuffed Portobello Mushrooms*

Entrée Accompaniments

Choice of Five

*Orange Blossom Signature Salad
Bibb Lettuce & Belgian Endive
Caesar Salad
Mandarin Spinach Salad
Deluxe Salad Bar Plus \$3.50 PP*

*Potatoes Au Gratin with Roasted Garlic
Roasted Fingerling Potatoes
Curried Couscous
Braised Fennel with Onions & Capers
Grilled Asparagus Spears*

*Green Beans with Mushrooms
Tomatoes Au Gratin
Sweet Creamed Corn
Creamed Spinach Soufflé
Sautéed Spinach with Pine Nuts*

Assorted Bakery Rolls & Butter, Raspberry Iced Tea, and Coffee Bar

Coffee Bar Includes:

Rock Crystal Sugar, Cinnamon Sticks, Amaretto Flavoring, Shaved Chocolate, Whipped Cream

Includes Complimentary Cake Cutting Service

Bar Service Available

Individual Station Buffets Available

A la Carte Pricing Available

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ORANGE BLOSSOM CATERING

Wedding Menu Price Sheet

All Buffet Menus

Include:

*China, Flatware, Dinner Glassware. Skirted Buffet Table, Cake Table,
Silk Centerpiece for Buffet, Professional Catering Staff
Assorted Bakery Rolls & Butter, Coffee, Iced Tea
Complimentary Cake Cutting Service*

Pricing is based on 75 (or more) Guests

Upcharge for: 50-74 Guests + \$5.00 PP, 30-49 Guests + \$10.00 PP, Under 30 Call for Pricing

Eliminate China (Less \$1.50 PP)

Eliminate- 2 Hors d' Oeuvres (Less \$2.00 PP) · 4 Hors d' Oeuvres (Less \$4.50 PP)

Fruit Punch and Fountain (Plus \$2.00 PP)

Table Rental begins at \$10.00 a table · Chair Rental begins at \$2.25 a chair

Chair Cover & Sash (Plus \$3.95 PP)

Additional Rentals & Specialty Linens Available

Menu Pricing Does Not Include Staff Gratuity

Traditional Menu

Standard 90" Table Cloths and Napkins in- White, Ivory or Black Linen

Upgrade Linens to 120" (Plus \$5.00 per table)

Total Price \$28.75 plus 7% Sales Tax

Premier Menu

White, Ivory or Black 120" Linen Tablecloths, Linen Napkins in Ivory, White, Black or Colors

Total Price \$37.75 plus 7% Sales Tax

Elite Menu

Includes the same as the Premier Menu along with:

Raspberry Iced Tea, and Coffee Bar

Rock Crystal Sugar, Cinnamon Sticks, Amaretto Flavoring, Shaved Chocolate, Whipped Cream

Total Price \$49.75 plus 7% Sales Tax

ORANGE BLOSSOM CATERING

Complete Wedding Reception Package

Picnic Barbeque Wedding Menu

Select 2 Entrees- \$24.50 Per Person

Hot Dogs	BBQ Pulled Pork Sandwich
Grilled Bratwurst	BBQ Beef Sandwich
Grilled Hamburgers or Veggie Burgers	BBQ Ribs
Grilled Vegetable Kebobs	BBQ Chicken Breast

Select 2 Entrees- \$28.00 Per Person

Grilled Salmon Filet	Grilled Chicken Breast
Grilled or Blackened Tilapia	Chicken Kabobs
Grilled Jumbo Shrimp +\$3.50 PP	Shrimp Kabobs
Grilled Flank Steak	Mojo Pork

Add to the Above Menus: Hot Dogs +\$1.50 PP or Hamburger/Veggie Burgers +\$2.00 PP

Choice of Three

German Potato Salad	Honey Baked Beans	Tossed Green Salad
Old-Fashioned Potato Salad	Black Beans	Marinated Broccoli Salad
Red Bliss Potato Salad	Yellow Rice	Marinated Tomato Salad
Cajun Potato Salad	Creamy Cole Slaw	Three Bean Salad
Oven Browned Potato Salad	Corn-on-the-Cob	Creamy Corn Couscous
Italian Pasta Salad	Marinated Vegetables	Relish Tray
Chilled Tortellini Salad	Deviled Eggs	Fresh Fruit Salad

Choice of Two

Sliced Watermelon	Double Chocolate Brownies	Pecan Bars
Peach or Apple Cobbler	Blonde Brownies	Lemon Bars
Assorted Fruit Pies	Chocolate Chip Cookies	Bread Pudding
Strawberry Shortcake +\$1.95 PP	Ice Cream Sundae Bar +\$2.50 PP	Wedding Cake +\$3.75 PP

Optional Extra: + \$2.00PP- Choice of Two

Assorted Cheese Tray	Swedish Meatballs	Southwest Dip with Tortilla Chips
Vegetable Tray with Dip	Buffalo Chicken Bites	Hot Crab Dip with Crostini
Hummus with Pita Triangles	Sweet & Sour Cocktail Franks	Garlic Tomato Bruschetta

Choice of One

Lemonade	Basil Lemonade	Iced Tea	Raspberry Iced Tea
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Pricing depends on Entrée Selection + 7% Sales Tax

Menu based on 75+ Guests

Upcharge for lower count: 50-74 Guests +\$5.00 PP, 30-49 Guests +\$10.00 PP

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Complete Wedding Reception Package

Picnic Barbeque Wedding Menu

BBQ Includes:

China, Flatware, Dinner Glassware, Standard 90" White or Ivory Linens, Skirted Buffet, Cake Table BBQ Grill & Equipment (if Grilled on Site), Chafing Dishes, Buffet Decorations in the Colors of your choice and Professional Catering Staff

Extra Services Available: Tents, Tables, Chairs

Alcoholic Beverages can be arranged by Orange Blossom Catering

Soda Bar Available- Assorted Sodas & Bottled Water \$3.95 Per Person

Bar Set-Ups: Skirted Bar, Plastic Glassware, Ice & Equipment \$2.95 PP

Pricing depends on Entrée Selection + 7% Sales Tax

Menu based on 75+ Guests; 50-74 Guests +\$5.00 PP, 30-49 Guests +\$10.00 PP

Stationary Hors d' Oeuvres Buffet

Menu W-1

Carved Tenderloin of Beef
Horseradish Crème & Petite Rolls
Carved Roast Loin of Pork
Dijon Mustard Glaze
Pot Stickers w/ Tangy Plum Sauce
California Sushi Rolls
Spinach Phyllo Triangles
Belgium Endive w/ Salmon Mousse
Sun Dried Tomato & Pesto
Cream Cheese Mosaic Torte
w/ Gourmet Crackers & Baguettes
Iced Jumbo Shrimp w/ Cocktail Sauce
Baked Brie w/ a Raspberry Glaze

Menu W-4

Grilled Island Spice Mahi Mahi Bites
w/ Tangy Jalapeno Mango Chutney
Lime Marinated Chilled Jumbo Shrimp
Jamaican Jerk-Seasoned Chicken Brochettes
Fresh Seasonal Tropical Fruit Display
w/ Pineapple- Orange Yogurt Dip
Petite Cuban Sandwich Basket
Conch Fritters w/ Key Lime Mustard
Chilled Vegetable Crudités w/ Dip
A Display of Assorted Cheeses
w/ Sliced Baguettes & Crackers
Spring Rolls w/ a Sweet & Sour Dip

Menu W-7

Carved Roast Beef
Sauce Bordelaise & Petite Rolls
Iced Jumbo Shrimp w/ Cocktail Sauce
Caviar Cream Cheese Torte Heart
Assortment of Bacon Wraps
Cherry Glazed Chicken Brochettes
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Sliced Baguettes
Fresh Seasonal Fruit
w/ Mango Yogurt Dip
Alaskan Salmon Mousse
Boursin Cheese Stuffed Artichokes
Penne Pasta, Creamy Prima Rosa Sauce

Menu W-2

Bourbon Glazed Carved Ham
Served w/ Dijon Mustard & Petite Rolls
Puff Pastry Bouchees w/ Shrimp
Meatballs au Poivre
Smoked Cheddar Rolls in Walnuts
Imported & Domestic Cheese Display
w/ Gourmet Crackers & Fruit Garnish
Petite Medallions of Raspberry Chicken
Chilled Pasta w/ Sun Dried Tomatoes
Drizzled w/ Fine Olive Oil & Fresh Basil
Fresh Strawberries / Chocolate Fondue

Menu W-5

Sliced Roasted Sage Turkey Breast
w/ Cranberry Chutney, Dijon
& Petite Rolls
Domestic & Imported Cheese Tray
w/ Assorted Gourmet Crackers
Chilled Assorted Crudités w/ Herbed Dip
Crabmeat Cream Cheese Torte
Served w/ Sliced French Baguettes
Crisp Angel Wings w/ Herbed Dip
Petite Vegetable Quiche Squares
Fresh Spinach & Cheese Fondue
In a Pumpernickel Well w/ Cubed Bread
Swedish Meatballs

Menu W-8 Station Buffet

Carvery Station:
Carved Tenderloin & Roast Pork served
w/ Cocktail Rolls, Horseradish Sauce
& Apple Mango Chutney
Cheese & Vegetables:
Assorted Imported Cheeses,
Savory Brie Cheesecake w/ Baguettes
& Gourmet Breads, Plus Fresh Seasonal
Vegetables w/ Herbed Dip
From Our Chafers:
Hot Crab & Artichoke Fondue,
Swedish Meatballs, Stuffed Mushrooms
Seafood:
Chilled Jumbo Shrimp,
Mussels in Wine & Garlic, Smoked Salmon,
Sautéed Scallops in Garlic Butter Sauce

Menu W-3

Assortment of Petite Tea Sandwiches
Chicken, Ham & Egg Salad
Heart Shaped Crabmeat Torte
w/ Gourmet Crackers
Chilled Vegetable Crudités with Dip
Continental Cheese Display
w/ a Variety of Gourmet Crackers
Roasted Breast of Turkey
w/ Cranberry Relish on Petite Rolls
Rich Swedish Meatballs

Menu W-6

Carved Vermont Turkey Breast
Cranberry-Apricot Chutney
& Herbed Mayo
Served w/ Assorted Petite Rolls
Iced Jumbo Shrimp + \$1.50 PP
w/ Cocktail Sauce
Rosemary Scented Chicken Medallions
Puff Pastry Wrapped Baked Brie
Spinach & Feta Stuffed Mushroom Caps
Domestic & Imported Cheese Display
w/ an Assortment of Gourmet Crackers
Grilled Vegetables w/ Roasted Garlic Aioli
Roma Tomato & Basil Bruschetta
Warm Parmesan-Crabmeat Fondue
w/ Sliced French Baguettes
Grande Cheese Ravioli Marinara

Menu W-8 Continued

Pasta Bar:
Chef Prepared Pastas
w/ a Spicy Red Sauce,
a Creamy White Sauce
or Herbed Pesto Sauce
Served w/ Parmesan Cheese
& Fresh Breads

Stationary Hors d' Oeuvres Buffet

Specialty Stations

Available as an Add-On to the Hors d' Oeuvres Menus

The Carvery- Chef Carved Roast Beef, Breast of Turkey or Honey-Dijon Ham with Condiments & Rolls	\$ 4.50 PP
Pasta Bar- Chef Prepared Pasta Varieties with Alfredo, Marinara & Basil-Pesto Sauce- with Italian Breads	\$ 4.00 PP
Seafood Bar- Raw Bar Presented on Ice with Shrimp, Oysters, Mussels, Crab Claws & Condiments	\$10.00PP
Oriental Stir-Fry- Asian Chicken, Beef or Pork & Chinese Vegetables prepared in a Wok- with Steamed Rice	\$ 4.50 PP
Antipasto Bar- A Bountiful Array of Assorted Marinated Meats, Cheeses & Vegetables with Bruschetta	\$ 3.75 PP
Mashed Potato Bar- Garlicky Red Bliss Mashed Potatoes with a Variety of Toppings form which to choose	\$ 3.50 PP
Bountiful Fruit- The Season's Freshest Tropical Fruits surrounding a Flowing Water Fountain Centerpiece	\$ 3.50 PP
The Greenery- Selected Fresh Green Salads, including Caesar, Baby Field Greens & Appropriate Condiments	\$ 3.50 PP
Crepes- An Assortment of Savory and Sweet Crepes, prepared by our Staff	\$ 3.50 PP
Quesadilla- Soft Flour Tortillas, Grilled to perfection with a Variety of Fillings	\$ 4.00 PP
Viennese Dessert Table- Traditional European Presentation of Gourmet Pastries Displayed on Silver Trays	\$ 3.50 PP
Live Dessert Station- Chef Prepared Cherries Jubilee or Bananas Foster	\$ 4.00 PP
Gourmet Coffee- Shaved Chocolate Curls, Lemon Twist, Flavored Creams, Cinnamon & Rock Sugar Sticks	\$ 3.00 PP

Menu W-1	\$36.25
Menu W-2	\$32.25
Menu W-3	\$26.75
Menu W-4	\$31.00
Menu W-5	\$30.25
Menu W-6	\$33.25
Menu W-7	\$34.75
Menu W-8	\$45.75

Pricing is based on 75 (or more) Guests

50-75 Guests + \$5.00 PP, 30-49 Guests + \$10.00 PP, Under 30 Call for Pricing

All Pricing is plus 7% Sales Tax

INCLUDES

China, Flatware, Standard White or Ivory Linens, Skirted Buffet, Cake Table, Professional Catering Staff

You may supply your own Wedding Cake or we can supply Wedding Cake for additional \$3.75 PP
Orange Blossom Catering set-up and cutting fee of \$1.00 PP (if you provide your own cake)

Bar Service Available

ORANGE BLOSSOM CATERING

Complete Wedding Reception Package

Seated and Served Banquet

Hors d' Oeuvres Choice of Four

International Cheese Array with Cracker Assortment
Fresh Vegetable Crudité's Display with Herbed Dip
Oriental Spring Rolls with Plum Sauce
Crab and Artichoke Fondue
Mini Assorted Quiche
Baked Brie en Croute
Meat Balls au Poivre
Cocktail Franks in a Jacket

Tomato Basil Bruschetta
Heart Shaped Sun-Dried Tomato Torte
Artichoke and Spinach Fondue
Chicken Sate with Peanut Sauce
Stuffed Chorizo Mushrooms
Spinach Phyllo Triangles
Jumbo Shrimp Plus \$3.50 PP

Entrée Selection

<i>Petite Prime Rib of Beef</i>	<i>\$41.50</i>	<i>Apricot Glazed Pork Medallions</i>	<i>\$35.25</i>
<i>Carved Filet of Beef</i>	<i>44.75</i>	<i>Chicken Breast Mandarin</i>	<i>35.25</i>
<i>Braised Lamb Shanks</i>	<i>37.25</i>	<i>Chicken Havana</i>	<i>35.25</i>
<i>Black and Blue Tenderloin</i>	<i>51.75</i>	<i>Cranberry Chicken</i>	<i>35.25</i>
<i>Tenderloin of Beef and Salmon</i>	<i>45.75</i>	<i>Chicken Breast Marsala</i>	<i>35.25</i>
<i>Tenderloin and Chicken Breast</i>	<i>44.75</i>	<i>Chicken Provencale</i>	<i>35.25</i>
<i>Braised Short Ribs of Beef</i>	<i>40.50</i>	<i>Stuffed Chicken Florentine</i>	<i>35.75</i>
<i>London Broil with Bordelaise Sauce</i>	<i>37.25</i>	<i>Pecan Chicken Breast</i>	<i>35.50</i>
<i>Sliced Beef Burgundy</i>	<i>35.75</i>	<i>Salmon with Dill Sauce</i>	<i>35.50</i>
<i>Beef Tips in Sherry Mushroom Sauce</i>	<i>35.75</i>	<i>Stuffed Portobello Mushroom</i>	<i>35.50</i>

Entrée Accompaniments

Choose One Salad, One Starch, One Vegetable

<i>Fresh Garden Salad</i>	<i>Caesar Salad</i>	<i>Rice Pilaf Paysanne</i>	<i>Broccoli Florets</i>
<i>Spring Mixed Salad</i>	<i>Penne with Marinara Sauce</i>	<i>Stuffed Baked Potato</i>	<i>Honey Glazed Carrots</i>
<i>Seasonal Fruit Salad</i>	<i>Potatoes Au Gratin</i>	<i>Green Beans Amandine</i>	<i>Maple Glazed Acorn Squash</i>
<i>Iceberg Wedge w/ Bleu Cheese</i>	<i>Potatoes Anna</i>	<i>Seasonal Steamed Vegetables</i>	<i>Seasoned Rice & Lentils</i>
<i>Watercress & Strawberries</i>	<i>Oven Browned Potatoes</i>	<i>Sautéed Summer Squash</i>	<i>Boston Lettuce & Goat Cheese</i>
			<i>Plus \$1.00 PP</i>

Assorted Bakery Rolls & Butter, Coffee, Iced Tea

Personalized Wedding Cake or Venetian Dessert Display

Includes

China, Flatware, Dinner Glassware, White or Ivory 120" Tablecloths, Napkins in Ivory, White, or Colors
Skirted Buffet Table, Silk Centerpiece for Buffet, Professional Catering Staff

Pricing is based on 75 (or more) Guests

50-75 Guests + \$5.00 PP, 30-49 Guests + \$10.00 PP, Under 30 Call for Pricing

Pricing is plus 7% Sales Tax

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