

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

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|---|----------------|---------------------------------------|----------------|
| <i>Petite Prime Rib of Beef</i> | <i>\$39.50</i> | <i>Apricot Glazed Pork Medallions</i> | <i>\$33.50</i> |
| <i>Carved Filet of Beef</i> | <i>42.50</i> | <i>Chicken Breast Mandarin</i> | <i>33.50</i> |
| <i>Braised Lamb Shanks</i> | <i>35.50</i> | <i>Chicken Havana</i> | <i>33.50</i> |
| <i>Black and Blue Tenderloin</i> | <i>49.25</i> | <i>Cranberry Chicken</i> | <i>33.50</i> |
| <i>Tenderloin of Beef and Salmon</i> | <i>43.50</i> | <i>Chicken Breast Marsala</i> | <i>33.50</i> |
| <i>Tenderloin and Chicken Breast</i> | <i>42.50</i> | <i>Chicken Provencale</i> | <i>33.50</i> |
| <i>Braised Short Ribs of Beef</i> | <i>38.50</i> | <i>Stuffed Chicken Florentine</i> | <i>33.95</i> |
| <i>London Broil with Bordelaise Sauce</i> | <i>35.50</i> | <i>Pecan Chicken Breast</i> | <i>33.75</i> |
| <i>Sliced Beef Burgundy</i> | <i>33.95</i> | <i>Salmon with Dill Sauce</i> | <i>33.75</i> |
| <i>Beef Tips in Sherry Mushroom Sauce</i> | <i>33.95</i> | <i>Stuffed Portobello Mushroom</i> | <i>33.75</i> |

Entrée Accompaniments

Choose One Salad, One Starch, One Vegetable

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|--------------------------------------|----------------------------------|------------------------------------|---|
| <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 Floor Length 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

Pricing is plus 7% Sales Tax

Bar Service Available

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