

# **ORANGE BLOSSOM CATERING**

## **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**  
**Sirloin 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*

#### **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*

---

**Total Price \$45.50 plus 7% Sales Tax**

*Pricing is based on 75 (or more) Guests*

*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 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**

**Grand Buffet - Chef Carved\***  
**Choice of Two**

**Peppercorn Encrusted Roasted Beef\***  
**Marinated Mojo Pork Loin\***  
**Honey Glazed Ham\***  
**Lemon Peppered Turkey Breast\***

**Seared London Broil\***  
**Oreganata Salmon**  
**\*Upgrade to Prime Rib Plus \$3.00 PP**  
**\*Upgrade to Tenderloin Plus \$5.00 PP**

**Orange Blossom Chicken**  
**Pecan Chicken**  
**Baked White Fish with Mango Salsa**  
**Baked Vegetarian Ziti**  
**Cheese Ravioli with Marinara Sauce**

**Crab and Shrimp Newburg**  
**Grilled Chicken Breast with Salsa**  
**Sherried Beef Tips**  
**Salmon with Dill Sauce**  
**Sweet & Sour Pork**

**Entrée Accompaniments**  
**Choice of Four**

**Fresh Garden Salad**  
**Spring Mixed Salad**  
**Caesar Salad**  
**Seasonal Fruit Salad**  
**Deluxe Salad Bar Plus \$2.50 PP**

**Antipasta Salad**  
**Greek Salad**  
**Green Beans Almandine**  
**Seasonal Steamed Vegetables**  
**Honey Glazed Carrots**

**Sautéed Summer Squash**  
**Broccoli Florets**  
**Penne with Marinara Sauce**  
**Potatoes Au Gratin**  
**Rice Pilaf Paysanne**

**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**

---

**Total Price \$33.50 plus 7% Sales Tax**  
**Pricing is based on 75 (or more) Guests**

**Bar Service Available**

**A la Carte Pricing Available**

**Individual Station Buffets Available**

---

220 Fourth Street North, St. Petersburg, FL 33701 Telephone: (727) 822-6129 Fax: (727) 821-2577  
Tampa: (813) 223-9593 Sarasota-Bradenton: (941) 747-1827  
obcsales@orangeblossomcatering.com • orangeblossomcatering.com

**ORANGE BLOSSOM CATERING**  
**Complete Wedding Reception Package**  
*Traditional*

---

*Appetizers*  
*Choice of Two*

*Assorted Cheese Tray*  
*Swedish Meatballs*

*Sweet and Sour Cocktail Franks*  
*Hummus with Pita Triangles*  
*Southwestern Dip with Nachos*

*Crudités Tray with Ranch Dip*  
*Hot Crab Dip*

*Buffet*  
*Choice of Two*

*One selection from A and One selection from B*

A  
*Grilled Herb Seasoned Chicken Breast*  
*Sliced Glazed Ham*  
*Fried Chicken*  
*Old Fashioned Meatloaf*  
*Sausage and Peppers*  
*Chicken Tetrazzini*

B  
*Cheese Ravioli*  
*Penne Pasta with Meat Sauce*  
*Lasagna*  
*Swedish Meatballs*  
*Pork Fried Rice*  
*Chicken Paprikash*

*Entrée Accompaniments*  
*Choice of Two*

*Rice Pilaf*  
*Spanish Style Yellow Rice*  
*Penne Alfredo*  
*Oven Browned Potatoes*

*Black Beans*  
*Green Beans Amandine*  
*Sweet Peas and Mushrooms*  
*Parslied Potatoes*

*Whole Kernel Corn*  
*Seasonal Vegetable Medley*  
*Honey Glazed Carrots*  
*Garlic Smashed Potatoes*

*Choice of One Salad*

*Tossed Garden Salad*

*Three Bean Salad*  
*Caesar Salad Plus \$1.50 Per Person*

*Creamy Cole Slaw*

*Assorted Bakery Rolls & Butter, Iced Tea, and Coffee*

**INCLUDES**

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

*You may supply your own Wedding Cake*  
*Orange Blossom Catering set-up and cutting fee of \$1.00 per person*

---

**Total Price \$23.50 plus 7% Sales Tax**  
*Pricing is based on 75 (or more) Guests*

*Eliminate Hors d' Oeuvres (Less \$2.00 Per Person)*  
*Eliminate China (Less \$1.50 Per Person)*  
*Fruit Punch Fountain (Plus \$1.50 Per Person)*

*Bar Service Available*

*A la Carte Pricing Available*

*Individual Station Buffets 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