



ORANGE TREE GOLF RESORT GOLF EVENT

menu packages

BREAKFAST AND BRUNCH PACKAGES

(15 guest minimum)

ORANGE BUFFET

\$14 ++ per guest

- ◆ Selection of breakfast pastries and muffins
- ◆ Seasonal fruit
- ◆ Chilled orange juice
- ◆ Freshly brewed coffee, decaffeinated coffee, hot tea, and ice water

ORANGE TREE FAVORITE

\$23 ++ per guest

- ◆ Selection of breakfast pastries and muffins
- ◆ Seasonal fruit
- ◆ Crisp bacon
- ◆ Breakfast potatoes
- ◆ Scrambled eggs with cheddar cheese and salsa
- ◆ Chilled orange juice
- ◆ Freshly brewed coffee, decaffeinated coffee, hot tea, and ice water



ENHANCE YOUR BREAKFAST BUFFET...

\$7++ per guest

Choice of 1(One)

- ◆ French Toast Bread Pudding
- ◆ Sausage And Peppers Breakfast Casserole
- ◆ Breakfast Burritos
- ◆ Lox And Bagels
- ◆ Omelet Station

Add a Chef Attended Omelet Station (\$100 chef fee)

All prices are per guest plus 25% service charge plus 8.67% sales tax

LUNCH PACKAGES

BOX LUNCH

\$25++ per guest - 15 guest minimum

Includes: whole fresh fruit, bag of chips, chocolate chip cookie, and bottled water

Roast Beef

Roast beef, caramelized onions, aged cheddar, horseradish, lettuce & tomato on a kaiser roll

Turkey Oven-Roasted

Oven-roasted turkey breast, smoked mozzarella, lettuce, tomato and herbed mayo on whole wheat roll

Vegetable Wrap

Grilled vegetables, hummus, lettuce and tomato in a wheat wrap

Ham and Swiss

Ham and Swiss on rye bread with lettuce and tomato

LUNCH BUFFETS

\$35 ++ per guest - 15 guest minimum

"THE ALL AMERICAN"

Build-your-own beef burgers and hot dogs
American, cheddar or Swiss cheese
Sliced onions, tomatoes, lettuce, pickles
Potato chips
Potato salad or coleslaw
Cookies or brownies
Served with iced tea & water

"SOUTHWEST MEXICAN FIESTA"

Three cheese enchiladas
Marinated chicken breast with pico de gallo
Refried beans with cheese
Spanish rice
Flour tortillas, chips & salsa
Cookies or brownies
Served with iced tea & water

"TEXAN BBQ"

Build-your-own pulled pork OR chicken BBQ sandwiches
Texas toast
Country potato salad or coleslaw
Baked beans
Cookies or brownies
Served with iced tea & water

"THAT'S AMORE!"

choice of 2 (two)

(served with pasta)

- ◆ Baked Ziti With Marinara
- ◆ Grilled Chicken Alfredo
- ◆ Chicken Piccata
- ◆ Chicken Parmesan

Garlic bread

Grilled vegetables

Caesar salad

Cookies or brownies

Served with iced tea & water

All prices are per guest plus 25% service charge plus 8.67% sales tax



BEVERAGE PACKAGES

CALL BAR PACKAGE

Bartender Fee \$150 Each

2 Hours/ \$30++ per guest

3 Hours/ \$35++ per guest

4 Hours/ \$40++ per guest

5 Hours/ \$45++ per guest

Liquor:

Tito's, Absolut, Captain Morgan, Beefeaters Gin, Sauza Blue, Jameson, Jack Daniels

Beer:

Budweiser, Bud Light, Coors Light, Michelob Ultra, Dos XX Lager, Blue Moon, Fat Tire, Modelo

Wine:

'Noble Vines' Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc

PREMIUM BAR PACKAGE

Bartender Fee \$150 Each

2 Hours/ \$35++ per guest

3 Hours/ \$40++ per guest

4 Hours/ \$45++ per guest

5 Hours/ \$50++ per guest

Liquor:

Kettle One, Bacardi, Captain Morgan, Tanqueray, Makers Mark, Crown Royal, Patron Silver, Glen Livet

Beer:

Budweiser, Bud Light, Coors Light, Michelob Ultra, Dos XX, Blue Moon, Fat Tire, Kilt Lifter, Stella, Modelo

Wine:

'Chateau St. Michelle' Chardonnay, Merlot, Cabernet, White Zinfandel, Pinot Noir, Pinot Grigio, White Zinfandel, Moscato, Sauvignon Blanc

BEER & WINE PACKAGE

Bartender Fee \$150 Each

2 Hours/ \$20++ per guest

3 Hours/ \$25++ per guest

4 Hours/ \$30++ per guest

5 Hours/ \$35++ per guest

Beer:

Budweiser, Bud Light, Coors Light, Michelob Ultra, Dos XX Lager, Blue Moon, Fat Tire, Modelo

Wine:

Canyon Road, Chardonnay, Merlot, Cabernet, Pinot Noir, Pinot Grigio, Moscato, White Zinfandel

CONSUMPTIONS / CASH BAR

Call \$11
Premium \$14
Domestic Beer \$6
Import Beer \$7
Wine \$9-\$12
Soda \$3

All-inclusive of service/sales tax

Bartender Fee \$150++ per bartender (one bartender per 100 guests)

CALL SPIRITS

Tito's, Absolut, Caption Morgan, Beefeaters Gin, Sauza Blue, Jameson, Jack Daniels

WINE

Noble Vines Cabernet, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc

PREMIUM SPIRITS

Grey Goose, Kettle One, Bacardi, Captain Morgan, Tanqueray, Hendrick's, Makers Mark, Crown Royal, Patron Silver, Glen Livet

PREMIUM WINE

Chateau St. Michelle' Chardonnay, Merlot, Cabernet

DOMESTIC

Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra, Miller Light

IMPORTS

Dos XX, Blue Moon, Fat Tire, Kilt Lifter, Stella



INCLUDED IN ALL BAR PACKAGES:

Mixers:

Club Soda, Tonic Water, Cranberry Juice, Orange Juice, Pineapple Juice, Ginger Ale, Red Bull, Margarita Mix, Lemon Sour, Bloody Mary Mix

Soda:

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Root Beer
Lemonade, Iced Tea
Lemons/Limes/Olives/Cherries

Contact Jenae at (480) 443-2134 to book your golf event
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