



# GRAND Catered Events

AT THE ORANGE CONFERENCE CENTER

## CORPORATE EVENTS & MEETINGS PACKAGES

CATERING AND VENUE DEPARTMENT  
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WELCOME

*Grand Catered Events* is a full-service catering company that manages the Orange Conference Center - one of Orange County's premier business meeting facilities. We bring people together to create real connections and our great food keeps attendees focused, engaged and energized.

The venue is over 14,000 square feet, equipped with five banquet rooms that can comfortably accommodate anywhere from 25 to 300 people, the subtle décor of the rooms are perfect for meeting and corporate functions, and each of the banquet rooms comes equipped with a built-in projector screen. The venue is within close proximity to three major freeways (I-5, R-57, and SR-22) and there are over 250 parking spaces available to you and your guests at no charge.

### *Complimentary Services that we Provide Include:*

- **Choice of Plated or Buffet Style**
- **Personalized Event Consultation to Help Plan your Event**
- **Event Manager to Coordinate your Food Service and Event Itinerary**
  - **Complimentary Use of a Private Banquet Room**
- **Personalized Banquet Room Set-Up and Standard Clean-Up**
  - **Banquet Table for 10 per seating**
    - **Fresh Floral Centerpieces**
    - **Basic Audio Visual Set Up**
  - **Elevated Staging for Head Table or Presenter**
- **Professional and Friendly Kitchen and Service Staff**
  - **Complimentary Self Parking**



PLANNING YOUR  
EVENT



*We* pride ourselves in being able to meet most venue and catering needs. The following steps will help you through the process of organizing your function.

### *Choosing your Banquet Room*

We have an experienced event management team available to assist you select the best room for your expected number of guests and event date. We do not charge a room rental fee, if you select one of our menu options and meet the minimum room occupancy requirement. Continental breakfast is available between 8:00 am – 11:00 am Lunch room times are available from 11:00 a.m. to 2:00 p.m. and Dinner room times are available from 6:00 pm – 9:00 pm. Each additional ½ hour is a minimum of \$50.00.

### *Audio Visual and Accessory Items*

We provide basic AV set-up for your event as long as you inform your event manager of your needs seven days prior to your event date. We have projection screens, projectors, microphones, white-boards, easels, podiums, USA and California flags, movable stages, dance floors, etc. that are available upon request.

### *Choosing your Menu*

We have many options when it comes to your menu selection. You can leave it to Chef to select your continental breakfast, lunch or dinner menu items, or you can create your own menu from our unique buffet or plated menu options.

### *What to Expect*

You've met with your event manager, chosen your banquet room, audio visual and accessory items, and selected your menu. Now what? Well, you can rest assured knowing that your event will operate as planned. We will set-up all tables, chairs, linen, napkins, china, flatware, glassware, and house centerpieces according to your personalized room instructions and set-up your registration table outside of your private banquet room (in the main foyer). We will make sure that your meal is served on time and that you and your guests are treated in a friendly and professional manner.



BREAKFAST  
OPTIONS



**Our breakfast menu is available Monday – Friday  
between the hours of 8:00 and 11:00 AM**

*Continental Breakfast Service*

Includes Freshly Brewed Coffee (Regular and Decaf),  
Hot Assorted Teas,  
Chilled Orange Juice,  
Assorted Breakfast Breads and Pastries  
Fresh Cut Fruit

*\$16.50 per person*

*Minimum 50 Guests*

*Hard Boiled Eggs + \$2.00 per person*

*Mini Egg & Cheese Burritos + \$2.50 per person*

Most people consider breakfast to be the most important meal of the day because it provides your body with the energy and strength to perform better throughout the work day. Get your event attendees to pay attention and make your meeting more productive by adding a continental breakfast for your next event or consider holding your event earlier in the day and serve them a hot breakfast.

*Hot Breakfast Buffet Service*

Includes Chef-Selected Eggs, Bacon, Sausage,  
Country Style Potatoes, Pancakes  
Chilled Orange Juice,  
Fresh Brewed Coffee (Regular and Decaf),  
Hot Assorted Teas,  
Assorted Breakfast Breads and Pastries and  
a Fresh Fruit Platter

*\$22.50 per Person*

*Minimum 50 Guests*

*Plus 18% service charge and applicable sales tax*

CHEF SELECTED  
BUFFET OPTIONS

Corporate lunch and dinner event menus  
are available Monday – Friday

*Chef Selected  
Lunch Menu Includes:*

Five Salads  
One Entrée  
Two Accompaniments  
(one starch and one vegetable)  
Dinner Rolls and Butter

Dessert Station

Freshly Brewed Coffee (Regular & Decaf) and  
Hot Assorted Tea Station  
Chilled Water and Iced Tea  
Soda Service

*\$23.50 per person  
Minimum 35 Guests*

*Chef Selected  
Dinner Menu Includes:*

Five Salads  
Two Entrées  
(one chicken and one beef)  
Two Accompaniments  
(one starch and one vegetable)  
Dinner Rolls and Butter

Dessert Station

Freshly Brewed Coffee (Regular & Decaf) and  
Hot Assorted Tea Station  
Chilled Water and Iced Tea  
Soda Service

*\$31.50 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*

*Chef selected menus are available for all corporate lunch and dinner events. They provide a wider selection of entrees and side dishes, hand crafted for you by our professional Chef. When selecting a menu, the time of year is a large factor in selecting the freshest foods and the Chef takes this into consideration when selecting your menu.*

BUFFET THEMED  
MENUS

*The Grand  
Signature  
Package  
Includes:*

**Continental Breakfast**

**Chef Selected Lunch Buffet**

**Afternoon Snack**  
*(Selection of two Items)*

*\$46.00 per person  
Minimum 35 Guests*

*Menu descriptions are  
available throughout the menu*

*Grand Favorites Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

**Choice of Two Salads**

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**California Chicken** – Iceberg and romaine lettuce, chicken breast, avocados, bacon and toasted almond slivers served with blue cheese dressing

**Classic Cobb** – Crisp romaine lettuce, chicken breast, bacon, hard-boiled eggs, tomatoes, blue cheese crumble served with blue cheese or ranch dressing

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Strawberry Spinach** – Fresh spinach leaves tossed with candied walnuts and fresh strawberries served with raspberry vinaigrette

**Choice of One Entrée**

**Chicken Picatta** – Sautéed Chicken breast with Chardonnay butter sauce and capers topped with fresh parsley

**Chicken in Parmesan Crème Sauce** – Boneless skinless chicken breast sautéed with mushrooms in a parmesan crème sauce

**Beef Stroganoff** – Tender strips of beef sautéed with mushrooms and onions in a white cream sauce

**Roasted Tri-Tip** – USDA Choice Beef slow roasted and sliced over herb demi-glace

**Includes:**

**Vegetable Lasagna** – Mushrooms, red peppers, broccoli, diced carrots, mozzarella, parmesan, and ricotta cheeses with a light cream sauce

**Choice of Two Accompaniments**

*(one starch and one vegetable)*

Steamed Vegetables, Herbed Roasted Vegetables, Green Beans with Slivered Almonds, Rice Pilaf, Garlic Mashed Potatoes, Oven Roasted Potatoes

**Dinner Rolls and Butter  
Dessert Station**

*Lunch \$32.00 per person / Dinner \$37.00 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*

BUFFET THEMED  
MENUS CONT'D

*Add an  
additional  
entree for  
+\$5.00 per guest*

*Southwestern Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

**Choice of Two Salads**

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Mexican Chopped** - Lettuce, red onions, tomatoes, radishes, avocado, and shredded cheese topped with crispy tortilla strips and your choice of dressing

**Santa Fe Chicken Salad** – Char-grilled chicken with romaine, mixed greens, corn, black beans, tomatoes, red onions, cheddar cheese, cilantro, crispy tortilla strips served with fiesta ranch dressing

**Choice of One Entrée**

**Chicken Enchilada** – Shredded chicken, salsa verde and melted jack cheese

**Chicken Fajitas**– with sautéed peppers, onions and tomatoes

**Chicken Veracruz** – Marinated char-grilled chicken breast topped with fresh chopped salsa, avocado, black olives and melted mozzarella cheese

**Beef Enchiladas** – Seasoned shredded beef, jack cheese and ranchera sauce

**Beef Fajitas** - Strips of tender beef with sautéed peppers, onions, and tomatoes

**Carne Asada** – Marinated grilled steak with onions

**Shrimp Enchilada** – Sautéed shrimp and corn relish topped with salsa verde and melted jack cheese

**Tilapia** – Seasoned and baked in a white wine sauce

**Includes:**

**Cheese Enchiladas,  
Spanish rice, Black Beans, Corn or Flour Tortilla,  
Grated Cheddar Cheese, Sour Cream,  
Homemade Salsa, and Homemade Guacamole**

**Dessert Station**

*Lunch \$28.00 per person / Dinner \$33.00 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*

BUFFET THEMED  
MENUS CONT'D

*Add an  
additional  
entree for  
+\$5.00 per guest*

*A Taste of Italy Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

**Choice of Two Salads**

**Antipasto** – Crispy romaine lettuce, tomatoes, pepperoncini, fresh mozzarella, sliced salami, pepperoni, mortadella, eggs, and olives lightly sprinkled with paprika served with herb vinaigrette

**Artichoke Pasta** - Penne pasta, red peppers, onions, broccoli, and marinated artichokes served with herb vinaigrette

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**Caprese** – Roma tomatoes, mozzarella cheese, and fresh basil with balsamic vinaigrette

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Italian Chopped** – Chopped romaine, tomatoes, garbanzo beans, shredded mozzarella cheese, salami, olives and mushrooms with Caesar dressing

**Choice of One Entrée**

**Chicken Florentine** – Stuffed chicken breast with seasoned spinach with sun dried tomato cream sauce

**Chicken Picatta** – Sautéed Chicken breast with Chardonnay butter sauce and capers topped with fresh parsley

**Chicken Marsala** – Chicken breast with sautéed mushrooms in marsala wine sauce

**Italian Classic Chicken Parmesan** – Seasoned breaded chicken breast topped with tomato basil marinara and Mozzarella

**Classic Lasagna** – Layers of pasta, meat sauce and mozzarella, ricotta, and parmesan cheeses

**Includes:**

**Ricotta Stuffed Shells** - Jumbo shells stuffed with ricotta, and parmesan cheeses baked with marinara sauce

**Herbed Roasted Vegetables**

**Dinner Rolls and Butter  
Dessert Station**

*Lunch \$28.00 per person / Dinner \$33.00 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*



BUFFET THEMED  
MENUS CONT'D

*Add an  
additional  
entree for  
+\$5.00 per guest*

*American Barbecue Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

**Choice of Two Salads**

**Apple Chicken** – Roasted chicken breast, sweet onions, apples, carrots, walnuts, shaved coconut folded in a sweet mayo dressing

**Apple Coleslaw** – Red and green cabbage, carrots, apples and scallions with non-fat Greek yogurt dressing

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Picnic Potato** – Diced potato, peas, carrots, and relish folded in a light mayo dressing

**Roasted Red Potato** - Cubed red potatoes, red and green bell peppers, and red onions with mustard vinaigrette

**Warm Country Spinach** – Spinach, warm mushrooms, toasted pine nuts and goat cheese served with balsamic vinaigrette

**Choice of One Entrée**

**Hickory Chicken** – Marinated and grilled boneless chicken breast brushed with BBQ sauce then topped with sautéed mushrooms and melted jack cheese

**Lemon Roasted Chicken** – Marinated Chicken breast marinated with lemon herb Beurre Blanc

**Includes:**

**Roasted Tri-Tip** – USDA Choice Beef slow roasted and sliced over herb demi-glace

**Herbed Roasted Seasonal Vegetables and  
Garlic Mashed Potatoes or Roasted Potatoes**

**Dinner Rolls and Butter  
Dessert Station**

*Lunch \$32.00 per person / Dinner \$37 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*

BUFFET THEMED  
MENUS CONT'D

*Add an  
additional  
entree for  
+\$5.00 per guest*

## *Mediterranean Delight Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

### **Choice of Two Salads**

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Grand Chopped** - Chopped vegetables tossed with our special pomegranate dressing with crispy pita croutons and fresh mint

**Greek** – Romaine lettuce, tomatoes, cucumbers, red onions, kalamata olives, and feta cheese

**Grilled Eggplant** - Grilled eggplant, tomatoes, green and red peppers, onions, and garlic, drizzled with pomegranate dressing topped with walnuts

**Mint Cucumber** - Diced persian cucumbers folded with garlic and mint seasoned non-fat Greek yogurt

**Tabbouleh** - Chopped Italian parsley, green onions, diced tomatoes, bulgur (cracked wheat), extra virgin olive oil, lemon juice, and dried mint

### **Choice of One Entrée**

**Chicken Kabobs** – Marinated chicken breast grilled with mushrooms and peppers

**Lemon Roasted Chicken** – Marinated Chicken breast marinated with lemon herb Beurre Blanc

**Mediterranean Chicken** – Marinated chicken breast topped with artichokes, mushrooms, and capers in lemon Buerre Blanc

**Kefta Kabob** – Seasoned minced beef mixed with onions and fresh parsley

**Steak “Shish” Kabob** – marinated cubes of beef grilled with tomatoes, onions and peppers

### **Includes:**

**Mousaka** – Layers of eggplant and seasoned ground beef in a light béchamel sauce (available in a vegetarian style upon request)

**Rice Pilaf and Herbed Roasted Vegetables**

**Traditional Hummus or Babaganoush**

**Pita Bread**

**Dessert Station**

*Lunch 30.00 per person / Dinner \$35.00 per person*

*Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax*

*Prices subject to change without notice*

BUFFET THEMED  
MENUS CONT'D

*Add an  
additional  
entree for  
+\$5.00 per guest*

*Grand Deli Buffet*

Includes: Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station, Chilled Water, Iced Tea and Soda Service

**Choice of Two Salads**

**Caesar** – Crisp romaine lettuce tossed with herb croutons and grated parmesan cheese served with Caesar dressing

**Garden** – Fresh mix of iceberg and romaine lettuce served with cucumbers, tomatoes, carrots, red cabbage and croutons

**Italian Chopped** – Chopped romaine, tomatoes, garbanzo beans, shredded mozzarella cheese, salami, olives and mushrooms with Caesar dressing

**Penne Pasta** – with olives, sun-dried tomatoes, roasted bell peppers, red onions, fresh basil, peppercorn flavored feta cheese and red wine vinaigrette

**Vegetable and Salami Pasta** – Penne pasta, julienne vegetables and sliced salami tossed with raspberry vinaigrette

**Entrée**

An Assortment of Deli Meats and Cheeses  
Sliced Ham, Turkey, Roast Beef  
Sliced Jack, Swiss, and Cheddar Cheese

Variety of Breads and rolls

Lettuce, Sliced Tomatoes, Onions, Pickles and Condiments

**Includes:  
Fresh Cut Seasonal Fruit Platter**

**Chef Selected Dessert**

*Lunch 20.00 per person  
Minimum 35 Guests*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*



PLATED MENU  
OPTIONS



*Plated Option 1*

*Choice of One Entree*

**Chicken Florentine, Chicken Kabobs, Chicken Marsala,  
Chicken Picatta, Herbed Ricotta Stuffed Chicken Breast,  
Italian Classic Chicken Parmesan, Lemon Roasted Chicken,  
Mediterranean Chicken, Prosciutto Stuffed Chicken,  
or Roasted Half Chicken**

Dinner Rolls and Butter  
Plated Dessert or Dessert Station

Freshly Brewed Coffee (Regular & Decaf) and  
Hot Assorted Tea Station  
Chilled Water and Iced Tea  
Soda Service

*Lunch \$ 28.00 per person / Dinner \$33.00 per person  
Minimum 35 Guests*

*Plated Entree  
Starter Salads*

*Choice of*  
**Caesar Salad  
Garden Salad  
Spinach Toss Salad or  
Tossed Greens Salad**

*Plated Option 2*

*Choice of One Entree*

**Beef Short Ribs, Steak "Shish" Kabob,  
Marinated Tri-Tip Roast with Mushrooms and Garlic,  
Roasted Tri-Tip, Fillet of Salmon or  
Shrimp Scampi**

Dinner Rolls and Butter  
Plated Dessert or Dessert Station

Freshly Brewed Coffee (Regular & Decaf) and  
Hot Assorted Tea Station  
Chilled Water and Iced Tea  
Soda Service

*Lunch \$30.00 per person / Dinner \$35 per person  
Minimum 35 Guests*

*Plated entrees are  
served with  
chef selected  
traditional  
accompaniments*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*



AFTERNOON  
BREAKS &  
SNACKS



*If you're attending an all day events it's important to take a break and recharge your mind during meetings, seminars and training sessions. We offer a wide variety of snacks and beverages to help make your event a success. Afternoon breaks are all served buffet style and are ideal for those snack times between lunch and dinner.*

*Beverages*

Freshly Brewed Coffee (Regular and Decaf),  
Hot Assorted Teas,  
Lemonade and  
Assortment of Canned Soft Drinks

*\$4.00 Per Person*

*Afternoon Break Enhancements*

Assorted Cheese and Cracker Display

Fresh Vegetable Crudité's served with herbed dip

Seasonal Whole Fruit

Fresh Fruit Platter

Freshly Baked Cookies

Tortilla Chips with Homemade Salsa and Guacamole

Pita Chips with Hummus

Hot Spinach Artichoke Dip served with Tortilla Chips

Mixed Nuts

Individual Bags of Assorted Chips

*Selection of 2: \$8.00 per person / Selection of 4: \$16.00*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*



BAR SERVICE



### Cash Bar Pricing

Soft Drinks - \$2.00

Beer

Domestic and Imported Beer - \$5.00

Mixed Drinks

Well Brands by the Glass - \$7.00

Premium Brands by the Glass - \$9.00

Wine

House Wine by the Glass - \$7.00

Champagne by the Glass - \$6.00

### Hosted Bar Options

#### Soft Bar

Domestic and Imported Beer  
House Wine  
Soft Drinks

*\$8 per person for the first hour  
\$2.00 per person for each  
additional hour*

#### Well Bar

Well drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks

*\$10 per person for the first hour  
\$2.00 per person for each  
additional hour*

#### Premium Bar

Premium Drinks  
Well Drinks  
Domestic and Imported Beer  
House Wine  
Soft Drinks

*\$12 per person for the first hour  
\$2.00 per person for each  
additional hour*

### Additional Bar Options

Set-up a Bar Tab and you Distribute Drink Tickets to your Guests

*\$300 in bar sales to be guaranteed by client  
\$150.00 per Bartender (We recommend one bartender for every 100 guests)*

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*

BANQUET ROOM  
ACCOMMODATIONS

*Extras:*

LCD projectors, wireless microphones and additional equipment can be rented directly from us for your convenience. Upon availability, corresponding set-up fees and rental fees may apply.

**Please coordinate all of your audio/visual needs seven days in advance of your event.**

*Description of Meeting Banquet Rooms*

<p><b>Executive Board Room</b> This space features wood wall paneling, a built-in projector screen, a built-in white board and two sets of large glass double doors with wood shutters that leads out to a private patio. The patio area features two wood trellises, two retractable awnings, decorative concrete flooring, and lots of real green vines.</p>	<p><b>25-48 Guests</b></p>
<p><b>The Garden Room</b> This space is beautifully decorated and features an atrium, a water fountain, wall sconces with adjustable lighting and a built-in projector screen. This room comes equipped with a podium and microphone.</p>	<p><b>50-100 Guests</b></p>
<p><b>The Champagne Room</b> Three sets of double doors grant entry in to this traditionally designed room that features attractive wainscoting, marble accents, large decorative mirror, wall scones with adjustable lighting and a built-in projector screen. This room comes equipped with a podium and microphone.</p>	<p><b>75-200 Guests</b></p>

*The following fees may apply if minimum room guest counts are not met.*

<p><b>Executive Board Room</b></p>	<p><b>\$150.00 to \$350.00</b></p>
<p><b>The Garden Room</b></p>	<p><b>\$250.00 to \$650.00</b></p>
<p><b>The Champagne Room</b></p>	<p><b>\$500 to \$750.00</b></p>

*Plus 18% service charge and applicable sales tax  
Prices subject to change without notice*