



GRAND Catered Events

AT THE ORANGE CONFERENCE CENTER

WEDDING BUFFET PACKAGES & MENU OPTIONS

CATERING AND VENUE DEPARTMENT
714.385.0085

300 S. FLOWER STREET, ORANGE, CA 92868

WWW.GRANDCATEREDEVENTS.COM
WWW.ORANGECONFERENCECENTER.COM



Congratulations on your recent engagement! We realize how important this day is to you and your family and we look forward to assisting you in the planning of your wedding.

Grand Catered Events is a full-service catering company that manages the Orange Conference Center. The venue is over 14,000 square feet, equipped with two beautiful wedding banquet rooms that can comfortably accommodate anywhere from 75 to 300 people and the subtle décor of the rooms blend well with traditional wedding colors. The venue is within close proximity to three major freeways (I-5, SR-57, and SR-22) and there are over 250 parking spaces available to you and your guests at no charge.

We've made it our mission to provide great tasting food and personalized service that leads to quality events and happy guests.

All of our Wedding Packages Include:

Choice of Buffet Style

Lunch (10 AM - 3 PM) or Dinner Options

Champagne or Sparkling Cider Toast for the Bride and Groom

Complimentary Cake Cutting

Complimentary Use of a Private Banquet Room

Personalized Banquet Room Set-Up and Standard Clean-Up

Banquet Table for 10 per seating

Choice of Linen and Napkin Color

5-Hour Reception Time

Sweetheart Table, Cake Table, Gift Table, Place Card and Guest Book Table

Elevated Staging for Entertainment or Sweetheart Table

Dance Floor

Professional and Friendly Staff

Complimentary Self Parking for your Guests

WEDDING BUFFET PACKAGES

Premium Buffet Package

5- Hour Event Time

Cocktail Hour

- 1-Hour Hosted Bar - House Brand Liquor, House Wine, Import & Domestic Beer, Soft Drinks

- Hors D'oeuvres - Choice of 2 Displayed or 2 Tray Passed

Reception

- Champagne Toast

- Choice of Two Entrées (One Chicken and Choice of One Beef, Fish, or Pasta), Two Sides and Two Salads

- Dinner Rolls and Butter

- Soda, Iced Tea and Water Service

- Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station

- Seat Covers and Sashes

Grand Buffet Package

6- Hour Event Time

Cocktail Hour

- 1-Hour Hosted Bar - House Brand Liquor, House Wine, Import & Domestic Beer, Soft Drinks

- Hors D'oeuvres - Choice of 3 Displayed or 3 Tray Passed

Reception

- Champagne Toast

- Choice of Two Entrées (One Chicken and Choice of One Beef, Fish, or Pasta), Two Sides and Two Salads

- Dinner Rolls and Butter

- Soda, Iced Tea and Water Service

- Freshly Brewed Coffee (Regular & Decaf) and Hot Assorted Tea Station

- Dessert Station

- Seat Covers and Sashes

- Two Bottles of House Wine or Champagne/ Sparkling Cider per Table (Min. 10 guests per table)

- White Floor Length Linen with Choice of Color Overlay
- Silver or Gold Chargers

Please keep in mind that this information is only a guide and we can provide custom packages to fit your budget.

All packages subject to an additional 15% service charge and applicable sales tax. Prices Subject to Change without Notice

HORS D'OEUVRES

Cold.....

Antipasto Platter – Assortment of cured Italian meats, Salami, Mortadella, and Prosciutto accompanied with olives, peppers and marinated artichokes and mushrooms

Assortment of Finger Sandwiches – Smoked salmon with chive cream, cucumber with minted yogurt cream spread, and roast beef with horseradish mayonnaise

Bruschetta* – toasted baguettes served with tomatoes and basil or Feta and capers or pesto and artichoke

Caprese Skewers* – Marinated mozzarella, cherry tomatoes with fresh basil and a balsamic reduction

Fresh Fruit Platter* – Seasonal fresh cut fruits

Fresh Vegetable Crudités* – Served with herbed dip

Gourmet Cheese Platter* - Domestic and international cheeses served with an assortment of crackers and baguettes accompanied with marinated black and green olives, spiced nuts, and dried fruit

Warm/Hot.....

Black Forest Ham Palmiers – Ham, parmesan cheese, and sweet mustard rolled together and baked in puff pastry

Cheese Tartlet* – Savory pastry filled with seasoned Mediterranean cheeses

Chicken Spring Roll – Filled with shredded chicken, napa cabbage, carrots, bean sprouts, and fresh ginger served with peanut sauce

Cocktail Meatballs – Meatballs smothered with teriyaki glaze or sweet and sour or Swedish-style

Empanada – Savory pastry filled with seasoned ground beef and diced onions

Feta and Olive Quiche* - Feta, olive, and rosemary baked in a savory pastry tartlet

Gourmet Cheese Roll* – Filled with herbed seasoned Feta cheese

Tomato and Mozzarella Squares* – Tomato and Mozzarella baked on puff pastry and topped with fresh basil

*Do you want more
hors D'oeuvres?*

*Add an additional
hors D'oeuvre*

* Indicates Vegetarian Option

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BUFFET 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

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

Chef – Romaine lettuce with sliced roast beef, roast turkey, cheddar cheese, eggs, tomatoes and pickles with your choice of dressing

Classic Cobb – Bibb Lettuce, chicken breast, bacon, hard-boiled eggs, tomatoes, blue cheese crumble served with blue cheese or ranch dressing

Harvest Chicken – Ice berg lettuce, honey-dijon marinated chicken, apples, grapes, dried cranberries, cucumbers, tomatoes, and pumpkin seeds served with raspberry vinaigrette

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

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

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

Mandarin Chinese Chicken – Shredded lettuce tossed with marinated chicken, napa and red cabbage, carrots, scallions, water chestnuts, and mandarin oranges served with sesame soy ginger vinaigrette

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

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

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

Spinach Toss*– Fresh spinach leaves, mandarin oranges and candied walnuts served with honey mustard dressing

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

*Our salads are
made with the
freshest available
fruits and vegetables*

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BUFFET ENTREES

Chicken.....

Chicken Enchilada – Shredded chicken, salsa verde and melted jack cheese. Served with sour cream

Chicken Fajitas– with sautéed peppers, onions and tomatoes

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

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

Chicken Kabobs – Marinated chicken breast grilled with mushrooms and peppers

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

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

Chicken Villa Rosa - Chicken breast sautéed with onions, bell peppers and Villa Rosa sauce

Classis Barbeque Chicken - chicken thigh smothered in barbeque sauce

Herbed Ricotta Stuffed Chicken Breast – Baked chicken breasts stuffed with herbed ricotta and sautéed mushrooms topped with a mushroom cream sauce or marinara sauce

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

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

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

Prosciutto Stuffed Chicken – Prosciutto, provolone cheese, and fresh basil stuffed chicken breast with mushroom sauce

Teriyaki Chicken – Char-grilled chicken breast with teriyaki sauce

Tuscan Roasted Chicken – Rosemary and garlic roasted chicken

From the Sea.....

Parmesan Crusted Tilapia – Oven-baked and drizzled with lemon butter and capers

Tilapia – Seasoned and baked in a white wine sauce

White Fish – Baked in a lime-cream sauce

*Add an additional
entree for*

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BUFFET ENTREES
CONT'D

Beef.....

Beef Enchiladas – Seasoned shredded beef, jack cheese and ranchera sauce. Served with a Sour Cream

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

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

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

Marinated Tri-Tip Roast with Mushrooms and Garlic - Slow roasted and served with mushrooms in a red wine reduction sauce

Mousaka – Layers of eggplant and seasoned ground beef in a light béchamel sauce

Pepper Crusted Tri-Tip – Served with herb Brady sauce

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

Pasta.....

Cheese Ravioli or Tortellini* - with peas in a light béchamel sauce

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

Hearty Bolognese – Traditional meat sauce with sautéed mushrooms, onions, chopped tomatoes, Parmesan, and fresh parsley

Chicken Fettuccini Alfredo – in a light garlic parmesan cream sauce

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

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

Choice of One Starch.....

Rice Pilaf
Spanish rice
Saffron rice
Garlic Mashed Potatoes
Oven Roasted Potatoes
Baked Potatoes
Scalloped Potatoes
Home style Potato Wedges
Fettuccini Alfredo
Tomato Basil Pasta Marinara

Choice of One Vegetable.....

Steamed Vegetables
Grilled Seasonal Vegetables
Herbed Roasted Vegetables
Green Beans with Slivered Almonds

* Indicates Vegetarian Option

SPECIAL EVENT
DESSERT STATION

Desserts

Chef Selected Dessert Station

includes:

An assortment of cakes, cookies,
brownies, pies, and pastries

*Dessert station may include but is not limited to
the following delectable sweets:*

Carrot Cake
Lemon Cake
**Golden Yellow, White or Chocolate Sheet Cake with
Delicious Filling and Frosting**
Tiramisu Cake
Napoleon Cake
Pineapple Upside Down Cake
White Chocolate Raspberry Cheesecake
Strawberry Cheesecake
Coconut Macaroon Cookies
Sugar Cookies
Chocolate Chip Cookies
Chocolate Chip Brownies
Lemon Bars
Coconut Bars Dipped in Chocolate
Shortbread Cookie Drizzled with Chocolate
Fresh Fruit Tart
Strawberry Tart
Caramel Flan
Banana Cream Pie
Mini Chocolate Eclairs
Crème Puffs
Chocolate Covered Strawberries

BAR PRICING

Cash Bar Pricing

Soft Drinks - \$2.00

Beer

Domestic - \$5.00

Imported - \$6.00

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