



GRAND Catered Events

OFF-SITE WEDDING CATERING BUFFET MENU

CATERING AND VENUE DEPARTMENT
714.385.0085

300 S. FLOWER STREET, ORANGE, CA 92868

WWW.GRANDCATEREDEVENTS.COM
INFO@GRANDCATEREDEVENTS.COM



-Silver Buffet Menu-

Sliced French Bread with butter included

Water Service - Tray Passed Champagne Toast - Lemonade Beverage Station

Minimum 100 Guests \$32.00 PP

All packages subject to an additional 15% service charge and applicable sales tax.

Prices Subject to Change without Notice

Hors D' oeuvres (Choice of one)

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

Fresh Vegetable Crudites- Served with herbed Ranch Dip

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

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

Salad (Choice of one)

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

Classic Cobb- 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

Spinach Toss- Fresh Spinach leaves, Mandarin oranges and candied walnuts served with honey mustard dressing

Tossed Greens- Mixed baby spring greens with your choice of dressings

Entree (Choice of one)

Chicken Florentine- Stuffed chicken breast with seasoned spinach with sun dried tomato, topped with creme sauce
Accompanied with Garlic Mashed Potatoes & Chef's Vegetable Melody

Chicken Kebabs- Marinated Chicken breast grilled with mushrooms & Peppers
Accompanied with Saffron Rice

Herbed Ricotta Stuffed Chicken Breast- Baked chicken breast stuffed with herbed ricotta cheese and sauteed mushrooms topped with a mushroom cream sauce or marinara sauce
Accompanied with bed of Penne Pasta & Chef's Vegetable Melody

Mediterranean Chicken- Marinated chicken breast topped with artichokes, mushrooms & capers in lemon Buerre Blanc
Accompanied with Saffron Rice & Chef's Vegetable Melody

Prosciutto Stuffed Chicken- Baked chicken breast stuffed with prosciutto, provolone cheese and fresh basil served with a mushroom sauce
Accompanied with Garlic Mashed Potatoes & Chef's Vegetable Melody

Chicken Marsala- Chicken breast with sautéed mushrooms in marsala wine sauce
Accompanied with Garlic Mashed Potatoes & Chef's Vegetable Melody

Chicken Picatta- Sautéed Chicken breast with Chardonnay butter sauce and capers topped with fresh parsley
Accompanied with Garlic Mashed Potatoes & Chef's Vegetable Melody



-Gold Buffet Menu-

Sliced French Bread with butter included

Water Service - Tray Passed Champagne Toast - Lemonade Beverage Station

Minimum 100 Guests \$37.00 PP

All packages subject to an additional 15% service charge and applicable sales tax.

Prices Subject to Change without Notice

Hors D' oeuvres (Choice of one)

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

Fresh Vegetable Crudites- Served with herbed Ranch Dip

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

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

Salad (Choice of one)

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

Classic Cobb- 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

Spinach Toss- Fresh Spinach leaves, Mandarin oranges and candied walnuts served with honey mustard dressing

Tossed Greens- Mixed baby spring greens with your choice of dressings

First Entree (Choice of one)

Chicken Florentine- Stuffed chicken breast with seasoned spinach with sun dried tomato, topped with creme sauce

Chicken Kebabs- Marinated Chicken breast grilled with mushrooms & Peppers Accompanied with Saffron Rice

Herbed Ricotta Stuffed Chicken Breast- Baked chicken breast stuffed with herbed ricotta cheese and sauteed mushrooms topped with a mushroom cream sauce or marinara sauce

Mediterranean Chicken- Marinated chicken breast topped with artichokes, mushrooms & capers in lemon Buerre Blanc

Prosciutto Stuffed Chicken- Baked chicken breast stuffed with prosciutto, provolone cheese and fresh basil served with a mushroom sauce

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

Second Entree (Choice of one)

Marinated Tri-Tip Roast with Mush rooms 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 bechamel sauce

Pepper Crusted Tri-Tip- Served with herb Brandy Sauce



-Gold Buffet Menu Continued-

Entree Continued

Roasted Tri-Tip- Slow Roasted and sliced over herb demi-glace

Top Sirloin - Herb Seasoned & Roasted with natural sauce

Steak "Shish" Kababs- Marinated cubes of Beef grilled with tomatoes, onions & peppers

Boston Baked Cod- Seasoned & baked with butter, shallot, lemon juice & garlic. Sprinkled with toasted bread crumbs

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

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

*Pesto Cream Penne** – Pesto cream sauce, sun-dried tomatoes and parmesan cheese

Accompaniments (Choice of two)

Sauteed Seasonal Vegetables

Green Beans with Slivered Almonds

Roasted Seasonal Vegetables

Grilled Vegetables

Garlic Mashed Potatoes

Mashed Potatoes

Au Gratin Potatoes

Red Roasted Potatoes

Rice Pilaf

Saffron Rice

Penne Pasta



Wedding Accommodations Package:

\$50.00 / Table

Complimentary Cake Cutting
Client to provide wedding Cake
Choice of Floor Length Linen Table Cloth
White Linen napkins
White China Dinner Plates
Stainless Silver Flatware
Water Goblets

Charger Plates
\$1.00 each
Available in Silver or Gold



Bar Services & Options

All serviced bars are required to end a minimum of 1 hour prior to the event's end, but may vary from venue to venue.

BYOB - Bring Your Own Bar

Bartender \$40.00 / Hour *with a minimum of 5 hours*

(Please budget 1.5 hr to 2 hr setup time & 1 hr cleanup time)

We recommend one bartender for every 75 to 100 guests

Hosted Bar Services

Includes clear disposable cups, ice, stirrs, condiments, one bar setup, one bartender

Soft Bar

\$15 per person

minimum 100 guests

Choice of two (2) Domestic
Beers

Cabernet Sauvignon
Chardonnay

Assorted Soft Drinks
Sparkling Water

Standard Bar

\$17 per person

minimum 100 guests

Choice of two (2) Domestic
Beers

Cabernet Sauvignon
Chardonnay

Assorted Soft Drinks
Sparkling Water
House Liquor:

Vodka - Gin - Rum - Tequila
Scotch - Bourbon - Triple Sec
Juices & Mixers

Premium Bar

\$21 per person

minimum 100 guests

Choice of two (2) Domestic
Beers

Cabernet Sauvignon
Chardonnay

Assorted Soft Drinks
Sparkling Water

Premium Liquor:

Grey Goose Vodka - Malibu
Rum - Bacardi - Captain
Morgan - Tanqueray Gin -
Cuervo 1800 - Jack Daniels -
Seagram's 7 - Johnnie Walker
Red - Kahlua - Sweet & dry
Vermouth - Triple Sec
Juices & Mixers

Additional Bar Services

Bartender \$40.00 / Hour *with a minimum of 5 hours*

Additional Bar Setup \$250.00



-Hors D' Oeuvres-

Choices starting at \$2.00 per person

Antipasto Platter
Babaganoush*
Baby Spring Lamb Chops
Beef Satay
Black Forest Ham Palmiers
Bruschetta*
Caprese Skewers*
Cheese Tartlet
Chicken & Cheese Quesadillas
Chicken Satay
Chicken Spring Roll
Classic Shrimp Cocktail
Cocktail Meatballs
Cucumber with minted yogurt cream spread
Dolmades*
Empanada
Fresh Fruit Platter*
Fresh Vegetable Crudités*
Gourmet Cheese Platter*
Hummus Dip* – Served with pita triangles
Roast Beef with Horseradish Mayonnaise
Smoked salmon with chive cream
Teriyaki Chicken and Pineapple Skewer
Tomato and Mozzarella Squares*
Vegetable Spring Rolls*
Gourmet Cheese Roll*
Mini Beef Wellingtons
Moroccan Chicken Pastilla
Spinach Triangle Tartlet

* Vegetarian Item