



ANGRY ORCHARD®

RENTALS & PRIVATE EVENTS

WHAT WE CATER TO

**Birthdays · Bridal Showers · Baby Showers · Rehearsal
Dinners Bridal & Bachelor Parties · Business Meetings or
Parties Anniversaries · Retirement Parties · Community
Events**



CATERING WINTER 2024/2025 LIGHT BITES

PARTY APPS

\$45 PER PERSON – CHOOSE 4 ITEMS

\$55 PER PERSON – CHOOSE 5 ITEMS

- BRUSCHETTA WITH MCGRATH QUESO FRESCO, BALSAMIC FIG JAM, BASIL, MINT, BLACK PEPPER (V, CGF)
- BRUSCHETTA WITH CHEDDER CHEESE CRUMBLE, THYME AND APPLE JAM (V, CGF)
- CARAMELIZED ONION DIP, BLACK DIRT ONIONS, CHIVES, POTATO CHIPS (GF, V)
- PORK & APPLE MEATBALLS, APPLE & ONION JUS (GF)
- OVEN-ROASTED CHICKEN WINGS, VEGETABLE CURDITE', BUTTERMILK DRESSING – CHOOSE FROM HOUSE DRY RUB, APPLE BBQ, TRADITIONAL BUFFALO (GF)
- CAPRESE SKEWERS, TOMATOES, MOZZARELLA, BASIL, BALSAMIC REDUCTION (V, GF)
- SHRIMP COCKTAIL, HOUSE COCKTAIL SAUCE, LEMON(P)
- SEASONAL SALAD (AUTUMN) – ROASTED BUTTERNUT SQUASH, APPLE, RED ONIONS, ARUGULA, QUESO FRESCO, CANDIED WALNUTS, APPLE VINAIGRETTE. (V,CVE)

GRAZING STATION

\$18 PER PERSON

MINIMUM 10 PEOPLE

- CURED MEATS – SLICED SALAMI, SAUSAGES, & CURED MEATS SERVED WITH CROSTINI AND PICKLED VEGETABLES (CGF)
- CHEESE PLATE – LOCAL AND IMPORTED CHEESES, HONEYCOMB, SEASONAL FRUIT AND CROSTINI (V, CGF)
- CHARCUTERIE – CURED MEATS, CHEESES, PICKLED VEGETABLES, FRUIT AND CROSTINI (CGF)
- FRUIT PLATES – SEASONAL FRUITS, WHIPPED MASCARPONE, HONEYCOMB AND FOCACCIA TOAST (CGF, CVE)

MANDATORY 20% GRATUITY ON ALL FOOD AND BEVERAGE PURCHASES

TO BE SERVED BUFFET/FAMILY STYLE. CAN BE INDIVIDUALLY PLATED FOR ADDITIONAL COST.

GF = GLUTEN FREE, V = VEGETARIAN, VE = VEGAN, P = PESCATARIAN CGF = CAN BE MADE GLUTEN FREE, CV = CAN BE MADE VEGETARIAN, CVE = CAN BE MADE VEGAN



CATERING WINTER 2024/2025 LUNCH

SANDWICHES

\$18 / SANDWICH

10 MINIMUM SANDWICHES PER ORDER. ALL SANDWICHES WILL BE CUT IN HALF AND SERVED WITH A BAG OF CHIPS AND ORCHARD APPLES. GF +\$3 PER SANDWICH

- BURRATA CAPRESE SANDWICH (COLD) – FRESH BURRATA, TOMATOES, BASIL, ARUGULA, BALSAMIC, LOCAL FOCACCIA (V, CGF)
- HOLIDAY TURKEY (HOT) – ROASTED TURKEY BREAST, CRANBERRY SAUCE, SAGE AIOLI, GRAIN MUSTARD, SOURDOUGH (CGF)
- ORCHARD CUBANO (HOT) – CIDER BRAISED PORK, CURED HAM, SWISS CHEESE, GRAIN MUSTARD, PICKLES, SOURDOUGH (CGF)
- CANDIED BACON AND APPLE MELT (HOT) – SPICY CANDIED BACON, FRESH APPLE, CARAMELIZED ONION, SMOKED GOUDA, SOURDOUGH BREAD (CGF)
- WINTER CHICKEN SALAD (COLD) – ORCHARD APPLES, CELERY, SCALLIONS, RED ONION, PECANS

SALADS

\$8 / PERSON

CHOOSE ONE SALAD

- ORCHARD MIXED GREEN SALAD, APPLE, CUCUMBERS, CELERY, CANDIED WALNUTS, APPLE CIDER VINAIGRETTE (GF, VE)
- CAESAR SALAD, ROMAINE, TOASTED PEPITAS, SCALLIONS, CROUTONS, PARMESAN (P, CGF)

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CATERING WINTER 2024/2025 LUNCH/DINNER

\$55 PER PERSON

CHOOSE 1 SALAD OR SOUP, 2 APPETIZERS, 1 STARCH, 1 PROTEIN, 1 SIDE

TO BE SERVED BUFFET/FAMILY STYLE. CAN BE INDIVIDUALLY PLATED OR TURNED TO PASSED APP FOR ADDITIONAL COST.

SALADS/SOUP

- ORCHARD MIXED GREEN SALAD, APPLE, CUCUMBERS, CELERY, CANDIED WALNUTS, APPLE CIDER VINAIGRETTE (GF, VE)
- CAESAR SALAD, ROMAINE, TOASTED PEPITAS, SCALLIONS, CROUTONS, PARMESAN (P, CGF)
- SEASONAL SALAD (AUTUMN) – ROASTED BUTTERNUT SQUASH, APPLES, RED ONIONS, ARUGULA, QUESO FRESCO, CANDIED WALNUTS, APPLE CIDER VINAIGRETTE
- BUTTERNUT SQUASH SOUP – CARAMELIZED APPLES, LEEKS, CURRY (V, GF)
- ORCHARD FRENCH ONION SOUP – WOODEN SLEEP CIDER, FOCACCIA, GRUYERE CHEESE (V, CGF)

APPETIZERS

- BRUSCHETTA WITH MCGRATH QUESO FRESCO, BALSAMIC FIG JAM, BASIL, MINT, BLACK PEPPER (V, CGF)
- BRUSCHETTA WITH CHEDDER CHEESE CRUMBLE, THYME AND APPLE JAM (V, CGF)
- CARAMELIZED ONION DIP, BLACK DIRT ONIONS, CHIVES, POTATO CHIPS (GF, V)
- PORK & APPLE MEATBALLS, APPLE & ONION JUS (GF)
- OVEN-ROASTED CHICKEN WINGS, VEGETABLE CURDITE', BUTTERMILK DRESSING – CHOOSE FROM HOUSE DRY RUB, APPLE BBQ, TRADITIONAL BUFFALO (GF)
- CAPRESE SKEWERS, TOMATOES, MOZZARELLA, BASIL, BALSAMIC REDUCTION (V, GF)
- SHRIMP COCKTAIL, HOUSE COCKTAIL SAUCE, LEMON(P)

STARCH

- PENNE PASTA, ROASTED PEPPER AND ONION PEPPER SAUCE, PARMESAN, BASIL (V,CVE)
- FARFALLE PASTA, CLASSIC PESTO, BURRATA, ROSTED TOMATOES, BASIL, PINE NUTS, LEMON, PARMESAN (V)
- FETTUCINI PUTTANESCA, WINTER SQUASH, TOMATO, CAPERS, OLIVES, LEMON (V,CVE)
- WILD MUSHROOM AND PEA RISOTTO, ROASTED SCALLIONS, LEMON, PARMESAN (V)
- CREAMY POLENTA, ROASTED VEGETABLES, PARMESAN (GF, V)

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CATERING WINTER 2024/2025 LUNCH/DINNER

PROTEINS

- VEGAN ROASTED VEGETABLE SKEWERS, CHIMICHURRI (GF, VE)
- ROASTED SALMON, FRESH HERBS, LEMON (GF, P)
- ROASTED TURKEY BREAST, PAN GRAVY
- BRAISED SHORT-RIB, GREMOLATA (GF)
- SLICED TRI TIP, SANTA MARIA DRY RUB, PICO DE GALLO (GF)
- ROAST PORK LOIN, APPLE AND DIJON GLAZE (GF)

SIDES

- BROWN BUTTER MASHED POTATOES (GF, V)
- BRUSSELS SPROUTS, ROASTED APPLE VINAIGRETTE, CANDIED PECANS, DRIED CHERRIES (GF, VE)
- WILD MUSHROOMS, THYME, ROSEMARY, GARLIC (GF, V, CVE)
- GLAZED BABY CARROTS, TOASTED ALMOND, THYME (GF, V, CVE)
- ROASTED CAULIFLOWER, MOLE, TOASTED SESAME SEEDS, CILANTRO (GF, VE)
- BROCCOLINI, PARMESANO, LEMON, CHILI OIL (GF, V, CVE)

ADD ONS

- SALAD OR SOUP \$8 PER PERSON
- APPETIZER \$10 PER PERSON
- STARCH \$12 PER PERSON
- PROTEIN \$15 PER PERSON
- SIDE \$8 PER PERSON

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