

Classic Luncheon Buffet Monday through Friday



SOUTH COUNTY • 314-638-6660
MARYLAND HEIGHTS • 314-453-9000
WEBSTER GROVES • 314-842-3316
www.orlandogardens.com

Catering and Special Event Design

Entrees – selection of two please:

Top Round of Beef with Bordelaise Sauce...slow roasted, tender top round of beef with bordelaise sauce

Italian Chicken Spedini...skewered boneless chicken, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Coconut Panko Chicken Brochettes...skewered boneless chicken with Asian apricot sauce

Roast Pork and Gravy...fresh pork, oven roasted and tipped with our housemade gravy

Hot Baked Ham with Pineapple...Virginia ham, baked with brown sugar and topped with sugar sweet pineapple

Accompaniments – selection of two please:

Green Beans Amandine...green beans topped with roasted almonds and butter – always a crowd pleaser!

Vegetable Medley...steamed green beans, cauliflower and carrots lightly dusted with seasonings and butter

Peas and Carrots with Butter Basil Sauce...baby carrots and peas prepared in a light butter and basil sauce

Fusilli Broccoli...spiral pasta in our housemade rich cream sauce and broccoli

Fettuccine Alfredo...Fettuccine pasta prepared with our housemade Alfredo sauce

Cavatelli Carbonara...cavatelli pasta with our rich housemade cream sauce, bacon and green onions

Ziti Bolognese...ziti pasta in our rich tomato and pork sauce

Pasta Marinara...penne pasta topped with our housemade zesty tomato sauce

Penne Pomodoro...penne pasta baked in our zesty marinara sauce with provol cheese

Pesto Genovese...farfalle (bow tie) pasta with fresh basil pesto sauce and sun dried tomatoes

Tuscan Tomato and Spinach Orzo...a blend of tomato and spinach with white orzo pasta and garlic butter

Roasted Garlic Chive Mashers...fresh red potatoes whipped with roasted garlic and chives

Bacon Cheddar Mashers...generous portions of bacon and cheddar cheese compliment this whipped potato dish

Asiago Risotto... Arborio rice blended with asiago cheese

Avjar Couscous...roasted eggplant and red pepper vegetable spread blended with couscous

Rice Pilaf...a blend of long grain and wild rice steamed with our special herb seasonings

Almond Basmati Rice...exotic rice spiced with cinnamon, raisins and almond slivers

Classic Buffet also includes:

Fresh Italian Garden Salad...iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's Signature Italian dressing

Dinner Rolls and Butter

Freshly Brewed Coffee and Ice Tea Station

Assorted Cookie and Brownie Tray

Please call for Pricing

35 person minimum (based on 3 hour use of facilities)

Additional Beverage Options:

Soda Only – \$1.25 per can, charged per usage

Host Bar – Client is billed per drink based on actual consumption

Cash Bar – Guests pay per drink

A \$50 Bartender fee applies to Host and Cash Bars

3 hour Deluxe Open Bar (bartender fee included) - \$5.00 per person

All prices are subject to 20% gratuity and sales tax