

# Meetings / Seminars



SOUTH COUNTY • 314-638-6660  
MARYLAND HEIGHTS • 314-453-9000  
WEBSTER GROVES • 314-842-3316  
[www.orlandogardens.com](http://www.orlandogardens.com)

## Catering and Special Event Design

### Mark your calendar for your next event!

*For over 45 years the Orlando family has been serving to the needs of the St. Louis community by providing excellence in food, beverage, and special event design. We are locally owned and operated. We look forward to the opportunity to provide you and your guests the same service and commitment to detail that has given Orlando's the reputation of one of St. Louis' finest Event and Conference Centers.*



Three Convenient Locations:  
South County—314-638-6660  
Webster Kirkwood Area—314-842-3316  
Maryland Heights—314-453-9000

[www.orlandogardens.com](http://www.orlandogardens.com)

## Room Rental Rates

### Four Hour/Half Day Room Charges –Classroom or Theatre Style Set up (morning 7:00 am—11:00 am OR afternoon 12:00 pm—4:00 pm)

35-75 guests—\$350
76-140 guests—\$400
141-210 guests—\$450
211-320 guests—\$700
321-600 guests—\$1,000

### Full Day/9 hour Room Charges –Classroom or Theatre Style Set up (morning AND afternoon 7:00 am—4:00 pm)

35-75 guests—\$550
76-140 guests—\$650
141-210 guests—\$750
211-320 guests—\$1,200
321-600 guests—\$1,800

Room rental rates for meetings and seminars are based on your number of guests and the amount of time required for your function. The price includes set up of your room in either a classroom or theatre style and will include any necessary linens for your classroom tables, registration tables, food or beverage service tables and any other tables necessary to conduct your meeting/seminar. Breakout rooms or addition space may require additional room charges.

These room rental rates also apply to Trade Shows but tables and linens for trade shows are charged separately (see **Convention Services**).

Room charges do not include food and beverages but you may qualify for room charge exemptions based on your purchase of food and beverage services. Please consult one of our sales consultants for more information as some restrictions apply. Service charges do not apply for room rentals only but please add applicable sales tax to all prices.

## Facility Locations and Sizes

### Maryland Heights Location

**2050 Dorsett Village \* Maryland Heights, MO 63043 \* 314-453-9000**

*Venezia Ballroom: 5,394 Square Feet ♦ Firenze Ballroom: 4,067 Square Feet  
Milano Ballroom: 3,634 Square Feet ♦ Tra'via Ballroom: 2,392 Square Feet  
(The Venezia and Firenze Ballrooms may be combined)*

### South County Location

**4300 Hoffmeister \* St. Louis, MO 63125 \* 314-638-6660**

*Venus Ballroom: 5,525 Square Feet ♦ Canova Ballroom: 3,910 Square Feet  
David Ballroom: 3,579 Square Feet  
(All rooms may be combined)*

### Webster Groves Location

**8352 Watson Road \* St. Louis, MO 63119 \* 314-842-3316**

*Sorrento Ballroom: 4,691 Square Feet ♦ Venice Ballroom: 3,653 Square Feet  
Medici Ballroom: 2,184 Square Feet ♦ Naples Ballroom: 1,984 Square Feet  
(The Sorrento and Medici Ballrooms may be combined)*

## *Orlando's Event and Conference Centers Policies*

### *Services*

- Our catering consultants will assist you with complete event planning services for your event.
- All events at Orlando's Event and Conference Centers include our trained and courteous staff.
- Staff is scheduled at Orlando's discretion, determined by the menu and services selected.
- Any additional staff desired by the client will result in additional charges.
- All events at Orlando's Event and Conference Centers include china, silverware and linens.
- Additional services are available and can be arranged by our catering consultants.
- Any outside vendors hired for your event must be approved by Orlando's.
- Two weeks prior to your event our catering consultants will confirm all your details to include (but not limited to) your timeline, guest count, menu, requests for additional services/rentals, and your floor plan/seating arrangements.
- Any changes made to final details less than 72 hours prior to your event may result in additional charges.
- You are allowed access to your meeting space one hour prior to your contracted starting time. Any additional time required for your set up must be arranged through our sales staff and is subject to availability.

### *Contracts/Deposits/Billing*

- All published prices are subject to change unless under contract.
- All prices are subject to a 20% service charge and sales tax (unless exempt).
- A signed contract and deposit is required for all bookings (unless other arrangements are made). Deposits are not refundable.
- Contracts are written with a minimum guaranteed number of guests for the contracted price.
- Final minimum guest counts and all other final arrangements are required 2 weeks prior to the event date. No provisions for decreased guest counts after this date. Increases in guest count may be made 1 week prior to the event. Changes made after this date may be subject to a surcharge.
- If no guest count changes are submitted 14 day prior the final guest count will be the original contracted number.
- All events must be paid, in full, two weeks prior to the date of the event unless billing privileges have been established.
- Direct bills not paid within 30 days of receipt, will be charged an additional 1.5 % on all unpaid balances.
- Groups claiming Missouri sales tax exemption must provide official documentation to the sales office upon signing of the contract.
- Orlando's will accept cash, personal check, Mastercard, Visa and Discover cards.

### *Cancellation Policy*

- Cancellations of events booked at Orlando's Event and Conference Centers must be made by phone **AND** by certified mail, email or fax.
- You must receive a confirmation of cancellation from our office in order to avoid any charges.
- Deposits are not refundable.
- Cancellations occurring less than 14 days prior to the event will be subject to all of the charges for the arranged event.

## Convention services:

Table Linen and skirted tables:

6 foot (30"x72") - \$25 each

8 foot (30"x96") - \$25 each

Pipe and Drape booths - \$50 each

Risers/Staging 6'x8'x16" - \$25 each

## Audio/Visual Services:

8 foot Tripod Screen - \$30

7.5' x 10' Fast Fold Screen with Skirt - \$100

LCD Projector with House Sound Patch - \$150

Projection Combo—\$180

(Includes LCD projector, House Sound Patch, A/V Cart and 8' Tripod screen)

House Sound Patch w/ Outside Provider of Projector- \$60

A/V Cart with Skirt - \$20

4 Channel Audio Mixer - \$35

UHF Wireless Microphone (Lavalier or Hand-held) - \$100

(one hand-held wireless may be provided at no charge)

Flipchart with Markers - \$25 each

All prices subject to change without notice unless under contract.

## *Menu Options:*

*All menu are based on a minimum of 35 guests.*



## Rise...

# Breakfast

### Good Morning!

Fresh Fruit Display  
 Orange Juice  
 Choose **three**:  
 Breakfast Danish  
 Miniature Muffins  
 Cinnamon Streusel Cake  
 Assorted Scones  
 Granola Bars  
 Bagels & Cream Cheese

**\$7.95 per person**

### Smart Start!

Fresh Fruit Display  
 Assorted Yogurt Cups  
 with Granola  
 Hard Boiled Eggs  
 Orange Juice  
 Choose **one**:  
 Bagels & Cream Cheese  
 Miniature Scones  
 Miniature Muffins

**\$8.95 per person**

### Hot Breakfast Sandwiches

Hot Ham, Egg, & Cheese  
 on Ciabatta  
 Or  
 Hot Bacon, Egg, & Cheese  
 on Ciabatta  
 Or  
 Hot Sausage, Egg, & Cheese  
 on Ciabatta

**\$2.50 per sandwich  
 maybe added to any menu**

## n' Shine...

### The Eye Opener!

**Your choice of scrambled eggs (one):**  
 Three Cheese Egg Scramble  
 -cheddar, Monterey Jack, & provel cheeses  
 Western Egg Scramble  
 -diced ham, tomato, onions red & green  
 peppers with cheddar cheese  
 Florentine Egg Scramble  
 -spinach & mushroom with Provel cheese  
**Your choice of breakfast meats (one):**  
 Smoked Bacon, Ham, or Sausage Links  
**With...**  
 Breakfast Potatoes  
 Biscuits with whipped spread and jelly  
 Fresh Fruit and Berry Display  
 Orange Juice

**\$10.95 per person**

### Orlando's Executive Breakfast

**Your choice of Strata (one):**  
 Orlando's Artichoke  
 & Feta Cheese Egg Strata  
 Or  
 Sun-dried Tomato, Spinach &  
 Monterey Jack Cheese Egg Strata  
**Your choice of breakfast meats (two):**  
 Smoked Bacon, Ham, or Sausage Links.  
**With...**  
 Crème Brulee French Toast Casserole  
 Breakfast Potatoes  
 Fresh Fruit and Berry Display  
 Orange Juice

**\$13.95 per person**

## Great Additions...

Add one of our specialties to your breakfast:

**Crème Brulee French Toast Casserole**  
 -slices of French bread baked in a rich custard with  
 confectioner's sugar and syrup.  
**\$2.50 per person**

**County Fried Steak with Sausage Gravy**  
**\$4.95 per person**

**Biscuits & Sausage Gravy**  
**\$1.95 per person**

**Sausage Gravy - \$1.25 per person**

## Healthy Substitutes...

Trying to keep it healthy? No problem!  
 Consider these substitutions...

**Turkey Bacon for one of your meat choices \$1.00 per person**

**Egg Beaters® as an egg replacement  
 \$1.00 per person**

# Box Lunches!

## Classic Sandwiches & Wraps...\$11.95 each



**French Pepper Beef** - Razor thin sliced top round of beef with pepper jack cheese on a French baguette, garnished with lettuce and tomato.



**Roast Turkey and Cheddar** - Roast turkey breast with cheddar cheese on multi-grain baguette, garnished with lettuce and tomato.



**Country Ham and Swiss** - Shaved ham with Swiss cheese on Ciabatta bread, garnished with lettuce and tomato.



**Orlando's Sub** - Country ham, roast turkey, Italian salami, with American, Swiss cheeses on an artisan hoagie, garnished with lettuce and tomato.



**The Harvest Sammy** - Roast turkey & country ham with Swiss Cheese on a multigrain baguette, garnished with lettuce and tomato and finished with our sun dried cranberry mayo.



**Bacon Club Wrap** - Mixed greens, ripe tomatoes, roast turkey, country ham, and crisp bacon with mayonnaise wrapped in a tomato flour tortilla



**California Wrap** - Mixed greens, cucumber, tomato, artichoke hearts & provol cheese with avocado Ranch dressing in a spinach flour tortilla.



**Buffalo Chicken Wrap** - Spicy Chicken, Grated Provel Cheese, Diced Tomatoes, Shredded Iceberg & Romaine Lettuce, Franks Hot Sauce Ranch Dressing rolled into a Tomato Flour Tortilla

## Signature Sandwiches & Wraps...\$12.95 each



**Tuscan Chicken** - Marinated grilled chicken breast sliced thin & topped with fresh mozzarella cheese, & Roma tomatoes on our house baked caramelized onion focaccia bread finished with basil pesto mayo



**Primo Italiano** - Genoa salami, roast turkey, country ham, & Italian toast beef piled on an Asiago cheese baguette, garnished with cheddar and Swiss cheeses, lettuce, ripe tomatoes, and pepperoncini, dressed with red wine vinaigrette.



**Corner Office** - Shaved beef seared on the grill with steak seasonings and finished with boursin cheese spread on French baguette (Kick it up a notch! Substitute shaved tenderloin -add \$1.00 ).



**Orlando's Walnut Chicken Salad** - Our special recipe, tender breast of chicken tossed with mayonnaise, Orlando's seasonings, red grapes & toasted walnuts served on a flaky handcrafted croissant.



**Fiesta Steak Wrap** - Seared sirloin with grilled bell peppers and onion, embellished with shredded lettuce, sour cream, & house-made guacamole on a cheddar baguette.



**Mediterranean Grilled Veggie Wrap** - Grilled baby Portobello mushrooms, asparagus, zucchini and yellow squash with sundried tomatoes, feta cheese, and shredded romaine lettuce, drizzled with a balsamic vinaigrette and folded into a spinach flour tortilla.

All lunches are served on a removable domed lid platter for comfortable dining and come with your choice of Orlando's handcrafted side salad and dessert .

All of Orlando's Box Lunches come garnished with our trademark Chocolate Dipped Strawberry!

★ **Minimum of FIVE like sandwiches or wraps is required.**

# Side Salads & Desserts...

*All Box Lunches come with your choice of Orlando's handcrafted side salad and dessert .*

**Sun Dried Tomato Pasta Primavera Salad** - julienne veggies, broccoli florets, ripe olives and penne pasta tossed with a sun dried tomato vinaigrette

**Red Skin Potato Salad** - homemade red potato salad accented with hard boiled egg, chopped celery, and seasoned mayonnaise.

**Fresh Fruit and Berry Medley** - strawberries, cantaloupe, pineapple, honeydew, and red seedless grapes

**Broccoli Cheddar Macaroni Salad** - tossed with a creamy buttermilk dressing

**Italian Pesto Potato Salad** - fresh basil, parmesan, pine nuts, roast garlic mayonnaise

**Sweet and Sour Coleslaw** - fresh chopped cabbage tossed in a sweet white balsamic vinaigrette

**Grilled Veggie Salad** - grill seared zucchini, yellow squash, onions, mushrooms, and red bell peppers tossed in Orlando's signature Italian parmesan dressing.

**Potato Chips** - single serving bags

**Turtle Cheesecake Mousse** - Creamy cheesecake mousse parfait style drizzled with caramel and chocolate and finished with fresh pecans

**Orlando's Famous Chocolate Chip Cream Cheese Brownies**

**St. Louis Goopy Butter Cake** - scratch made with Chef Larry's secret recipe

**Amaretto Cheesecake Mousse** - Creamy cheesecake mousse parfait style accented with Amaretto liqueur and finished toasted almonds

**Fresh Baked Chocolate Chip Cookies**

**...on a tight budget?**

**Orlando's Bargain Box!**  
**\$9.95**

Choice of sandwich:  
**Roast Beef & Cheddar**  
**Turkey & Provolone**  
**Ham & Swiss**

All on house baked French baguette  
garnished with lettuce and tomato.

Includes:  
**Condiments, Bag of Chips and a Cookie!**

# Simmering Soups...\$3.50

*Homemade and may be added to any lunch!*



**Broccoli Cheddar Ale Bisque**

*Sharp cheddar, broccoli florets, American ale and pepper spiked croutons*

**Hearty Chicken Noodle**

*Tender chicken, garden veggies, and egg noodles in a rich roasted chicken broth*

**Potato & Apple Wood Smoked Bacon**

*Idaho potatoes with a bit of cream topped with crispy apple wood smoked bacon*

**Authentic Italian Minestrone**

*Fresh veggies, analetti pasta, beans, beef, fresh Basil, in rich beef broth*

**Roasted Red Pepper and Tomato**

*Roasted red peppers stewed with plum tomatoes and spices*

**New England Clam Chowder**

*Clams and potatoes in creamy sherry bisque*

# Fresh Salads...11.95



**\*Chopped Chef Salad** ~ Diced turkey, ham, bacon, tomato and egg, with shredded cheddar on a bed of Iceberg & Romaine lettuce. Buttermilk herb Ranch dressing



**\*Orlando's Café Salad** ~ Artichoke hearts, green onions, diced red pepper, & provolone cheese on mixed greens with Orlando's creamy anchovy red wine vinegar dressing (Add chicken: \$1.00)



**\*Big Fat Greek Salad** ~ Mixed greens, Kalamata olives, feta cheese, tomatoes, roasted red peppers, cucumbers, red onion, lemon herb vinaigrette (Add chicken: \$1.00)



**\*Buffalo Crispy Chicken Salad** ~ Crispy fried chicken, cheddar cheese, sliced avocado, tomatoes, crunchy tortilla ribbons with Frank's Red Hot sauce/Ranch dressing



**\*Classic Chicken Caesar** ~ Chopped romaine, aged parmesan cheese, garlic herb croutons, Roma tomato wedges, with creamy Caesar dressing



**Harvest Salad** ~ Mixed greens with sliced apples, toasted walnuts, fresh sliced strawberries, and raisins with honey apple vinaigrette (Add chicken: \$1.00)



**Antipasto Salad** ~ Mixed greens with ripe tomatoes, salami, black and green olives, Monterey jack cheese, drizzled with extra virgin olive oil and balsamic vinegar



**Limoncello Salad** ~ Romaine lettuce, grilled salmon, dried cranberries, feta cheese with a Limoncello vinaigrette



**Fresh Fruit and Yogurt** ~ Sliced seasonal fruit and berry display with a cup of vanilla yogurt, and granola topping on the side

*All Salads served with an Artisan Roll and Choice of Dessert.*

**\* Try these salads in a Tortilla Wrap!**



# "Out-of-the-Box" Lunches!

The best of both worlds! Present a savory selection of sandwiches, soups, & salads as a BUFFET & give your guests more choices!

## *The Chairman's Choice* \$12.95 per person

**Choose 3 Signature Sandwiches/Wraps:**

**Tuscan Chicken  
Primo Italiano  
Fiesta Steak  
Chicken Walnut Salad  
Mediterranean Grilled Veggie Wrap  
Corner Office**

## *The Boardroom Buffet* \$11.95 per person

**Choose 3 Classic Sandwiches/Wraps:**

**French Pepper Beef  
Roast Turkey & Cheddar  
Country Ham & Swiss  
Orlando's Sub Sandwich  
The Harvest Sammy  
Bacon Club Wrap  
California Wrap**

*Sandwiches/Wraps are cut in half & displayed on trays so guests can mix and match!*

### **Choose 2 accompaniments...**

**Homemade Soups:**

**Broccoli Cheddar Ale Bisque • Hearty Chicken Noodle •  
Authentic Italian Minestrone • Potato & Apple Wood Smoked Bacon •  
Roasted Red Pepper & Tomato • New England Clam Chowder**



**Fresh Salads:**



**Italian Garden Salad  
Classic Caesar Salad  
Red Skin Potato Salad  
Fresh Fruit Medley**

**Italian Pesto Potato Salad  
Sweet & Sour Coleslaw  
Potato Chips  
Grilled Veggie Salad**

**Sun Dried Tomato Oregano Pasta Primavera Salad  
Broccoli & Cheddar Macaroni Salad**

**Includes:**

**Cookie and Chocolate Chip Cream Cheese Brownie Tray  
All China, Silverware, Linens and Condiments**

# Buffet Lunches!

## **Orlando's Chicken Salvatore**

Tender chicken breast breaded in Italian bread crumbs and parmesan cheese, topped with our famous Italian tomato salsa infused with fresh basil and garlic.

Accompanied by...  
 ~Fettuccini Alfredo  
 ~Italian Green Beans  
 ~Caesar Salad  
 ~Artisan Rolls and Butter

## **Tilapia Buerre Blanc**

Sautéed tilapia topped with lemon fennel Burred blanc

Accompanied by...  
 ~Orzo with Roasted Red Peppers and Ripe Olives  
 ~Seasonal Veggie Medley  
 ~Orlando's Harvest Salad with apples, walnuts, strawberries, and honey apple vinaigrette  
 ~Artisan Rolls and Butter

## **Chicken Roma**

Tender breast of chicken stuffed with sun dried tomatoes, fresh leeks, and prosciutto ham sliced and ladled with thyme cream sauce.

Accompanied by...  
 ~Asiago and Herb Risotto  
 ~Seasonal Veggie Medley  
 ~Orlando's Café Salad with artichoke hearts and creamy anchovy based Italian dressing  
 ~Artisan Rolls and Butter

## **Beef Bordelaise**

Roast top round of beef with cabernet bordelaise sauce infused with sautéed mushrooms and julienne sweet onions.

Accompanied by...  
 ~Au Gratin Potatoes  
 ~Grilled Seasonal Veggies  
 ~Classic Caesar Salad with homemade garlic herb croutons  
 ~Artisan Rolls and Butter

## **Apple Wood Smoked Beef Brisket**

Thinly sliced and nestled in our handcrafted sweet and smoky barbecue sauce.

Accompanied by...  
 ~Red Skin Potato Salad  
 ~Sweet Corn Soufflé  
 ~Cucumber Tomato Salad  
 ~Artisan Rolls and Butter

## **Pomegranate Cranberry Chicken**

Grilled chicken breast topped with a tangy pomegranate glaze & finished with dried cranberries.

Accompanied by...  
 ~blend of Brown Rice, Black Pearl Barley, and Diakon Radish Seeds  
 ~Long Green Beans & Parisian Carrot  
 ~Big Fat Greek Salad  
 ~Artisan Rolls and Butter

## **Beef Modiga**

Italian Beef in Seasoned Bread Crumbs topped with Provel Cheese, Chopped Bacon, Sliced Mushrooms and Lemon White Wine Sauce.

Accompanied by...  
 ~Ratatouille and Gnocchi Marinara  
 ~Orlando's Café Salad with artichoke hearts, red peppers and creamy anchovy based Italian dressing  
 ~Artisan Rolls and Butter

## **Orlando's Homemade Lasagna**

Seasoned beef, ricotta & Provel cheeses baked in Orlando's marinara sauce

OR

## **Vegetarian Lasagna**

Zucchini, yellow squash, baby spinach, mushrooms, ricotta and Provel cheeses baked in Orlando's marinara sauce.

Accompanied with...  
 ~Caesar Salad  
 ~Garlic Breadsticks

## **All Buffets**

**\$14.95 per person**

(add an additional entree for \$2.00 per person)

Price based on a minimum of 35 guests. Includes china, silverware and linens., set up clean up and all service staff.



## **Grilled Salmon**

Flame grilled salmon fillet brushed with herb infused olive oil.

Accompanied by...  
 ~Twisted Gourmet Mac and Cheese with Asiago, Parmesan and Provel cheeses and a touch of chardonnay  
 ~Grilled Vegetable Display  
 ~Artisan Rolls and Butter

**\$18.95 Per Person**

# Americana Menu

Get Back to Basics with Orlando's Home Cookin' Menus.

"Comfort Food " at a "Comfort Price"!

## Choose 1 Entrée:

**Mom's Meatloaf**—select cuts of beef including tenderloin, finished with molasses tomato sauce

**Southern Fried Chicken**— tossed in our special seasonings and fried until golden

**All American Pot Roast**— boneless beef chuck simmered until tender in a rich beef gravy

**Roast Turkey and Gravy**— hand pulled white and dark meat turkey, ladled with fresh pan gravy

**BBQ Pork Steak**—flame grilled St. Louis style with our own sweet n' smoky sauce

**Dressing Stuffed Boneless Pork Chop**—boneless loin chop with stuffing, and rosemary gravy

(add a 2nd entrée for \$2.00 per person)

## Choose 2 Sides:

**Italian Garden Salad**

**Ambrosia Salad**

**Redskin Potato Salad**

**Creamy Cole Slaw**

**Home Style Green Beans w/ Bacon and Onion**

**Buttered Whole Kernel Corn with Peppers**

**Brown Sugar Baby Carrots**

**Macaroni and Cheese**

**Mashed Potatoes and Gravy**

**Pan Fried Potatoes**

**Sweet Potatoes**

**Bread Stuffing with Gravy**

**Butter parsley Potatoes**

(add a 3rd side dish for \$1.00 per person)

## Includes:

**Fresh Baked Yeast Rolls and Butter**

**Chocolate Chip Cream Cheese Brownies and Assorted Cookies Tray**

**China, Silverware and Linens**

**\$10.95** *Per Person*

*Includes one healthy serving of each item per person.*

*For hungrier appetites order additional servings.*

# Quench it!

*Set up as a self-serve station in your room as early as one hour prior to your function. Beverages are served with disposable cups with all necessary condiments and may be charged on consumption basis, see your consultant for more details.*

Assorted Sodas ~ canned Pepsi, Diet Pepsi, and Sierra Mist.....	\$2.00 ea.
St. Louis' Fitz's Root Beer (4btl.).....	\$11.00
Bottled Water.....	\$1.75 ea.
Propel Zero Vitamin Water (6btl.).....	\$18.00
Bottled Juices ~ Orange, Cranberry, Apple, or Grapefruit.....	\$2.00 ea.
Snapple Flavored Iced Teas (6btl.).....	\$21.00
Red Bull (6 cans).....	\$24.00
Iced Tea or Lemonade Per gallon (3 gallon min.).....	\$18.00
Columbian Roast Coffee-Regular or Decaf Per gallon (3 gallon min.).....	\$18.00

# Take Five!

*Great treat ideas for your meeting breaks to give your guests a little pick-me-up!*

## By the Dozen...

(minimum 2 dozen)

<b>Fruit Kabobs</b> ~ Skewered honeydew, cantaloupe and strawberry.....	\$25.95 per dozen
<b>Chocolate Dipped Strawberries</b> .....	\$11.95 per dozen
<b>Assorted Fresh Baked Cookies</b> ~Chocolate Chip, Oatmeal Raisin, and Sugar Cookies.....	\$8.95 per dozen
<b>Tollhouse Cookies</b> ~ scratch made in our kitchen with the original recipe.....	\$11.95 per dozen
<b>Mini Cup Cakes</b> ~ Carrot Spice with Cream Cheese Frosting and Chopped Walnuts, Chocolate Espresso with Dark Chocolate Frosting, and Cappuccino with Vanilla Bean Frosting.....	\$13.95 per dozen
<b>Orlando's Chocolate Chip Cream Cheese Brownies</b> .....	\$13.95 per dozen
<b>St. Louis Goopy Butter Cake</b> .....	\$13.95 per dozen
<b>Rice Krispie Treats</b> .....	\$13.95 per dozen

## By the Tray...

<b>Healthy Combo</b> ~ Granola Bars and Energy Bars with fresh whole seasonal fruit (serves 12).....	\$54.75
<b>Fresh Crudité's Display</b> ~ fresh cut vegetables; yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes. Served with red pepper and buttermilk ranch dips (serves 25-35).....	\$35.95
<b>Orlando's Cheese and Summer Sausage Display</b> ~ Monterey Jack cheese, sharp cheddar and jalapeno Jack cheese paired with Cervelat summer sausage, accompanied by a cracker assortment (serves 25-35).....	\$50.95
<b>Tortilla Chips and Salsa</b> ~ Crispy tortilla chips with our house-made Pico de Gallo (serves 24-35) .....	\$20.95
<b>House Made Potato Chips</b> ~ Your choice of pineapple salsa or French onion dip (serves 25-35) .....	\$20.95