

# Grand Elegance Buffet Menu



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## Catering and Special Event Design

### **Hand Carved Offerings (please select one):**

**Sicilian Roast Beef** ...a customer favorite for 35 years!

*Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse*

**Pecan Encrusted Pork Loin**...paired with apricot brandy glaze

**Golden Roast Turkey Breast**...served with caramelized onion chutney and brandied cherry glaze

**Apple Brandy Ham**...spiced with cloves and served with Pommerey mustard

**Leg of Lamb Rotisseurs**...served with red currant sauce and fresh spearmint aioli

**Prime Rib**...(additional \$2.00 per person) with horseradish mousse and cognac mustard

**Mesquite Grilled Tenderloin of Beef**...(additional \$5.00 per person) with sweet smoked tomato marmalade and green peppercorn sauce

### **Specialty Entrees (please select one):**

**Chicken Milano**...stuffed with Orlando's Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

**Beef Bourguignon**...select tenderloin with portabella mushrooms in a velvety wine sauce

**Chicken Asiago**...an Italian breaded breast, atop a pool of Orlando's homemade marinara sauce, topped with provol and Asiago cheeses

**Napa Valley Chicken**...sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes

**Chicken Modiga**...an Italian breaded breast generously crowned with provol cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando specialty!

**Chicken Dijon**...sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce

**Steak Tapenade Olivida**...Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce

**Coconut Panko Chicken Brochettes**...with Asian apricot sauce

**Herb Roasted Pork Loin**...stuffed with sage onion dressing with rosemary pan gravy

**Corvina Sea Bass**...(additional \$1.00 per person) served in a Tomatilla reduction with roasted red pepper and crème fraiche

**Sautéed Tilapia**...(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce

**Grilled Atlantic Salmon** ... (additional \$2.00 per person) served with a fennel white wine and caper sauce

### **Salads (please choose one)**

**Orlando's Italian Café Salad**...iceberg and romaine lettuces, artichoke hearts, provol cheese with Orlando's signature dressing

**Classic Caesar Salad**...crisp romaine lettuce with creamy Caesar dressing, parmesan cheese and our homemade croutons

**California Salad**...baby field greens tossed with golden poppy seed dressing with mandarin oranges and toasted almonds

**Mixed Field Green Salad**...a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

## ***Accompaniments (please choose three):***

- Cavatelli Carbonara** ...cavatelli pasta with our rich cream sauce, bacon and green onions
- Ziti Bolognese**...ziti pasta in our rich tomato and pork sauce
- Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provol cheese
- Pesto Genovese**...penne pasta with pesto sauce and sun dried tomatoes
- Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter
- Fusilli Broccoli**...spiral pasta with broccoli in cream sauce
- Tortellini Pepperonata**...cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic, and olive oil
- Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce
- Roasted Garlic Mashers**...potatoes whipped with fresh roasted garlic...the Italian way!
- Bacon Cheddar Roasted Potatoes**...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes
- Asiago Potatoes Gratinée**...layered with cream and Asiago cheese
- Sweet Potato Fusion**...sweet potato mashers enveloped on either side with seasoned mashed potatoes
- Asiago Risotto**...Aborio rice blended with Asiago cheese
- Artichoke Pancetta Risotto**...pancetta is Italian bacon that is rolled and seasoned with nutmeg
- 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
- Green Beans Amandine**...green beans topped with roasted almonds– always a crowd pleaser!
- Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon
- Ratatouille Portabella**...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce
- Whole Green Beans & Parisian Carrots**...long greens beans with unique round carrots
- Italian Vegetable Giardiniera**...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fines herbs, and white wine
- Grilled Vegetable Sambuca**...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, garlic, grilled and lightly drizzled with Sambuca liqueur
- Spinach Feta Gratin**...(additional \$.50 per person) baked casserole topped with feta cheese
- Asparagus Romano Pecorino**...(additional \$.50 per person) topped with Romano cheese

## ***The Grand Elegance Buffet also includes:***

**Dinner Rolls**

served with butter

**Freshly Brewed European Coffee Station**

***Please call for pricing...***