

# Plated Presentations



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

## Catering and Special Event Design

Each plated presentation features our complimentary butler-passed hors d'oeuvres:  
**Tuscan Tomato Bruschetta, Arancini de Riso, & Buffalo Chicken Tortilla Spirals**  
Followed by your choice of salad, entrée, & dessert.

### Salads

**LIMONCELLO SALAD**...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

**TRADITIONAL CAESAR**...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

**GARDEN RANCH**...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

**RUSTIC HEARTS**...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

**ITALIAN BISTRO**...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

**AUTUMN HARVEST**...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

### Dual Entrées

#### FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

#### Goat Cheese Polenta

#### FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze

#### Gruyere au Gratin Potatoes

#### FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto

#### Asiago Cheese Herb Risotto

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

# Entrées

## STAR WELLINGTON

Traditional Wellington deconstructed.  
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'  
**Asiago Scalloped Potatoes**

## COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa  
**Goat Cheese & Quinoa Polenta**

## SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus  
**Rooster Mashed Potatoes**

## FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace  
**Black Truffle Yukon Gold Mashed Potatoes**

## JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze  
**Smoked Gouda Macaroni & Cheese**

## PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa  
**Lobster Risotto**

## THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze  
**Jasmine & Bamboo Rice**

## SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws  
**Sun Dried Tomato Au Gratin Potatoes**

## ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream  
**Roasted Garlic & Chive Duchess Potatoes**

## GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs  
**Rice pasta with sun dried tomato basil parmesan sauce**

## GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.  
**Sundried Tomato Manchego Cheese Polenta**

## TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.  
**White Truffle Parmesan Risotto**

## SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa  
**Angel Hair Pasta Nest with Creamy Basil Pesto**

## PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta  
**Italian Parsley & Chive Potato Pancakes**

## TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze  
**Candied Pecan Mashed Sweet Potatoes**

## GARDEN HARVEST

**(Vegetarian/Vegan/Gluten Free)**  
Brown rice, daikon radish seed, & black pearl barley medley. Olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

## PORTABELLA STEAK

**(Vegetarian/Vegan/Gluten Free)**  
Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

# Pastas

## Optional Pasta Course...An Orlando Family Tradition

**PENNE BOLOGNESE**...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

**BACON MAC & CHEESE**...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

**ITALIAN SAUSAGE & BROCCOLINI RAVIOLI**...with sun dried tomato parmesan cream sauce...\$6.95 per person

**OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI**...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

# Desserts

**YOUR WEDDING WONDERLAND CAKE** served as dessert! You may choose from many styles of cakes from Wedding Wonderland for your dessert

**TOLLHOUSE CHEESECAKE TOWER** (please add \$1.00 per person)  
a tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

**CREAMY ORANGE POUND CAKE TRIFLE**  
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

**HAZELNUT MASCARPONE CHEESECAKE** (please add \$1.00 per person)  
a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

**WHITE CHOCOLATE BREAD PUDDING**  
ladled with sautéed bananas in warm butterscotch caramel

**AMARETTO CHOCOLATE MOUSSE BOMBE**  
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

**TRIPLE DECADENCE** (please add \$1.00 per person)  
Three mini desserts in one!  
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

**VANILLA MOUSSE TOWER**  
coated with white chocolate ganache, peach blossom sauce

**FLOURLESS CHOCOLATE CAKE**  
Cloaked with dark chocolate ganache & served with raspberry melba sauce **(gluten free)**

**JUNGLE RUMBLE**  
banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

Plated Presentation Price Per Person:

**Please call for pricing...**

Prices on brochure include all necessary wait staff for a four-hour event (please add \$1.00 per person per additional hour of service), full service, china, water glasses, coffee service, & all necessary equipment.

Pick up & delivery charge for rentals is charged separately.  
Tables, chairs, linens & skirting available at an additional charge.

**Please add 20% service charge & sales tax.**