

Hors D'oeuvre Menu #1



South County 314.638.6660
Maryland Heights 314.453.9000
www.orlandogardens.com

Catering and Special Event Design

Toasted Cannelloni Bites

-tubular pasta stuffed with tender seasoned beef cut into bite size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

Thai Chicken Sate

-tender strips of chicken breast marinated in tangy Thai seasonings and served with an spicy Asian dipping sauce

Sicilian Meatballs Marinara

-hand rolled Italian meatballs seared and served in Orlando's rich homemade marinara sauce

Miniature Beef, Turkey and Ham Sandwiches

-served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

Artichoke Parmesan

-a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Bouquetière of Fresh Crudités and Dip

-a dramatic wicker basket display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Menu #1 Saturday Evening Banquet Hall Package:

Please call for pricing...

Includes all the amenities of the Classic Buffet Banquet Package.
All quoted prices are subject to sales tax and a 20% service charge

Hors D'oeuvre Menu #2



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Catering and Special Event Design

Carving Station

Smoked Brisket of Beef Oven Roast Turkey Breast

-both hand carved by our Chef at the buffet served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Smoked Tomato Marmalade, Horseradish Mousse, and Honey Mustard

Arancini de Riso

-creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

Chinese Dim Sum

-traditionally stuffed won-tons "pot-sticker" style, seared on a flat grill and served with a Sweet n' Sour Dipping Sauce

Panko Chicken Skewers

-skewered chicken dipped in coconut milk and panko breadcrumbs with coconut and baked until golden brown, drizzled with a sweet Asian pepper sauce

California Rolls

-light California vegetables such as avocado, cucumber, carrot, and spinach, accented by fresh crab and wrapped in Nori seaweed and served with Wasabi Mustard and Soy dipping sauce

Fire Roasted Vegetables

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated, and oven roasted dramatically served with red pepper and buttermilk dips

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Menu #2 Saturday Evening Banquet Hall Package:

Please call for pricing...

...add one of these to accent your menu!

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$18.00 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$10.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$4.00 per person

Includes all the amenities of the Classic Buffet Banquet Package.
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Signature Stations



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Catering and Special Event Design

Create a special energy as guests mingle throughout this four-station menu enjoying an interactive culinary experience!

Station 1

(Choose 1 Interactive Chef Station)

Smashed Martini Bar

-guests are given a choice of a multitude of toppings to add to their garlic smashed potatoes as our chef prepares individual orders at the buffet and serves them in an elegant martini glass! (martini glasses rented separately)

Gourmet Grilled Cheese Station

A "Comfort Food" station with a touch of class! Our chef will sear these delightful sandwiches, to order, served in petite pieces.

Brie Cheese and Walnuts on Cinnamon Raisin Bread

Colby Cheese and Sliced Pear on Brioche

Smoked Gouda Cheese on Calamata Olive Bread

Thai Chicken and Asian Vegetable Stir Fry

-tender chicken wok fried with Asian vegetables served atop jasmine rice in Chinese carryout containers complete with chopsticks.

Mini Cheese Burgers in Paradise

-prepared by our chef as your guests look on, served on miniature buns with traditional and not so traditional toppings like guacamole, bacon, and jalapeno peppers so your guests can create their own customized burger.

Shaken Not Stirred Salad "Bar"

-this is anything but your typical salad bar. This looks like a typical beverage bar with back bar filled with martini glasses.

Guests choose:

The Saki- Japanese soba noodles, Thai peanut saki dressing, Asian vegetables and duck confit

The Cosmo-Baby greens, dried cranberries, provol cheese, sugared almonds and cranberry vodka vinaigrette

The Margarita-tequila chicken, romaine, roasted red peppers, cilantro lime vinaigrette finished with tortilla straws

Your Salad Bartender puts the ingredients into a martini shaker, shakes it up and then pours it into a martini glass.

Herb Risotto Bar

-our chef will combine a rich herb risotto with an assortment of condiments chosen by each guests, to create their own personal culinary work of art.

Tenderloin Sate Masterpiece

-an artistic masterpiece, skewered pieces of tenderloin marinated with soy and Asian spices, and encrusted with white and black sesame seeds, are stuck in the center of this gilded framed picture and served vertically.

Guests choose from three sauces with paint brushes displayed on a painters pallet so they can add the finishing touch to their masterpiece.

Station 2

Carved Top Round of Beef

-served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Smoked Tomato Marmalade, and Horseradish Mousse
(substitute Beef Tenderloin—add \$1.50 per person)

Capellini Frittelle

-capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

Sicilian Chicken Spedini

-skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

Pistachio Encrusted Salsicce Lollypops

-homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

Lattice Potato Chips

-home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

Skewered Bloody Marys

-pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

Station 3

Fire Roasted Vegetables with Gourmet Cheese Fondue

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated, and oven roasted dramatically served with our warm chardonnay cheese sauce for dipping

Orlando's Cheese and Fruit Display

-assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted flat breads and crackers

Station 4

Assorted Petite Sweets

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

Stations Saturday Evening Banquet Hall Package:

Please call for pricing...

Includes all the amenities of the Classic Buffet Packages.
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Your Classic Event Package Upgrade Choices (choose one):

\$1.00 discount off chair covers with your choice of sash from Take-a-Seat - Choose from seven different colors and styles of chair covers and over fifty colors and styles of sashes. Take-a-Seat is Orlando's exclusive chair cover provider and their team of professionals will cover all of your chairs and tie each and every sash (no other chair covers are allowed).

Free Dessert—Choose a dessert from our list of delectable treats!

Hand crafted Ice Sculpture as buffet centerpiece (four designs to choose from) - a beautiful hand carved work of art, lit from below by an ice glow to add a touch of elegance to your reception.

Confetti Cannons - providing a shower of confetti over the dance floor during a special dance of your choice.

The Reflection Combo - Add light and sparkle to your reception with mirror tiles set under our crystal candle centerpieces surrounded by four votive candles at each guest table.

Dessert Choices

Choose One of our Pastry Chef's Desserts:

Strawberries & Cream Cheese Pound Cake

Our special pound cake with sugared strawberries and whipped cream

Orange Cream Cheese Pound Cake

layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

White Chocolate Bread Pudding

laddled with sautéed bananas in warm butterscotch caramel

Gourmet Chocolate Chip Brownie

with Warm Goopy Hot Fudge Topped with a scoop of vanilla bean ice cream

Jungle Rumble

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

Assorted Cheesecakes

See your consultant for list of available flavors

Decorated Sheet Cake

ordered for the size of your event

Assorted Petite Sweets (3 per person)

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Goopy Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Strawberries

New York Cheesecake with Strawberries (please add \$1.00 per person)

garnished with whipped cream

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

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

Flourless Chocolate Cake (please add \$1.00 per person)

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

Amaretto Chocolate Mousse Bombe (please add \$1.00 per person)

coated with our decadent chocolate ganache & served with vanilla egg cream sauce

Vanilla Mousse Tower (please add \$1.00 per person)

coated with white chocolate ganache, peach blossom sauce

Orlando Event Center Amenities:

Event Planning Services—Our highly trained event consultants are at your service to help with every detail of your function so that it will truly be an event to remember. Orlando's has been servicing the St. Louis community for over forty-five years. We want to make the whole process as simple and easy for you as possible. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing special audio-visual services, entertainment, limousines, photography and videography.

Elegant Ballrooms – Choose from one of our stylishly decorated ballrooms seating from 50 to 850.

Decor – All necessary tables are clothed and skirted. A wood parquet floor is provided for dancing as well as luxurious patterned carpet for guest seating. Crystal and brass chandeliers will set the mood for your special event. Your guests will also enjoy being seated at round tables highlighted by the warm glow of our lovely crystal candle centerpieces.

China, Linen, and Water Service – Your guests will be seated at round tables dressed in white linen cloths and napkins. Your guests will also enjoy your specially selected menu on our white china plates accompanied by our rose patterned silverware. China cups, saucers and cake plates are always standard at Orlando's along with a fresh glass of water at each place setting adding sparkle as well as refreshment.

Service Staff – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed to suit the occasion. This staff includes a maitre d', chef, servers, bartenders and a coatroom attendant. Our staff is completely dedicated to ensuring you and your guests are serviced beyond your expectations.

Full Open Bar Service (4 continuous hours) – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks all served in glassware! Included are Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol

Complimentary Appetizer - Orlando's specially made cheese spread is always featured at our bar to give your guests a little nosh before dinner!

Additional Event/Bar Options:

Call Brand Bar Service (4 continuous hours) – Upgrade your bar with call brand liquors and cordials: Tanqueray Gin, Tito's Vodka, Absolut Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines. **Add \$4.00 per person.**

Bottled Beer Upgrade - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale (choose three) available. **Add \$4.00 per person.**

Premium Bar Service (4 continuous hours) – Upgrade your bar with premium brands and cordials: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Absolut Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas and Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$5.50 per person.

Extended Event and Bar Service:

\$1.50 per person per to extend the event and open bar per half hour

\$3.00 per person per to extend the event and open bar per half hour if you have upgraded to Call Brand Service and/or Bottled Beer.

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

All our bars feature all glassware at every level of service!