All Signature Platters Serve 25 – 35 Guests, Unless Otherwise Stated. Other items offered by the dozen

Gourmet Cheese Display

\$73.50

French Brie, Danish havarti, Swiss, Wisconsin cheddar, boursin, and smoked gouda cheeses add an international flair to your special event.

Orlando's Italian Antipasto Our selection of the highest quality ingredi-

ents, including Volpi salami, Mortadella sausage, Copa Salami and Fontinella cheese, caponata, Italian green and black olives, and pepperoncini. with extra virgin olive oil and sliced baguettes.

Shrimp Feast

\$17.95 per dozen (minimun 3 dozen) A Trio of classic shrimp cocktail, spicy grilled Cajun shrimp with dill rémoulade sauce and Asian shrimp tossed in raspberry hoisin sauce will complete your shrimp feast. (16/25 size)

Mixed Grill Platter

\$95.50

Grilled medallions of beef tenderloin and grilled chicken breasts, offered with three sauces, and miniature bakery fresh sandwich rolls. Creates 36 sandwiches.

Italian Bruschetta

\$41.50

Olive Tapenade, Red Pepper Pesto and Spinach blends served with caramelized onion herb

Focaccia bread for spreading.

Sesame Seared Tuna

\$49.95

Rare tuna seared with sesame seeds and served with sesame wanton chips and wasabi. Garnished with pickled ginger.

Baked Brie Encroute

\$31.95

Creamy brie cheese topped with sliced apples and caramel; baked in a flaky puff pastry. Serves 15—25 guests.

For more choices see our "Party Tray" menu at orlandogardens.com Phone 314-638-6660



Disposable chaffing sets and serving utensils are available at additional cost

Delivery Charges: Monday – Friday \$45.00 Saturday and Sunday \$55.00 Prices subject to sales tax

For custom menus, beverages, or parties with service please give us a call for pricing!

Full service catering is available!

*New orders will receive free **Orlando's Special Chocolate Chip Cream Cheese Brownies** all decked out for the holidays!

*Orders must be made at least 72 hours in advance and meet a \$200 minimum.

