

Box Lunches!

Classic Sandwiches & Wraps...\$10.50 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 & provel 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...\$11.95 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 in a 100% recyclable box
and come with your choice of Orlando's handcrafted side salad and dessert!

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!
\$8.50

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 served in individually portioned containers to conveniently add 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...\$10.50



***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

\$11.95 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

\$10.95 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

(in individually portioned containers)



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 Disposable Dinnerware and Condiments

Quench it!

All beverages come with disposable cups and condiments (where needed).
Coffee, Ice Tea, and Lemonade are packaged in disposable thermos. Ice included for cold beverages

Assorted Sodas ~ canned Pepsi, Diet Pepsi, and Sierra Mist.....	\$1.00 ea.
St. Louis' Fitz's Root Beer (4btl.).....	\$11.00
Bottled Water.....	\$1.00 ea.
Propel Zero Vitamin Water (6btl.).....	\$18.00
Bottled Juices ~ Orange, Cranberry, Apple, or Grapefruit.....	\$1.50 ea.
Snapple Flavored Iced Teas (6btl.).....	\$21.00
Red Bull (6 cans).....	\$24.00
Iced Tea or Lemonade (12 cups).....	\$20.00
Columbian Roast Coffee- per 10 servings (12 cups) ~Regular or Decaf.....	\$20.00

Take Five!

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

By the Dozen...
(minimum 2 dozen)

Fruit Kabobs ~ Skewered honeydew, cantaloupe and strawberry.....	\$25.95 per dozen
Chocolate Dipped Strawberries	\$11.95 per dozen
Assorted Fresh Baked Cookies ~Chocolate Chip, Oatmeal Raisin, and Sugar Cookies.....	\$8.95 per dozen
Tollhouse Cookies ~ scratch made in our kitchen with the original recipe.....	\$11.95 per dozen
Mini Cup Cakes ~ 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
Orlando's Chocolate Chip Cream Cheese Brownies.....	\$13.95 per dozen
St. Louis Goey Butter Cake.....	\$13.95 per dozen
Rice Krispie Treats.....	\$13.95 per dozen

By the Tray...

Healthy Combo ~ Granola Bars and Energy Bars with fresh whole seasonal fruit (serves 12).....	\$54.75
Fresh Crudités Display ~ 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
Orlando's Cheese and Summer Sausage Display ~ Monterey Jack cheese, sharp cheddar and jalapeno Jack cheese paired with Cervelat summer sausage, accompanied by a cracker assortment (serves 25-35).....	\$50.95
Tortilla Chips and Salsa ~ Crispy tortilla chips with our house-made Pico de Gallo (serves 24-35)	\$20.95
House Made Potato Chips ~ Your choice of pineapple salsa or French onion dip (serves 25-35)	\$20.95

Catering Policies

(please see “Orlando Gardens Policies” for events held at Orlando Gardens)

Delivery/Pickup

- Most menus are available for pickup at our 4300 Hoffmeister location during our regular hours of operation to save delivery charges (**please call for more information on Orlando’s hours**).
- All menus include food in disposable foil and plastic serving containers.
- All menus include appropriate high quality disposable dinnerware and condiments (except ala-carte Party Tray Menu).
- Serving Utensils billed separately @ \$1.50 each as needed.
- Reusable wire chafers for hot items are available for purchase @ \$15.00 each
- Delivery and Pickup menus do not include coffee (or other beverages) unless purchased separately.
- We suggest a delivery time 30 minutes prior to your serving time. Please allow for the time it takes to access your building (dock deliveries, security check in etc.)
- We guarantee delivery within 15 minutes of the scheduled time, before or after.

Delivery Charges (for most areas)

Monday—Friday, 8:00 am—4:00 pm	\$25.00 (\$15.00 for box lunches)
Monday—Friday, 6:00 am—8:00 am	\$45.00
5:00 pm—8:00 pm	\$45.00
Saturday—Sunday, 8:00 am—8:00 pm	\$55.00

**Orlando’s will deliver any time at YOUR convenience. Call for after hour pricing.*

Full Service Catering

- Full Service events include our trained and courteous staff.
- Staff is scheduled at Orlando’s discretion, determined by the menu, services, and venue requirements.
- Additional servers may be added at \$25.00 per hour for a minimum of 4 hours.
- All full service events are subject to sales tax and a 20% service charge.
- Full Service events include appropriate high quality disposable dinnerware at no charge.
- An upgrade to china, silverware and glassware is available at an additional charge.
- Formal Dining Menus include all necessary china, silverware and water glasses.
- Orlando’s requires a separate area away from guests to prepare trays and store equipment as well as a minimum of 5—8’ tables or the equivalent for food preparation and service.
- We make arrangements for all rental items if necessary.
- Orlando’s provides all decorative serving pieces, and kitchen equipment at no charge.

Minimums and Guarantees

- There is a \$150.00 minimum on all orders (except box lunches).
- All published prices are subject to change unless under contract.
- Contracts are written with a “minimum guaranteed number of guests” for the contracted price.
- Final guest count 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 days prior, final guest count will be the original contracted number.

Rentals

- We can coordinate for you the rental of tents, tables, chairs, table linen, china, silverware, glassware, audio visual equipment, lighting and décor for your event.

Deposits/Billing

- All orders require a signed contract as confirmation of services.
- A 20% deposit is required upon booking.
- A credit card on file is required for any host bar services or any items that are purchased “on consumption”.
- Final balance due 2 weeks prior to event.
- Direct billing is available for corporate clients. Please ask for credit details.
- Direct bills not paid within 30 days will be charged a 1.5% late charge.
- Mastercard, Visa, Discover Cards accepted.
- Sales tax is charged on all events unless a copy of tax exempt letter is provided for each event (we do not keep tax exempt letters “on file”).

Cancellations

- Event cancellation within 48 hours of the event are billed in full.
- All cancellations must be made by phone **AND** by mail, email or fax, client must receive a confirmation of cancellation from our office in order to avoid any charges.
- Deposits are not refundable.