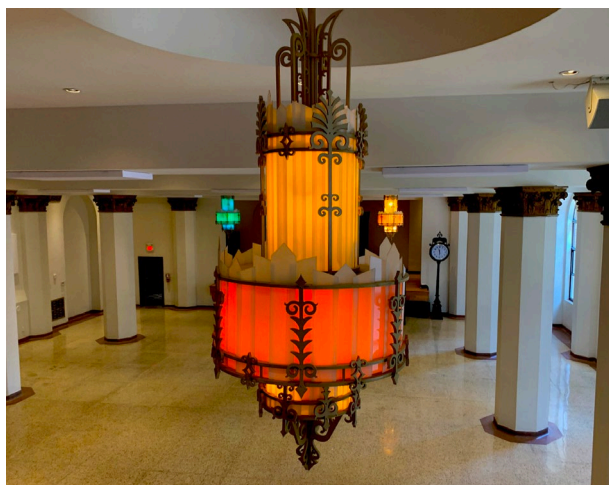


ORLANDO'S

Catering & Special Event Design



314-638-6660 / orlandogardens.com





4300 Hoffmeister Ave.
St. Louis, MO 63125
314.638.6660
info@orlandogardens.com
orlandogardens.com

Catering and Event Design

The Grand Ballroom STL Event Packages



All packages include the following:

**A four hour reception at the elegantly decorated
Gatsby Room or the Grand Ballroom**

Four hours of continuous Open Bar service

A menu of your choice

All china, silverware, and linen napkins

Our courteous Orlando's event coordinators & staff



All Buffet Packages include the following amenities:

The menu of your choice
All china, silverware, and linen napkins
Water service to your tables
Our courteous event staff
and

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

Grand Elegance

**\$51.50
per person**

Simple Elegance

**\$45.50
per person**

Country Elegance

**\$46.50
per person**

All prices based on a*four-hour event

***Additional hours available see upgrade pricing for details**

All prices listed are subject to an 22% service charge and applicable sales tax

Prices subject to change unless under contract

Facility rental fee not included in the price

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

The Grand Elegance Buffet

Carved Entrées (please select one)

- Prime Rib**
Carved "English Style" and served with au jus and horseradish mousse
- Sicilian Roast Beef**
Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse
- Pecan Wood Smoked Beef Brisket**
Slow smoked in house, served with our honey bourbon and beer glaze
- Italian Bistro Steaks**
Carved from the hanger steak and served with roasted tomato and caramelized onion Modena balsamic reduction

- Herb Roasted Turkey Breast**
Served with a brandied cherry glaze
- Carved Grilled Chicken Breast**
Roasted chicken breasts with caramelized onion pan gravy
- Pecan Encrusted Pork Loin**
Paired with an apricot brandy glaze
- Apple Brandy Ham**
Seasoned with cloves and served with Pommery mustard
- Leg of Lamb Rotisseurs**
Served with red currant demi glaze

Specialty Entrée (please select one)

- Chicken Milano**
Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts
- Chicken Parmesan**
Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of Parmesan, Provel and Asiago cheeses
- White Truffle Chicken Fonduta**
Sautéed breast ladled with a creamy three cheese sauce infused with white truffles
- Asian Chicken Barbeque**
Marinated & chargrilled with a tangy banana molasses tomato sauce
- Smoked Bacon and Bourbon Jam Chicken**
Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam
- Chicken Modiga**
An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

- Turkey Scaloppini**
Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms
- Herb Roasted Pork Loin**
Stuffed with sage onion dressing with rosemary pan gravy
- Eggplant Parmesan**
Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce
- Panko and Parmesan Encrusted Tilapia**
Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa
- Sole Florentine**
Fillet of Sole with crab stuffing with a light garlic spinach cream (additional \$2.00)
- Grilled Atlantic Salmon**
Fillet of salmon with orange ginger glaze (additional \$3.00)
(Feel free to choose any non-carved item from the Simple Elegance Entree list as well!)

Accompaniments (please select three)

Choose from the following side dishes exclusively available on our Grand Elegance Buffet
(You may also choose from any of the Simple Elegance Accompaniments)

- Artichoke Pancetta Risotto**
Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice
- Bacon Cheddar Roasted Potatoes**
Generous portions of bacon and cheddar cheese compliments our roasted red potatoes
- Sweet Potato Fusion**
Mashed sweet potatoes topped with candied pecans served along side roasted garlic red-skinned mashed potatoes
- White Cheddar Potatoes Gratinée**
Sliced russet potatoes layered with cream and white cheddar cheese
- Baked Vegetable Gratin**
A casserole of layered squash, peppers, baby spinach, and mushrooms baked with a special blend of cheeses

- Whole Green Beans & Parisian Carrots**
Long greens beans with unique round carrots
- Italian Vegetable Medley**
Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fineherbs, and white wine
- Ratatouille Portabella**
Eggplant, zucchini, yellow squash, and mushrooms baked in a tomato oregano sauce
- Grilled Vegetable Tray**
Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers (additional \$1.00 per person)
- Asparagus Provel Gratin**
Quick blanched fresh asparagus spears baked with creamy provolone cheese (additional \$2.00 per person)

Salads (please select one)

- Classic Caesar Salad**
Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons
- California Salad**
Baby field greens with strawberries, mandarin oranges, toasted almonds and honey raspberry vinaigrette
- Mixed Field Green Salad**
Wild greens, apple honey vinaigrette and garnished with candied walnuts

- Cheddar Ranch Salad**
Mixed greens, cheddar cheese, cucumbers, tomatoes, buttermilk ranch dressing
- Orlando's Italian Café Salad**
Iceberg and romaine, artichoke hearts, Provel cheese with Orlando's dressing
- Fresh Italian Garden Salad**
Iceberg and romaine topped with parmesan cheese, diced red pepper, sliced red onion and cucumber and tossing in Orlando's Signature Italian dressing

Includes

Dinner Rolls and Butter

(menu items subject to change)

Fresh Brewed Coffee

The Simple Elegance Buffet

Entrées (please select one)

Sicilian Roast Beef

Top round of beef prepared with Orlando's special seasoning and served with au jus and horseradish mousse

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Asian Barbequed Chicken

Marinated and chargrilled Filipino-style in a tangy banana molasses tomato sauce

Roasted Pork with Gravy

Fresh pork, oven roasted and covered in our house made gravy

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Hot Baked Ham with Pineapple

Virginia ham, baked with brown sugar and sugar sweet pineapple

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce (please add \$1.00 per person)

Accompaniments (please select three)

Cavatelli Carbonara

Shell pasta with our parmesan sauce, bacon, and green onions

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Buffalo Chicken Pasta

Penne pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping

Fettuccine Alfredo

Prepared with our house made alfredo sauce

Four Cheese Macaroni

Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses

Sun Dried Tomato Asiago Cheese Risotto

Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter and basil herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans

With smoked bacon and sautéed onions

Mexican Street Corn

Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Chef's Grilled Vegetables

Grilled seasonal vegetables

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

The Simple Elegance Buffet includes

Fresh Italian Garden Salad

Iceberg and romaine topped with parmesan cheese, diced red pepper, sliced red onion and cucumber in Orlando's Signature Italian dressing

Dinner Rolls and Butter

Fresh Brewed Coffee

(menu items subject to change)

The Country Elegance Buffet

Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket	Chef Carved Ribeye with Horseradish Sauce Add \$6.50
Chef Carved Cider Infused Turkey Breast	St. Louis Style Ribs Add \$5.50
Pulled Pork	Orange Ginger Atlantic Salmon Cold Smoked Atlantic Salmon with an Orange Ginger Glaze Add \$6.50
Pulled Chicken	
Pecan Wood Smoked Cauliflower drizzled with a barbeque spice aioli	

"Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping	Red Skinned Potato Salad
Baked Beans with Pork Belly	Sunflower Broccoli Salad
Mexican Street Corn	Balsamic Grilled Vegetable Salad
Pecan Smoked Cauliflower tossed in bbq spice aioli	Italian Pasta Primavera Salad
Farm House Green Beans with Bacon and Onions	Italian Garden Salad
Poppy Seed Coleslaw	Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Country Elegance Options

Before and After Add Appetizers or a Late Night Snack

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.50 per person

Add Guacamole (\$1.00 per person)
Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ♦ Cheddar Bacon Ale ♦ Chardonnay Cheese Fondue
- ♦ Kentucky Bourbon ♦ Honey Mustard
- ♦ Blackberry Dijon ♦ Spicy Buffalo

\$5.50 per person

Fire Starter Appetizers

Offered as a station or *butler passed service

Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs
Sausage Stuffed Jalapeno Peppers
Honey Bourbon BBQ Wings
Buffalo Style Hot Wings
Asian BBQ Chicken Sates

Twisted Devilled Eggs
Ranch with Bacon Crumbles & Avocado with Pico de Gallo
Sharp Cheddar Mac and Cheese Bites
Roasted Corn Canapés in a black bean pastry shell
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

\$8.95 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$21.00 per dozen
Everything Bacon \$20.00 per dozen
Chocolate Bacon \$20.00 per dozen
Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

Blue Ribbon Winners

Shortcake Bar

\$3.50 per person

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ♦ Strawberry ♦ Grilled Peaches
- ♦ Blueberries ♦ Apples ♦ Chocolate

Warm Scratch Made Cobbler

\$3.95 per person

Choose 1

Caramel Apple Pecan
topped with candied pecans and drizzled with warm caramel
Grilled Georgia Peach
Napa Valley Pinot Noir Cherry
Blueberry Lemon

(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips
\$4.95 per person

or

Brownie/Blondie Bar

\$4.95 per person

Both offered with these fun toppings:

Whipped cream
Chocolate
Caramel
Vanilla cream
Mango salsa
Pineapple sauce
Confetti candy sprinkles
Chopped peanuts

The Grand Ballroom STL Amenities

The Grand Ballroom STL has two separate ballrooms that may be rented separately or together:

The Grand Ballroom which is a large open ballroom on the 16th floor that features gorgeous arched windows that provide spectacular views of historic downtown St. Louis and can seat up to 400 guests. The Grand Ballroom also features a house sound system and mood lighting systems.

The Gatsby Room which features iconic Art Deco chandeliers that have been painstakingly repaired and restored as have the stately columns in this 3rd floor venue. This room can accommodate up to 250 guests and boasts new state-of-the art sound and lighting systems well as a large stage and mezzanine balcony.

Event Planning Services—Our highly trained consultants are at your service to help with every detail of your event. Orlando's has been fulfilling a lifetime of memories for our private clients for over 50 years! We want to make the whole process as simple and easy for you as possible. Our consultants can also recommend companies providing flowers, limousines, photography, videography, and more to help you create the party of your dreams. We will assist you to create the floor plan that is right for you as well as help you with all your linen rental needs. Chair covers or special chair rentals can also be added to give your event extra elegance!

China, Silverware and Glassware—Your guests will enjoy your specially selected menu on our white china plates and your tables will be set with silverware and linen napkins. Water service to your tables, Glass coffee mugs, china cake plates and glassware at the bar are always standard at The Grand Ballroom STL.

Service Staff—At Grand Ballroom STL our friendly and courteous staff are uniformed to suit the occasion. This staff includes your maitre d', chef, servers, and bartenders, as well as a coat check person during cold weather months. 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 served in glassware! Included are Bud Select, Bud Light, and Schlaffly Pale Ale bottled 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.

Champagne Bridal Toast - A complimentary champagne toast with fluted stemware is provided for your wedding party. Non-alcoholic sparkling cider is also available.

Additional Bar and Event Options:

Call Brand Bar Service (4 continuous hours): Upgrade your bar with call brand liquors: Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, and your choice of three wines: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

Add \$4.00 per person

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

Add \$7.00 per person

Extended Event and Bar Service:

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

\$3.00 per person to extend the event and open bar per half hour if you have upgraded to Call Brand Service and Premium Bar Service

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

Chair Covers - Chair covers must be arranged through Orlando's and start at \$4.50 per chair (includes chair cover and choice of sash).

Please see our "Lasting Impressions" and "Available Options" for additional ways to make your event unique!

Sample Linen Pricing:

Regular Polyester Tablecloths with 50 color choices for most sizes (prices are for each cloth/item)

132" Round Cloths (round guest tables)	\$18.00
90" Round Cloths (short cocktail tables)	\$9.00
108" Round Cloths (cake or sweetheart table)	\$10.20
120" Round Cloths (tall cocktail tables)	\$11.70
72 X 72 cloths for overlays	\$6.60
All-in-one to the floor for 6' table	\$18.30
All-in-one to the floor for 8' table	\$18.30
Chair Covers with sashes	\$4.50
Specialty cloths range from \$24 - \$50 depending on size and fabric	
Table Runners from \$4.80 - \$12.00 each based on fabric	
Specialty napkins up to \$0.60 each	

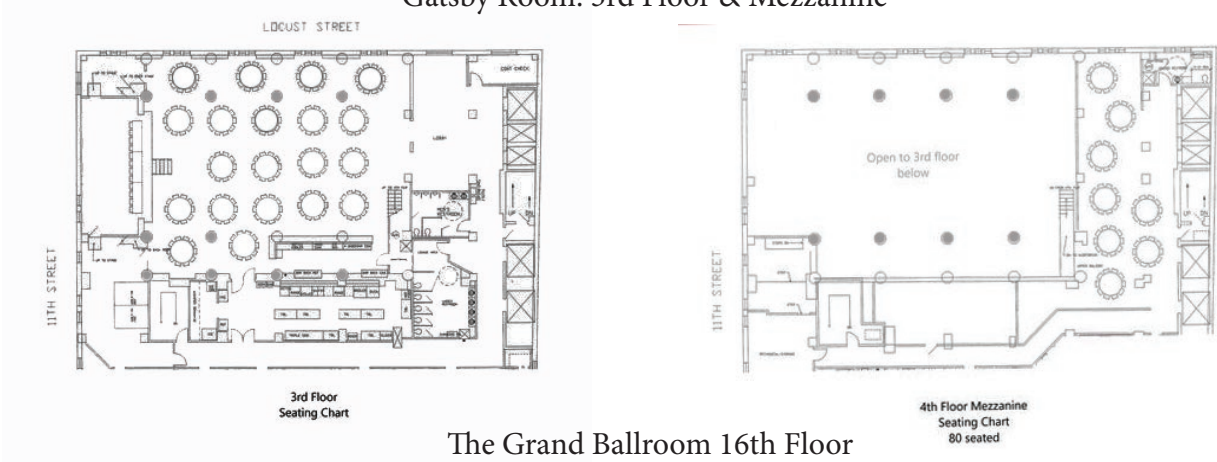
Typical rental delivery charge is \$75.00

Orlando's will place and remove the linens you have ordered on your tables.

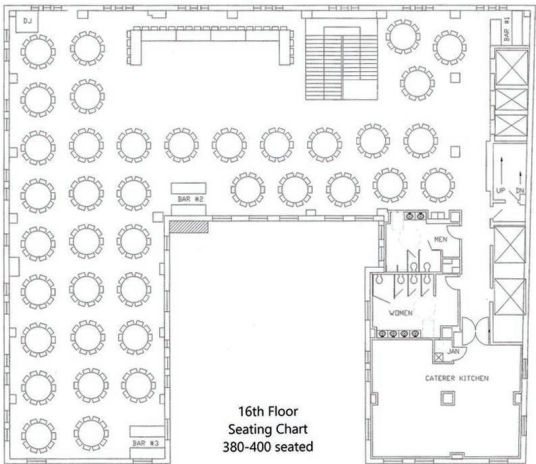
You are welcome to bring in any outside rental or decorating vendor but they must be approved by Orlando's in advance. Your vendors will be responsible for placing and removing any linens and/or decorations at the end of your event.

Sample Floor Plans:

Gatsby Room: 3rd Floor & Mezzanine



The Grand Ballroom 16th Floor



Plated Presentations at The Grand Ballroom STL

ORLANDO'S
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St. Louis, MO 63125 314.638.6660
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Catering and Special Event Design

Our **Plated Presentation Packages** include a four hour reception in your elegantly decorated ballroom with four hours of continuous open bar service (see the Amenities page for more detail) and a complimentary champagne toast for the bridal table. Your choice of salad, entrée, and dessert, served to your tables by our courteous event staff with china, silverware, napkins, water and coffee service.

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

(menu items subject to change)

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-glaze 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-glaze
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

(menu items subject to change)

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

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**)

YOUR WEDDING CAKE!!

We will serve your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!**
Wedding Wonderland has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at weddingwonderlandcakes.com!

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

Plated Presentation Prices (per person)

All prices based on 75 guests or more
(smaller parties may require additional labor charge)

All Chicken Entrees	\$66.50
Pancetta Pork Tenderloin	\$66.50
Turkey Filet Mignon	\$66.50
Vegan/Vegetarian or Portabella Steak	\$66.50
Parmesan Encrusted Tilapia	\$66.50
Thai Ginger Salmon	\$72.95
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$82.50
Filet Fontinella	\$85.50
Jack Daniel's® Strip	\$76.50
Dual Entrees:	
Filet Merlot & Chicken Parisienne	\$79.95
Filet de Vin & Atlantic Salmon	\$85.50
Filet Mignon & Pesto Prawns	\$83.50

Prices include:

~all necessary wait staff for a four-hour event (please add \$1.50 per person per additional half hour to extend bar and service staff)
~full service, china, water glasses, coffee service, & all necessary equipment.

Facility rental is not included in the price.

Please add 22% service charge & sales tax.

Hors D'oeuvre Menu #1 at The Grand Ballroom STL

ORLANDO'S
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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 Package:

\$49.95 per person

(based on a four-hour event, menu serves for two hours)

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

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$18.95 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$14.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$5.00 per person

Includes all the amenities of the Simple Elegance Package

Facility rental charge is not included in the price

All quoted prices are subject to sales tax and a 22% service charge

(menu items subject to change)

Hors D'oeuvre Menu #2 at The Grand Ballroom STL

ORLANDO'S
4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

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 Package:

\$55.50 per person

(based on a four-hour event, menu served for two hours)

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

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$18.95 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$14.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$5.00 per person

Includes all the amenities of the Simple Elegance Package

Facility rental charge not included in the price

All quoted prices are subject to sales tax and a 22% service charge

(menu items subject to change)

Signature Stations at The Grand Ballroom STL

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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 (martini glasses rented separately).

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 Lollipops

-homemade Italian Sausage encrusted with crushed Pistachios and served on a lollipop 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, Gooley Coconut Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

Stations Package:

\$58.50 per person

(based on a four-hour event, menu served for two hours)

Includes all the amenities of the Simple Elegance Package

Facility rental charge included in the price!

All quoted prices are subject to sales tax and a 22% service charge

Available Options at The Grand Ballroom STL

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Catering and Special Event Design

Additional Table Service Options

Orlando's Café Salad served to your tables: \$2.50 per person

Coffee & Cake served to your tables: \$2.50 per person

Wine Service: \$3.00 per person

Champagne Toast: \$3.00 per person

Seated Service to the head table only (on buffet packages):

\$15.00 per person on the head table

Discounts available for combining three or more service items

A 22% service charge applies to all service items.

Special Effects!

Monogram Gobo Light - \$200

Surprise your guests as multi-colored confetti and streamers explode above the dance floor!
\$100.00

Linen & Décor Rental Options

Specialty Linens in many styles and colors (see consultant for options and pricing)

Mirror tiles on guest tables: \$4.00 each

Votive candles: \$1.00 each

Chair Covers with choice of sash starting at \$4.50 per chair

(other colors & styles available for additional charge)

Ice Carvings: \$300.00 each (includes ice glow—\$10.00 additional for color)

Other Options

In-house wedding ceremonies \$500—\$1,000 (*some restrictions apply*)

Customized decor and themed events starting at \$500

Additional items available upon request - Rental delivery & pick-up are billed separately

Service items subject to 22% service charge. Please ask sales consultant.

All prices subject to change without notice unless under contract.

Lasting Impressions



4300 Hoffmeister Ave.
St. Louis, MO 63125 · 314.638.6660
info@orlandogardens.com
orlandogardens.com

Catering and Event Design

Orlando's offers a variety of items and special services to make your event unique. The following suggestions for before and after your event will help you add pizzazz to any party and will give your guests something to remember for a long time to come.

Before...

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

Hors D'oeuvre Station (choose two)

Orlando's Fresh Fruit & Cheese Display
Fresh Garden Crudité Basket with Dips

Feta Artichoke Spread
Hummus B'Tahini

Artichoke Parmesan Dip
Bruschetta Presentation

\$4.00 per person

Butler Passed Hors D'oeuvres (choose three)

Roma Tomato Bruschetta
Arancini de Riso
Buffalo Chicken Tortilla Spirals

Chicken Cordon Bleu Croquets
Boursin Fig Flowers
Feta Pepper Tartlets

Mojo Pork Tostadas
Rolling Mac & Cheese
Miso Chicken Canapes with Sriracha Aioli

\$5.00 per person

Many alternate and additional suggestions available upon request

After...

Finish your evening with one of these memorable finales:

Sweets!

Ice Cream served with your cake

Vanilla bean ice cream \$2.00 per person
Add a chocolate or strawberry sauce for \$1.00

Chocolate Fountain

\$500.00 for up to 200 guests (\$2.00 person over 200)
with an assortment of treats for dipping

Chocolate Covered Strawberries

\$10.00 per table
Presented on a tray to each table

Dessert Stations are available!
Ask your consultant for more details

Late night snacks!

St. Louis Toasted Ravioli

\$3.95 per person
Dancing can make you and your guests hungry so
why not offer your guests a great St. Louis treat
later in the evening?

Pretzel Bite Bar

\$3.95 per person
station set up with fresh hot pretzel bites
with a variety of dipping sauces
some savory and some sweet...
the best of both worlds!

Meet Me in St. Louis!

Talk to our consultants about arranging for Imo's Pizza,
White Castles, or Ted Drewes (just to name a few)

Endless Possibilities!

Orlando's can help you arrange for a endless variety of treats for you and your guests:

Ice Cream Station from Cold Stone Creamery Snow Cone Station
Signature Drinks Night Cap Cordial Bar Donut Man Food Trucks Nacho Bar Candy Bar

All prices subject to a 22% service charge and sales tax.