

Signature Stations



Create a special energy as guests mingle throughout this 4 station menu enjoying an Interactive culinary experience!

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Catering and Special Event Design

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 field greens, dried cranberries, provol cheese, roasted sweet corn sugared almonds and cranberry vodka vinaigrette

The Margarita -tequila chicken, romaine, roasted red peppers, tomato concasse, 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 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, Goopy Coconut
Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

<u>75 – 99 guests</u>	<u>100 – 199 guests</u>	<u>200 or more</u>
\$33.95 per person	\$32.95 per person	\$31.95 per person

All quoted prices are based on number of guests for a 4 hour event and include stations service for 2 hours **(additional staffing fees may apply depending on venue chosen and longer event or serving times)**. Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These items are customized for each event depending upon the number of guests expected. Additional fees also include a minimal \$60 vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request.

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

...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

See your catering consultant and our full detailed list of hors d'oeuvre options for possible substitutions or to design a customized menu!