

Party Trays



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

Catering and Special Event Design

Chillin' Choices

The Following Priced by the Dozen with a 2 Dozen Minimum

Orlando's Tortilla Spirals

\$14.50

An assortment of palate pleasing flavors rolled into a trio of tomato, spinach and white flour tortillas. Spirals flavors include Southwestern with black beans, sweet peppers and chipotle spread; Grilled summer vegetables with herb cream cheese; and Italian pesto with sun dried tomatoes, ripe olives and provol cheese.

Classic Cocktail Shrimp

\$18.95

Jumbo shrimp boiled with traditional spices and chilled, paired with spicy cocktail sauce.

California Rolls

\$14.95

Orlando's sushi rice rolls with the freshest vegetables, crab and flying fish caviar. Served with Japanese wasabi horseradish, pickled ginger and sweet soy sauce for the finishing touch.

Thai Chicken Sate

\$14.95

Tender strips of chicken breast marinated in tangy Thai seasonings. Served chilled with a plum ginger dipping sauce.

Miniature Sandwich Assortment

\$23.95

An assortment of ham, beef and turkey sandwiches on miniature bakery rolls. Served with mustard and mayonnaise on the side.

Miniature Tuscan Chicken Sandwiches

\$25.95

Grilled chicken breast with mozzarella cheese and fresh basil drizzled with balsamic vinegar on home made caramelized onion focaccia bread with an asiago mayonnaise.

Miniature Mediterranean Beef Sandwich

\$25.95

Freshly baked focaccia bread filled with tender roast beef, asiago mayonnaise and flavorful olive Tapenade.

Miniature Grilled Vegetable Focaccia Sandwiches

\$20.50

Homemade Focaccia bread stuffed with grilled summer vegetables and a light Chipotle mayonnaise

The Following Priced per Tray – serves 25 – 35 guests:

Fresh Crudités Display **\$45.50**
 A display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes. Served with red pepper and buttermilk ranch dips.

Fire Roasted Vegetable Display **\$62.95**
 Flame broiled asparagus, carrots, zucchini, yellow squash, red peppers and mushrooms are chilled, lightly drizzled with extra virgin oil and beautifully adorned with roasted red pepper dipping sauce.

Domestic Cheese Display **\$72.95**
 A selection of cheeses accompanied by a display of seasonal fruits & berries.

Orlando's Cheese and Summer Sausage Display **\$72.95**
 Monterey Jack cheese, sharp cheddar and jalapeno Jack cheese paired with cervelat summer sausage, accented with festive garnishes and accompanied by a cracker assortment.

Fresh Fruit Presentation **\$59.50**
 A generous selection of seasonal fresh fruit and berries beautifully displayed and offered with a marshmallow honey cream cheese for dipping.

Sizzlin' Selections

**All Trays Priced per Dozen with a 2 Dozen Minimum.
 Order Our Disposable Chaffers to Keep Your Hot Food Hot While Serving.**

Buffalo Wings **\$21.95**
 In Orlando's hot sauce with bleu cheese dip on the side for coolin' off.

St. Louis Toasted Ravioli **\$12.95**
 Served with house made marinara sauce and dusted with parmesan cheese.

Grandma Orlando's Italian Meatballs **\$11.50**
 A family recipe from the old country smothered in marinara sauce.

Arancini de Riso **\$13.95**
 Creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping.

Southern Fried Chicken Bites **\$11.95**
 Pieces of tender chicken breaded and deep fried until golden brown. Served with sweet n' sour sauce and BBQ sauces for dipping.

Sicilian Chicken Spedini **\$14.50**
 Skewered chicken, breaded with Italian bread crumbs and topped with a light lemon garlic butter.

Panko Chicken Skewers Skewered chicken, dipped in coconut milk, panko breadcrumbs and coconut, baked until golden brown and drizzled with a sweet mango sauce.	\$13.95
Italian Stuffed Mushrooms Large mushroom caps loaded with our homemade Italian sausage and dusted in chopped pistachio nuts.	\$15.50
Sesame Tenderloin Sate Tempura battered tenderloin of beef served with sweet and sour sauce.	\$16.95
Bacon Wrapped Raspberry Shrimp Jumbo shrimp wrapped in crispy bacon and drizzled with a hoisin raspberry glaze.	\$28.95
Veggie Spring Rolls Julienne vegetables rolled in rice paper, deep fried and served with a sweet plum sauce and spicy mustard for dipping.	\$24.95
Crab Rangoon A Chinese stuffed wonton shell filled with sesame spiced cheeses and real crab served with a ginger sweet and sour plum sauce.	\$13.95
Pistachio and Toasted Fennel Crusted Salsiccia Homemade Italian sausages cut into bite size pieces then rolled in toasted fennel and pistachios.	\$13.95
Prosciutto Wrapped Asparagus Grilled tender asparagus spears wrapped with shaved Prosciutto ham and then blanketed with crispy phyllo pastry.	\$20.95
Chinese Pot Stickers Traditionally stuffed wantons served seared on a flat grill and served with a sweet n' sour dipping sauce.	\$13.95
Jalapeno Poppers Cream cheese stuffed chili peppers , breaded and fried until golden brown.	\$13.95

Signature Platters and Displays

All Signature Platters Serve 25 – 35 Guests, Unless Otherwise Stated.

Shrimp Feast	\$27.95 per 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 Shrimp)	
Smoked Salmon	\$95.50
The finest Scottish salmon aromatically slow smoked and garnished with tomatoes, capers, sweet red onions, chopped eggs and whipped cream cheese. Served with mini party ryes.	
Sesame Seared Tuna	\$49.95
Rare tuna seared with sesame seeds and served with sesame wonton chips and wasabi. Garnished with pickled ginger.	
Gourmet Cheese Display	\$93.95
French Brie, Danish havarti, Swiss, Wisconsin cheddar, boursin and smoked gouda cheeses add an international flair to your special event.	
Champagne Poached Salmon	\$250.00
An entire salmon poached in champagne and dramatically displayed with dill cream cheese spread and bagel chips. Serves 50 – 60 guests.	
Orlando's Italian Antipasto	\$112.95
Our selection of the highest quality ingredients, including Volpi salami, Mortadella sausage, Copa Salami and Fontinella cheese, caponata, Italian green and black olives, and pepperoncini. Served with extra virgin olive oil and sliced baguettes.	
Praline Havarti	\$46.50
Danish havarti cheese coated with a sumptuously sweet pecan praline glaze and garnished with select grapes and strawberries. This very unique display is finished with lavosh and water crackers.	
Savory Cheesecakes	\$61.50
A savory version of an old classic. A blend of gourmet cheeses combined with savory ingredients creates a cheesecake not to be approached by any sweet tooth. Each cake offers its own special taste sensation. Offered with a variety of crostini and flat breads. Smoked Salmon and Asparagus or Prosciutto and Spinach with Italian Olives or Mascarpone and Sun Dried Tomato Pesto	
Mixed Grill Platter	\$145.50
Grilled medallions of beef tenderloin and grilled chicken breasts, offered with three sauces, and miniature bakery fresh sandwich rolls. Creates 36 sandwiches.	
Italian Carpaccio	\$58.95
Simply Elegant. Shaved beef tenderloin displayed with imported capers, kosher salt and olive oil accompanied by toasted Crostini.	
Italian Bruschetta	\$44.95
Olive Tapenade, Red Pepper Pesto and Spinach blends served with caramelized onion herb Focaccia bread for spreading.	
Baked Brie Encroute	\$49.95
Creamy brie cheese topped with sliced apples and caramel; baked in a flaky puff pastry. Serves 15—25 guests.	

Deli Favorites

<p>The Combo Display</p> <p>Italian roast beef, ham, turkey breast, salami, mortadella, cheddar, Swiss and pepper Jack cheeses. Creates 25 Sandwiches (Breads purchased separately).</p>	<p>\$74.95</p>
<p>Fresh Tray</p> <p>Includes sliced tomato, onions and dill pickle chips. Garnished with leaf lettuce. Serves 20 – 25 guests.</p>	<p>\$29.50</p>
<p>Assorted Fresh Bread Tray</p> <p>Includes cream bread, marble rye, and French baguettes. Creates 25 sandwiches.</p>	<p>\$20.50</p>
<p>Orlando's Italian Poor Boy</p> <p>30 inches of Italian roast beef, ham, turkey, salami, mortadella, American and Swiss cheese, lettuce, tomato, onion and pepperoncini on fresh baked Italian asiago bread, all cut into manageable sandwiches and displayed. Creates 10 - 3" sandwiches.</p>	<p>\$38.95</p>
<p>Walnut Chicken Salad Display</p> <p>Chunky chicken salad tossed with fresh walnuts and garnished with sweet red grapes offered with sliced croissants. Creates 30 sandwiches.</p>	<p>\$74.95</p>
<p>Tuna Salad</p> <p>Tuna tossed with chopped vegetables, seasoning and creamy mayonnaise offered with sliced croissants. Creates 30 Sandwiches.</p>	<p>\$73.50</p>
<p>Gourmet Mini Sandwich Assortment (per dozen)</p> <p>Tuscan Chicken with buffalo mozzarella, fresh basil and tomato on fresh baked Focaccia.</p> <p>Italian Roast Beef with Dijon Cream Cheese on whole grain wheat baguette</p> <p>Roast Pork Loin with sweet mango marmalade on brioche roll</p>	<p>\$25.95</p>
<p>Relish Delights</p> <p>Dill pickle spears, green olives, cherry peppers, baby corn, pepperoncini, and sweet butter pickles. Serves 30—35 guests.</p>	<p>\$37.95</p>

Fresh Orlando Recipe Salads

All Salads Serve 25 – 35 Guests, Unless Otherwise Stated.

Roasted Red Skin Potato Salad	\$42.50
Sweet and Sour Cole Slaw	\$32.95
Fire Roasted Vegetable Salad	\$53.50
Broccoli Cheddar Salad (no pasta)	\$60.50
Fresh broccoli floret's, pimentos, bacon, sunflower seeds and cheddar cheese tossed in a poppy seed dressing.	
Pasta Primavera Salad	\$35.95
Bowtie pasta tossed with julienne vegetables in a creamy buttermilk dressing.	
Greek Tomato Salad	\$58.95
Italian Tossed Garden Salad	\$32.50
Iceberg and romaine blend with shaved red onion, cucumbers and grated parmesan tossed with Orlando's signature salad dressing.	
Caesar Salad	\$35.95
Fresh romaine with house made croutons, grated parmesan and creamy anchovy Caesar dressing.	
California Spring Salad	\$41.95
Mixed baby greens with sliced strawberries, toasted pecans, mandarin oranges and raspberry vinaigrette dressing.	
Fresh Seasonal Fruit and Berry Salad	\$56.95

Orlando's Authentic Italian Pastas

All Pasta Orders Serve 30 Guests as an Entrée or 50 Guests as a Side Dish, Unless Otherwise Stated.

Penne Bolognese Penne pasta with traditional pork tomato sauce.	\$32.95
Cavatelli Broccoli Shell pasta with broccoli in parmesan cream sauce.	\$39.95
Pesto Genovese Penne pasta with basil pesto and sun dried tomatoes.	\$39.95
Tortellini Formaggio Pepperonata Cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic and olive oil.	\$90.50
Cavatelli Carbonara Shell pasta with smoked bacon, peas, green onions in a parmesan cream sauce.	\$39.95
Penne Pomodoro Al Forno Penne pasta smothered in our marinara sauce and baked with provol cheese.	\$32.95
Lasagna Traditional style lasagna noodles layered with ricotta cheese and ground sirloin. Includes 20 entrée servings	\$61.95
Vegetarian Lasagna Traditional style lasagna noodles layered with slices of eggplant, tomatoes, yellow squash, zucchini, mushrooms, marinara sauce and our special blend of cheeses. Includes 20 entrée servings	\$66.95
Fresh Baked Rolls and Butter	\$5.50 per dozen

Desserts:

All trays priced by the dozen with a 2 dozen minimum unless otherwise stated.

Chocolate Chip Cream Cheese Brownies	\$10.95
Lemon Bars	\$12.95
Assorted Bite Size Pastry Bars and Chocolate Dipped Strawberries	\$14.95
Home Baked Tollhouse Cookies	\$13.50
Assorted Cookies Chocolate chip, oatmeal raisin, and sugar cookies	\$10.50
White Chocolate Macadamia Nut Cookies	\$14.95
Decorated McArthur's Sheet Cakes	Call for Price

Let us provide you with disposable dinnerware:

Hors d'oeuvre Package	\$5.00 per 25
- 7" Cocktail Plates, Forks, and Cocktail Napkin	
Dinner package	\$10.00 per 25
- 10" Plates, Dinner Napkins, Forks, Knives	
Serving utensils	\$1.50 each
-Tongs, Spoons, Spatula	
Disposable Chafer Set with Sterno	\$15.00 each
9oz. Clear Plastic Tumblers	\$4.00 per 25
10oz. Clear Plastic Tumblers	\$5.00 per 25
12 oz. Translucent Cups	\$4.00 per 50