

Grand Elegance Buffet Menu



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Catering and Event Design

Hand Carved Entrées (please choose one)

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 and served with our honey bourbon and beer glaze

Italian Bistro Steaks

Carved from the hanger steak and served with a roasted tomato, caramelized onion Modena balsamic reduction

Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

Herb Roasted Turkey Breast

Served with a brandied cherry glaze

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

Prime Rib

Carved "English Style" and served with au jus and horseradish mousse (additional \$2.00)

Specialty Entrées (please choose 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

Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, Kalamata olives, capers, peppers, and onions

Asian Chicken Barbeque

Marinated and chargrilled Filipino-style 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

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)

Eggplant Parmesan

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

Accompaniments (please choose three)

- Cavatelli Carbonara**
Shell pasta with parmesan cream 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
- Cavatelli Broccoli**
Shell pasta with broccoli in a parmesan cream sauce
- Garden Cavatappi**
Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil
- Buffalo Chicken Pasta**
Pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping
- Four Cheese Macaroni**
Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses.
- Sun Dried Tomato Asiago Risotto**
Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream
- Artichoke Pancetta Risotto**
Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice

- Potatoes Siciliano**
Our family recipe! Potatoes thinly sliced with the jackets left on, baked in rows in a butter, basil herb sauce
- 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
- Roasted Garlic Mashers**
Red-skinned potatoes whipped with fresh roasted garlic
- White Cheddar Potatoes Gratinée**
Sliced russet potatoes layered with cream and white cheddar cheese
- 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
- Baked Vegetable Gratin**
A casserole of layered squash, peppers, baby spinach, and mushrooms baked with a special blend of cheeses

- Chef's Grilled Vegetables**
Grilled seasonal vegetables
- 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
- Mexican Street Corn**
Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce
- Green Beans Amandine**
Green beans topped with roasted almonds
- Honey Cinnamon Baby Carrots**
Baby carrots laced with a light blend of honey and cinnamon
- 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 choose 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**
A mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

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

The Grand Elegance Buffet also includes:

Dinner Rolls served with butter
Freshly Brewed Coffee Station

Grand Elegance Buffet price per person:

50–99 guests - \$30.00

100 – 199 guests - \$28.00

200+ guest s - \$27.00

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

Pricing includes event staff for a four-hour event (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These variables are customized for each event depending upon the number of guests expected. Additional fees also include a minimal \$80 vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request.