

Simple Elegance Menu



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Catering and Event Design

Entrées (please select two)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, 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 and offered with a fresh tomato, basil and garlic salsa on the side

Asian Barbequed Chicken

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

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich 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

Baked with brown sugar and sugar sweet pineapple

Roasted Pork with Gravy

Oven roasted and covered in our house made 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 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 includes:

Fresh Italian Garden Salad

iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's signature Italian dressing

Dinner Rolls and Butter

Freshly Brewed Coffee Station

Simple Elegance Buffet price per person:

50–99 guests - \$25.00

100 – 199 guests - \$23.00

200 and over - \$21.00

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.