

# Hors D'oeuvre Menu #1



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

## Catering and 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:**

# **\$41.95 per person**

Includes Facility Rental and Full Open Bar for four hours

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

**As well as a \$75 lot security fee (South County location only)**

(menu items subject to change)

# Hors D'oeuvre Menu #2



2050 Dorsett Village  
Maryland Heights, MO 63043  
314.453.9000  
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:**

## **\$45.95 per person**

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

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$21.50 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$20.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$6.00 per person

Includes Facility Rental and Full Open Bar for four hours  
All quoted prices are subject to sales tax and a 22% service charge

(menu items subject to change)

# Signature Stations



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

## Catering and 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.

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.

(menu items subject to change)

## 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 Lollypops**

-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, Gooley Coconut Chocolate Chip Bars, Luscious Lemon Layers  
(actual assortment may vary)

### **Fresh Baked Macaroons**

-half dipped in chocolate

### **Chocolate Dipped Strawberries**

# **\$52.95 per person**

**Includes Facility Rental and Full Open Bar for four hours**  
**All quoted prices are subject to sales tax and a 22% service charge**  
**As well as a \$75 lot security fee (South County location only)**

(menu items subject to change)

## Orlando Event Centers Amenities:

**Event Planning Services**—Our highly trained event consultants are at your service to help with every detail of your function so that it will truly be an event to remember. Orlando's has been servicing the St. Louis community for fifty years. We want to make the whole process as simple and easy for you as possible. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing special audio-visual services, entertainment, limousines, photography and videography.

**Elegant Ballrooms** – Choose from one of our stylishly decorated ballrooms seating from 50 to 850.

**Dramatic Up Lighting for your room** - accent up lighting arranged around the ballroom set to the color of your choice! You will be amazed how it transforms your ballroom into your own unique space!

**Decor** – Your special tables are clothed and skirted in classic white. A dance floor is provided as well as luxurious patterned carpet for guest seating. Chandeliers will set the mood for your special event. Your guests will also enjoy being seated at tables highlighted by the warm glow of our lovely crystal candle centerpieces.

**Cocktail China and Linen** – Your guests will be seated at round tables dressed in white linen cloths. Your guests will also enjoy your specially selected menu on our white china cocktail plates accompanied by our rose patterned forks. China cups, saucers and dessert plates are always standard at Orlando's.

**Service Staff** – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed to suit the occasion. This staff includes a maitre d', chef, servers, bartenders and a coatroom attendant.

**Full Open Bar Service (4 continuous hours)** – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks! Included are Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught 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.

## Additional Event/Bar 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, your choice of **three wines**: Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines. **Add \$6.00 per person.**

**Bottled Beer Upgrade** - Budweiser, Bud Select, Bud Light Bottled Beer and Schlafly Pale Ale (choose three) available. **Add \$6.00 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 Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

**Add \$10.00 per person.**

### Extended Event and Bar Service:

**\$2.50 per person** per to extend the event and open bar per half hour

**\$4.00 per person** per to extend the event and open bar per half hour if you have upgraded to Call Brand Service, Premium Service, and/or Bottled Beer.

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

**All our bars feature all glassware at every level of service!**

# Hors D'oeuvres/Tapas/Interactive List

## **Antipasto Display**

a bountiful display of Italian Cheeses, Genoa Salami, green and black olives, pepperoncini, and balsamic marinated artichokes

## **Arancini de Riso**

Creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

## **Artichoke Parmesan**

A rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

## **Asiago Cheese Puffs:**

Pate a choux dough blended with imported Asiago cheese and golden fried. Somehow the center stays soft and cheesy and the out side is very crispy

## **Asian Egg Rolls**

Traditional wontons wrapped with Asian vegetables and pork, deep fried until golden brown

## **Assorted Bruschetta**

Roasted Garlic and Sun Dried Tomato Grilled Chicken, Asiago Cheese, and Plum Tomato Smoked Ham, Pineapple and Sweet Bell Pepper

## **Assorted Petite Sweets**

Bite sized pastries: Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries (actual assortment may vary)

## **Assorted Wraps**

a variety of flavor combinations wrapped in a white flour, sundried tomato, and spinach tortillas: Turkey and fresh spinach with a Dijon cream Herb cheese w/ black olives, sun dried tomatoes and pine nuts, Southwestern Chipotle spread with black beans and red, green, and yellow peppers, Jerk chicken with a sweet tropical chutney

## **Avocado Pepper Tostada**

a crispy pastry shelled filled with seasoned avocado and sweet but fiery red Peppadew pepper

## **Bacon Wrapped Filet Minis**

skewered beef tenderloin bites wrapped in bacon and finished with a honey bourbon glaze

## **Baked Brie en Croute**

baked with apple and caramel in a pastry shell and served with crostini for spreading

## **Beef Roulade**

tender beef rolled with horseradish mousse and served on a crostini

## **Blue Crab Guacamole**

house made guacamole blended with lump blue crab and served with multi colored tortilla chips

## **Bouquetière of Fresh Crudités and Dip**

a dramatic and colorful display of 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

## **Boursin Cheese Soufflé**

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

## **Boursin Fig Flowers**

rich boursin cheese with a fig glaze baked in a phyllo shell

## **Boursin Shrimp Canapé**

phyllo cups filled with boursin shrimp cream and garnished with red green and yellow pepper confetti

## **Brie Beggar's Purse**

layers of crispy phyllo buttered pastry filled with fresh raspberries, toasted almonds and imported soft Brie Cheese – served warm

## **Bruschetta Presentation**

Olive Tapenade, Red Pepper Pesto, and Feta Artichoke blends served with caramelized onion herb Focaccia crostini and sliced baguettes for spreading

## **Buffalo Chicken Bruschetta**

tender pieces of chicken breast tossed in a Louisiana hot sauce on top of a crisp baguette, finished with melted Provolone cheese

## **Buffalo Chicken Lollipops**

tender pieces of chicken breast tossed in a Louisiana hot sauce rolled with Provel cheese, breaded and fried until golden, served on a lollipop stick for a unique presentation

## **Buffalo Chicken Tortillas**

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

## **Burger Sliders**

Offered on mini fresh bakery buns with gourmet accompaniments: American and Swiss Cheeses, Guacamole, Bacon Bits, Sliced Tomatoes, Sliced Pickles, Jalapeno Peppers, Sauerkraut, Mustard, Mayonnaise, Ketchup, Home Made BBQ Sauce, and Dijon Mustard

## **Cake Pops**

in an assortment of flavors and toppings

## **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

### Capellini Frittelle

capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

### Caprese Skewers

balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

### Carpaccio en' Crostini

wafer thin sliced French bread, toasted crisp and topped with grainmustard parsley sauce, fresh Asiago cheese and cracked black pepper

### Carved Cherry Smoked Breast of Turkey

served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Honey Mustard, Smoked Tomato Marmalade, and Horseradish Mousse

### Carved Roasted Tenderloin Au Poivre

served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Honey Mustard, Smoked Tomato Marmalade, and Horseradish Mousse

### Carved Salmon Coulibiac

a fluffy puff pastry filled with fresh Salmon, chopped spinach and egg, carved by a chef at the buffet and served with a lemon caper sauce

### Carved Sicilian Stromboli

tender chicken, spinach, tomatoes and a blend of rich cheeses wrapped in flakey pastry and baked until golden, chef carved at the station

### Checkerboard Crostini

Genoa Salami and Monterey Jack Cheese creatively checkered on spiced Crostini

### Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

### Chicken Ratatouille Stuffed Mushrooms

large mushroom caps stuffed with a mixture of plum Tomato puree fresh vegetables grilled breast of chicken

### Chili con Queso

rich melted cheese folded together with plum tomatoes, chipotle peppers, and seasoned beef, served warm with multicolored tortilla chips for dipping

### Chilled Shrimp Cocktail

large shrimp piled high in a shell serving piece garnished with lemon and lime wedges and served with a traditional horseradish cocktail sauce for dipping

### Chinese Dim Sum

traditionally stuffed wontons served in "potsticker" style, with a Sweet n' Sour Dipping Sauce

### Chipotle Peach Chicken Skewers

Skewered boneless breast accented with a sweet and slightly spicy chipotle peach glaze  
Also can be offered BACON WRAPPED!

### Chocolate Bacon

bacon caramelized with brown sugar and then drizzled with chocolate for sweet and salty, crowd pleasing, treat!

### Chocolate Dipped Lollypops

Krispy Treats and Oreo Cookies presented on a lollypop stick and dipped in chocolate!

### Clothes Pin S'mores

at this station, our chefs first attach a graham cracker to an old time wood clothespin and dip the cracker into chocolate and then dip it in marshmallow cream. Then we torch the marshmallow with a blow torch and hand to your guests. This unique interactive take on a classic dessert is sure to create quite the buzz at your event.

### Coconut Chicken Blast

this unique experience introduces coconut breaded chicken skewered onto a pipette or tube filled with our own island pepper sauce, squeeze the tube, injecting the sauce into your mouth, while you pull the chicken from the skewer for a special BLAST of flavor!

### Confetti Chicken Sate

tenderloin of chicken encrusted with crushed orange, yellow and green tortillas and southwestern spices served with a chipotle pepper and lime dipping sauce

### Crab Cakes

sweet lump crab mixed with our special seasoning and seared on a flat grill, served with a corn relish and rich Louis Sauce

### Crab Rangoon

crisp wontons stuffed rich crab cream cheese, Served with an Asian sweet n' sour sauce

### Crispy Parmesan Fettuccini

fried fettuccini noodles tossed in seasoning and parmesan cheese served in glass vases in the center of each guest table as a combination crispy snack and conversation piece.

### Crepe Station

This interactive station features our chefs making crepes filled with any variety of sweet or savory items

### Edamame and Pea Hummus Canapes

-served in cucumber cups and garnished with roasted tomato (vegan friendly)

### Eggplant Caponata

a rich relish of eggplant, onions, tomato, olives, pine nuts and vinegar, served with toasted garlic baguettes

### Feta Artichoke Bruschetta

presented in a giant martini glass garnished with fresh vegetables and served with Focaccia Crostini

### Feta Artichoke Canapés

a rich feta cheese spread folded together with chopped artichoke hearts and roasted peppers served on homemade Focaccia toast

### Feta Pepper Tartlets

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

**Fiesta Fajita Station**

Fajita grilled chicken and beef with warm flour tortillas, and fajita condiments

**Filipino Street Chicken**

-grilled dark meat chicken, caramelized in a Filipino BBQ Sauce

**Fire Roasted Vegetables**

fresh asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed on white platters, served with red pepper and buttermilk dips

**Forest Mushroom Strudel**

an assortment of Shiitake, Cremini and domestic mushrooms combined with bread crumbs, egg and sweet peppers and baked in a light puff pastry

**Fresh Fruit and Berry Display**

an assortment of seasonal fruits such as cantaloupe, honeydew, watermelon, pineapple, strawberries, red and green grapes elegantly displayed

**Fried Chicken Drumsticks**

served with Bleu cheese dipping sauce

**Garden Vegetable Wraps**

marinated julienne vegetables wrapped with a roasted red pepper and almond pesto into sun dried tomato tortillas

**Glass Crudités Display**

a dramatic display of fresh vegetables including tear drop tomatoes, green beans, baby carrots, yellow squash, broccoli, cauliflower and zucchini served in assorted sizes and shapes of clear glass vessels on a bed of tall wheat grass. Accented by a dramatic 3' tall glass tower of multicolored peppers. Served with roasted pepper and Ranch dips

**Gourmet Cheese Display**

elegantly displayed imported and domestic cheeses highlighting a wedge of soft Danish Havarti glazed with a layer of rich praline this impressive display is garnished with fresh grapes and berries, served with assorted flat breads and crackers

**Gourmet Cheese Fondue**

a nontraditional presentation of vegetables and cheese, we start with a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread

**Gourmet Grilled Cheese & Roasted Plum Tomato Soup Station**

Chefs toast a variety of gourmet grilled cheese sandwiches: Brie Cheese and Walnuts on Cinnamon Raisin Bread, Colby Cheese and Sliced Pear on Brioche Smoked Gouda Cheese on Kalamata Olive Bread and present these comfort food favorites with a shot of Roasted Plum Tomato Soup (also offer without soup)

**Grilled Lemon Pepper Snow Pea Shrimp**

Skewered on knotted bamboo skewers and hung from jewelry trees for a unique presentation

**Grilled Shrimp**

marinated in flavorful spices, grilled and served chilled in large shell shaped serving piece with a rich remoulade sauce

**Grilled Vegetable Focaccia Sandwiches**

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

**Habanero Lime Chicken**

seared with a zesty (not too spicy) honey lime habanero sauce, skewered and served chilled on a lime garnished tray

**Smoked Ham Bread Bowl**

Smoked honey ham and Muenster cheese baked into a bite size bread bowl topped with bacon and sweet onion jam

**Herb Risotto Bar**

chef prepares customized risotto to order with guest's favorite toppings: Grilled Chicken, Mushrooms, Pine Nuts, Artichoke Hearts, Sun Dried Tomatoes, Fresh Minced Garlic, Julienne Vegetables, Black Olives, Crumbled Bacon, Jalapeno Peppers, Bleu Cheese, Cracked Pepper

**Hummus B'Tahini**

traditional Hummus spread accented with toasted sesame and served with grilled herb and parmesan flatbread

**Italian Sausage Stuffed Mushrooms**

**Italian Stuffed Focaccia Sandwiches**

homemade Focaccia bread stuffed with chopped salami, green and black olives, provolone cheese and peppers

**Jalapeno Poppers**

golden brown breaded chili pepper stuffed with southwestern cream cheese

**Japanese Sushi**

Sushi Grade "A" tuna and salmon seasoned with spiced rice wine vinegar, and rolled with Nori seaweed, Wasabi mustard, vegetables, root of pickled ginger and short grain rice. Served with a slowly brewed soy sauce

**Jerk Chicken Sate with Chipotle Dip**

marinated chicken s skewered on long dramatic bamboo sticks, and grilled, served with a Chipotle pepper dipping sauce

**Lattice Potato Chips**

home made lattice cut potato chips dusted with truffle sea salt and served in paper cones for easy mingling

**Lemon Ginger Chicken Sate**

tender pieces of chicken skewered with water chestnuts and red pepper and served with an oriental dipping sauce

**Lobster Salad Martini**

creamy lobster salad atop a bed of mixed greens served in a mini martini glass with pastry flaxon stir straw

**Louisiana Chicken Wings**

deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild and not too spicy – just right!

**Louisville Sluggers**

Tiny smoked franks wrapped with bacon slathered in a bourbon pineapple brown sugar glaze

**Mac and Cheese Cakes**

Zwickel Lager, Smoked Gouda and Cheddar Mac fried with panko crumbs and finished with pork belly ribbons and a maple bacon syrup drizzle

### Mac and Cheese Bar

a childhood favorite but not exactly how mom used to make it. We blend gourmet cheeses and toss with penne pasta offering guests the following toppings to customize their Mac and Cheese: Crumbled Bacon, Asparagus, Scallions, Crumbled CheezIts, Diced Chicken Breast, Roasted Red Peppers, Broccoli Florets, Grated Asiago Cheese, Italian Sausage Crumbles

### Mac and Cheese Bar upgrades

\*Offer 3 options: Four Cheese, Basil Pesto, Lobster, or Shrimp Macaroni

### Meatloaf Lollypops

approximately 2" round slices of homemade meatloaf with an olive center for color skewered with a lollypop stick for a unique presentation and served with a sweet tomato molasses reduction

### Mediterranean Beef Sandwich

freshly baked Focaccia bread filled with tender roast beef, Asiago mayonnaise and flavorful olive Tapenade

### Mini Brownies and Lemon Bars

#### Mini Toasted Cannelloni

Bitesize deep fried beef stuffed pasta dusted with parmesan cheese and served with marinara dipping sauce

#### Mini Savory Shrimp Cheesecakes

with roasted red pepper pesto

#### Mini Sesame Tuna Tacos

seared Ahi tuna with fresh avocado and crème fraiche garnished with a roasted red pepper

#### Miniature Beef Wellingtons

bite size portions of beef tenderloin in a rich mushroom bordelaise and baked in puff pastry

#### Miniature Beef, Turkey & Ham Sandwiches

served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

#### Miniature Breast of Turkey Sandwiches

cherry smoked breast of turkey sliced thin and piled on a miniature croissants, garnished with leaf lettuce and dressed with a roasted garlic mayonnaise

#### Miso Chicken Canapé with Sriracha Aioli

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with a chili paper rice wine mayonnaise

#### Mojo Pork Tostada

crisp corn tortilla topped with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

#### Orlando's Cheese and Fruit Display

assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

#### Orlando's Cheese & Summer Sausage Display

assorted domestic cheeses and cubes of summer sausage served with assorted crackers

#### Orlando's Cheese Display

assorted domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

### Orlando's Pasta Station

our chef will offer "made to order" pastas with penne pasta mixed with your choice of olive oil, basil pesto, creamy Alfredo, or rich Marinara sauce, tossed with your choice of the following ingredients Grilled Chicken, Italian Sausage, Mushrooms, Artichoke Hearts, Sun Dried Tomatoes, Fresh Minced Garlic, Julienne Vegetables, Black Olives, Parmesan Cheese, Bacon Crumbles, Jalapenos

### Oyster shooters

with the spicy tomato bouillabaisse

### Pancetta Pear Cones

wonton cones filled with goat cheese and pancetta, finished with Asian Pear

### 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

### PBJ Cones

mini pastry cones filled with creamy peanut butter, topped with our homemade apple jalapeno jelly and garnished with a sliver of fresh apple

### Peppered Pork Belly Skewers

with grilled pineapple and pickled lemon

### Petite Quiche

mini quiches of ham and cheese or spinach and cheese

### Philly Cheese Steak Egg Rolls

traditional Philly cheese stake wrapped in a nontraditional wonton and deep fried egg roll style

### Pie Pops

a variety of mini fruit pies presented on popsicle sticks

### Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

### Pizzettas

bite size pizzas topped with spicy chicken, Italian Sausage, or confetti vegetable and finished with a melted Italian cheese blend

### Pork Belly Caramelized Onion Canapé

a crispy pastry shell baked with egg, pork belly and garnished with a caramelized onion jam

### Praline Havarti Canapés

Danish Havarti glazed with rich praline and served on a crostini

### Prosciutto Asparagus

tender grilled asparagus wrapped in a thin layer of Prosciutto with Asiago cheese, and then in a blanket of phyllo pastry dough, baked until crisp

### Prosciutto, Boursin Cheese, & Melon Canapés

toast points spread with Boursin cheese, topped with shaved Prosciutto ham, honeydew, and cantaloupe melon

### Prosciutto Wrapped Mozzarella

with Balsamic Syrup Drizzle

**Raspberry BBQ Shrimp**

large shrimp wrapped in bacon, and grilled with a raspberry BBQ glaze

**Raspberry Brie Canapé**

with Toasted Almond

**Roast Beef Dijon Sandwich**

tender roast beef piled on wheat baguette and dressed with a Dijon cream cheese

**Roasted Garlic & Sun Dried Tomato Bruschetta**

French Baguette covered with tomato salsa and topped roasted garlic, sundried tomatoes and cheese

**Rolling Buffalo Chicken**

chicken, Provel cheese and buffalo wing sauce rolled into balls, Breaded and deep fried until golden

**Rolling Mac & Cheese**

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

**Rumaki**

chicken livers wrapped in crispy bacon with finished with a brown sugar glaze

**Salmon Display**

classically decorated whole salmon surrounded by roasted poached and glazed Atlantic salmon medallions with cilantro, served with traditional accompaniments as well as a Dill, and Lemon Lime Chive Dips

**Salsicce Marinara**

homemade Italian Sausage served in bite size pieces in a rich marinara sauce

**Savory Cheesecake Presentation**

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. Smoked Salmon and Asparagus, Prosciutto and Spinach with Italian Olives, Mascarpone and Sun Dried Tomato Pesto. Offered with a variety of crostini and flat breads

**Scallop Shooters**

skewered pan seared scallops laid across the top of a tall shot glass filled with a citrus consume. Guests are instructed to eat the scallop and follow it with the shot of consume

**Sesame Breaded Artichoke Hearts**

served with a marinara sauce for dipping

**Sesame Encrusted Chicken Sate**

served with a sweet Thai Pepper Sauce

**Sesame Seared Tuna Canape**

Sesame encrusted Ahi tuna served on sesame wonton with wasabi aioli and pickled ginger

**Sesame Tenderloin Skewer**

served with a sweet Thai Pepper Sauce

**Sesame Tuna Martini**

seared Ahi Tuna served over soba noodles garnished with sesame wonton ribbons and served in an elegant Martini Glass with chopsticks

**Shrimp Beggars Purse**

crisp wonton tied with a scallion to resemble a small bag filled with shrimp and herb cheeses

**Shrimp Gazpacho Shooters**

a shot glass filled with chilled Gazpacho and finished with a Southwestern grilled shrimp

**Shrimp Margarita**

we start with a margarita glass rimmed in lime and fresh chopped cilantro, add a dollop of corn and black bean salsa topped with fried tortilla ribbons. The final touch is added to the rim of the glass, southwestern grilled shrimp

**Sicilian Chicken Spedini**

skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

**Sicilian Meatballs Marinara**

hand rolled Italian meatballs seared and served in our rich homemade marinara sauce

**Skewered Bloody Marys**

pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

**Sliders**

Add these slider options to any buffet, prepared by a server on fresh mini rolls:  
Roast Beef with Kentucky Bourbon Glaze and Caramelized Onions  
Teriyaki Chicken with Grilled Pineapple

**Slider Station Options**

Offer your guests a choice of two or three of these slider masterpieces prepared at our chef's station:  
-Grilled Boursin Tenderloin on toasted baguette  
-Korean BBQ Pork with Kimchee  
-Gorgonzola Portabella Mushroom  
-Chimichurri Beef with Cilantro & Coriander  
-Miso Chicken with Sriracha Aioli

**Smashed Potato Martini Bar**

guests are given a choice of the following 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! Cheddar Cheese, Crumbled Bacon, Chives, Jalapeno Peppers, Sun Dried Tomatoes, Mushrooms, Bleu Cheese, Sour Cream, Horseradish, and Cracked Pepper

**Smoked Chicken Empanada**

tender smoked chicken breast wrapped around a fluffy puff pastry with roasted corn, bell peppers

**Smoked Ham and Pineapple Bruschetta**

French Baguette covered with tomato salsa and topped with smoked ham, pineapple and Sweet Bell Pepper

**Smoked Salmon Asparagus**

tender spears of grilled asparagus wrapped with thinly sliced smoked Salmon and served as a star burst on a round silver tray

**Smoked Salmon Display**

served with capers, chopped onion, tomato, hard boiled egg, cream cheese and miniature bagels

**Smoked Salmon Forks**

tender smoked salmon wrapped around goat cheese and finished with pistachio nuts then skewered by in-dividual cocktail forks and served vertically on a bed of rock salt, a very dramatic presentation

**Southern Fried Chicken Bites**

served with honey mustard sauce for dipping

**Spinach Soufflés**

miniatures bread bowls stuffed with a herb spinach cream and garnished with a sun dried tomato bloom

**St. Louis Toasted Ravioli**

breaded and deep fried to a golden brown, dusted with parmesan cheese and served with our zesty marinara sauce or dipping

**Stir Fry Station**

an interactive chef station served with jasmine rice, soy ginger and sweet n' sour served in Chinese carryout containers with chop sticks

**Sweet n' Sour Meatballs**

**Szechwan Lobster Stir Fry**

an interactive chef station served in Chinese carryout containers with chop sticks

**Taco or Nacho Bar**

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of seasoned ground beef, jalapeno cheese sauce, Manchego cheese sauce, guacamole, sour cream, salsa, sliced jalapeno peppers, pico de gallo, and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken!

**Tenderloin Forks**

beef tenderloin rolled with a cream cheese garlic mayonnaise then skewered by individual forks and served vertically on a bed of rock salt in decorative leather hinged boxes – a very dramatic presentation

**Thai Chicken Sate**

tender strips of chicken breast marinated in tangy Thai seasonings and served with a spicy Asian dipping sauce

**Three Little Pigs Sliders**

mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

**Tomato Dusted Shrimp Paper**

shrimp pressed until paper thin seared with sundried tomato dust skewered and served on a bed of limes with a curry lime aioli for dipping

**Torched Tuna and Seaweed Salad**

Ahi tuna blessed with rice wine vinegar, mustard oil, sesame seeds, honey, Nori, chef seared with a blow torch for an interactive presentation, served with Sesame Seaweed Salad in dramatic Asian Spoons

**Tube -O'Nuts**

our server will walk around with a four foot tube of mixed nuts over his shoulder offering guests a handful as he mingles through the room

**Tuna Sushi Cones**

Asian vegetables folded together with sweet soy and bamboo rice in wonton cones, topped with sesame seared Ahi Tuna and finished with wasabi coated sesame seeds

**Turkey and Dressing Muffins**

traditional sage dressing muffins stuffed with roasted turkey  
A seasonal favorite!

**Tuscan Asparagus Wraps**

flakey puff pastry wrapped around asparagus and genoa salami cornet dusted with parmesan cheese

**Tuscan Chicken Sandwiches**

grilled chicken breast with fresh sliced mozzarella cheese and fresh basil Asiago mayonnaise on home made caramelized onion focaccia bread

**Tuscan Tomato Bruschetta**

a crisp baguette topped with Roma Tomato, Buffalo Mozzarella, fresh basil, and drizzled with virgin olive oil

**Twice Baked Mini Potatoes**

tiny baked potatoes prepared with a cheddar cheese, bacon, sour cream garnished with chopped chive

**Twisted Deviled Eggs**

three twists on an old classic:

Avocado with Pico de Gallo, Sun Dried Tomato with Basil Pesto, and Bacon Ranch

**Veggie Shots**

we start with a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass and then finish with a single carrot stick, a single blanched green bean, and a single spear of asparagus. Each guest can take their own vegetable bouquet.

**Walnut Chicken Salad on Brioche**

tender chicken tossed with walnuts, grapes and a light mayonnaise served on freshly baked brioche rolls

**Unique Presentations!**

**Floating Buffet**

This is a magnificent metal sculpture with round glass shelves suspended from it, each accented by a pin spot beam of light. It gives the illusion that the food is floating in mid air. This will certainly create an exciting buzz at your event.

**Rolling Masterpiece**

This free standing, lighted picture frame is rolled through your event by our staff. Your choice of skewered bite-sized meats are hang from hooks within this work of art for a magical presentation.

**Rolling Buffet**

Allow us to bring the food to your guests. This vertical mobile buffet rolls through your event encouraging guests to help themselves from one of three shelves. The top has a 20" glowing sphere that changes color continuously. Matching smaller spheres accent the lower shelves calling a lot of attention this unique food delivery system.

**Our list of hors d'oeuvres and stations is constantly evolving. Just because you do not see an item on the list does not mean we won't offer it, it just means it hasn't been put on the list YET!**

**You may also have an idea that we would love to try! Our sales consultants can help you put together your perfect menu for any occasion to fit any budget, just give us a call!**