

Plated Presentations



2050 Dorsett Village
Maryland Heights, MO 63043
314.453.9000
www.orlandogardens.com

Catering and Special Event Design

Our **Plated Presentation Packages** include a four hour reception in an elegantly decorated ballroom with four hours of continuous open bar. Your choice of salad, entrée, and dessert, served to your tables by our courteous event staff with china, silverware, napkins, water service and coffee service, white linen table cloths and crystal candle centerpieces.

Salads

LIMONCELLO SALAD...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

TRADITIONAL CAESAR...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

GARDEN RANCH...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

RUSTIC HEARTS...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

ITALIAN BISTRO...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

AUTUMN HARVEST...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

Dual Entrées

FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

Goat Cheese Polenta

FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze

Gruyere au Gratin Potatoes

FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto

Asiago Cheese Herb Risotto

(menu items subject to change)

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

Entrées

STAR WELLINGTON

Traditional Wellington deconstructed.
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'
Asiago Scalloped Potatoes

COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa
Goat Cheese & Quinoa Polenta

SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus
Rooster Mashed Potatoes

FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace
Black Truffle Yukon Gold Mashed Potatoes

JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze
Smoked Gouda Macaroni & Cheese

PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa
Lobster Risotto

THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze
Jasmine & Bamboo Rice

SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws
Sun Dried Tomato Au Gratin Potatoes

ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream
Roasted Garlic & Chive Duchess Potatoes

GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs
Rice pasta with sun dried tomato basil parmesan sauce

GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.
Sundried Tomato Manchego Cheese Polenta

TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.
White Truffle Parmesan Risotto

SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa
Angel Hair Pasta Nest with Creamy Basil Pesto

PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta
Italian Parsley & Chive Potato Pancakes

TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze
Candied Pecan Mashed Sweet Potatoes

GARDEN HARVEST

(Vegetarian/Vegan/Gluten Free)
Brown rice, daikon radish seed, & black pearl barley medley. Olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

PORTABELLA STEAK

(Vegetarian/Vegan/Gluten Free)
Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

(menu items subject to change)

Pastas

Optional Pasta Course...An Orlando Family Tradition

PENNE BOLOGNESE...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

BACON MAC & CHEESE...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

ITALIAN SAUSAGE & BROCCOLINI RAVIOLI...with sun dried tomato parmesan cream sauce...\$6.95 per person

OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

Desserts

TOLLHOUSE CHEESECAKE TOWER (please add \$1.00 per person)
a tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

CREAMY ORANGE POUND CAKE TRIFLE
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

HAZELNUT MASCARPONE CHEESECAKE (please add \$1.00 per person)
a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

WHITE CHOCOLATE BREAD PUDDING
ladled with sautéed bananas in warm butterscotch caramel

AMARETTO CHOCOLATE MOUSSE BOMBE
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

TRIPLE DECADENCE (please add \$1.00 per person)
Three mini desserts in one!
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

VANILLA MOUSSE TOWER
coated with white chocolate ganache, peach blossom sauce

FLOURLESS CHOCOLATE CAKE
Cloaked with dark chocolate ganache & served with raspberry melba sauce **(gluten free)**

JUNGLE RUMBLE
banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

Plated Presentation Prices (per person)

All Chicken Entrees	\$46.95
Pancetta Pork Tenderloin	\$46.95
Turkey Filet Mignon	\$46.95
Vegan/Vegetarian or Portabella Steak	\$46.95
Parmesan Encrusted Tilapia	\$46.95
Thai Ginger Salmon	\$50.95
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$54.95
Filet Fontinella	\$56.95
Jack Daniel's® Strip	\$52.95
Dual Entrees:	
Filet Merlot & Chicken Parisienne	\$56.95
Filet de Vin & Atlantic Salmon	\$57.95
Filet Mignon & Pesto Prawns	\$56.95

Prices include:

~all necessary wait staff for a four-hour event (please add \$1.50 per person per additional half hour to extend bar and use of the facility)

~full service, china, water glasses, coffee service, & all necessary equipment.

Please add 22% service charge & sales tax.

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 head table is clothed, skirted in white with complimenting crystal candle pillars. The cake, coffee and gift tables are also 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.

China, Linen, and Water Service – Your guests will be seated at round tables dressed in white linen cloths and napkins. Your guests will also enjoy your specially selected menu on our white china plates accompanied by our rose patterned silverware. China cups, saucers and cake plates are always standard at Orlando's along with a fresh glass of water at each place setting adding sparkle as well as refreshment.

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!