

Classic Luncheon Buffet

Weekdays



2050 Dorsett Village
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Catering and Special Event Design

Entrées (please select two)

Beef with Bordelaise Sauce

Slow roasted, tender top round of beef with bordelaise sauce

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce served with Orlando's sweet Italian tomato basil salsa

Roasted Pork with Gravy

Fresh pork, oven roasted and covered in our house made gravy

Hot Baked Ham with Pineapple

Virginia ham, baked with brown sugar and sugar sweet pineapple

Accompaniments (please select two)

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

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Fettuccine Alfredo

Prepared with our house made alfredo sauce

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

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

The Classic Luncheon Buffet 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 and Iced Tea Station

Assorted Cookies and Brownie Tray

\$19.95 per person

35 person minimum (based on 3 hour use of facilities)

Additional beverage options:

Soda only - \$2.00 per can, charged per usage

3 Hour Open House Brand Bar (bartender fee included)
\$15.00 per person

3 Hour Open Call Brand Bar (bartender fee included)
\$20.00 per person

Host Bar - Client billed for per drink based on consumption (bartender fee additional)

Cash Bar - Guest pay per drink
(bartender fee additional)

Bartender fee for Host or Cash Bar
\$100 for 3 hours of service

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