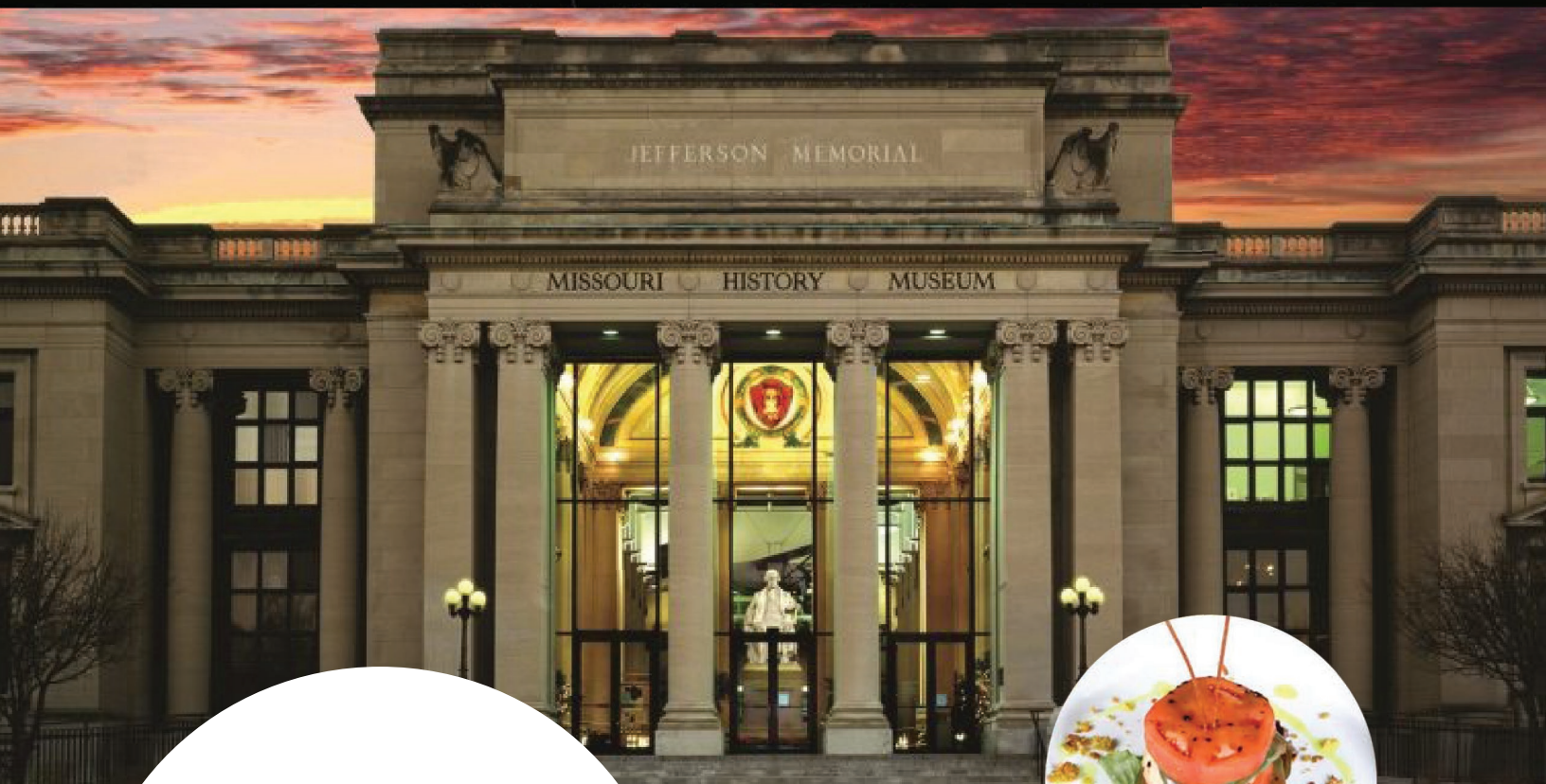


ORLANDO'S

Catering & Special Event Design



314-638-6660 / orlandogardens.com

Grand Elegance Buffet Menu



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

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)

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, fincherbs, 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 provol 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

Simple Elegance Menu



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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

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 Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Roasted Pork with Gravy

Oven roasted and covered in our house made gravy

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 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 Station

Country Elegance Buffet



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Catering and Event Design

Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket

Chef Carved Cider Infused Turkey Breast

Pulled Pork

Pulled Chicken

Pecan Wood Smoked Cauliflower
drizzled with a barbecue spice aioli

Chef Carved Ribeye

with Horseradish Sauce

Add \$6.50

St. Louis Style Ribs

Add \$5.50

Orange Ginger Atlantic Salmon

Cold Smoked Atlantic Salmon with an Orange Ginger Glaze
Add \$6.50

"Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping

Baked Beans with Pork Belly

Mexican Street Corn

Pecan Smoked Cauliflower tossed in bbq spice aioli

Farm House Green Beans with Bacon and Onions

Poppy Seed Coleslaw

Red Skinned Potato Salad

Sunflower Broccoli Salad

Balsamic Grilled Vegetable Salad

Italian Pasta Primavera Salad

Italian Garden Salad

Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Country Elegance Options

Before and After Add Appetizers or a Late Night Snack

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.50 per person

Add Guacamole (\$1.00 per person)
Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ♦ Cheddar Bacon Ale ♦ Chardonnay Cheese Fondue
- ♦ Kentucky Bourbon ♦ Honey Mustard
- ♦ Blackberry Dijon ♦ Spicy Buffalo

\$5.50 per person

Fire Starter Appetizers

Offered as a station or *butler passed service

Choose 3

Chef Joe's Smoked Beef & Bacon Meatballs
Sausage Stuffed Jalapeno Peppers
Honey Bourbon BBQ Wings
Buffalo Style Hot Wings
Asian BBQ Chicken Sates

Twisted Devilled Eggs
Ranch with Bacon Crumbles & Avocado with Pico de Gallo
Sharp Cheddar Mac and Cheese Bites
Roasted Corn Canapés in a black bean pastry shell
Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce

\$8.95 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$21.00 per dozen
Everything Bacon \$20.00 per dozen
Chocolate Bacon \$20.00 per dozen
Chimichurri Tenderloin Kabobs \$45.00 per dozen

Additional service charges apply for butler passed service

Blue Ribbon Winners

Shortcake Bar

\$3.50 per person

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ♦ Strawberry ♦ Grilled Peaches
- ♦ Blueberries ♦ Apples ♦ Chocolate

Warm Scratch Made Cobbler

\$3.95 per person

Choose 1

Caramel Apple Pecan
topped with candied pecans and drizzled with warm caramel
Grilled Georgia Peach
Napa Valley Pinot Noir Cherry
Blueberry Lemon

(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips
\$4.95 per person

or

Brownie/Blondie Bar

\$4.95 per person

Both offered with these fun toppings:

Whipped cream
Chocolate
Caramel
Vanilla cream
Mango salsa
Pineapple sauce
Confetti candy sprinkles
Chopped peanuts



MISSOURI HISTORY MUSEUM

MISSOURI HISTORICAL SOCIETY

Our buffet packages include the following amenities:

All dinner china, silverware, and linen napkins

and

Our courteous event staff

Linens and Bar Packages sold separately

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table

Grand Elegance Package

50 - 99 guests \$38.00	100 - 199 guests \$36.00	200+ guests \$35.00
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Simple Elegance Package

50 - 99 guests \$33.00	100 - 199 guests \$31.00	200+ guests \$29.00
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Country Elegance Package

50 - 99 guests \$34.00	100 - 199 guests \$32.00	200+ guests \$30.00
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All prices listed are per person and based on a four-hour event

Additional hours available see upgrade pricing for details

Children's pricing also available

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

These are subject to change unless under contract

Additional charges apply for event set up, rental delivery and pick up, etc.

We are happy to provide you with a detailed proposal!

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

Facility rental charges not included in the price

Plated Presentations



4300 Hoffmeister, Hwy 55 at Union
St. Louis, MO 63125 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

Each plated presentation features your choice of salad, entrée, & dessert and includes full service china, silverware, linen napkins, water glasses, coffee service, & our courteous staff.

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

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-glaze 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-glaze
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

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**)

YOUR WEDDING CAKE!!

We will served your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!** **Wedding Wonderland** has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at weddingwonderlandcakes.com!

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

Plated Presentation Prices (per person)

	Minimum 51 guests	Minimum 100 guests	Minimum 200 guests
All Chicken Entrees	\$56.00	\$52.00	\$50.00
Pancetta Pork Tenderloin	\$56.00	\$52.00	\$50.00
Turkey Filet Mignon	\$56.00	\$52.00	\$50.00
Vegan/Vegetarian or Portabella Steak	\$56.00	\$52.00	\$50.00
Parmesan Encrusted Tilapia	\$56.00	\$52.00	\$50.00
Thai Ginger Salmon	\$63.00	\$57.00	\$55.00
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$71.00	\$64.00	\$63.00
Filet Fontinella	\$74.00	\$68.00	\$66.00
Jack Daniel's® Strip	\$66.00	\$59.00	\$60.00
Dual Entrees:			
Filet Merlot & Chicken Parisienne	\$69.00	\$63.00	\$61.00
Filet de Vin & Atlantic Salmon	\$74.00	\$68.00	\$66.00
Filet Mignon & Pesto Prawns	\$71.00	\$65.00	\$63.00

Pricing includes event staff for a four-hour event (**additional staffing fees may apply depending on venue chosen and longer event times**). Pricing also includes full service china, silverware, linen napkins, water glasses, coffee service, & all equipment. Additional fees also include a minimal \$80 vehicle charge and rental delivery/pick up charges if applicable. Tables, chairs, linens & skirting available at an additional charge.

We will be happy provide a proposal upon request.

Please add 22% service charge & sales tax.



Plated Presentations Menus include the following amenities:

Your choice of salad, entrée, and dessert
Full service china, silverware, and linen napkins
Water and coffee service to your tables
and

Our courteous event staff

Linens and Bar Packages sold separately

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

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

All plated dinners include fresh baked Artisan rolls & butter

Based on a*four-hour event and entrée selected
Additional hours available see upgrade pricing for details

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

Prices subject to change unless under contract

Additional charges apply for rental delivery and pick up, set up charges, etc.

We are happy to provide you with a detailed proposal!

Wedding ceremony pricing available at additional cost
Cocktail Hour hors d'oeuvres available on "Lasting Impressions"

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

Facility rental charges not included in the price

Hors D'oeuvre Menus



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Catering and Event Design

Menu #1

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 #2

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

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

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....\$29.95 per dozen

Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....\$20.95 per dozen

Chefs Selection Tray Passed Hors d'oeuvres.....\$6.00 per person

See your catering consultant and our full detailed list of hors d'oeuvre options for possible substitutions or to design a customized menu!

Signature Stations

Create a special energy as guests mingle throughout this 4 station menu enjoying an Interactive culinary experience!



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Catering and Event Design

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 field greens, dried cranberries, provol cheese, roasted sweet corn, sugared almonds and cranberry vodka vinaigrette

The Margarita: Tequila chicken, romaine, roasted red peppers, tomato concasse, 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.

Station 2

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 3

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 \$2.50 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 4

Assorted Petite Sweets

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Goody Coconut
Chocolate Chip Bars, Luscious Lemon Layers
(actual assortment may vary)

Fresh Baked Macaroons

-half dipped in chocolate

Chocolate Dipped Strawberries

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

Cajun Grilled Shrimp or Shrimp Cocktail (or a combination).....	\$29.95 per dozen
Assorted Petite Sweet, Chocolate Strawberries, Mini Cookies.....	\$20.95 per dozen
Chefs Selection Tray Passed Hors d'oeuvres.....	\$6.00 per person

See your catering consultant and our full detailed list of hors d'oeuvre options for possible substitutions or to design a customized menu!



MISSOURI HISTORY MUSEUM

MISSOURI HISTORICAL SOCIETY

Hors D'oeuvre Buffets or Stations Menu Packages includes the following amenities:

Your choice of menu

All cocktail china, forks, and cocktail napkins
and

Our courteous event staff

Linens and Bar Packages sold separately

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

Hors D'oeuvre Menu #1

50 - 99 guests \$31.50	100 - 199 guests \$30.50	200+ guests \$29.50
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Hors D'oeuvre Menu #2

50 - 99 guests \$35.50	100 - 199 guests \$34.50	200+ guests \$33.50
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Signature Stations

50 - 99 guests \$44.50	100 - 199 guests \$43.50	200+ guests \$42.50
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Each Menu price is based on a*four-hour event

Menus served for a two-hour period

*Additional hours available see upgrade pricing for details

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

Prices subject to change unless under contract

Additional charges apply for rental delivery and pick up, set up charges, etc.

We are happy to provide you with a detailed proposal!

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

Facility rental charges not included in the price



Bar Packages

Catering and Event Design

Four Hour Bar Packages

Full Open Bar—House Brands

House brand bourbon, gin, vodka, rum, amaretto, tequila, and scotch, Pinot Grigio, White Zinfandel and Cabernet Sauvignon wines, bottled Bud-Light, Budweiser, Bud Select and Schlafly Pale Ale (choose 3 beers), soda, mixers and condiments

\$20.00 per person

Full Open Bar—Call Brands

Seagram's 7, Jim Beam, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, choice of three wines (choose from: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, and Moscato wines), bottled Bud-Light, Budweiser, Bud Select, and Schlafly Pale Ale (choose 3 beers), soda, mixers and condiments

\$22.00 per person

Full Open Bar—Premium Brands

Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas Regal and Dewars Scotch, and Jose Cuervo Tequila Pinot Grigio, Chardonnay, Cabernet Sauvignon, Pinot Noir, or Moscato wines, bottled Bud-Light, Budweiser, Bud Select, and Schlafly Pale Ale (choose 3 beers) soda, mixers and condiments

\$26.00 per person

Beer, Wine and Soda Bar

Bottled Bud-Light, Budweiser, Bud Select, and Schlafly Pale Ale (choose 3 beers), Pinot Grigio, White Zinfandel and Cabernet Sauvignon, Pepsi, Diet Pepsi, and Sierra Mist Soda

\$18.00 per person

Prices include all necessary, ice, mixes, fruit, and disposable glassware.

The number of bartenders is determined by final guest count.

Add approximately \$4.25 per person for the rental of glass glassware.

Additional hours available at \$4.00 per person per hour for bar service and extended staffing.

Prices do not include the rental of bars or tables.

Craft and import beers, other wine selections, liqueurs, and specialty cocktails available by request at an additional charge.

Host, cash, or soft drink bar services are also available, please call for pricing.

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

Lasting Impressions



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

Catering and Event Design

Orlando's offers a variety of items and special services to make your event unique. The following suggestions for before and after your event will help you add pizzazz to any party and will give your guests something to remember for a long time to come.

Before...

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

Hors D'oeuvre Station (choose two)

Orlando's Fresh Fruit & Cheese Display
Fresh Garden Crudités Basket with Dips

Feta Artichoke Spread
Hummus B'Tahini

Artichoke Parmesan Dip
Bruschetta Presentation

\$5.00 per person

Butler Passed Hors D'oeuvres (choose three)

Roma Tomato Bruschetta
Arancini de Riso
Buffalo Chicken Tortilla Spirals

Chicken Cordon Bleu Croquets
Boursin Fig Flowers
Feta Pepper Tartlets

Mojo Pork Tostadas
Rolling Mac & Cheese
Miso Chicken Canapes with Sriracha Aioli

\$6.00 per person

Many alternate and additional suggestions available upon request

After...

Finish your evening with one of these memorable finales:

Sweets!

Ice Cream served with your cake

Vanilla bean ice cream \$3.00 per person
Add a chocolate or strawberry sauce for \$1.50

Chocolate Fountain

\$800.00 for up to 200 guests (\$2.00 person over 200)
with an assortment of treats for dipping

Chocolate Covered Strawberries

\$15.00 per table
Presented on a tray to each table

Dessert Stations are available!
Ask your consultant for more details

Late night snacks!

St. Louis Toasted Ravioli

\$4.95 per person
Dancing can make you and your guests hungry so
why not offer your guests a great St. Louis treat
later in the evening?

Pretzel Bite Bar

\$4.95 per person
station set up with fresh hot pretzel bites
with a variety of dipping sauces
some savory and some sweet...
the best of both worlds!

Meet Me in St. Louis!

Talk to our consultants about arranging for Imo's Pizza,
White Castles, or Ted Drewes (just to name a few)

Endless Possibilities!

Orlando's can help you arrange for a endless variety of treats for you and your guests:

Ice Cream Station from Cold Stone Creamery or Sling N Scoops Snow Cone Station
Signature Drinks Night Cap Cordial Bar Donuts Food Trucks Nacho Bar Candy Bar

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



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Available Options

Catering and Event Design

Dinnerware included in each package:

Buffet Service Dinnerware:

China dinner plate, silver knife and fork, linen napkin, salt and pepper shakers on the tables, disposable plates and forks for cake service, disposable cups for coffee

Plated Presentation (seated dinner):

China dinner, salad, dessert plates, silver dinner knife and fork, salad fork, dessert fork, bread and butter plate, water goblet, salt and pepper shakers on the tables. Glass coffee mugs and silver spoons brought out to tables on request

Hors D'oeuvre Menu Dinnerware:

China cocktail plates, silver forks, and disposable cocktail napkins, disposable plates and forks for cake service, disposable cups for coffee

Dinnerware Options

for Buffet and Hors d'oeuvre Menus

Deluxe Service \$2.00 per person, includes a china dessert plate, dessert fork, Irish coffee mug and teaspoons on the coffee station

An additional \$1.00 for salad plate on the buffet

Water Goblets \$2.00 per person, filled at each place setting and refilled at dinner (add \$1.00 per person to include ice tea to the tables upon request)

Glassware at the Bar (all menus) \$4.25 per person (includes additional service required for bussing)

A 22% service charge and sales tax applies to all items

Service Options

Add an extra touch to your buffet dinner!

Salad served to your table \$3.50 per person, includes salad plate, salad fork, and service

Seated dessert and coffee served to your table \$4.00 per person, includes dessert plates, dessert fork, Irish coffee mug, coffee spoons and service

Champagne Toast for all guests (all menus) \$4.00 per person, champagne and non-alcoholic champagne offered to all your guests for your toast, includes champagne flutes and service

Wine poured during dinner (all menus) \$5.00 per person, Pinot Grigio and Cabernet Sauvignon offered, includes wine glasses and service. Other wine options available upon request.

Combine two or more services and take a discount of \$.50 per person
A 22% service charge and sales tax applies to all items

Linen Options

All listed rental charges are based on traditional poly blend cloths in your choice of color.
Ask about our line of specialty linen!

Guest table Linens:

Tables of 8 (60 inch rounds) - 120" round cloths to the floor - \$15.00 each

Tables of 10 (66 inch rounds) - 132" round cloths to the floor - \$20.00 each

Overlays are additional

Cake Table linen (48 inch round) - 108" round cloth to the floor - \$12.00

Traditional Head Table linens (6 foot oblong tables seating 3 guests at each) to the floor - \$20.00 per table

Gift tables, coffee table, memorial table, placecard table, or signing table (6 foot tables) to the floor - \$20.00 per table

Tall Bistro Tables (includes rental of table and cloths) \$25.00 for 120" round cloth or \$30 for 132" round cloth with tied sash

Seated Bistro Tables (included rental of table and cloths) \$19.00 for 90" round cloth or \$26.00 for 108" round cloth with tied sash

Chair Covers with choice of sash starting at \$4.50 per chair for white, ivory, or black chair covers (other colors available at additional charge)

Additional and specialty items available upon request - Rental delivery & pick-up are billed separately

Linen rentals all require sales tax