

# Plated Presentations



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## *Catering and Special Event Design*

Our **Plated Presentation Packages** include a four hour reception in an elegantly decorated ball-room with four hours of continuous open bar service and a complimentary champagne toast for the bridal table. 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)

Blended grains; brown rice, crimson lentils, wild rice, black beluga lentils, Colusari red rice, multi color split peas, and amaranth with 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

**YOUR WEDDING WONDERLAND CAKE** served as dessert! You may choose from many styles of cakes from Wedding Wonderland for your dessert

**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)**

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

Prices include:

~all necessary wait staff for a four-hour event (please add \$2.50 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.**