

# Classic Luncheon Buffet

## Weekdays



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

### *Catering and Special Event Design*

#### **Entrées (please select two)**

##### **Braised Beef Bordelaise**

with mushrooms and grilled onion demi-glace

##### **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**