

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 Ribeye with Horseradish Sauce Add \$6.00
Chef Carved Cider Infused Turkey Breast	St. Louis Style Ribs Add \$5.00
Pulled Pork	Orange Ginger Atlantic Salmon Cold Smoked Atlantic Salmon with an Orange Ginger Glaze Add \$6.00
Pulled Chicken	
Pecan Wood Smoked Cauliflower drizzled with a barbeque spice aioli	

“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	Red Skinned Potato Salad
Baked Beans with Pork Belly	Sunflower Broccoli Salad
Mexican Street Corn	Balsamic Grilled Vegetable Salad
Pecan Smoked Cauliflower tossed in bbq spice aioli	Italian Pasta Primavera Salad
Farm House Green Beans with Bacon and Onions	Italian Garden Salad
Poppy Seed Coleslaw	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 Buffet price per person:

50–99 guests	100 – 199 guests	200 and over
\$30.00	\$28.00	\$26.00

Pricing includes Orlando's professional service long before your event begins until after you and all your guests have gone.
We are there throughout to serve you and make sure you have a great time and then we take care of all the clean up!

Pricing includes all necessary event staff for up to a **four-hour event** (additional service hours are an extra charge). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens. These variables are customized for each event depending upon the number of guests expected. Additional fees also include a \$40 per vehicle charge and rental delivery/pick up charges if applicable. Pricing may also vary based on venue selected.

We will be happy provide a proposal upon request.

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

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

\$5.00 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

\$5.00 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

\$8.00 per person

(based on 2 of each item per person)

Add one of our signature options:

Louisiana Grilled Shrimp with Chili Pepper Remoulade \$29.00 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

\$3.00 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

\$3.50 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
\$4.50 per person

or

Brownie/Blondie Bar

\$4.50 per person

Both offered with these fun toppings:

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