

# Classroom Menus

## The Grand Hall on Chouteau



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

### Catering and Event Design

#### Continental Breakfast

**\$8.00 per person** (*Minimum 20 guests*)

Fresh Fruit and Berry Display  
Assorted Yogurt Cups with Fresh Granola  
Pastries \*(choose 3 from the list below)

#### Add Some Protein!

Hard Boiled Eggs \$24.00 per dozen (min. 1 dz)

Hot Breakfast Sandwich \$9.00 each (min. 1 dz)

- ◆ Sausage Egg Biscuit ◆ Scrambled Egg & Sausage Wrap
- ◆ Ham and American Cheese on Ciabatta
- ◆ Fried Chicken Fritter and Waffle Sandwich
- ◆ Vegetarian Egg and Cheddar on Ciabatta

### Daily Hot Breakfast Options

Each Menu is \$15.00 per person (*Minimum 20 guests*)

#### Hot Breakfast #1

Fluffy Scrambled Eggs  
with  
Cheddar and Jack Cheese Blend on  
the side

Roasted Breakfast Potatoes

Sausage Links

includes Pastries

\*(choose 2 from the list below)

#### Hot Breakfast #2

Breakfast Burrito Station with  
Scrambled Eggs  
Toppings: cheddar and jack cheese, salsa,  
crumbled bacon, chorizo, avocado, green  
onions, sour cream, black olives, jalapenos,  
Cholula and Crystal hot sauces

French Toast Sticks  
with Maple Syrup

Fresh Fruit and Berry Display

includes Pastries

\*(choose 2 from the list below)

#### Hot Breakfast #3

Feta, Artichoke and Mushroom Egg  
Casserole

Biscuits and Gravy

Fresh Fruit and Berry Display

includes Pastries

\*(choose 2 from the list below)

#### \*Pastries Choices for the Continental Breakfast & Hot Menus #1, #2, #3:

Biscuits and Jelly

Blueberry Muffins

Assorted Danish

Cinnamon Rolls

Cinnamon Swirl Cake

Cranberry Orange Blondie

Banana Bread

Petit Bagels & Cream Cheese

#### Breakfast #4

Fluffy Scrambled Eggs

Crispy Bacon  
(3 pieces per person)

French Toast Casserole  
with Caramel Topping

Fresh Fruit and Berry Display

#### Breakfast #5

Roasted Tomato and Spinach Frittata

Chicken and Waffles  
Side Sauces: Nashville Hot, Maple Syrup,  
Honey Zinger, Grilled Peach

Hashbrown Casserole

Home Made Warm  
Cinnamon Rolls

*Staff and beverages billed separately*

*All prices subject to 22% service charge*

# Hot Lunch Options

\$21.00 per person (*Minimum 20 guests*)

## Lunch #1

Fried Chicken Breast with Sauces  
Roasted Potatoes  
with Green and Red Peppers  
Italian Vegetable Medley  
Garden Ranch Salad  
with Grape Tomatoes,  
Cucumbers and Cheddar Cheese  
Rolls and Butter  
Snickerdoodle Bars

## Lunch #2

BBQ Smoked Pulled Pork  
with Signature BBQ Sauce & Buns  
4-Cheese Macaroni  
Baked Beans  
Broccoli Cheddar Salad  
Chocolate Chip Cream Cheese  
Brownies  
Assorted Cookies

## Lunch #3

Yankee Pot Roast with onions and  
Mushrooms  
Roasted Garlic Mashers & Gravy  
Farmhouse Green Beans with Grilled  
Onions and Bacon  
Italian Garden Salad  
Rolls and Butter  
Assorted Cookies

## Lunch #4

Penne Marinara with House Made  
Meatballs with Parmesan  
Cavatelli Broccoli  
Café Salad  
Focaccia Bread Sticks  
Layered Spumoni Bars

## Lunch #5

Taco/Nacho Bar  
Flour Tortillas & Corn Tortilla Chips  
Seasoned Ground Beef  
Grilled Chicken  
Toppings: Lettuce, tomatoes, Cheddar and Monterrey Jack Cheese Blend,  
Salsa, Sour Cream, jalapenos, ripe olives,  
Cholula and Crystal hot sauces  
Refried Beans  
Mexican Rice  
Churros

*Staff and beverages billed separately  
All prices subject to 22% service charge*

# Take 5 Afternoon Break \$10.00 per person

*Minimum 20 guests (served for up to 30 minutes)*

**Includes:**

**Fresh Whole Fruit Bowl:** Apples, Oranges, Bananas and Grapes

**Sweet** (choose 2)  
 Assorted Cookies  
 Lemon Bars  
 Cracker Jack's  
 Granola Bars  
 Carrot Cake Cookies  
 Rice Krispy Treats  
 Goopy Butter Bites  
 Snickerdoodle Bars  
 Caramel Apple Bars  
 Raspberry Macaroons (gluten free)  
 Chocolate Dipped Oreo Lollipops  
 Peanut Butter Blondie (gluten free)  
 Chocolate Chip Cream Cheese Brownies

**Savory** (choose 2)  
 Trail Mix  
 Assorted Lays Chips  
 Gold Fish Crackers  
 Cheddar Popcorn  
 Tortilla Chips  
 with Salsa  
 Yogurt Cups  
 with Granola  
 Peanut Butter Crackers  
 Celery and Carrot Sticks  
 with Ranch Dip

**Specialty Add-ons...**  
 Warm Pretzel Bites with Jalapeno Cheese dip.....\$8.00 per person (minimum 20 people)  
 Roasted Red pepper Hummus with.....\$5.00 per person (minimum 20 people)  
 Teardrop Naan Bread Dippers  
 Charcuterie Board with Meats, Cheeses.....\$6.00 per person (minimum 20 people)  
 and Flat Breads/Crackers

## Beverage Options:

**Breakfast**  
 Coffee, Bottled Water  
 Bottled Juices Orange, Apple, Grapefruit  
 and Cranberry  
**\$9.00 per person**  
 (1 hour service, minimum 20 people)  
 Add Soda \$2.00 per person (minimum 20 people)

**Lunch/Breaks**  
 Ice Tea, Bottled Water  
 Pepsi, Diet Pepsi,  
 Starry (lemon-lime)  
**\$7.00 per person**  
 (1 hour service, minimum 20 people)

**8 Continuous Hours Beverage Service including Breakfast/Lunch/Break**  
 4 hours: Coffee, Bottled Water, Bottled Juices: Orange, Apple, Grapefruit and Cranberry  
 4 hours: Ice Tea, Bottled Water, Pepsi, Diet Pepsi, Starry (lemon-lime soda)  
**\$20.00 per person (minimum 20 people)**

## Service Options:

**Breakfast**  
 20—50 guests  
 \$300.00 Classroom  
 \$450.00 Grand Hall

**Lunch**  
 20—50 guests  
 \$300.00 Classroom  
 \$450.00 Grand Hall

**Full Day**  
**8 Continuous Hours**  
 20—50 Guests  
 \$675.00 Classroom  
 \$825.00 Grand Hall

*All prices subject to 22% service charge*