

# ORLANDO'S

Catering & Special Event Design



GRAND  
BALLROOM  
STL



# GATSBY BALLROOM



# GRAND BALLROOM



# Hors D'oeuvre Menus at The Grand Ballroom STL



4300 Hoffmeister Ave.  
St. Louis, MO 63125 · 314.638.6660  
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Catering and Event Design

## Hors D'oeuvre 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

### Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with your choice of dips (choose 2):

Buffalo • Honey Mustard • Teriyaki • Barbecue • Ranch • Honey Garlic

### Sicilian Meatballs Marinara

mini Italian meatballs served in Orlando's rich homemade marinara sauce

### Buffalo Chicken Tortillas

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato, or white flour tortillas and cut into bite-size spirals

### Hummus B'Tahini V, VG

traditional hummus spread accented with toasted sesame and served with mini naan flatbread

### Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

...add one of these to accent your menu! (based on two per person)

#### Grilled Shrimp GF

marinated in flavorful spices, grilled and served with a rich remoulade sauce  
\$3.50 per person

#### Miniature Beef, Turkey and Ham Sandwiches

served on small rolls with mayonnaise and Dijon mustard on the side  
\$6.50 per person

#### Grilled Tenderloin Display GF

Sliced tenderloin beautifully displayed and served with slider rolls, horseradish cream and roasted garlic mayonnaise  
\$13.50 per person

#### Raspberry Barbecued Shrimp GF

shrimp wrapped in bacon and grilled with a raspberry barbecue glaze  
\$5.00 per person

#### Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy peppadew pepper  
\$3.00 per person

#### Fruit Kabobs GF, V, VG

strawberry, honeydew, cantaloupe, & pineapple skewers  
\$4.00 per person

#### Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies  
Goosey Butter Bites  
Cranberry Blondies  
Chocolate Dipped Strawberries  
\$3.00 per person (2 per person - minimum 25 people)

#### Boursin Fig Flowers V

rich Boursin cheese with a fig glaze in a phyllo shell  
\$3.50 per person

#### Decadent Delights Trays V

Mini Smores  
Mango Raspberry Cheesecakes  
Salted Caramel Tollhouse Cookies  
Turtle Cheesecake Shots  
Chocolated Dipped Strawberries  
\$6.00 per person (2.5 per person - minimum 25 people)

#### Chocolate Bacon Skewers

\$3.50 per person

Pricing on page 19

GF = gluten free (without the crackers, breads, etc.)

VG = vegan (without the dips)

V = vegetarian (may include dairy)

# Hors D'oeuvre Menu #2

Select 4 :

**Chicken Cordon Bleu Croquets**

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

**Pistachio Encrusted Salsicce Lollypops**

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

**Asian BBQ Chicken Sate**

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

**Spinach Paninos V**

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

**Artichoke Parmesan V**

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

**Southern Fried Chicken Bites**

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):  
Buffalo • Honey Mustard • Teriyaki • Barbecue Ranch • Honey Garlic

**Toasted Canneloni Bites**

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

**Sicilian Meatballs Marinara**

bite-sized Italian meatballs served in our rich homemade marinara sauce

**Chipotle Peach Chicken Skewers**

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

**Forest Mushroom Strudel V**

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

**Sicilian Chicken Spedini**

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

**Asiago Cheese Puffs V**

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

**Buffalo Chicken Tortillas**

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

**Lime Jackfruit Carnitas GF, V**

with avocado and sour cream on tortilla crisp

**Mini Mojo Pork Taco GF**

one-bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

**Roasted Eggplant & Red Pepper GF, V  
Ricotta Crostinis**

**Tuscan Tomato Bruschetta V**  
a crisp baguette topped with Roma tomato, Buffalo mozzarella, fresh basil, and drizzled with virgin olive oil

**Twisted Deviled Eggs GF, V**

three twists on an old classic:  
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

**Antipasto Bruschetta**

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

**Boursin Cheese Soufflé V**

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

**California Rolls Assortment GF**

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

**Orlando's Cheese and Salami Display GF**  
assorted domestic cheeses and cubes of Italian salami served with assorted crackers

**Fresh Fruit and Berry Display GF, V, VG**

an assortment of seasonal fruits and berries elegantly displayed

**Orlando's Domestic Cheese Display GF, V**

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

**Fresh Crudités and Dip GF, V, VG**

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Pricing on page 19

# Hors D'oeuvre Menu #3

Select 4:

**Rolling Mac & Cheese V**  
traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

**Orange Ginger Chicken Sate GF**  
with sweet citrus and spicy ginger glaze

**Buffalo Chicken Paninos**  
miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

**Habanero Lime Chicken GF**  
seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

**Arancini de Riso V**  
creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

**Grilled Cheese Burger Sliders (add \$1.00)**  
grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

**Smoked Chicken Empanada**  
tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

**Dim Sum**  
traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

**Pork Egg Rolls**  
filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

**Prosciutto Asparagus**  
tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

**French Onion Gruyere Tart V**  
caramelized onion jam baked with Gruyere cheese in a pastry shell

**Chimichurri Beef Skewers GF (add \$2.00)**  
skewered tenderloin bites topped with house made chimichurri sauce

**Assorted Flat Breads**  
mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

**Chorizo Stuffed Jalapeno Poppers**

**Louisiana Chicken Wings GF**  
deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right—served with ranch dip

**Paella Stuffed Mushrooms V, VG**

**Italian Sausage Stuffed Mushrooms GF**

Select 3:

**Fire Roasted Vegetables GF, V, VG**  
asparagus, mushrooms, red pepper, zucchini and yellow squash, marinated, roasted and colorfully displayed served with red pepper and buttermilk dips (

**Boursin Shrimp Soufflé**  
with a panko crust and finished with roasted red pepper pesto

**Antipasto Display GF**  
a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

**Everything Bacon Skewers GF**  
"everything" seasoning (similar to everything bagel) encrusted bacon

**Smoked Salmon Blini**  
mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

**Gourmet Cheese Fondue GF, V**  
a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

**Grilled Shrimp GF**  
marinated in flavorful spices, grilled and served chilled with a rich remoulade sauce

**Sesame Seared Tuna Canape**  
sesame encrusted Ahi tuna served on a crispy won ton with wasabi aioli and pickled ginger

**Prosciutto Wrapped Mozzarella GF**  
with balsamic syrup drizzle

**Edamame and Pea Hummus Canapes GF, V, VG**  
served in cucumber cups and garnished with roasted tomato

**Veggie Shots GF, V**  
a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

**Bruschetta Presentation GF, V**  
**Select 3:**  
•Hummus B'Tahini •Olive Tapenade  
•Red Pepper Pesto •Feta Artichoke  
•Roasted Tomato Balsamic  
•Curry Almond and Roasted Eggplant Hummus with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

**Charcuterie Presentation GF**  
an assortment of cheeses and cured meats garnished with cornichon, pickled onions, olives, and peppers, served with sliced baguettes, lavash, crackers, blackberry Dijon and whole grain mustard

**Grilled Lemon Pepper Snow Pea Shrimp GF**  
skewered on knotted bamboo

**Mediterranean Beef Sandwich**  
freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

**Three Little Pigs Sliders**  
mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

**Tuscan Chicken Sandwiches**  
grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise on home-made caramelized onion focaccia bread

**Cabrese Skewers GF, V**  
balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

Pricing on page 19

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# Signature Stations

## at The Grand Ballroom STL



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## Grazing Station

Includes:

### Gourmet Cheese Fondue V

a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread.  
Includes sun dried tomato dip (vegan)

Select 2:

#### Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation

#### Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy tomato glaze

#### Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun dried tomato bloom

#### Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

#### Antipasto Bruschetta

crostini with Boursin cheese, diced salami, tomatoes, olive tapenade with a balsamic syrup drizzle

#### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian sausage served with assorted crackers

#### Roasted Eggplant & Red Pepper GF, V Ricotta Crostinis

#### Tuscan Tomato Bruschetta V

a crisp baguette topped with a slice of balsamic marinated Roma Tomato, Buffalo Mozzarella, and fresh basil

#### Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

#### Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled and cut into spirals and baked

#### Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

#### Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 2:

#### Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

#### California Rolls Assortment GF

Vegetarian Rolls (cucumber, carrot, red pepper), Avocado Crab, and Tobiko Japanese Caviar with soy sauce, ginger, and wasabi

#### Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

#### Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

### Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies  
Goey Butter Bites  
Cranberry Blondies  
Chocolate Dipped Strawberries

\$3.00 per person (2 per person - minimum 25 people)

### Sweet Additions

### Decadent Delights Trays V

Mini Smores  
Mango Raspberry Cheesecakes  
Salted Caramel Tollhouse Cookies  
Turtle Cheesecake Shots  
Chocolate Dipped Strawberries

\$6.00 per person (2.5 per person - minimum 25 people)

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V = vegetarian (may include dairy)

# Classic Station

Select 1:

## Turkeytini

We start with an elegant martini glass (disposable), add one shot of homemade sage dressing, one shot of roast turkey and gravy and finish with a toothpick of cranberries as a garnish. The perfect comfort cocktail!

## Fiesta Fajita Station GF

Chicken and Steak grilled with peppers and onions at the station, served with house made salsa roja, corn and black bean salsa, sour cream, green onions, jalapenos and cheddar cheese. Offered with flour tortillas. Gluten free corn tortillas available upon request

## Ramen Noodle Bar V, VG

Chef adds your choice of Miso chicken or vegetable broth to a bowl of ramen noodles.

Guests can customize with these fun toppings:  
Seasoned Pork Shoulder, Green Onions, Toasted Sesame Garlic Oil, Hard Boiled Eggs, Bean Sprouts, Kimchi, Pickled Carrots, Togarashi Seasoning

## Asian Stir Fry Station GF, V, VG

Stir fried at the station in a wok, assorted vegetables with Chicken or Vegetarian served over Jasmine Rice in small Chinese take out containers (offered with chop sticks and forks)

## Slider Station

Your guests will choose from these mini sandwiches prepared to order by our chef at the station.

### Choose 3

- ◆ Chimichurri beef with cilantro & coriander
- ◆ Roast beef with Kentucky bourbon glaze and caramelized onions
- ◆ Smoked pulled pork with tangy barbecue sauce
- ◆ Korean pork with Kimchi
- ◆ Teriyaki Chicken with grilled pineapple
- ◆ Miso Chicken with Sriracha Aioli
- ◆ Gorgonzola Portabella Mushroom V

## Quesadilla Station

Three types of Quesadillas grilled at the station:  
**Chicken, Steak, and Cheese (V)**  
with Pico de Gallo, Cheeses, and Jalapenos offered with Sour Cream, Guacamole, and Salsa

## Pretzel Bar V, VG

Fresh Baked Pretzel Bites house-made soft salted pretzel bites served warm with these fun dipping sauces:

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

## Mac & Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac cake breaded with panko crumbs, pan fried at the station and finished with pork belly ribbons and a maple bacon syrup drizzle

## Mac and Cheese Martinis v

a childhood favorite but not exactly how Mom used to make it. We blend gourmet cheeses and tossed in penne pasta, serve in an elegant martini glass (disposable) offering guests the following toppings to customize their Mac and Cheese:

- |                          |                      |
|--------------------------|----------------------|
| Crumbled Bacon           | Crumbled Cheez-Its   |
| Diced Chicken Breast     | Roasted Red Peppers  |
| Broccoli Florets         | Grated Asiago Cheese |
| Scallions                | Asparagus            |
| Italian Sausage Crumbles |                      |

Add Shrimp \$1.25 per

Offer Gluten Free Mac \$1.00 per serving provided

## Home-Style Mashed Potato Bar

Red-skin mashers topped with guest's choice of  
Yankee Pot Roast  
Turkey and Gravy  
Brussel Sprouts and Bacon  
Cream Corn toppings V

Add Mashed Cauliflower for a healthier choice V, VG for \$1.00 per person

## Gourmet Grilled Cheese Station v

Choose Three:

- ◆ Brie Cheese and Walnuts on Cinnamon Raisin Bread
- ◆ Colby Cheese and Sliced Pear on Brioche
- ◆ Smoked Gouda Cheese on Calamata Olive Bread
- ◆ Provolone and Prosciutto on Italian Loaf
- ◆ Boursin and Caramelized Onion on Sun-dried Tomato Bread

Add Roasted Pepper and Roma Tomato Soup V for

Many of our stations can better accommodate vegans, vegetarians, and gluten free diets based on choices made, see consultant for more details.

# Signature Station

Select 1:

## Shaken Not Stirred Salad "Bar" GF, V, VG

This is anything but your typical salad bar!

Set up like a beverage bar (glass rented separately).

Guests are offered three salads to choose from:

**The Saki:** Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and char siu pork

**The Cosmo:** Baby field greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

**The Margarita:** Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette.

Our bartender will place these ingredients into a martini shaker to shake them up and then "pour" your salad into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!

## Gourmet Mac and Cheese Martini Bar V

Guests choose their Mac and Cheese from

**Three Cheese, Pesto, or Lobster**

Then are offered the following toppings to customize:

Crumbled Bacon	Asparagus
Scallions	Crumbled Cheez-Its
Diced Chicken Breast	Roasted Red Peppers
Broccoli Florets	Grated Asiago Cheese

Italian Sausage Crumbles

Add Shrimp \$1.25 per person

Offer Gluten Free Mac \$1.00 per serving provided

## Smashed Potato Martini Bar GF, V, VG

Guests are given a choice of the following 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 (disposable)

Cheddar Cheese	Crumbled Bacon
Chives	Jalapeno Peppers
Roasted Tomatoes	Mushrooms
Bleu Cheese	Sour Cream
Freshly Ground Pepper	Horseradish

## Cavatappi Station V, VG

This chef manned station will offer "made to order" cavatappi pasta (corkscrew shaped) mixed with your choice of sauce:

olive oil basil pesto, Alfredo or marinara sauce

tossed with your choice of the following ingredients

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles

Jalapenos

## Street Taco Fusion GF, V, VG

our chef will prepare these unique tacos to order in soft flour tortillas with a gluten free corn tortillas available upon request

Select 3 for your guest to choose from:

- ◆ Mango Mahi Mahi with Jicama Slaw and Pickled Onion
- ◆ Korean Barbecue Chicken with Kimchi
- ◆ Black Bean and Roasted Corn with Avocado Creme
- ◆ Pork Carnitas with Poblano and Red Peppers
- ◆ Barbecue Jackfruit with Caramelized Pineapple

## Chicken & Waffle Station

Waffles made at the station served with crispy chicken tenders topped with maple bacon syrup

## Taco or Nacho Bar GF, V, VG

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of:

Seasoned Ground Beef	Guacamole
Jalapeno Cheese Sauce	Sour cream
Manchego Cheese Sauce	Pico de gallo
Sliced jalapeno peppers	House made Salsa

and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken! (\$1.50)

## Carving Station GF

A variety of meats are available for carving stations: (select 2)

- ◆ Top Round of Beef
- ◆ Carved Cherry Smoked Breast of Turkey
- ◆ Smoked Beef Brisket
- ◆ Grilled Chicken Breast
- ◆ Smoked Pork Loin
- ◆ Pork Belly
- ◆ Apple Cider Glazed Ham

Corned Beef (add \$.50 per person)

Roasted Tenderloin Au Poivre (add \$9.50 per person)

served on assorted Bakery Rolls with these condiments:

(select 4)

- |                                   |                      |
|-----------------------------------|----------------------|
| ◆ Roasted Garlic Mayonnaise       | ◆ Dijon Mustard      |
| ◆ Smoked Tomato Marmalade         | ◆ Horseradish Mousse |
| ◆ Smoky Barbecue Sauce            | ◆ Blackberry Dijon   |
| ◆ Zesty Asian Orange Ginger Glaze |                      |

## Herb Risotto Martini Bar V, VG

Chef prepares customized risotto to order with guest's favorite toppings, served in an elegant martini glass (glass rented separately)

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles
Jalapenos	Bleu Cheese

Freshly Ground Pepper

Add Shrimp \$1.25 per person

## Savory Crepe Station V

Chef hand crafted to order

filled with your choice of savory offerings:

**Grilled Chicken** with asparagus and Gruyere cheese and balsamic glaze

**Fennel Sausage** with leeks, apple and goat cheese

**Spinach Artichoke** with brie cheese and mornay sauce

## Burger Sliders GF

(additional \$2.50)

offered on mini fresh bakery buns with these gourmet accompaniments:

American & Swiss Cheeses	Guacamole
Bacon Bits	Sliced Tomatoes
Sliced Pickles	Jalapeno Peppers
Mustard	Mayonnaise
Home Made BBQ Sauce	Ketchup
Dijon Mustard	

Add House Made Chips with Sea Salt \$1.00 per person





## All Hors D'oeuvres Packages

include the following amenities:

The menu of your choice

All china cocktail, silver forks, and cocktail napkins

Our courteous event staff

and

Four hours of continuous open bar service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Bud Select, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House brand gin, rum, Scotch, bourbon, vodka, tequila, and amaretto, sodas, mixers, condiments and glassware

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

**Hors D'oeuvre Menu #1**  
**\$50.00 per person**

**Hors D'oeuvre Menu #2**  
**\$55.00 per person**

**Hors D'oeuvre Menu #3**  
**\$63.00 per person**

**Signature Stations**  
**\$65.00 per person**

All prices based on a \*four-hour event

\*Additional hours available see upgrade pricing for details

See your catering consultant for possible substitutions  
or to design a customized menu!

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

Prices subject to change unless under contract

Facility rental fee not included in the price

Wedding ceremony pricing available at additional cost

Additional services and upgrades available!

See our Lasting Impressions and Available Options pages for more details

# Bar Upgrades and Available Options



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## Catering and Event Design

**Orlando's Full Open Bar Service (up to \*4 continuous hours) included in your package** is an open bar that features Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and Moscato Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Starry, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries.

Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

**\*To extend your bar over 4 hours: \$2.50 each additional half hour - \$5.00 each additional hour**

### Upgraded Event Bar Options:

#### Call Brand Bar Service

(up to \*4 continuous hours)

**\$6.00 per person additional**

upgrade your bar with these **call brand** liquors:

Tanqueray Gin	Dewar's Scotch,
Tito's Vodka	Bacardi Rum
Seagram's 7	Jose Cuervo
Jim Beam	

#### Choose 3:

Cabernet Sauvignon, Pinot Noir,  
Sauvignon Blanc, Chardonnay and Moscato wines.

**\*\$4.00 each additional half hour**

**\$8.00 each additional hour**

#### Premium Bar Service

(up to \*4 continuous hours)

**\$10.00 per person additional**

upgrade your bar with these **premium** liquors:

Four Roses Bourbon	Grey Goose
Jack Daniels	Tito's Vodka
Jim Beam	Bacardi Rum
Jameson Irish	Captain Morgan
Tanqueray Gin	Dewars Scotch
	Jose Cuervo

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc,  
Chardonnay and Moscato wines.

**\*\$4.00 each additional half hour**

**\$8.00 each additional hour**

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

#### Additional Table Service Options

Salad served to your tables: **\$3.50 per person**

Cake & Coffee served to the tables: **\$3.50 per person**

Wine Service (white & red): **\$5.00 per person**

Champagne Toast for all: **\$4.00 per person**

Seated Service to the head table only (on buffet packages):

**\$20.00 per person at the head table**

Discounts available for combining three or more service items

Service items subject to 22% service charge

#### Décor & Specialty Options

**Monogram Gobo Light - \$300**

**Ice Carvings: \$450.00 each**

(includes ice glow—\$10.00 additional for color)

**Chair Covers with choice of sash \$5.00 per chair**

Rental delivery & pickup charges billed separately

#### The Grand Ballroom STL has two separate ballrooms that may be rented separately or together :

**The Grand Ballroom** which is a large open ballroom on the 16th floor that features gorgeous arched windows that provide spectacular views of historic downtown St. Louis and can seat up to 400 guests. The Grand Ballroom also features a house sound system and mood lighting systems.

**The Gatsby Room** which features iconic Art Deco chandeliers that have been painstakingly repaired and restored as have the stately columns in this 3rd floor venue. This room can accommodate up to 250 guests and boasts new state-of-the-art sound and lighting systems well as a large stage and mezzanine balcony.

Great option if you are planning to have your ceremony and reception in the same location!

# Lasting Impressions



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## Catering and Event Design

### Cocktail Hour Options

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

#### Hors D'oeuvre Station (choose two) \$7.00 per person

##### Orlando's Fresh Fruit & Cheese Display V, GF

assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

##### Artichoke Parmesan Dip V

a rich spread of artichoke hearts and parmesan cheese served warm with garlic toasted baguettes

##### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salamis served with assorted crackers

##### Fresh Garden Crudités with Dips V, VG, GF

a dramatic and colorful display of 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

##### Bruschetta Presentation

choice of 3 spreads served with caramelized onion herb Focaccia crostini and sliced baguettes and for spreading

Choose 3: Olive Tapenade V, Red Pepper Pesto V, Feta Artichoke Spread V, Roasted Tomato Balsamic VG, and Hummus T'ahini VG

#### Butler-Passed Hors D'oeuvres (choose three) \$8.00 per person

##### Roma Tomato Bruschetta V

crisp baguette topped with a slice of balsamic marinated Roma tomato, Buffalo Mozzarella, and fresh basil

##### Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

##### Mojo Pork Tacos GF

One bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

##### Arancini de Riso V

creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

##### Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

##### Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

##### Miso Chicken Canapes

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with Sriracha Aioli

##### Edamame and Pea Hummus Canapes

GF, V, VG

served in cucumber cups, garnished with roasted tomato

##### French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

##### Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

##### Buffalo Chicken Tortilla Spirals

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

##### Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

##### Boursin Cheese Soufflés V

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

##### Jamaican Chicken Mini Tacos GF

One bite mini crispy taco shells filled with jerk chicken accented with a Jamaican grilled pineapple glaze

##### Roasted Poblano Avocado Tostada

GF, V, VG

Avocado on a corn tortilla round topped with roasted poblano peppers

##### Antipasto Bruschetta

Crostini with boursin cheese, diced salami, tomatoes, olive tapenade and balsamic syrup drizzle

##### Roasted Tomato Crostinis V, VG

roasted tomato relish with balsamic syrup on crostinis

##### Beef Roulade

tender beef rolled with horseradish mousse and served on crostini

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

## Sweet Bites Trays!

Orlando's Homemade Bite-sized Desserts  
Starting at \$3.00 per person

## After Dinner...

### Endless Possibilities!

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

Signature Drinks ♦ Donuts ♦ Food Trucks ♦ Nacho Bar ♦ Imo's Pizza ♦ White Castles

Candy Bar ♦ Smore Station ♦ Nothing Bundt Cakes ♦ Dessert Nachos ♦ Specialty Cupcakes or Cheesecakes

Ice Cream Cart from Sling N Scoops ♦ Ted Drewes Frozen Custard Cups

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

Many alternate and additional suggestions available upon request

## Late night snacks!

## Sample Linen Pricing:

**Regular Polyester Tablecloths with 50 color choices for most sizes (prices are for each cloth/item)**

132" Round Cloths (round guest tables)	\$19.00
90" Round Cloths (short cocktail tables)	\$10.00
108" Round Cloths (cake or sweetheart table)	\$11.00
120" Round Cloths (tall cocktail tables)	\$12.00
72 X 72 cloths for overlays	\$7.00
All-in-one to the floor for 6' table	\$19.00
All-in-one to the floor for 8' table	\$19.00
Chair Covers with sashes	\$4.50
Specialty cloths range from \$24 - \$50 depending on size and fabric	
Table Runners from \$4.80 - \$12.00 each based on fabric	
Specialty napkins up to \$0.60 each	

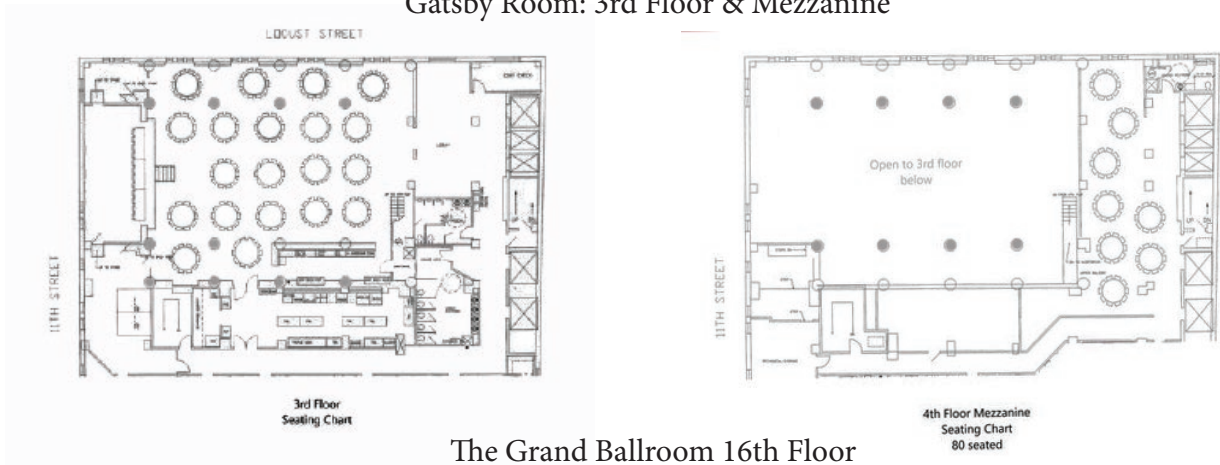
Typical rental delivery charge is \$100.00

Orlando's will place and remove the linens you have ordered on your tables.

You are welcome to bring in any outside rental or decorating vendor but they must be approved by Orlando's in advance. Your vendors will be responsible for placing and removing any linens and/or decorations at the end of your event.

## Sample Floor Plans:

Gatsby Room: 3rd Floor & Mezzanine



The Grand Ballroom 16th Floor

