

# Classroom Menus

## The Grand Hall on Chouteau



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### Catering and Event Design

#### Continental Breakfast

**\$8.95 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 **\$9.95 each** (min. 1 dz.)

- ◆ Sausage Egg Biscuit ◆ Scrambled Egg & Sausage Wrap
- ◆ Ham and American Cheese on Ciabatta
- ◆ Vegetarian Egg and Cheddar on Ciabatta

### Daily Hot Breakfast Options

Each Menu is **\$15.95 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

Fresh Fruit Salad

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, green onions, sour cream,  
jalapenos, Cholula and Crystal hot sauces

French Toast Sticks  
with Maple Syrup

Fresh Fruit Salad

includes Pastries

\*(choose 2 from the list below)

#### Hot Breakfast #3

Layered Cowboy Casserole-  
Scrambled Eggs, Sausage, Biscuits, Cheese,  
Sausage Gravy

Fresh Fruit Salad

includes Pastries

\*(choose 2 from the list below)

#### **\*Pastry Choices**

Blueberry Muffins   Assorted Danish   Cinnamon Rolls   Banana Bread   Bagels & Cream Cheese

#### Breakfast #4

Fluffy Scrambled Eggs

Crispy Bacon  
(3 pieces per person)

French Toast Casserole  
with Caramel Topping

Fresh Fruit Salad

includes Pastries

\*(choose 2 from the list above)

#### Breakfast #5

Vegetarian-Friendly Omelet-  
Peppers, onion, tomatoes

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

Hashbrown Casserole  
Fresh Fruit Salad

includes Pastries

\*(choose 2 from the list above)

*Staff and beverages billed separately*

*All prices subject to 22% service*

# 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 Carolina & 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 \$10.95 per person

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

### Includes:

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

(choose 3)

- |                                   |                                      |
|-----------------------------------|--------------------------------------|
| Assorted Cookies                  | Lemon Bars                           |
| Granola Bars                      | Rice Krispy Treats                   |
| Goosey Butter Bites               | Snickerdoodle Bars                   |
| Caramel Apple Bars                | Chocolate Chip Cream Cheese Brownies |
| Raspberry Macaroons (gluten free) | Peanut Butter Blondie (gluten free)  |
| Tortilla Chips with Salsa         | Trail Mix                            |
| Assorted Lays Chips               | Cheddar Popcorn                      |
| Tortilla Chips and Salsa          | Yogurt Cups and Granola              |

### Specialty Add-ons...

- Warm Pretzel Bites with Jalapeno Cheese dip.....\$6.00 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.....\$8.00 per person (minimum 20 people)  
 and Flat Breads/Crackers

## Beverage Options:

### Breakfast

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

### Lunch/Breaks

Ice Tea, Hot 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**

Coffee, Hot tea, Bottled Water, Bottled Juices: Orange, Apple,  
 Ice Tea, Bottled Water, Pepsi, Diet Pepsi, Starry (lemon-lime soda)  
**\$20.95 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*