

Grand Elegance Buffet Menu



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Catering and Event Design

Hand Carved Entrées (please choose one)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Pecan Wood Smoked Beef Brisket

Slow smoked in house and served with our honey bourbon and beer glaze

Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

Herb Roasted Turkey Breast

Served with a brandied cherry glaze

Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

Apple Brandy Ham

carved and served with Pommery mustard

Italian Bistro Steaks

(additional \$2.00) Carved from the hanger steak and served with a roasted tomato, caramelized onion Modena balsamic reduction

Leg of Lamb Rotisseurs

(additional \$2.00) Served with red currant demi glaze

Prime Rib

(additional \$4.00) Carved "English Style" and served with au jus and horseradish mousse

Specialty Entrées (please choose one)

Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

Chicken Milano

Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

Chicken Parmesan

Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of parmesan, Provel and Asiago cheeses

White Truffle Chicken Fonduta

Sautéed breast ladled with a creamy three cheese sauce infused with white truffles

Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, olives, capers, peppers, and onions

Asian Chicken Barbeque

Marinated and chargrilled Filipino-style with a tangy banana molasses tomato sauce

Smoked Bacon and Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glaze

Turkey Scaloppini

Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Panko and Parmesan

Encrusted Tilapia

Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa

Sole Florentine

Fillet of Sole with crab stuffing with a light garlic spinach cream (additional \$2.00)

Grilled Atlantic Salmon

Fillet of salmon with orange ginger glaze (additional \$3.00)

Accompaniments (please choose three)

Cavatelli Carbonara
Shell pasta with parmesan cream 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 baked with Provel cheese

Cavatelli Broccoli
Shell pasta with broccoli in a parmesan cream sauce

Garden Cavatappi
Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Buffalo Chicken Pasta
Pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a cheesy bread crumb topping

Four Cheese Macaroni
Cavatappi pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses.

Sun Dried Tomato Asiago Risotto
Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Artichoke Pancetta Risotto
Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice

Potatoes Siciliano
Our family recipe! Potatoes thinly sliced with the jackets left on, baked in rows in a butter herb sauce

Bacon Cheddar Roasted Potatoes
Generous portions of bacon and cheddar cheese compliments our roasted red potatoes

Sweet Potato Fusion
Mashed sweet potatoes topped with candied pecans served along side roasted garlic red-skinned mashed potatoes

Roasted Garlic Mashers
Red-skinned potatoes whipped with fresh roasted garlic

White Cheddar Potatoes Gratinée
Sliced Yukon potatoes layered with cream and white cheddar cheese

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

Chef's Grilled Vegetables
Grilled seasonal vegetables

Whole Green Beans & Parisian Carrots
Long greens beans with unique round carrots

Italian Vegetable Medley
Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fineherbs, and white wine

Mexican Street Corn
Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

Green Beans Amandine
Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots
Baby carrots laced with a light blend of honey and cinnamon

Ratatouille Portabella
Eggplant, zucchini, yellow squash, and mushrooms baked in a tomato oregano sauce

Grilled Vegetable Tray
Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers with red pepper dip (additional \$1.00 per person)

Asparagus Provel Gratin
Quick blanched fresh asparagus spears baked with creamy provol cheese (additional \$2.00 per person)

Salads (please choose one)

Classic Caesar Salad
Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

California Salad
Baby field greens with strawberries, mandarin oranges, toasted almonds and honey raspberry vinaigrette

Mixed Field Green Salad
A mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

Cheddar Ranch Salad
Mixed greens, cheddar cheese, sliced cucumbers, tomatoes, buttermilk ranch dressing

Orlando's Italian Café Salad
Iceberg and romaine lettuces, artichoke hearts, Provel cheese with Orlando's signature dressing

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

The Grand Elegance Buffet also includes:

Dinner Rolls served with butter
Self Served Beverages station with water and freshly brewed coffee or ice tea

Grand Elegance Buffet price per person:

50–99 guests - \$38.00

100 – 199 guests - \$36.00

200 and over - \$35.00

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

Pricing includes event staff for up to a four-hour event (additional staffing fees may apply depending on venue chosen and longer event times). Pricing includes high quality disposable dinnerware, serving pieces, and utensils, but does not include rentals, such as china, silver, glassware and linens (see our "Available Options & Upgrades" brochure for more information). These variables are customized for each event depending upon the number of guests expected.

Additional fees includes a \$40 per vehicle charge and rental delivery/pick up charges if applicable.

We will be happy provide a proposal upon request!