

# Plated Presentations



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## *Catering and Special Event Design*

Each plated presentation features your choice of salad, entrée, & dessert and includes full service china, silverware, linen napkins, water glasses, coffee service, & our courteous staff.

### Salads

**LIMONCELLO SALAD**...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

**TRADITIONAL CAESAR**...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

**GARDEN RANCH**...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

**RUSTIC HEARTS**...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

**ITALIAN BISTRO**...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

**AUTUMN HARVEST**...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

### Dual Entrées

#### **FILET MERLOT & CHICKEN PARISIENNE**

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

**Goat Cheese Polenta**

#### **FILET DE VIN & ATLANTIC SALMON**

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze

**Gruyere au Gratin Potatoes**

#### **FILET MIGNON & PESTO PRAWNS**

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto

**Asiago Cheese Herb Risotto**

Our Chef has pared each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

# Entrées

## STAR WELLINGTON

Traditional Wellington deconstructed.  
Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'  
**Asiago Scalloped Potatoes**

## COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa  
**Goat Cheese & Quinoa Polenta**

## SHALLOT GRILLED TENDERLOIN (Gluten free)

Grilled medallions of beef tenderloin served with a shallot & mustard seed jus  
**Rooster Mashed Potatoes**

## FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace  
**Black Truffle Yukon Gold Mashed Potatoes**

## JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze  
**Smoked Gouda Macaroni & Cheese**

## PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa  
**Lobster Risotto**

## THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze  
**Jasmine & Bamboo Rice**

## SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws  
**Sun Dried Tomato Au Gratin Potatoes**

## ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream  
**Roasted Garlic & Chive Duchess Potatoes**

## GRILLED CHICKEN (Gluten free)

Grilled breast of chicken with olive oil & fresh herbs  
**Rice pasta with sun dried tomato basil parmesan sauce**

## GRILLED PEACH CHICKEN (Gluten free)

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.  
**Sundried Tomato Manchego Cheese Polenta**

## TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.  
**White Truffle Parmesan Risotto**

## SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa  
**Angel Hair Pasta Nest with Creamy Basil Pesto**

## PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta  
**Italian Parsley & Chive Potato Pancakes**

## TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze  
**Candied Pecan Mashed Sweet Potatoes**

## GARDEN HARVEST

**(Vegetarian/Vegan/Gluten Free)**

Blended grains; brown rice, crimson lentils, wild rice, black beluga lentils, Colusari red rice, multi color split peas, and amaranth with olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

## PORTABELLA STEAK

**(Vegetarian/Vegan/Gluten Free)**

Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

## Pastas

### Optional Pasta Course...An Orlando Family Tradition

**PENNE BOLOGNESE**...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$3.75 per person

**BACON MAC & CHEESE**...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar... \$4.95 per person

**ITALIAN SAUSAGE & BROCCOLINI RAVIOLI**...with sun dried tomato parmesan cream sauce...\$6.95 per person

**OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI**...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

## Desserts

**TOLLHOUSE CHEESECAKE TOWER** (please add \$1.00 per person)  
a tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

**CREAMY ORANGE POUND CAKE TRIFLE**  
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

**HAZELNUT MASCARPONE CHEESECAKE** (please add \$1.00 per person)  
a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

**WHITE CHOCOLATE BREAD PUDDING**  
ladled with sautéed bananas in warm butterscotch caramel

**AMARETTO CHOCOLATE MOUSSE BOMBE**  
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

**TRIPLE DECADENCE** (please add \$1.00 per person)  
Three mini desserts in one!  
Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

**VANILLA MOUSSE TOWER**  
coated with white chocolate ganache, peach blossom sauce

**FLOURLESS CHOCOLATE CAKE**  
Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

### YOUR WEDDING CAKE!!

We will served your wedding cake! You will receive a \$1.00 per person credit and we will take care of cutting, plating, and serving your wedding cake as your dessert course.

If you have not chosen a wedding cake, we highly recommend **Wedding Wonderland Cake Shop!** **Wedding Wonderland** has a wide variety of styles for the cake of your dreams and they will happily offer you a 10% discount on your cake exclusive to Orlando's Catering. See your sales consultant for more information on Wedding Wonderland or visit their website at [weddingwonderlandcakes.com!](http://weddingwonderlandcakes.com!)

All plated dinners include fresh baked Artisan rolls & butter, water service, & freshly brewed coffee offered to your tables.

## Plated Presentation Prices (per person)

	Minimum 51 guests	Minimum 100 guests	Minimum 200 guests
All Chicken Entrees	\$58.00	\$54.00	\$52.00
Pancetta Pork Tenderloin	\$58.00	\$54.00	\$52.00
Turkey Filet Mignon	\$58.00	\$54.00	\$52.00
Vegan/Vegetarian or Portabella Steak	\$58.00	\$54.00	\$52.00
Parmesan Encrusted Tilapia	\$58.00	\$54.00	\$52.00
Thai Ginger Salmon	\$65.00	\$59.00	\$57.00
Star Wellington, Cocoa Fusion, or Grilled Shallot Tenderloin	\$73.00	\$66.00	\$65.00
Filet Fontinella	\$76.00	\$70.00	\$68.00
Jack Daniel's® Strip	\$68.00	\$64.00	\$62.00
Dual Entrees:			
Filet Merlot & Chicken Parisienne	\$71.00	\$65.00	\$63.00
Filet de Vin & Atlantic Salmon	\$76.00	\$70.00	\$68.00
Filet Mignon & Pesto Prawns	\$73.00	\$67.00	\$65.00

Pricing includes event staff for a 4-hour event (additional staffing fees may apply depending on venue chosen and longer event times). Pricing also includes full service china, silverware, linen napkins, water glasses, coffee service, & all equipment. Additional fees also include a minimal \$40 per vehicle charge and rental delivery & pick up charges. Tables, chairs, linens & skirting available at an additional charge.

We will be happy provide a proposal upon request.

## Please add 22% service charge & sales tax.

The 22% service charge covers the administrative, culinary, and operating costs associated with your event.

This service charge does not include a gratuity for the service staff.

Gratuities are never required or expected but may be added at your discretion.