

Classic Luncheon Weekdays



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Catering and Event Design

Entrées (please select two)

Braised Beef Bordelaise
with mushrooms and grilled onion demi-glace

Italian Chicken Spedini
Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce served with Orlando's sweet Italian tomato basil salsa

Roasted Pork with Gravy
Fresh pork, oven roasted and covered in our house made gravy

Hot Baked Ham with Pineapple
Virginia ham, baked with brown sugar and sugar sweet pineapple

Accompaniments (please select two)

Cavatelli Carbonara
Shell pasta with our parmesan 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

Cavatelli Broccoli
Shell pasta with broccoli in a parmesan sauce

Cavatappi Alfredo
Spiral pasta in our house made alfredo sauce

Potatoes Siciliano
Potatoes thinly sliced with the jackets left on, baked in rows in a butter and basil herb sauce

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

Bacon Cheddar Mashers
Generous portions of bacon and cheddar cheese added to mashed potatoes

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

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

Green Beans Amandine
Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots
Peas & Carrots in a Butter Basil Sauce

The Classic Luncheon Buffet includes:

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

Dinner Rolls and Butter
Freshly Brewed Coffee and Iced Tea Station
Assorted Cookies and Brownie Tray

\$22.95 per person

35 person minimum (based on 3 hour use of facilities)

Additional beverage options:

Soda only - \$2.75 per can, charged per usage
3 Hour Open House Brand Bar (bartender fee included)
\$15.00 per person
3 Hour Open Call Brand Bar (bartender fee included)
\$20.00 per person

Host Bar - Client billed for per drink based on consumption (bartender fee additional)
Cash Bar - Guest pay per drink (bartender fee additional)
Bartender fee for Host or Cash Bar
\$100 for 3 hours of service

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