

Meetings & Seminars



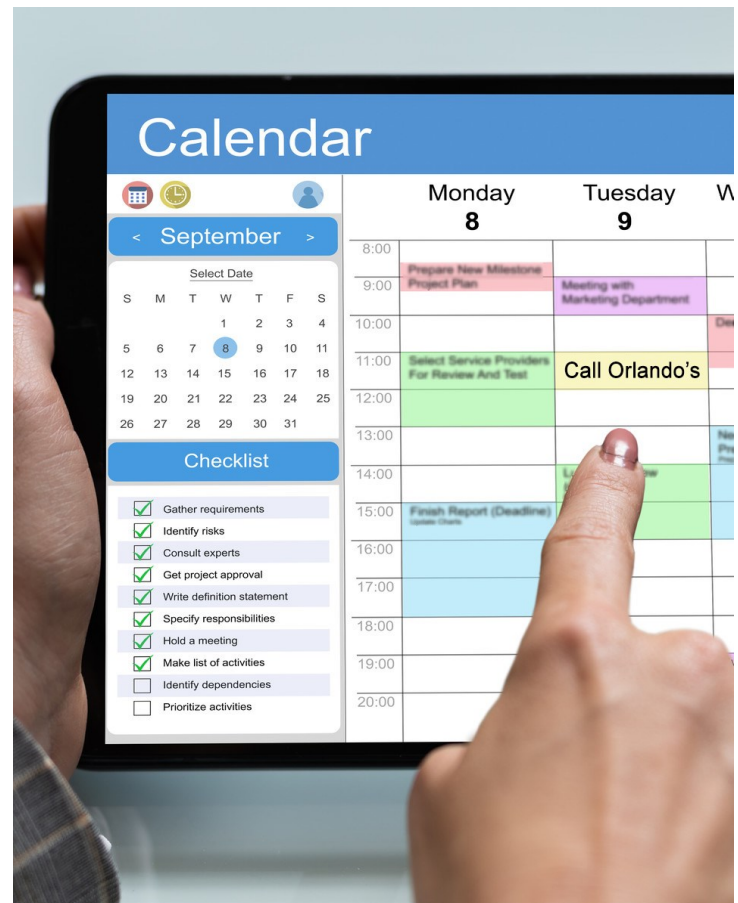
2050 Dorsett Village
Maryland Heights, MO 63043
314.453.9000
orlandogardens.com

Catering and Event Design

Mark your calendar for your next event!

For over 50 years the Orlando family has been serving to the needs of the St. Louis community by providing excellence in food, beverage and special event design. We are locally owned and operated. We look forward to the opportunity to provide you and your guests the same service and commitment to detail that has given Orlando's the reputation of one of St. Louis' finest Event and Conference Centers.

These corporate meeting menus are just a sampling of the menus which work well for corporate entertaining. All menus are served by our uniformed professional staff and include room rental.



2 Convenient Locations:

South County—314-638-6660
Maryland Heights—314-453-9000

www.orlandogardens.com



Rise...

Breakfast

Good Morning!

Fresh Fruit Display
Orange Juice
Choose **three**:
Breakfast Danish
Miniature Muffins
Cinnamon Streusel Cake
Assorted Scones
Granola Bars
Bagels & Cream Cheese

\$17.95 per person

Smart Start!

Fresh Fruit Display
Assorted Yogurt Cups
with Granola
Hard Boiled Eggs
Orange Juice
Choose **one**:
Bagels & Cream Cheese
Miniature Scones
Miniature Muffins

\$17.95 per person

Hot Breakfast Sandwiches

Hot Ham, Egg, & Cheese
on Ciabatta
Or
Hot Sausage, Egg, & Cheese
on Ciabatta

**\$8.95 per sandwich
(minimum of 12)**

For Bacon, Egg, &
Cheese on Ciabatta

**\$9.95 per sandwich
(minimum of 12)**

n' Shine...

The Eye Opener!

Your choice of scrambled eggs (one):

Three Cheese Egg Scramble
-cheddar, Monterey Jack, & provol cheeses

Western Egg Scramble
-diced ham, tomato, onions red & green
peppers with cheddar cheese

Florentine Egg Scramble
-spinach & mushroom with Provel cheese

Your choice of breakfast meats (one):

Ham or Sausage Links

With...

Breakfast Potatoes
Biscuits with whipped spread and jelly
Fresh Fruit and Berry Display
Orange Juice

\$20.95 per person

Orlando's Executive Breakfast

Your choice of Strata (one):

Orlando's Artichoke
& Feta Cheese Egg Strata
Or

Sun-dried Tomato, Spinach &
Monterey Jack Cheese Egg Strata

Your choice of breakfast meats (two):

Ham or Sausage Links

With...

Crème Brulee French Toast Casserole
Breakfast Potatoes
Fresh Fruit and Berry Display
Orange Juice

\$23.95 per person

Great Additions...

Add one of our specialties to your breakfast:

Crème Brulee French Toast Casserole

-slices of French bread baked in a rich custard with
confectioner's sugar and syrup.

\$6.00 per person

County Fried Steak with Sausage Gravy

\$8.95 per person

Biscuits & Sausage Gravy

\$6.95 per person

Sausage Gravy - **\$3.95 per person**

Healthy Substitutes...

Trying to keep it healthy? No problem!
Consider these substitutions...

**Smoked Bacon for one of your meat
choices \$5.00 per person**

**Turkey Bacon for one of your meat
choices \$5.00 per person**

**Egg Beaters® as an egg replacement
\$4.00 per person**

Box Lunches!

Classic Sandwiches & Wraps...\$18.95 each



French Pepper Beef - Razor thin sliced top round of beef with pepper jack cheese on a French baguette, garnished with lettuce and tomato.



Roast Turkey and Cheddar - Roast turkey breast with cheddar cheese on multi-grain baguette, garnished with lettuce and tomato.



Country Ham and Swiss - Shaved ham with Swiss cheese on ciabatta bread, garnished with lettuce and tomato.



Orlando's Sub - Country ham, roast turkey, Italian salami, with American, Swiss cheeses on an artisan hoagie, garnished with lettuce and tomato.



The Harvest Sammy - Roast turkey & country ham with Swiss Cheese on a multigrain baguette, garnished with lettuce and tomato and finished with our sun dried cranberry mayo.



Bacon Club Wrap -Mixed greens, ripe tomatoes, roast turkey, country ham, and crisp bacon with mayonnaise wrapped in a tomato flour tortilla



California Wrap -Mixed greens, cucumber, tomato, artichoke hearts & provol cheese with avocado Ranch dressing in a spinach flour tortilla.



Buffalo Chicken Wrap -Spicy Chicken, Grated Provel Cheese, Diced Tomatoes, Shredded Iceberg & Romaine Lettuce, Franks Hot Sauce Ranch Dressing rolled into a Tomato Flour Tortilla

Signature Sandwiches & Wraps...\$19.95 each



Tuscan Chicken -Marinated grilled chicken breast sliced thin & topped with fresh mozzarella cheese, & Roma tomatoes on our house baked caramelized onion focaccia bread finished with basil pesto mayo



Primo Italiano -Genoa salami, roast turkey, country ham, & Italian toast beef piled on an Asiago cheese baguette, garnished with cheddar and Swiss cheeses, lettuce, ripe tomatoes, and pepperoncini, dressed with red wine vinaigrette.



Corner Office -Shaved beef seared on the grill with steak seasonings and finished with boursin cheese spread on French baguette (Kick it up a notch! Substitute shaved tenderloin -add \$4.00).



Orlando's Walnut Chicken Salad -Our special recipe, tender breast of chicken tossed with mayonnaise, Orlando's seasonings, red grapes & toasted walnuts served on a flaky handcrafted croissant.



Fiesta Steak Wrap -Seared sirloin with grilled bell peppers and onion, embellished with shredded lettuce, sour cream, & house-made guacamole on a cheddar baguette.



Mediterranean Grilled Veggie Wrap -Grilled baby Portobello mushrooms, asparagus, zucchini and yellow squash with sundried tomatoes, feta cheese, and shredded romaine lettuce, drizzled with a balsamic vinaigrette and folded into a spinach flour tortilla.

Our box lunches come with your choice of Orlando's handcrafted side salad & dessert.

Sustainable Packaging: In an effort to be more environmentally conscious, Orlando's Catering has chosen packaging for our box lunches that are made from 100% recycled materials and are both compostable and recyclable.

All of Orlando's Box Lunches come garnished with our trademark Chocolate Dipped Strawberry!

★ **Minimum of FIVE like sandwiches or wraps is required.**

All menu pricing subject to a 22% service charge & sales tax
(menus subject to change)

Side Salads & Desserts...

Sun Dried Tomato Pasta Primavera Salad - julienne veggies, broccoli florets, ripe olives and penne pasta tossed with a sun dried tomato vinaigrette

Red Skin Potato Salad - homemade red potato salad accented with hard boiled egg, chopped celery, and seasoned mayonnaise.

Fresh Fruit and Berry Medley - strawberries, cantaloupe, pineapple, honeydew, and red seedless grapes

Broccoli Cheddar Macaroni Salad - tossed with a creamy buttermilk dressing

Italian Pesto Potato Salad - fresh basil, parmesan, pine nuts, roast garlic mayonnaise

Sweet and Sour Coleslaw - fresh chopped cabbage tossed in a sweet white balsamic vinaigrette

Grilled Veggie Salad - grill seared zucchini, yellow squash, onions, mushrooms, and red bell peppers tossed in Orlando's signature Italian parmesan dressing.

Potato Chips - single serving bags

Turtle Cheesecake Mousse - Creamy cheesecake mousse parfait style drizzled with caramel and chocolate and finished with fresh pecans

Orlando's Famous Chocolate Chip Cream Cheese Brownies

St. Louis Goey Butter Cake - scratch made with Chef Larry's secret recipe

Amaretto Cheesecake Mousse - Creamy cheesecake mousse parfait style accented with Amaretto liqueur and finished toasted almonds

Fresh Baked Chocolate Chip Cookies

All Box Lunches come with your choice of Orlando's handcrafted side salad and dessert
All of Orlando's Box Lunches come garnished with our trademark Chocolate Dipped Strawberry!

...on a tight budget?

Orlando's Bargain Box!

\$17.95

Choice of sandwich:
Roast Beef & Cheddar
Turkey & Provolone
Ham & Swiss

All on house baked French baguette
garnished with lettuce and tomato.

Includes:
Condiments, Bag of Chips and a Cookie!

Simmering Soups...\$9.50

Homemade and served in individually portioned containers to conveniently add to any lunch!



Broccoli Cheddar Ale Bisque

Sharp cheddar, broccoli florets, American ale and pepper spiked croutons

Hearty Chicken Noodle

Tender chicken, garden veggies, and egg noodles in a rich roasted chicken broth

Potato & Apple Wood Smoked Bacon

Idaho potatoes with a bit of cream topped with crispy apple wood smoked bacon

Authentic Italian Minestrone

Fresh veggies, analetti pasta, beans, beef, fresh Basil, in rich beef broth

Roasted Red Pepper and Tomato

Roasted red peppers stewed with plum tomatoes and spices

New England Clam Chowder

Clams and potatoes in creamy sherry bisque

Fresh Salads...\$18.95



***Chopped Chef Salad** ~ Diced turkey, ham, bacon, tomato and egg, with shredded cheddar on a bed of Iceberg & Romaine lettuce. Buttermilk herb Ranch dressing



***Orlando's Café Salad** ~ Artichoke hearts, green onions, diced red pepper, & provolone cheese on mixed greens with Orlando's creamy anchovy red wine vinegar dressing (Add chicken: \$2.00)



***Big Fat Greek Salad** ~ Mixed greens, Kalamata olives, feta cheese, tomatoes, roasted red peppers, cucumbers, red onion, lemon herb vinaigrette (Add chicken: \$2.00)



***Buffalo Crispy Chicken Salad** ~ Crispy fried chicken, cheddar cheese, sliced avocado, tomatoes, crunchy tortilla ribbons with Frank's Red Hot sauce/Ranch dressing



***Classic Chicken Caesar** ~ Chopped romaine, aged parmesan cheese, garlic herb croutons, Roma tomato wedges, with creamy Caesar dressing



Harvest Salad ~ Mixed greens with sliced apples, toasted walnuts, fresh sliced strawberries, and raisins with honey apple vinaigrette (Add chicken: \$2.00)



Antipasto Salad ~ Mixed greens with ripe tomatoes, salami, black and green olives, Monterey jack cheese, drizzled with extra virgin olive oil and balsamic vinegar



Limoncello Salad ~ Romaine lettuce, grilled salmon, dried cranberries, feta cheese with a Limoncello vinaigrette



Fresh Fruit and Yogurt ~ Sliced seasonal fruit and berry display with a cup of vanilla yogurt, and granola topping on the side

All Salads served with an Artisan Roll and Choice of Dessert.

*** Try these salads in a Tortilla Wrap!**

All menu pricing subject to a 22% service charge & sales tax
(menus subject to change)

"Out-of-the-Box" Lunches!

The best of both worlds! Present a savory selection of sandwiches, soups, & salads as a BUFFET & give your guests more choices!

The Chairman's Choice

\$21.95 per person

Choose 3 Signature Sandwiches/Wraps:

Tuscan Chicken
Primo Italiano
Fiesta Steak
Chicken Walnut Salad
Mediterranean Grilled Veggie Wrap
Corner Office

The Boardroom Buffet

\$20.95 per person

Choose 3 Classic Sandwiches/Wraps:

French Pepper Beef
Roast Turkey & Cheddar
Country Ham & Swiss
Orlando's Sub Sandwich
The Harvest Sammy
Bacon Club Wrap
California Wrap

Sandwiches/Wraps are cut in half & displayed on trays so guests can mix and match!

Choose 2 accompaniments...

Homemade Soups:

Broccoli Cheddar Ale Bisque • Hearty Chicken Noodle •
Authentic Italian Minestrone • Potato & Apple Wood Smoked Bacon •
Roasted Red Pepper & Tomato • New England Clam Chowder

(in individually portioned containers)



Fresh Salads:



Italian Garden Salad
Classic Caesar Salad
Red Skin Potato Salad
Fresh Fruit Medley

Italian Pesto Potato Salad
Sweet & Sour Coleslaw
Potato Chips
Grilled Veggie Salad

Sun Dried Tomato Oregano Pasta Primavera Salad
Broccoli & Cheddar Macaroni Salad

Includes:

Cookie and Chocolate Chip Cream Cheese Brownie Tray
All Disposable Dinnerware and Condiments

Buffet Lunches!

Orlando's Chicken Salvatore

Tender chicken breast breaded in Italian bread crumbs and parmesan cheese, topped with our famous Italian tomato salsa infused with fresh basil and garlic.

Accompanied by...

- ~Cavatappi Alfredo
- ~Italian Green Beans
- ~Caesar Salad
- ~Artisan Rolls and Butter

Tilapia Buerre Blanc

Sautéed tilapia topped with lemon fennel buerre blanc

Accompanied by...

- ~Orzo with Roasted Red Peppers and Ripe Olives
- ~Seasonal Veggie Medley
- ~Orlando's Harvest Salad with apples, walnuts, strawberries, and honey apple vinaigrette
- ~Artisan Rolls and Butter

Tuscan Chicken

Tender breast of chicken stuffed with sun dried tomatoes, fresh leeks, and prosciutto ham sliced and ladled with thyme cream sauce.

Accompanied by...

- ~Asiago and Herb Risotto
- ~Seasonal Veggie Medley
- ~Orlando's Café Salad with artichoke hearts and creamy anchovy based Italian dressing
- ~Artisan Rolls and Butter

Braised Beef Bordelaise

Roast top round of beef with cabernet bordelaise sauce infused with sautéed mushrooms and julienne sweet onions.

Accompanied by...

- ~Au Gratin Potatoes
- ~Grilled Seasonal Veggies
- ~Classic Caesar Salad with homemade garlic herb croutons
- ~Artisan Rolls and Butter

Apple Wood Smoked Beef Brisket

Thinly sliced and nestled in our handcrafted sweet and smoky barbecue sauce.

Accompanied by...

- ~Red Skin Potato Salad
- ~Sweet Corn Soufflé
- ~Cucumber Tomato Salad
- ~Artisan Rolls and Butter

Pomegranate Cranberry Chicken

Grilled chicken breast topped with a tangy pomegranate glaze & finished with dried cranberries.

Accompanied by...

- ~blend of Brown Rice, Black Pearl Barley, and Diakon Radish Seeds
- ~Long Green Beans & Parisian Carrot
- ~Big Fat Greek Salad
- ~Artisan Rolls and Butter

Beef Modiga

Italian Beef in Seasoned Bread Crumbs topped with Provel Cheese, Chopped Bacon, Sliced Mushrooms and Lemon White Wine Sauce.

Accompanied by...

- ~Ratatouille and Gnocchi Marinara
- ~Orlando's Café Salad with artichoke hearts, red peppers and creamy anchovy based Italian dressing
- ~Artisan Rolls and Butter

Orlando's Homemade Lasagna

Seasoned beef, ricotta & Provel cheeses baked in Orlando's marinara sauce

OR

Vegetarian Lasagna

Zucchini, yellow squash, baby spinach, mushrooms, ricotta and Provel cheeses baked in Orlando's marinara sauce.

Accompanied with...

- ~Caesar Salad
- ~Garlic Breadsticks

All Buffets

\$22.95 per person

(add an additional entree for \$4.00 per person)

Price based on a minimum of 35 guests.

Includes disposable dinnerware.

All items packaged in disposable containers.

All menu pricing subject to a 22% service charge & sales tax (menus subject to change)

Grilled Salmon

Flame grilled salmon fillet brushed with herb infused olive oil.

Accompanied by...

- ~Twisted Gourmet Mac and Cheese with Asiago, Parmesan and Provel cheeses and a touch of chardonnay
- ~Grilled Vegetable Display
- ~Artisan Rolls and Butter

\$30.95 Per Person

Americana Menu

Get Back to Basics with Orlando's Home Cookin' Menus.
"Comfort Food " at a "Comfort Price"!

Choose 1 Entrée:

Mom's Meatloaf—select cuts of beef including tenderloin, finished with molasses tomato sauce

Southern Fried Chicken— tossed in our special seasonings and fried until golden

All American Pot Roast— boneless beef chuck simmered until tender in a rich beef gravy

Roast Turkey and Gravy— hand pulled white and dark meat turkey, ladled with fresh pan gravy

BBQ Pork Steak—flame grilled St. Louis style with our own sweet n' smoky sauce

Dressing Stuffed Boneless Pork Chop—boneless loin chop with stuffing, and rosemary gravy

(add a 2nd entrée for \$3.50 per person)

Choose 2 Sides:

Italian Garden Salad

Ambrosia Salad

Redskin Potato Salad

Creamy Cole Slaw

Home Style Green Beans w/ Bacon and Onion

Buttered Whole Kernel Corn with Peppers

Brown Sugar Baby Carrots

Macaroni and Cheese

Mashed Potatoes and Gravy

Pan Fried Potatoes

Sweet Potatoes

Bread Stuffing with Gravy

Butter parsley Potatoes

(add a 3rd side dish for \$2.00 per person)

Includes:

Fresh Baked Yeast Rolls and Butter

Chocolate Chip Cream Cheese Brownies and Assorted Cookies Tray

Disposable Plates, Forks, Knives and Napkins

\$22.95 Per Person

Minimum Order 35 Guests

Includes one healthy serving of each item per person.
For hungrier appetites order additional servings.

All menu pricing subject to a 22% service charge & sales tax
(menus subject to change)

Quench it!

All beverages come with disposable cups and condiments (where needed).
Coffee, Ice Tea, and Lemonade are packaged in disposable thermos. Ice included for cold beverages

Assorted Sodas ~ canned Pepsi, Diet Pepsi, and Sierra Mist.....	\$2.75 ea.
St. Louis' Fitz's Root Beer (4btl.).....	\$12.00
Bottled Water.....	\$2.00 ea.
Propel Zero Vitamin Water (6btl.).....	\$22.00
Bottled Juices ~ Orange, Cranberry, Apple, or Grapefruit.....	\$3.00 ea.
Snapple Flavored Iced Teas (6btl.).....	\$23.00
Red Bull (6 cans).....	\$26.00
Iced Tea or Lemonade (12 cups).....	\$20.00
Columbian Roast Coffee- per gallon, minimum 3 gallons (48 cups) ~Regular or Decaf....	\$35.00

Take Five!

Great treat ideas for your meeting breaks to give your guests a little pick-me-up!

By the Dozen...

(minimum 2 dozen)

Fruit Kabobs ~ Skewered honeydew, cantaloupe and strawberry.....	\$28.95 per dozen
Chocolate Dipped Strawberries	\$15.95 per dozen
Assorted Fresh Baked Cookies ~Chocolate Chip, Oatmeal Raisin, and Sugar Cookies.....	\$13.95 per dozen
Tollhouse Cookies ~ scratch made in our kitchen with the original recipe.....	\$19.95 per dozen
Orlando's Chocolate Chip Cream Cheese Brownies.....	\$16.95 per dozen
St. Louis Goopy Butter Cake.....	\$16.95 per dozen
Rice Krispie Treats.....	\$16.95 per dozen

By the Tray...

Healthy Combo ~ Granola Bars and Energy Bars with fresh whole seasonal fruit (serves 12).....	\$69.75
Fresh Crudités Display ~ fresh cut vegetables; yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes. Served with red pepper and buttermilk ranch dips (serves 25-35).....	\$70.95
Orlando's Cheese and Salami Display ~ Assorted domestic cheeses with Italian salami, accompanied by a cracker assortment (serves 25-35).....	\$72.95
Tortilla Chips and Salsa ~ Crispy tortilla chips with our house-made Pico de Gallo (serves 24-35)	\$40.95
House Made Potato Chips ~ served with French onion dip (serves 25-35)	\$55.95

Room Charges

All menu prices are per person with a 35 person minimum for a half day seminar.

Morning Half Day Rentals: 7:00 am - 11:00 am

Afternoon Half Day Rentals: 12:00 pm - 4:00 pm

Full Day Rentals: 7:00 am - 4:00 pm

Additional space may require additional room charges. Some restrictions apply.

Please add applicable sales tax and 22% service charge to all prices.

Half Day Room Charges without food or beverage (morning OR afternoon):

Classroom or Theater Style for 35-75 guests:	\$800
Classroom or Theater Style for 76-140 guests:	\$900
Classroom or Theater Style for 141-210 guests:	\$950
Classroom or Theater Style for 211-320 guests:	\$1,300
Classroom or Theater Style for 321-600 guests:	\$2,300

Full Day Room Charges without food or beverage (morning AND afternoon):

Classroom or Theater Style for 35-75 guests:	\$900
Classroom or Theater Style for 76-140 guests:	\$1,150
Classroom or Theater Style for 141-210 guests:	\$1,500
Classroom or Theater Style for 211-320 guests:	\$2,200
Classroom or Theater Style for 321-600 guests:	\$4,500 total facility rental

Convention services:

Table Linen and skirted tables:

6 foot (30"x72"): \$50 each

8 foot (30"x96"): \$50 each

Pipe and Drape booths: \$115 each

Risers/Staging 6'x8'x16": \$50 each

Audio/Visual Services:

8 foot Tripod Screen with A/V cart	\$100
7.5' x 10' Fast Fold Screen with Skirt:	market
Projection Combo with sound patch	\$250
<small>(Includes LCD projector, House Sound Patch, A/V Cart and 8' Tripod screen)</small>	
UHF Wireless Microphone (Lavalier or Hand held):	\$100
<small>(one hand held wireless may be proved at no charge)</small>	
Flipchart with Markers:	\$50 each
22" HDTV Confidence Monitor	\$450

All prices subject to change without notice unless under contract.

Please inquire about deposit requirements and payment terms