



ORLANDO'S PARTY TRAYS

Chillin' Choices

by the dozen - two dozen minimum

Orlando's Tortilla Spirals	\$14.00
<i>A trio of flavors: Southwestern Chipotle with black beans & sweet peppers; Italian Pesto with sun dried tomatoes & ripe olives; Buffalo Chicken with chives</i>	
Classic Cocktail Shrimp GF	\$21.00
<i>Jumbo shrimp chilled, paired with spicy cocktail sauce</i>	
California Rolls GF	\$18.00
<i>Orlando's sushi rice rolls with the freshest vegetables, crab, & flying fish caviar. Served with Japanese wasabi horseradish, pickled ginger & sweet soy sauce for the finishing touch.</i>	
Peach Chipotle Chicken Skewers GF	\$17.00
<i>Skewered chicken caramelized with a glaze made with grilled peaches and just a hint of Chipotle pepper</i>	
Miniature Sandwich Assortment	\$37.00
<i>As assortment of ham, beef, & turkey sandwiches on Hawaiian rolls. Served with Dijon mustard & mayonnaise.</i>	
Miniature Tuscan Chicken Sandwiches	\$34.00
<i>Grilled chicken breast & fresh mozzarella stacked on house made focaccia bread with pesto mayo & ripe tomatoes. Drizzled with a red wine vinegar.</i>	
Miniature Mediterranean Beef Sandwiches	\$42.00
<i>In house focaccia bread filled with tender roast beef, Asiago mayonnaise, & flavorful olive tapenade.</i>	
Miniature Grilled Vegetable Focaccia Sandwiches V	\$20.00
<i>Stuffed with grilled summer vegetables & a light chipotle mayonnaise.</i>	
Orlando's Italian Po'boy	\$68.00
<i>Herb cheese baguette piled with ham, turkey, salami, & beef, topped with lettuce, tomato, American, & Swiss cheeses. Cut into manageable mini sandwiches</i>	
Gourmet Mini Sandwich Assortment	\$39.00
<i>Tuscan Chicken - with fresh mozzarella, pesto mayo, & tomato on fresh baked focaccia Italian Roast Beef - with Dijon cream cheese & on a whole grain baguette Roast Pork Loin - with sweet apricot marmalade on a brioche roll</i>	
Caprese Skewers GF, V	\$22.00
<i>Skewered grape tomato, basil & fresh Buffalo mozzarella with balsamic vinaigrette</i>	

Signature Displays

by display - serves 25-35 guests per display

Hummus Trio Platter VG	\$59.00	Orlando's Italian Antipasto GF	\$160.00
<i>Traditional hummus, roasted red pepper hummus, and everything spice hummus served with mini naan</i>		<i>Italian cured meats & cheeses imported & locally sourced (from "The Hill"), marinated vegetables & olives served with sliced baguettes</i>	
Fresh Crudite Display GF, VG	\$71.00	Charcuterie Display GF	\$166.00
<i>A display filled with fresh vegetables served with buttermilk ranch and sun-dried tomato dips</i>		<i>A specially curated selection of cured meats & artisan cheeses paired with marinated vegetables, almonds served with Dijon mustard, fig jam, sliced baguettes, & flatbread</i>	
Fire Roasted Vegetable Display GF, VG	\$74.00	Sesame Seared Tuna GF	\$76.00
<i>Flame grilled asparagus, carrots, mushrooms, summer squashes, & red bell peppers are chilled & artfully arranged. Served with a sun dried tomato dip</i>		<i>Sesame encrusted tuna, cooked rare, & served cold, displayed on a tray with wasabi aioli & pickled ginger, served with wonton chips</i>	
Domestic Cheese Display GF, V	\$79.00	Shrimp Feast GF	\$112.00
<i>Monterey jack, sharp cheddar, pepper jack, & gouda cheeses displayed with grapes & berries. Served with assorted crackers</i>		<i>A trio of jumbo shrimp classics: shrimp cocktail, spicy grilled cajun shrimp with dill remoulade, & bacon wrapped shrimp tossed in raspberry hoisin barbecue sauce (6 dozen total)</i>	
Gourmet Cheese Display GF, V	\$111.00	Smoked Salmon GF	\$205.00
<i>A collection of artisanal & imported cheeses displayed with grapes & berries, served with assorted crackers</i>		<i>Cold smoked Atlantic salmon, sliced & artfully arranged, garnished with tomatoes, capers, red onion, chopped eggs, & whipped cream cheese, served with bagel chips</i>	
Orlando's Cheese & Salami Display GF	\$85.00	Mixed Grill Platter GF	\$186.00
<i>Monterey Jack, sharp cheddar, pepper jack, & Gouda cheeses paired with Genoa salami, garnished with grapes & berries, served with assorted crackers</i>		<i>Grilled beef tenderloin, chicken breast, & smoked pork tenderloin medallions offered with roasted garlic aioli, horseradish mousse, honey mustard, & slider buns Creates 36 sandwiches</i>	
Fresh Fruit Presentation GF, VG	\$85.00	Walnut Chicken Salad Sliders	\$84.00
<i>Seasonal fruits & berries beautifully displayed, served with a marshmallow honey cream cheese for dipping</i>		<i>Our signature recipe with celery, onions, and red grapes served with 36 slider buns</i>	
Italian Bruschetta Trio V	\$83.00		
<i>Red pepper pesto, Tuscan white bean dip & feta artichoke spreads served with herbed focaccia crostini</i>			

Please note that displays are based on appetizer portions (2-3 bites per person), for heartier appetites consider ordering additional displays

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

Sizzlin' Selection

by the dozen - two dozen minimum

St. Louis Toasted Ravioli <i>Served with scratch made marinara sauce and dusted with parmesan cheese</i>	\$13.00	Ratatouille Stuffed Mushrooms GF, VG <i>Large mushroom caps stuffed with a mixture of plum tomato puree & fresh vegetables</i>	\$22.00
Grandma Orlando's Italian Meatballs <i>A family recipe from the old country smothered in marinara sauce</i>	\$13.00	Sesame Tenderloin Satay <i>Bite size pieces of beef coated in sesame seeds, served with a plum sauce</i>	\$69.00
Arancini de Riso ▽ <i>Creamy risotto with Asiago cheese, breaded & deep fried, served with marinara sauce</i>	\$14.00	Bacon Wrapped Raspberry Shrimp <i>Junbo shrimp wrapped in crispy bacon & tossed in a raspberry hoisin glaze</i>	\$29.00
Southern Fried Chicken Bites <i>White meat chicken hand cut, breaded, and deep fried until golden brown Served with barbecue sauce and honey mustard</i>	\$16.00	Veggie Spring Rolls ▽ <i>Julienne vegetables rolled in rice paper, deep fried, and served with a sweet plum sauce & spicy mustard for dipping</i>	\$32.00
Buffalo Wings <i>Tossed in Orlando's hot sauce with ranch dip on the side, served with buttermilk ranch</i>	\$23.00	Crab Rangoon <i>Wonton shell filled with sweetened cream cheese & real crab, served with sweet & sour sauce</i>	\$30.00
Sicilian Chicken Spedini Skewers <i>Breaded with our house made Italian bread crumbs and topped with a light lemon garlic butter, served with our signature Salvatore sauce</i>	\$14.00	Pistachio Encrusted Salsiccia <i>Homemade Italian sausage rolled in crushed pistachios</i>	\$24.00
Chinese Potstickers <i>Pork & vegetable filled dumpling seared, then glazed in soy sauce, served with a dumpling sauce</i>	\$25.00	Prosciutto Wrapped Asparagus <i>Tender asparagus spears wrapped with shaved prosciutto, Asiago cheese, & then rolled in crispy phyllo</i>	\$33.00
Buffalo Chicken Bites <i>Tender pieces of chicken breast tossed in a Louisiana hot sauce rolled with Provel cheese, breaded and fried until golden</i>	\$15.00	Jalapeno Poppers ▽ <i>Cream cheese stuffed, breaded, & fried until golden brown</i>	\$23.00

Fresh Salads

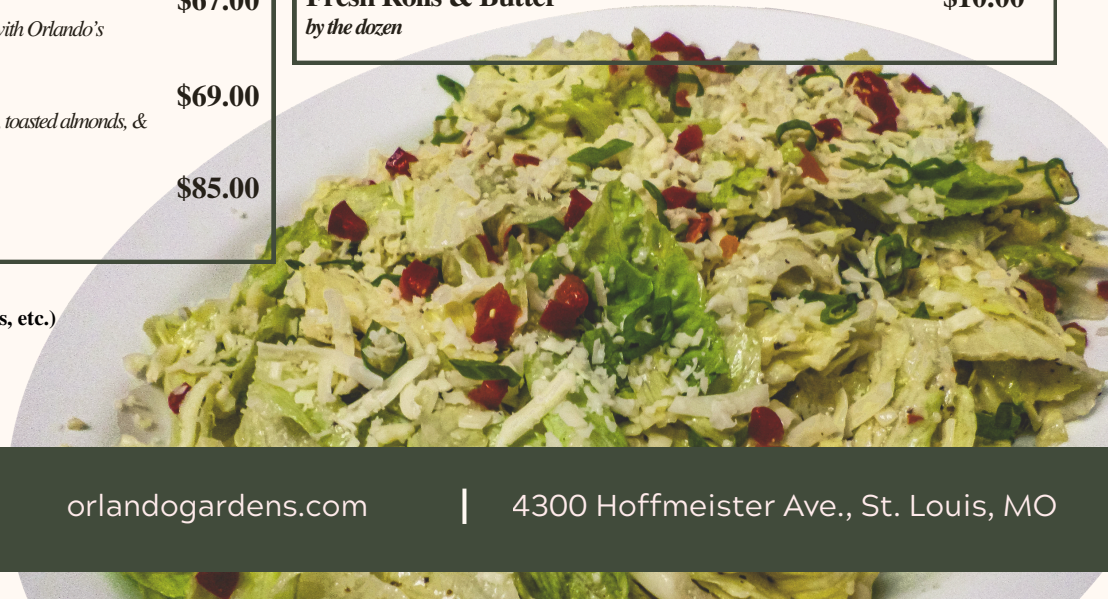
all salads serve 25-35 guests

Red Skin Potato Salad ▽ <i>Our famous scratch made recipe! Potatoes, celery, onions, hard boiled eggs, red peppers, & a mayo/mustard mixture to tie it in!</i>	\$49.00
Poppysed Coleslaw ▽ <i>Shredded cabbage & carrots tossed with red peppers & our house made poppyseed dressing</i>	\$66.00
Sun-dried Tomato Pasta Primavera Salad ▽ <i>Tri-color rotini with broccoli, cauliflower, sun dried tomatoes, peas, & black olives tossed in a tangy sun dried tomato vinaigrette</i>	\$68.00
Broccoli Cheddar Salad ▽ <i>Fresh broccoli florets with red peppers, red onion, sunflower seeds, & cheddar cheese tossed in our poppyseed dressing</i>	\$48.00
Bacon Cheddar Macaroni Salad <i>Macaroni noodles with crumbled bacon, cheddar cheese, red peppers tossed in ranch dressing</i>	\$43.00
Italian Garden Salad GF, V <i>Iceberg & romaine blend with shaved red onion, sliced cucumbers, red peppers, & parmesan cheese tossed with Orlando's house Italian dressing</i>	\$59.00
Orlando's Italian Bistro Salad GF, V <i>Iceberg & romaine lettuces, artichoke hearts, Provel cheese with Orlando's signature dressing</i>	\$67.00
California Spring Salad GF, VG <i>Mixed baby greens with sliced strawberries, mandarin oranges, toasted almonds, & a raspberry vinaigrette.</i>	\$69.00
Fresh Fruit & Berry Salad GF, VG <i>An assortment of cut seasonal fruit</i>	\$85.00

Family Recipe Pastas

Pastas serve 30 as an Entrée or 50 as a side, unless otherwise stated

Penne Pomodoro ▽ <i>Penne pasta baked with our scratch made marinara sauce topped with provol cheese</i>	\$77.00
Cavatelli Broccoli ▽ <i>Shell noodles with our cheesy cream sauce</i>	\$85.00
Penne Bolognese <i>We start with our famous marinara & simmer pork in it for 6 hours. Then mix that sauce with our penne noodles</i>	\$72.00
Garden Cavatappi VG <i>Spiral pasta with fresh spinach, ripe olives, & roasted tomatoes in a garlic infused olive oil</i>	\$84.00
Cavatelli Carbonara <i>Shells with chopped bacon & green onions in a cream sauce</i>	\$93.00
Lasagna <i>Traditional layers of fresh pasta, Italian ground beef, fresh ricotta & Italian cheeses with our house marinara (serves 18)</i>	\$120.00
Vegetable Lasagna ▽ <i>Vegetarian version of a classic with grilled seasonal vegetables (serves 18)</i>	\$120.00
Fresh Rolls & Butter <i>by the dozen</i>	\$10.00



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Desserts

by the dozen - two dozen minimum

Chocolate Chip Cream Cheese Brownies	\$16.00
St. Louis Goey Butter Bites	\$15.00
White Chocolate Cranberry Blondies	\$16.00
Lemon Bars	\$22.00
Pumpkin Bars	\$22.00
Homemade Tollhouse Cookies	\$19.00
Salted Caramel topped Tollhouse Cookies	\$20.00
Assorted Classic Cookies	\$15.00
<i>chocolate chip, oatmeal raisin, sugar, candy shop, double chocolate</i>	
Mini Cheesecakes with fruit topping	\$20.00
<i>raspberry, mango, and kiwi</i>	
Chocolate Dipped Oreo® Lollipops	\$24.00
Chocolate Dipped Rice Krispie® Treats	\$16.00
Chocolate Dipped Strawberries GF	\$15.00
Snickerdoodle Apple Cream Cheese Bites	\$14.00
Sopapilla Cheesecake Bites	\$19.00
Spumoni Dessert Bars	\$16.00
Mini Cup Cakes	\$18.00
<i>Red velvet with cream cheese icing Carrot cake with spiced icing Espresso chocolate with whipped ganache</i>	
Sweet Bites Assortment	\$14.00
<i>Goey Butter Bites, Snickerdoodle Apple Cream Cheese Bites, and Chocolate Covered Strawberries</i>	

Disposables

Hors D'oeuvre Package (per 25)	\$7.50
<i>7" cocktail plates, forks, and cocktail napkins</i>	
Dinner Package (per 25)	\$10.00
<i>10" dinner plates, dinner napkins, forks, and knives</i>	
Serving Utensils (each)	\$1.50
<i>Plastic tongs or spoons</i>	
Disposable Chaffing Sets (each)	\$15.00
<i>Cradle, water pan, and sterno included</i>	
Disposable Clear Plastic Cups (per 25)	\$5.00
<i>either 12 oz. or 9 oz.</i>	

Ordering info



To order, please call **314-638-6660**, our office is open Monday-Friday (9:00 am - 4:30 pm) & Saturday (10:00 am - 4:00 pm)

You may also text **314-638-6660** at anytime or email us at **info@orlandogardens.com**

All orders must be placed at least 2 business days in advance (or 72 hours if order is for a Saturday/Sunday)

All items are available for delivery or pick up.

All food items are displayed in disposable containers

PICK UP: available Monday - Saturday 9:00 am - 5:00 pm (other times must be made by special arrangement if available)

No minimum required for pick ups

Items can be picked up at **Orlando's Event Center South**
4300 Hoffmeister Ave., St. Louis, MO 63125

DELIVERIES: available to most of the metropolitan area:

Minimum order of \$150 required for delivery

Charges: Monday – Friday (8:00 am – 5:00 pm) \$50.00

After 5:00 pm \$75.00

Saturday (8:00 am-8:00 pm) & Sunday (before 12:00 pm) \$75.00

Driver gratuity at your discretion

Please call us if you are interested in a staffed event

Menu pricing subject to change unless under contract

Orders must be paid in advance

All credit card payments subject to 3% processing fee

All Prices subject to 22% service charge & sales tax

