

Picnic and Barbecue Menus



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Catering and Event Design

Smokin' Hot

Hickory Smoked Pork

Select pork dry rubbed with special seasoning until tender

Smoked Pulled Chicken

Slowly smoked with our special poultry spices

Smoked Beef Brisket

Seasoned and slowly smoked for hours

Served with our "Get Sauced" Bar and buns:

honey bourbon, sweet & smokey, chipotle, Carolina mustard,
honey mustard, and, tomato bacon jam

St. Louis Sizzler

St. Louis Pork Steak 8 oz.

Basted in our special brown sugar marinade, finished
with Orlando's Sweet n' Smokey Sauce

Grilled Peach Chipotle Chicken

boneless breast accented with a sweet & slightly spicy chipotle
peach glaze & finished with grilled peaches (Gluten free)

All served with buns, and condiments

Backyard Grill

Quarter Pound Grilled Hamburger

(Vegetarian Burgers available by request)

All Beef Hot Dogs

All served with buns, onions, tomatoes, pickles and condiments

Choose 3 side dishes from our list of traditional favorites: (additional choices for \$1.50 per person)

Corn on the Cob

Baked Beans

Red-skinned Potato Salad

Orlando's Italian Garden Salad

Mexican Street Corn

Julienne Confetti Salad

Individual Bags of Chips

Pasta Primavera Salad

Poppysed Cole Slaw

Grilled Vegetable Salad

Classic Caesar Salad

Bacon Cheddar Macaroni Salad

Substitute one of our signature hand crafted specialties for an additional \$1.00 per item per person
or add any one of these to your menu for an additional \$2.50 per person

Four-Cheese Mac & Cheese

a blend of smoked gouda, white cheddar, provolone,
and Swiss cheese (Cheez it topping)

Greek Tomato & Cucumber Salad

Plump vine ripened tomatoes and cucumbers
tossed with feta cheese, green and ripe olives, red onions,
and finished with a zesty Greek vinaigrette

Fresh Garden Crudité Display with Dips

a dramatic and colorful display of fresh vegetables
accompanied by red pepper and buttermilk ranch dips

Honey Apple Field Green Salad

Mixed field greens tossed with our famous apple
honey vinaigrette and garnished with candied walnuts

Sunflower Broccoli Salad

Fresh broccoli, poppy seed dressing, crispy bacon pieces,
sunflower seeds & cheddar cheese

Twisted Deviled Eggs

three twists on an old classic:

Avocado with Pico de Gallo ♦ Spicy Buffalo ♦ Bacon Ranch

Sweet Corn Casserole

White Cheddar Potatoes Gratinée

Sliced russet potatoes layered with cream and white cheddar cheese

Italian Antipasto Salad

A mix of sweet Roma tomatoes, fresh basil, mozzarella cheese,
cubes of salami, olives, and red onions
tossed in our homemade garlic parmesan vinaigrette

Fire Roasted Vegetable Display

fresh asparagus, mushrooms, red pepper, zucchini and yellow squash,
marinated, roasted and colorfully displayed and
served with red pepper and buttermilk dips

Fresh Fruit Kabobs

Skewered honeydew, cantaloupe pineapple, and strawberries

Fresh Fruit & Berry Salad

Seasonal Fruit & Berries

Cheddar Ranch Salad

Mixed greens, cheddar cheese, sliced cucumbers, tomatoes,
with buttermilk ranch dressing

California Salad

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

Pricing

Smokin' Hot

50 –99 guests \$27.50	100 – 199 guests \$24.00	200 and over \$21.00
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St. Louis Sizzler

50 –99 guests \$29.50	100 – 199 guests \$26.00	200 and over \$23.00
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Backyard Grill

50 – 99 guests \$26.50	100 – 199 guests \$22.75	200 and over \$20.00
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Add Hamburgers and Hot Dogs to any menu for \$4.00 per person
Add Brats or Chicken Breast to any menu for \$3.00 per person

All menus come with your choice of Iced Tea or Lemonade
(served with meal only – additional beverage service may be purchased separately)

All pricing is based on up to *2 hours of buffet service,
and are subject to an 22% service charge and sales tax

*Orlando's staff arrives at least one hour in advance of serving for set-up and will depart after the buffet has closed and everything is cleaned up to your satisfaction

Additional staffing fees may apply depending on the venue chosen and/or longer event times
(which may apply if bar package is added)

Pricing does not include any applicable venue or park commission fees

On-site grilling available (if menu/location appropriate) for an additional \$300

Pricing includes high quality recyclable disposable dinnerware (compostable dinnerware available for \$1.00 additional per person), serving pieces, utensils, and Orlando's courteous staff.

Pricing does not include rentals, such as tables, chairs, china, silverware, glassware, and linens. These variables are customized for each event depending upon your needs, preferences, and the number of guests expected.

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

We will be happy provide a customized proposal upon request

Ask your catering consultant for more information on adding one of these fabulous menu items or stations!

Entrées

Italian Sausage with green pepper & onions
Smoked Turkey
Italian Bistro Steaks
Asian Barbecue Chicken
Beef, Chicken, Shrimp, or Veggie Kabobs
St. Louis Style Ribs
Grilled Salmon

Stations

Roasted Corn Station
Grilled Quesadilla Station
Caramel Apple Station
Snow Cones & Popcorn
Ice Cream from Sling n' Scoops
Smore Station
Ted Drewes Frozen Custard

Enhancements to make your event unforgettable!

Add Appetizers!

Barbecue Nacho Station

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

\$5.00 per person

Add Guacamole (\$1.00 per person) ♦ Add BBQ Shrimp (\$2.00 per person)

Different Twist Pretzel Station

Hand crafted by St. Louis' own "Different Twist Pretzel Company". Soft pretzel bites served warm with these fun dipping sauces:

- ♦ Cheddar Bacon Ale ♦ Chardonnay Cheese Fondue
- ♦ Kentucky Bourbon ♦ Honey Mustard
- ♦ Blackberry Dijon ♦ Spicy Buffalo

\$5.00 per person

Fire Starter Favorites

Choose 2:

- Asian BBQ Chicken Sates
- Twisted Deviled Eggs
- Ranch with Bacon Crumbles & Avocado with Pico de Gallo
- Sharp Cheddar Mac and Cheese Bites
- Roasted Corn Canapés in a black bean pastry shell
- Buffalo Chicken Tortillas
- Forest Mushroom Strudel
- Canneloni Bites with marinara
- Pistachio Encrusted Salsicce Lollypops

\$5.00 per person

Based on 2 of each item per person
(add an additional item for \$1.50 each)

OR

Choose 2:

- Chef Joe's Smoked Beef & Bacon Meatballs
- Sausage Stuffed Jalapeno Peppers
- Honey Bourbon BBQ Wings
- Buffalo Style Hot Wings
- Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce
- Bacon Cheddar Sausage Bombs
- Louisville Sluggers-smoked mini franks wrapped in bacon
- Grilled Shrimp with remoulade sauce

\$8.00 per person

Based on 2 of each item per person
(add an additional item for \$3.00 each)

Add Desserts!

Shortcake Bar

\$3.00 per person

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

- ♦ Strawberry ♦ Grilled Peaches
- ♦ Blueberries ♦ Apples ♦ Chocolate

Warm Scratch Made Cobbler

\$3.50 per person

Choose 1

- Caramel Apple Pecan topped with candied pecans and drizzled with warm caramel
- Grilled Georgia Peach
- Napa Valley Pinot Noir Cherry
- Blueberry Lemon

Tempting Treats

\$3.00 per person

- Chocolate Chip Cream Cheese Brownies
- Goopy Butter Bites
- Cranberry Blondies
- Chocolate Dipped Strawberries (2 per person)

Decadent Delights

\$6.00 per person

- Mini Smores
- Mango Raspberry Cheesecakes
- Salted Caramel Tollhouse Cookies
- Turtle Cheesecake Shots
- Chocolate Dipped Strawberries (2.5 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips

OR

A Brownie/Blondie Bar

\$4.50 per person

Both offered with these fun toppings:

- Whipped cream
- Chocolate
- Caramel

- Vanilla cream
- Mango salsa
- Pineapple sauce

- Confetti candy sprinkles
- Chopped peanuts

Ask your consultant for additional dessert selections!

Bar & Beverage Packages

Self-Service Soft Bar

includes water, ice tea, lemonade, Pepsi, Diet Pepsi, and Starry sodas, condiments, ice, and disposable glassware set up on a beverage station
(additional charge required for a beverage attendant, ask your consultant for details)
\$8.00 per person for up to 4 hours - \$2.00 per each additional hour

Beer, Wine and Soda Bar

bottled Bud-Light, Budweiser, and Bud Select, Sauvignon Blanc, Moscato, and Cabernet Sauvignon, Pepsi, Diet Pepsi, and Starry sodas
\$18.00 per person
*for up to 4 hours - \$4.50 per each additional hour

Full Open Bar: House Brands

house brand bourbon, gin, vodka, rum, amaretto, tequila, and scotch, Sauvignon Blanc, Moscato, and Cabernet Sauvignon, bottled Bud-Light, Budweiser, and Bud Select, Pepsi, Diet Pepsi, and Starry sodas
\$20.00 per person
for up to 4 hours - \$5.00 per each additional hour

Full Open Bar: Call Brands

Seagram's 7, Jim Beam, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, Pepsi, Diet Pepsi, and Starry sodas
choice of 3 wines (from: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, and Moscato wines),
choice of 3 beers (from bottled Bud-Light, Bud Select, Goose Island, and Kona Big Wave Golden Ale)
\$25.00 per person
*for up to 4 hours - \$6.25 per each additional hour

Full Open Bar: Premium Brands

Four Roses Bourbon, Jack Daniels, Jim Beam, Jameson Irish Whiskey, Tanqueray, Tito's Vodka Grey Goose Vodka, Bacardi Rum, Captain Morgan Rum, Dewars Scotch, and Jose Cuervo Tequila with the same beer, wine, and soda offerings as the Call Brand Bar (above)
\$28.00 per person
*for up to 4 hours - \$7.00 per each additional hour

***Our Professional Bartenders are billed per hour @ \$35.00 per hour based on service hours, 1 hour for setup and a half hour for breakdown (4 hours minimum)**

All pricing based on a minimum of 50 guests for up to 4 hours and include mixers, condiments, fruit garnishes (where appropriate), and ice with disposable glassware

Prices do not include the rental of glassware, bars, tables, or linens

Ask us about Specialty Cocktails!

Craft and import beers, additional wine selections, and liqueurs, available by request at an additional charge

Host or Cash bar services are also available as well as prices for smaller groups, please call for pricing

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