

Meetings & Seminars



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

Catering and Special 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**



ORLANDO'S BOX LUNCHES

Orlando's box lunches come with disposable utensils and boxes that are recyclable

All box lunch orders require multiples of **5 like sandwiches or wraps with the same sides**

Please discuss any special dietary needs with our sales team

Gluten free bread available for any sandwich for an additional \$2.00 per sandwich

\$25.00 Delivery charge
Monday - Friday

to most areas during regular business hours
(call for weekend rates)

Must be ordered at least 24 hours in advance

All prices subject to 22% service charge & sales tax

Sandwiches & Wraps \$19.95

All sandwiches and wraps come with a choice of side and dessert with the appropriate condiments and a chocolate covered strawberry!

French Pepper Beef~sliced razor thin with pepper jack cheese on a French baguette with lettuce & tomato

Roast Turkey & Cheddar~on cheese baguette with lettuce & tomato

Country Ham & Swiss~on pretzel baguette with lettuce & tomato

Tuscan Chicken~thin chicken breast slices topped with fresh mozzarella cheese, and tomatoes on our house baked focaccia bread finished with basil pesto mayo

Primo Italiano~Genoa salami, roast turkey, country ham, & Italian beef piled on a cheese baguette, garnished with cheddar and Swiss cheeses, lettuce, tomatoes, and pepperoncini, dressed with red wine vinegar

Corner Office~shaved beef with Boursin cheese spread on a French baguette

Roast Turkey & White Cheddar~on pretzel baguette with red onions, and cranberry mayo

Orlando's Walnut Chicken Salad~our special recipe with red grapes and toasted walnuts served on a croissant

Bacon Club Wrap~mixed greens, tomatoes, roast turkey, country ham, and crisp bacon with mayonnaise wrapped in a sun-dried tomato tortilla

Buffalo Chicken Wrap~breaded chicken tenders tossed in Frank's Hot Sauce with Provel cheese, diced tomatoes, shredded iceberg and romaine lettuce, and Ranch dressing rolled into a sun-dried tomato tortilla

Mediterranean Grilled Veggie Wrap~VG~grilled mushrooms, asparagus, zucchini and yellow squash with sun-dried tomatoes, and mixed greens, drizzled with a balsamic vinaigrette and folded into a spinach tortilla

Roasted Garlic Hummus Wrap~VG~with cucumber, shredded carrots, mixed greens, red pepper, & chickpeas wrapped in a flour tortilla

Salads \$18.95

All salads come with a flatbread, chocolate covered strawberry and a choice of dessert

Chopped Chef Salad~GF~diced turkey, bacon, tomato, and egg, with shredded cheddar on a bed of iceberg and romaine lettuce with Ranch dressing

Big Fat Greek Salad~V|GF~mixed greens, Kalamata olives, feta cheese, tomatoes, roasted red peppers, cucumbers, red onion with lemon herb vinaigrette

Classic Chicken Caesar~grilled chicken, chopped romaine, aged parmesan cheese, garlic herb croutons with creamy Caesar dressing

Harvest Salad~VG|GF~mixed greens with sliced apples, candied walnuts, fresh sliced strawberries, dried cranberries with apple agave vinaigrette

GF = gluten free (without crackers, breads, etc.) VG = vegan (no meat, dairy, or egg) V = vegetarian (may include dairy)

Sides & Desserts

choose one of each for sandwich lunch and one dessert for salad lunch

Sun Dried Tomato Pasta Salad~V~broccoli and cauliflower florets, ripe olives, parmesan cheese tossed with a sun-dried tomato vinaigrette

Red Skin Potato Salad~V|GF~homemade red potato salad accented with hard boiled egg, chopped celery, and seasoned mayonnaise

Poppyseed Coleslaw~V|GF~fresh chopped cabbage, shredded carrots, red pepper tossed in a poppyseed dressing

Quinoa Salad~VG|GF~with edamame, cucumber, carrot tossed in a lemon vinaigrette

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

Fresh Fruit Salad~VG|GF~strawberries, cantaloupe, pineapple, honeydew, and red seedless grapes

Elote Corn Salad~V|GF~with cotija cheese, cilantro, and lime

Potato Chips~VG|GF~single serving bags

Chocolate Chip Cream Cheese Brownies
White Chocolate Cranberry Blondies
Peanut Butter Bars (gluten free)

St. Louis Goopy Butter Bites
Chocolate Chip Cookies



Bargain Boxes \$17.95

On a budget? No problem!
These box lunches come in simple white boxes with these sandwich choices:

Grilled Chicken & Cheddar
Turkey & Provolone
Ham & Swiss

All on brioche buns garnished with lettuce and tomatoes

Includes:

Condiments, Bag of Chips, and a Cookie!

5 like sandwiches are required

Simmering Soups \$9.50

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

Broccoli Cheddar Ale Bisque~V|GF~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 & Applewood Bacon~potatoes with a bit of cream topped with crispy apple wood smoked bacon

Roasted Red Pepper and Tomato~V|GF~roasted red peppers stewed with plum tomatoes and spices

Out-of-the-box \$21.95

Sandwiches and salads presented as a buffet to give your guests more choices!

Choose three sandwiches or wraps
sandwiches/wraps are cut in halves & displayed on trays so guests can mix and match

Choose two sides from our list above

includes

Chocolate Chip Cookies & Cream Cheese Brownies
and all your disposable dinnerware & condiments

For heartier appetites consider adding one of our soups!



Picture is an example of service with soup added - all items come on black round disposable trays & clear bowls

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...

- ~Fettuccini 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 \$3.00 per person)

Choose 2 Sides:

- | | |
|---|---------------------------|
| Italian Garden Salad | Brown Sugar Baby Carrots |
| Ambrosia Salad | Macaroni and Cheese |
| Redskin Potato Salad | Mashed Potatoes and Gravy |
| Creamy Cole Slaw | Pan Fried Potatoes |
| Home Style Green Beans w/ Bacon and Onion | Sweet Potatoes |
| Buttered Whole Kernel Corn with Peppers | 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.....	\$27.95 per dozen
Chocolate Dipped Strawberries	\$17.95 per dozen
Assorted Fresh Baked Cookies ~Chocolate Chip, Oatmeal Raisin, and Sugar Cookies.....	\$20.95 per dozen
Tollhouse Cookies ~ scratch made in our kitchen with the original recipe.....	\$18.95 per dozen
Mini Cup Cakes ~ Carrot Spice with Cream Cheese Frosting and Chopped Walnuts, Chocolate Espresso with Dark Chocolate Frosting, and Cappuccino with Vanilla Bean Frosting.....	\$19.95 per dozen
Orlando's Chocolate Chip Cream Cheese Brownies.....	\$19.95 per dozen
St. Louis Goopy Butter Cake.....	\$19.95 per dozen
Rice Krispie Treats.....	\$19.95 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).....	\$50.95
Orlando's Cheese and Summer Sausage Display ~ Monterey Jack cheese, sharp cheddar and jalapeno Jack cheese paired with Cervelat summer sausage, accompanied by a cracker assortment (serves 25-35).....	\$68.95
Tortilla Chips and Salsa ~ Crispy tortilla chips with our house-made Pico de Gallo (serves 24-35)	\$30.95
House Made Potato Chips ~ Your choice of pineapple salsa or French onion dip (serves 25-35)	\$30.95

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

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