

Hors D'oeuvres & Signature Stations



4300 Hoffmeister Ave.
St. Louis, MO 63125
314.638.6660
orlandoevents.com

Catering and Event Design

Orlando's Event Center Hors D'oeuvres Menus and Signature Stations Packages

include the following amenities:

- ♦ A Four-Hour Cocktail Reception in an elegant ballroom
 - ♦ Four-Hours of continuous Open Bar Service
 - ♦ Your menu choices served for two continuous hours
 - ♦ China cocktails plate, silver forks, and cocktail napkins
 - ♦ Glassware at the bar
 - ♦ White Linen Table Cloths
 - ♦ Dramatic Lighting in a color of your choice
- Our Courteous Event Staff

**Hors D'oeuvre Menu:
Level One
\$48.95 per person**

**Hors D'oeuvre Menu:
Level Two
\$53.95 per person**

**Signature Stations:
\$56.95 per person**

Facility Rental Fees not included in the price (see next page)

All prices subject to 22% service charge and sales tax

Prices subject to change without notice

Facility Rental Charges

Orlando's Event Center South only

includes the exclusive use of your contracted ballroom all day
until the end of your event

Exclusive use of the entire Orlando's Event Center:

Saturday and Sundays: \$4,000

Fridays: \$2,500

(\$10,000 food & beverage minimum)

also includes exclusive use of the wedding party suites



***Individual Ballrooms:**

Verona Ballroom (minimum guest count 200)

Saturday and Sundays: \$1,500

Fridays: \$950.00

Sorrento Ballroom (minimum guest count 100)

Saturday and Sundays: \$1,250

Fridays: \$775.00

Palermo Ballroom (minimum guest count 100)

Saturday and Sundays: \$1,250

Fridays: \$775.00

Room rental for a wedding ceremony only in a separate room:

Rental fee for the separate room based on the rates above plus

\$750 for ceremony set up

includes Wedding Rehearsal Time

All prices subject to sales tax

Prices subject to change without notice

***Orlando's has only two wedding party suites, the first two ballrooms booked
will be given choice of wedding party rooms**

Hors D'oeuvre Menu: Level One

Select 4 :

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

Sicilian Meatballs Marinara

bite-sized Italian meatballs served in our rich homemade marinara sauce

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

Chipotle Peach Chicken Skewers

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):
Buffalo • Honey Mustard • Teriyaki • Barbecue
Ranch • Honey Garlic

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

Buffalo Chicken Tortillas

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

California Rolls Assortment GF

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished with red grape relish

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salami served with assorted crackers

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Twisted Deviled Eggs GF, V

three twists on an old classic:
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Hors D'oeuvre Menu: Level Two

Select 4:

Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

Orange Ginger Chicken Sate GF

with sweet citrus and spicy ginger glaze

Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

Habanero Lime Chicken GF

seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

Arancini de Riso V

creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

Smoked Chicken Empanada

tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

Dim Sum

traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

Pork Egg Rolls

filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

Prosciutto Asparagus

tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

Assorted Flat Breads

mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

Chorizo Stuffed Jalapeno Poppers

Louisiana Chicken Wings GF

deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right—served with ranch dip

Paella Stuffed Mushrooms V, VG

Italian Sausage Stuffed Mushrooms GF

Grilled Cheese Burger Sliders (add \$1.00)

grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

Chimichurri Beef Skewers GF

(add \$2.00)

skewered tenderloin bites topped with house made chimichurri sauce

Select 3:

Fire Roasted Vegetables GF, V, VG

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

Grilled Shrimp GF

marinated in flavorful spices, grilled and served chilled with a rich remoulade sauce

Charcuterie Presentation GF

an assortment of cheeses and cured meats garnished with cornichon, pickled onions, olives, and peppers, served with sliced baguettes, lavash, crackers, blackberry Dijon and whole grain mustard

Boursin Shrimp Soufflé

with a panko crust and finished with roasted red pepper pesto

Sesame Seared Tuna Canape

sesame encrusted Ahi tuna served on a crispy won ton with wasabi aoli and pickled ginger

Grilled Lemon Pepper Snow Pea Shrimp GF

skewered on knotted bamboo

Antipasto Display GF

a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

Prosciutto Wrapped Mozzarella GF

with balsamic syrup drizzle

Mediterranean Beef Sandwich

freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

Everything Bacon Skewers GF

"everything" seasoning (similar to everything bagel) encrusted bacon

Veggie Shots GF, V

a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

Three Little Pigs Sliders

mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

Smoked Salmon Blini

mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

Caprese Skewers GF, V

balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

Tuscan Chicken Sandwiches

grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise on home-made caramelized onion focaccia bread

Gourmet Cheese Fondue GF, V

a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

Bruschetta Presentation GF, V

Select 3:

- Hummus •Olive Tapenade
- Red Pepper Pesto •Feta Artichoke
- Roasted Tomato Balsamic
- Curry Almond & Roasted Eggplant Hummus with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

Signature Stations



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Catering and Event Design

Our Signature Stations Packages creates a special energy for your guests as they enjoy an interactive culinary experience!

Included in this menu package:

A Gourmet Cheese Fondue presentation plus your choice of four items on the Grazing Station
One interactive station choice from the Classic Station list and
One interactive station choice from the Signature Station list!

Grazing Station

Includes:

Gourmet Cheese Fondue V

a presentation of vegetables and cheese,
a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus,
yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread.

Includes sun dried tomato dip (vegan)

Select 2:

Pistachio Encrusted Salsicce Lollipops

homemade Italian Sausage and served
on a lollipop stick for a unique presentation

Artichoke Parmesan V

a rich spread of artichoke hearts and parmesan cheese
served on garlic toasted baguettes

Sicilian Chicken Spedini

breaded with Italian bread crumbs, skewered,
topped with a light lemon garlic butter, served with
Italian salsa

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a
tangy banana soy tomato glaze

Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried
served with marinara sauce for dipping

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported
Asiago cheese...a crispy crust with a soft cheesy inside,
served with marinara sauce

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach
cream and garnished with a sun dried tomato bloom

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto
puff pastry, then rolled and cut into spirals and baked

Select 2:

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Boursin Cheese Soufflé V

miniature Boursin cheese soufflés in a panko crust garnished
with red grape relish

Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian sausage
served with assorted crackers

California Rolls Assortment GF

Vegetarian Rolls (cucumber, carrot, red pepper),
Avocado Crab, and Tobiko Japanese Caviar with soy sauce,
ginger, and wasabi

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes
and strawberries, served with an assortment of crackers and flat breads

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies
Goey Butter Bites
Cranberry Blondies
Chocolate Dipped Strawberries

\$3.00 per person (2 per person - minimum 25 people)

Sweet Additions

Decadent Delights Trays V

Mini S'mores
Mango Raspberry Cheesecakes
Salted Caramel Tollhouse Cookies
Turtle Cheesecake Shots
Chocolate Dipped Strawberries

\$6.00 per person (2.5 per person - minimum 25 people)

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

Classic Station

Select 1:

Turkeytini

We start with an elegant martini glass (disposable),
add one shot of homemade sage dressing,
one shot of roast turkey and gravy
and finish with a toothpick of cranberries as a garnish.
The perfect comfort cocktail!

Fiesta Fajita Station GF

Chicken and Steak grilled with peppers and onions at the station, served with house made salsa roja, corn and black bean salsa, sour cream, green onions, jalapenos and cheddar cheese. Offered with flour tortillas. Gluten free corn tortillas available upon request

Ramen Noodle Bar V, VG

Chef adds your choice of Miso chicken or vegetable broth to a bowl of ramen noodles.

Guests can customize with these fun toppings:
Seasoned Pork Shoulder, Green Onions, Toasted Sesame Garlic Oil, Hard Boiled Eggs, Bean Sprouts, Kimchi, Pickled Carrots, Togarashi Seasoning

Asian Stir Fry Station GF, V, VG

Stir fried at the station in a wok, assorted vegetables with Chicken or Vegetarian served over Jasmine Rice in small Chinese take out containers
(offered with chop sticks and forks)

Slider Station

Your guests will choose from these mini sandwiches prepared to order by our chef at the station.

Choose 3

- ◆ Chimichurri beef with cilantro & coriander
- ◆ Roast beef with Kentucky bourbon glaze and caramelized onions
- ◆ Smoked pulled pork with tangy barbecue sauce
- ◆ Korean pork with Kimchi
- ◆ Teriyaki Chicken with grilled pineapple
- ◆ Miso Chicken with Sriracha Aioli
- ◆ Gorgonzola Portabella Mushroom V

Quesadilla Station

Three types of Quesadillas grilled at the station:
Chicken, Steak, and Cheese (V)
with Pico de Gallo, Cheeses, and Jalapenos
offered with Sour Cream, Guacamole, and Salsa

Pretzel Bar V, VG

Fresh Baked Pretzel Bites house-made soft salted pretzel bites served warm with these fun dipping sauces:

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

Mac & Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac cake breaded with panko crumbs, pan fried at the station and finished with pork belly ribbons and a maple bacon syrup drizzle

Mac and Cheese Martinis V

a childhood favorite but not exactly how Mom used to make it. We blend gourmet cheeses and tossed in penne pasta, serve in an elegant martini glass (disposable) offering guests the following toppings to customize their Mac and Cheese:

- | | |
|--------------------------|----------------------|
| Crumbled Bacon | Crumbled Cheez-Its |
| Diced Chicken Breast | Roasted Red Peppers |
| Broccoli Florets | Grated Asiago Cheese |
| Scallions | Asparagus |
| Italian Sausage Crumbles | |

Add Shrimp \$1.25 per

Offer Gluten Free Mac \$1.00 per serving provided

Home-Style Mashed Potato Bar

Red-skin mashers topped with guest's choice of
Yankee Pot Roast
Turkey and Gravy
Brussel Sprouts and Bacon
Cream Corn toppings V

Add Mashed Cauliflower for a healthier choice V, VG
for \$1.00 per person

Gourmet Grilled Cheese Station V

Choose Three:

- ◆ Brie Cheese and Walnuts on Cinnamon Raisin Bread
- ◆ Colby Cheese and Sliced Pear on Brioche
- ◆ Smoked Gouda Cheese on Calamata Olive Bread
- ◆ Provolone and Prosciutto on Italian Loaf
- ◆ Boursin and Caramelized Onion on Sun-dried Tomato Bread

Add Roasted Pepper and Roma Tomato Soup V
for
\$1.25 per person

Many of our stations can better accommodate vegans, vegetarians,
and gluten free diets based on choices made, see consultant for more details.

Signature Station

Select 1:

Shaken Not Stirred Salad "Bar" GF, V, VG

This is anything but your typical salad bar!

Set up like a beverage bar (glass rented separately).

Guests are offered three salads to choose from:

The Saki: Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and char siu pork

The Cosmo: Baby field greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita: Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette.

Our bartender will place these ingredients into a martini shaker to shake them up and then "pour" your salad into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!

Gourmet Mac and Cheese Martini Bar V

Guests choose their Mac and Cheese from

Three Cheese, Pesto, or Lobster

Then are offered the following toppings to customize:

Crumbled Bacon	Asparagus
Scallions	Crumbled Cheez-Its
Diced Chicken Breast	Roasted Red Peppers
Broccoli Florets	Grated Asiago Cheese
Italian Sausage Crumbles	

Add Shrimp \$1.25 per person

Offer Gluten Free Mac \$1.00 per serving provided

Smashed Potato Martini Bar GF, V, VG

Guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef

prepares individual orders at the buffet and serves them in an elegant martini glass (disposable)

Cheddar Cheese	Crumbled Bacon
Chives	Jalapeno Peppers
Roasted Tomatoes	Mushrooms
Bleu Cheese	Sour Cream
Freshly Ground Pepper	Horseradish

Cavatappi Station V, VG

This chef manned station will offer "made to order" cavatappi pasta (corkscrew shaped) mixed with your choice of sauce:

olive oil basil pesto, Alfredo or marinara sauce tossed with your choice of the following ingredients

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles

Jalapenos

Street Taco Fusion GF, V, VG

our chef will prepare these unique tacos to order in soft flour tortillas with a gluten free corn tortillas available upon request

Select 3 for your guest to choose from:

- ◆ Mango Mahi Mahi with Jicama Slaw and Pickled Onion
- ◆ Korean Barbecue Chicken with Kimchi
- ◆ Black Bean and Roasted Corn with Avocado Creme
- ◆ Pork Carnitas with Poblano and Red Peppers
- ◆ Barbecue Jackfruit with Caramelized Pineapple

Chicken & Waffle Station

Waffles made at the station served with crispy chicken tenders topped with maple bacon syrup

Taco or Nacho Bar GF, V, VG

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of:

Seasoned Ground Beef	Guacamole
Jalapeno Cheese Sauce	Sour cream
Manchego Cheese Sauce	Pico de gallo
Sliced jalapeno peppers	House made Salsa

and a variety of hot sauces.

You can also upgrade your bar with fajita style grilled beef and chicken! (\$1.50)

Carving Station GF

A variety of meats are available for carving stations: (select 2)

- ◆ Top Round of Beef
- ◆ Carved Cherry Smoked Breast of Turkey
- ◆ Smoked Beef Brisket
- ◆ Grilled Chicken Breast
- ◆ Smoked Pork Loin
- ◆ Pork Belly
- ◆ Apple Cider Glazed Ham

Corned Beef (add \$.50 per person)

Roasted Tenderloin Au Poivre (add \$9.50 per person)

served on assorted Bakery Rolls with these condiments:

(select 4)

- ◆ Roasted Garlic Mayonnaise
- ◆ Smoked Tomato Marmalade
- ◆ Smoky Barbecue Sauce
- ◆ Dijon Mustard
- ◆ Horseradish Mousse
- ◆ Blackberry Dijon
- ◆ Zesty Asian Orange Ginger Glaze

Herb Risotto Martini Bar V, VG

Chef prepares customized risotto to order with guest's favorite toppings, served in an elegant martini glass (glass rented separately)

Grilled Chicken	Italian Sausage
Mushrooms	Artichoke Hearts
Roasted Tomatoes	Julienne Vegetables
Black Olives	Parmesan Cheese
Asiago Cheese	Bacon Crumbles
Jalapenos	Bleu Cheese

Freshly Ground Pepper

Add Shrimp \$1.25 per person

Savory Crepe Station V

Chef hand crafted to order

filled with your choice of savory offerings:

Grilled Chicken with asparagus and Gruyere cheese and balsamic glaze

Fennel Sausage with leeks, apple and goat cheese

Spinach Artichoke with brie cheese and mornay sauce

Burger Sliders GF

(additional \$2.50)

offered on mini fresh bakery buns with these gourmet accompaniments:

American & Swiss Cheeses	Guacamole
Bacon Bits	Sliced Tomatoes
Sliced Pickles	Jalapeno Peppers
Mustard	Mayonnaise
Home Made BBQ Sauce	Ketchup
Dijon Mustard	

Add House Made Chips with Sea Salt \$1.00 per person

**Additional station items available for an additional charge,
ask our consultants for more information.**

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