

Rehearsal Dinners



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Catering and Event Design

Seated Dinners

Entrees

Chicken Modiga

A traditional favorite. A plump chicken breast rolled in olive oil, Italian bread crumbs, Parmesan cheese, and baked. Generously topped with Provel cheese, bacon and Orlando's chardonnay wine, mushroom lemon sauce.

Orlando's Chicken Tuscany

A tender breast stuffed with Prosciutto ham, sun-dried tomatoes, Asiago cheese, and fresh leeks. Sliced and served with basil pesto cream.

Beef Tenderloin

Carefully prepared Filet of Tenderloin seasoned and slow roasted and carved into perfect medallions. Served with a rich Bordelaise sauce.

Beef Spedini Salvatore

Rib eye of beef cloaked in Italian breadcrumbs and seared over an open flame. Finished with our famous Salvatore sauce, an Italian tomato basil salsa

Accompaniments

(Select Two)

Roasted Garlic Mashed Potatoes
Herb and Asiago Cheese Risotto
Roast Redskin Potatoes with Olive Oil,
Sea Salt and Cracked Black Pepper
Angel Hair Pasta Nests with
Porcini Mushroom Cream Sauce
Whole Green Beans with Julienne Carrots
Broccoli, Cauliflower, and Tiny Carrots
Grilled Vegetable Napoleon
Zucchini, yellow squash, red pepper, and asparagus
Italian Green Beans with Tomatoes,
Fresh Garlic and Basil

Salads

(Select One)

Orlando's Italian Salad
Orlando's Café Salad
Caesar Salad
California Salad with Toasted Almonds

From our family to yours...

Start your evening with a
champagne toast for all your
guests to commemorate this
wonderful occasion compliments of
Orlando's!

Dessert Selections for Seated Dinners and Buffets

(Select One)

English Trifle

Pound cake sprinkled with Triple-Sec, layered with strawberries, custard, whipped cream, and shaved chocolate

Amaretto Chocolate Éclair

An éclair shell filled with Amaretto Bavarian cream and coated with chocolate ganache. Served with crème Anglaise and a strawberry

Strawberries & Cream Cheese Pound Cake

Our special pound cake with sugared strawberries and whipped cream

Chef's Choice Dessert

Our Pastry Chef is often creating many desserts for the week and can reproduce one of their masterpieces for your dinner.

Please ask your Orlando's Banquet Consultant.

Vegetarian Bouquetiere Menu

Olive oil poached Roma tomatoes nestled on a bed of braised French lentil beans with brunoise of butternut squash laded with sweet pea bisque, garnished with roasted Portabella mushrooms and grilled asparagus tips.

Children's Menu

(Guests under age 12)

Breaded Chicken Strips

Served with sweet n' sour dipping sauce

Chef's choice Vegetable and Potato

These specialty menus available upon advanced request only.

All dinners are served butler style and include freshly baked Artisan rolls and butter, iced tea, and freshly brewed coffee.

Two entrees may be offered at your event with a final count for each due 2 weeks prior to the event date. If more than one entrée is offered all side dishes must be the same. A color coded designation for each entrée is required.

Rehearsal Dinner Pricing (minimum of 35 guests)

Chicken Modiga	\$31.95 per person
Beef Spedini Salvatore	\$34.95 per person
Orlando's Chicken Tuscany	\$37.50 per person
Beef Tenderloin	\$39.95 per person
Children's Menu	\$18.95 per person

(Chicken Strips, Chef's choice Vegetable and Potato)

Prices include:

Use of the facility for three hours

Full Event Staff

Full service china and glassware

Complimentary Champagne Toast for all guests

Coffee and Iced Tea

Prices subject to 22% service charge and sales tax

Please refer to our Bar Options page for available bar services.

Buffet Dinner

Entrées (please select two)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning and served with au jus and horseradish mousse

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce

Asian Barbequed Chicken

Marinated and chargrilled Filipino-style in a tangy banana molasses tomato sauce

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Hot Baked Ham with Pineapple

Virginia ham, baked with brown sugar and sugar sweet pineapple

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Roasted Pork with Gravy

Fresh pork, oven roasted and covered in our house made gravy

Accompaniments (please select three)

Cavatelli Carbonara

Shell pasta with our parmesan sauce, bacon, and green onions

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Buffalo Chicken Pasta

Penne pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping

Cavatappi Alfredo

Spiral pasta in our house made alfredo sauce

Four Cheese Macaroni

Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses

Sun Dried Tomato Asiago Cheese Risotto

Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter and basil herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans

With smoked bacon and sautéed onions

Mexican Street Corn

Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

Chef's Grilled Vegetables

Grilled seasonal vegetables

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

The Classic Buffet includes:

Fresh Italian Garden Salad

iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's signature Italian dressing

Dinner Rolls and Butter

Dessert Selection from previous page

Freshly Brewed Coffee Station

Buffet Pricing (minimum of 50 guests)

\$33.95 per person

Includes: Use of the facility for three hours -Full Event Staff-Full service china and glassware, Water Service - Complimentary Champagne Toast for all guests

Prices subject to 22% service charge and sales tax

Bar Options

Open House Brand Bar (three hour bar):

Included are Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries and bartender service.

\$15.00 per person (\$3.00 per person for additional hour)

Open Call Bar (three hour bar):

Includes Tanqueray Gin, Tito's Vodka, Absolut Vodka, Seagram's 7, Jim Beam, Dewar's Scotch, Bacardi Rum, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines along with Bud Select, Bud Light, Shock Top, and Urban Chestnut's Zwickel Draught Beers, O'Doul's Non-Alcoholic Beer, Amaretto, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries and bartender service.

\$20.00 per person (\$4.00 per person for additional hour)

Other Bar Options:

**Open Soda Bar (non-alcoholic bar) includes soda, juices and bartender
\$3.00 per person (3 hour service) \$1.00 per person for additional hour**

Host Bar

Drinks priced individually
paid per usage by host of function
*Bartender - \$100.00 total

Cash Bar

Drinks priced individually
paid for by guests at the function
*Bartender - \$100.00 total

(Mixed Drinks \$6.00, Wine \$6.00, Beer \$4.00, Soda \$2.00)

*Bartender fee is based on 1-3 hour bar
Additional hours are \$35.00 per hour

Please ask us for additional bar options

All prices subject to 22% service charge & sales tax