

Formal Dining



4300 Hoffmeister • Hwy. 55 at Union
St. Louis, MO 63125 • 314.638.6660
www.orlandogardens.com

Catering and Special Event Design

“A Celebration of the Senses”

Starters

Please choose one from the following:

Romaine lettuce with grilled onions, olive bread croutons,
Shaved Asiago cheese & creamy cracked pepper anchovy dressing

Aged Balsamic vinegar & herb marinated tomato, basil and fresh
Mozzarella Cheese Napoleon dusted with chopped Pistachios,
Drizzled with Turmeric-infused Olive Oil

Baby spinach with sliced apples, toasted cashews,
Mandarin oranges & citrus vinaigrette

Arugala, Romaine & Belgian Endive with crumbled, candied bacon,
Toasted pecans, fresh strawberries & champagne vinaigrette

Mixed baby greens with sweet cranberries, candied walnuts,
Roquefort cheese & red wine vinaigrette

Entrées

Roasted Chicken Breast filled with Prosciutto Ham,
Leeks, Sun-dried Tomatoes & Provolone Cheese
Asiago Risotto
Grilled Vegetable Medley in a Thyme Cream Sauce

Pan-roasted Chicken Breast
Pecan Mashed Sweet Potatoes
Spinach Mushroom Ragout with Port Wine Demi Glaze

Sautéed Chicken Breast
with Dijon Mustard Artichoke Cream
Roman Mushroom Risotto
Julienne Vegetable Medley

Tea Leaf Smoked Roma Tomato
Brown Rice, Black Pearl Barley,
Daidon Radish Seeds & Cremini Mushrooms
Asparagus, Bundled Carrots Sweet Peas
& Butternut Squash Bisques

Turkey Filet Stuffed with Cranberry Orange Dressing
Wrapped with Apple-wood Smoked Bacon
ladled with Red Currant sauce
Chive Red-skin Mashed Potatoes
Bundled Green Beans with Roasted Yellow Squash

Gorgonzola Stuffed Pork Loin wrapped with Italian
Pancetta drizzled with Frangelica Glaze
Hazelnut Risotto
Spaghetti Squash & Haricot Verts

Grilled King Salmon with Soy Caramel
Imported Bamboo & Jasmine Rice Medley
Sesame Long Beans & Carrots

Almond-crusted Sea Bass with Citrus Confiture,
Lobster Scented Long & Wild Rice
Asparagus Spears & Carrot Batonettes
Mandarin Orange Compound

Seared Sesame Crusted Tuna with Soy Buerre Blanc
Japanese Soba Noodles
Sugar Snap Pea Stir-fry
Wasabi Horseradish & Pickled Ginger

Grilled Beef Sirloin with Herbed Spaetzles
& Forest Mushroom Cream
Braised Red Cabbage
Butternut Squash

Pan-seared Beef Sirloin flamed
in Kentucky Bourbon with Veal Demi Glaze
Fingerling Potatoes
Roast Tomato Vegetable Bouquetière

Beef Tenderloin with Shallot Vinaigrette
Braised Green Beans, Baby Carrots & Gorgonzola
Brioche Bread Pudding

Walnut Crusted Beef Tenderloin
with Calvados Brandy Reduction
Fuji Apple Mashed Potatoes
Caramelized Onion Green Beans, Roasted
Sweet Peppers & Matchstick Carrots

Dual Entrée Selections

Chicken Breast with Braised Shallot & Toasted Mustard Seed Jus
&
Prosciutto-Wrapped King Salmon with Fresh Thyme Cream
Chef's Market Vegetables
White Truffle Yukon Mashed Potatoes

Grilled Beef Tenderloin with Green Peppercorn Sauce
&
Butter Poached Prawns
Gruyere Potato Gratin
Asparagus, Roasted Red Peppers & Spaghetti Squash

Beef Tenderloin with Truffle Liver Pate & Black Pepper Brandy Cream
&
Sautéed Chicken Breast with Zinfandel Champagne Sauce
Nutmeg Duchess Potatoes
Sweet Snap Peas
Braised Grape Tomatoes

**Dessert Selections*

Choose one of the following...

Hazelnut Marscapone Cheesecake
With Poached Pear and Port Wine Sauce

Amaretto Chocolate Mousse Bombe
With Crème Anglaise and Chocolate Cigarette

Vanilla Mousse coated with White Chocolate Ganache
With Peach Blossom Sauce

Flourless Chocolate Indulgence Torte
With Raspberry Framboise

Tiramisu with Cappuccino Cream Mocha Sauce

All plated dinners include bread and butter,
freshly brewed coffee,
and dessert selection.

Exact entrée counts are due three (3) business days prior to the event date. If exact counts are not provided by this date there will be an additional fee of \$10.00 per guest applied to the entrée price.

Please call for Formal Dining Menu Prices...

Prices include all necessary wait staff, full service china and water service with all the amenities of our banquet hall packages.

***Your wedding cake from Wedding Wonderland can be served as your dessert course.**

Please add 19% service charge and sales tax.