ORLANDO'S

Antipasto Display

-a bountiful display of Italian Cheeses, Genoa Salami, green and black olives, pepperoncini, and balsamic marinated artichokes

Artichoke Parmesan

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

Asian Egg Rolls

-traditional won-tons wrapped with Asian vegetables and pork, deep fried until golden brown

Asiago Cheese Puffs:

-Pate a choux dough blended with imported Asiago cheese and golden fried. Somehow the center stays soft and cheesy and the outside is very crispy

Assorted Bruschetta

Roasted Garlic and Sun Dried Tomato
Grilled Chicken, Asiago Cheese, and Plum Tomato
Smoked Ham, Pineapple and Sweet Bell Pepper

Assorted Petite Sweets

Chocolate Irish Cream, Butter Cream Delight, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Carmel Oatmeal Fingers, Gooey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Chocolate Dipped Strawberries
(actual assortment may vary)

Assorted Wraps

-a variety of flavor combinations wrapped in a white flour, sun dried tomato, and spinach tortillas Turkey and fresh spinach with a Dijon cream Herb cheese w/ black olives, sun dried tomatoes &pine nuts Southwestern Chipotle spread with black beans and red, green, and yellow peppers Jerk chicken with a sweet tropical chutney

Avocado Pepper Tostada

-a crispy pastry shelled filled with seasoned avocado and sweet but fiery red Peppadew pepper

Baked Brie Encroute

-baked with apple and caramel and served with crostini for spreading

Beef Roulade

-tender beef rolled with horseradish mousse and served in crostini

Blue Crab Guacamole

-house made guacamole blended with lump blue crab and served with multi colored tortilla chips

Boursin Cheese Soufflé

-miniature boursin cheese soufflés with a panko crust garnished with red grape relish

Bouquetière of Fresh Crudités and Dip

-a dramatic wicker basket display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Bruschetta Station

-Olive Tapenade, Red Pepper Pesto and Spinach blends served with caramelized onion herb Focaccia bread for spreading

ORLANDO'S

Buffalo Bruschetta

-tender pieces of chicken breast tossed in a Louisiana hot sauce on top of a crisp baguette, finished with melted Provolone cheese

Buffalo Chicken Tortillas

-breast of chicken folded into spicy buffalo Seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

Cajun Grilled Shrimp

-marinated in fiery Cajun spices, grilled and served chilled in large shell shaped serving piece with a rich remoulade sauce

California Rolls

-light California vegetables such as avocado, cucumber, carrot, and spinach, accented by fresh crab and wrapped in Nori seaweed and served with Wasabi Mustard and Soy dipping sauce

Capellini Frittelle

-capellini pasta rolled into balls with cream and Asiago cheese, breaded and deep fried, offered with marinara sauce for dipping

Carpaccio en' Crostini

-wafer thin sliced French bread, toasted crisp and topped with grain mustard parsley sauce, fresh Asiago cheese and cracked black pepper

Caprese Skewers

-balsamic marinated sun dried tomato wrapped in basil and skewered with a fresh buffalo mozzarella pearl

Carved Roasted Tenderloin of Beef
Carved Oven Roasted Breast of Turkey

-served on assorted Bakery Rolls with condiments of Roasted Garlic Mayonnaise, Honey Mustard, Smoked Tomato Marmalade, and Horseradish Mousse

Checkerboard Crostini

-Genoa Salami and Monterey Jack Cheese creatively checkered on spiced Crostini

Chicken Ratatouille Stuffed Mushrooms

-large mushroom caps stuffed with a mixture of plum tomato puree fresh vegetables grilled breast of chicken

Chili con Queso

-rich melted cheese folded together with plum tomatoes, chipotle peppers, and seasoned beef, served warm with multicolored tortilla chips for dipping

Chilled Shrimp Cocktail

-large shrimp piled high in a shell serving piece garnished with lemon and lime wedges and served with a traditional horseradish cocktail sauce for dipping

Chinese Dim Sum

-traditionally stuffed won-tons served in "pot-sticker" style, with a Sweet n' Sour Dipping Sauce

ORLANDO'S

Coconut Chicken Blast

-this unique experience introduces coconut breaded chicken skewered onto a pipette or tube filled with our own island pepper sauce, squeeze the tube, injecting the sauce into your mouth, while you pull the chicken from the skewer for a special BLAST of flavor!

Confetti Chicken Sate

-tenderloin of chicken encrusted with crushed orange, yellow and green tortillas and southwestern spices served with a chipotle pepper and lime dipping sauce

Crab Cakes

-sweet lump crab mixed with our special seasoning and seared on a flat grill, served with a corn relish and rich Louìs Sauce

Crab Cheese Pate

-served with assorted crackers and displayed on a large decorated fish shaped serving piece

Crab Rangoon

-crisp wontons stuffed rich crab cream cheese, served with an Asian sweet n' sour sauce

Eggplant Caponata

-a rich relish of eggplant, onions, tomato, olives, pine nuts and vinegar, served with toasted garlic baguettes

Feta Artichoke Spread

-presented in a giant martini glass garnished with fresh vegetables and served with Focaccia Crostini

Fire Roasted Vegetables

-fresh asparagus, mushrooms, red pepper, zucchini and yellow squash marinated oven roasted and colorfully displayed on white platters, served with red pepper and buttermilk dips

Forest Mushroom Strudel

-an assortment of Shiitake, Cremini and domestic mushrooms combined with bread crumbs, egg and sweet peppers and
baked in a light puff pastry

Fresh Fruit and Berry Display

-an assortment of seasonal fruits such as cantaloupe, honeydew, watermelon, pineapple, strawberries, red and green grapes elegantly displayed

Fried Chicken Drummies

-served with Bleu cheese dipping sauce

Glass Crudités Display

-a dramatic display of fresh vegetables including, tear drop tomatoes, green beans, baby carrots, broccolini, and colored cauliflower served in assorted sizes and shapes of clear glass vessels on a bed of tall wheat grass. Accented by a dramatic 3' tall glass tower of multi-colored peppers. Served with roasted pepper and Ranch dips

Gourmet Cheese Display

-elegantly displayed imported and domestic cheeses highlighting a wedge of soft Danish Havarti glazed with a layer of rich praline this impressive display is garnished with fresh grapes and berries, served with assorted flat breads and crackers

ORLANDO'S

Gourmet Cheese Fondue

-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

Grilled Vegetable Focaccia Sandwiches

-homemade Focaccia bread stuffed with grilled summer vegetables
and a light Chipotle mayonnaise

Hummus B'Tahini

-traditional Hummus spread accented with toasted sesame
and served with grilled herb and parmesan flatbread

Italian Sausage Stuffed Mushrooms

Italian Stuffed Focaccia Sandwiches

-homemade Focaccia bread stuffed with chopped salami,
green and black olives, provel cheese and peppers

Jalapeno Poppers

-golden brown breaded chili pepper stuffed with southwestern cream cheese

Japanese Sushi

-Sushi Grade "A" tuna and salmon seasoned with spiced rice wine vinegar, and rolled with Nori seaweed, Wasabi mustard, vegetables, root of pickled ginger
and short grain rice. Served with a slowly brewed soy sauce

Jerk Chicken Sate with Chipotle Dip

-marinated chicken s skewered on long dramatic
bamboo sticks, and grilled, served with a Chipotle pepper dipping sauce

Lattice Potato Chips

-home made lattice cut potato chips dusted with
truffle sea salt and served in paper cones for easy mingling

Lemon Ginger Chicken Sate

-tender pieces of chicken skewered with water chestnuts
and red pepper and served with an oriental dipping sauce

Louisiana Chicken Wings

-deep fried chicken wings tossed in our own blend of
Louisiana hot sauce not too mild and not to spicy – just right!

Meatloaf Lollypops

-approximately 2" round slices of homemade meatloaf with an olive center
for color skewered with a lollypop stick for a unique presentation
and served with a sweet tomato molasses reduction

Mediterranean Beef Sandwich

-freshly baked Focaccia bread filled with tender roast beef,
Asiago mayonnaise and flavorful olive Tapenade

Mini Brownies and Lemon Bars

Miniature Beef Wellingtons

-bite size portions of beef tenderloin in a rich mushroom
bordelaise and baked in puff pastry

Miniature Beef, Turkey and Ham Sandwiches

-served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

ORLANDO'S

New potatoes with Snails and Brie cheese -golden fried new potatoes filled with garlic/basil butter and topped with brie cheese
Orlando's Cheese and Fruit Display -assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers
Orlando's Cheese and Summer Sausage Display -assorted domestic cheeses and cubes of summer sausage served with assorted crackers
Orlando's Cheese Display -assorted domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads
Orlando's Pasta Station
Oyster shooters ***with the spicy tomato bouillabaisse***
Pancetta Pear Cones -won-ton cones filled with goat cheese and pancetta, finished with Asian Pear
Panko Chicken Skewers -skewered chicken dipped in coconut milk and panko breadcrumbs with coconut and baked until golden brown, drizzled with a sweet Asian pepper sauce
Petite Quiche
Pistachio Encrusted Salsicce Lollypops -homemade Italian Sausage encrusted with crushed Pistachios and served on a lollypop stick for a unique presentation
Praline Havarti -with flat breads and crackers
Prosciutto Asparagus -tender grilled asparagus wrapped in a thin layer of Prosciutto with Asiago cheese, and then in a blanket of phyllo pastry dough, baked until crisp
Prosciutto, Boursin Cheese, and Melon Canapés -toast points spread with Boursin cheese, topped with shaved Prosciutto ham and honeydew and cantaloupe melon
Raspberry BBQ Shrimp -large shrimp wrapped in bacon, and grilled with a raspberry BBQ glaze
Rice Paper Spring Rolls with Julienne Vegetables
Roast Beef Dijon Sandwich -tender roast beef piled on wheat baguette and dressed with a Dijon cream cheese
Roasted Garlic and Sun Dried Tomato Bruschetta
Rumaki -chicken livers wrapped in crispy bacon with finished with a brown sugar glaze
Salmon Coulibiac -a fluffy puff pastry filled with fresh Salmon, chopped spinach and egg, served with a lemon caper sauce

ORLANDO'S

Salmon Display

-classically decorated whole salmon surrounded by roasted poached and glazed Atlantic salmon medallions with cilantro, served with traditional accompaniments as well as a Dill, and Lemon Lime Chive Dips

Salsicce Marinara

-homemade Italian Sausage served in bite size pieces in a rich marinara sauce

Scallop Shooters

-skewered pan seared scallops laid across the top of a tall shot glass filled with a citrus consume. Guests are instructed to eat the scallop and follow it with the shot of consume

Seafood Bouchees

-tender golf shrimp and sea scallops blended with an herb cheese and wrapped in a fluffy puff pastry

Sesame Breaded Artichoke Hearts

-served with a marinara sauce for dipping

Sesame Encrusted Chicken Sate

-served with a sweet Thai Pepper Sauce

Sesame Seared Tuna

-Sesame encrusted Ahi tuna served on sesame won-ton with wasabi aoli and pickled ginger

Sesame Tenderloin Sate

-served with a sweet Thai Pepper Sauce

Sesame Tuna Martini

-seared Ahi Tuna served over soba noodles garnished with sesame won-ton ribbons and served in an elegant Martini Glass with chopsticks

Shrimp Beggars Purse

-crisp won-ton tied with a scallion to resemble a small bag filled with shrimp and herb cheeses

Shrimp Gazpacho Shooters

-a shot glass filled with chilled Gazpacho and finished with a Southwestern grilled shrimp

Sicilian Chicken Spedini

-skewered chicken breaded with Italian bread crumbs and topped with a light lemon garlic butter

Sicilian Meatballs Marinara

-hand rolled Italian meatballs seared and served in our rich homemade marinara sauce

Sicilian Stromboli

-tender chicken, spinach, tomatoes and a blend of rich cheeses wrapped in flakey pastry and baked until golden, carved into manageable slices served warm on a heated decorative tray

Skewered Bloody Marys

-pepper vodka marinated grape tomatoes skewered and offered in a giant martini glass with lemon pepper for dipping

Smoked Chicken Empanada

-tender smoked chicken breast wrapped around a fluffy puff pastry with roasted corn, bell peppers

ORLANDO'S

Smoked Ham and Pineapple Bruschetta

-French Baguette covered with tomato salsa and topped with smoked ham, pineapple and Sweet Bell Pepper

Smoked Salmon Asparagus

-tender spears of grilled asparagus wrapped with thinly sliced smoked Salmon and served as a star burst on a round silver tray

Smoked Salmon Display

-served with capers, chopped onion, tomato, hard boiled egg, cream cheese and miniature bagels

Smoked Salmon Forks

-tender smoked salmon wrapped around goat cheese and finished with pistachio nuts then skewered by individual cocktail forks and served vertically on a bed of rock salt, a very dramatic presentation

Southern Fried Chicken Bites

-served with honey mustard sauce for dipping

Spinach Pesto Lobster Canapé

-crostini topped with roasted red pepper and spinach pesto and topped with fresh lobster

St. Louis Toasted Ravioli

-breaded and deep fried to a golden brown, dusted with parmesan cheese and served with our zesty marinara sauce or dipping

Sushi Won-ton Cones

-Asian vegetables folded together with sweet soy and bamboo rice in won-ton cones and topped with crab, garnished with wasabi coated sesame seeds

Sweet n' Sour Meatballs

Tempura Chicken

Tenderloin Forks

-beef tenderloin rolled with a cream cheese garlic mayonnaise then skewered by individual forks and served vertically on a bed of rock salt in decorative leather hinged boxes – a very dramatic presentation

Thai Chicken Sate

-tender strips of chicken breast marinated in tangy Thai seasonings and served with an spicy Asian dipping sauce

Tuscan Chicken Sandwiches

-grilled chicken breast with mozzarella cheese and fresh basil drizzled with balsamic vinegar on home-made caramelized onion focaccia bread with an Asiago mayonnaise

Tuscan Tomato Bruschetta

-a crisp baguette topped with Roma Tomato, Buffalo Mozzarella, fresh basil, and drizzled with virgin olive oil

Veggie Spring Rolls

-enoki mushrooms, julienne carrots, red peppers, and diakon radish sprouts tossed in a soy vinaigrette and wrapped in rice paper

Walnut Chicken Salad on Brioche

-tender chicken tossed with walnuts, grapes and a light mayonnaise served on freshly baked brioche rolls