

# *Deluxe Buffet Bridal Package*



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*Catering and Special Event Design*

*For an elegant reception with your budget in mind,  
this package offers everything!*

*Your Deluxe Buffet Package includes the following amenities:*

*The Deluxe Buffet Menu  
Four Hour Reception  
Decor  
China and Linen Service  
Event Staff  
Deluxe Open Bar Service (4 continuous hours)  
Champagne Bridal Toast*

*Your Deluxe Buffet Package also includes a selection of three  
of the following options:*

*Water Service to your tables  
Hand crafted Ice Sculpture as buffet centerpiece (four designs to choose from)  
Your wedding cake from Wedding Wonderland  
Our Chef's selection of Butler Passed Hors D'oeuvres  
Salads served to your guests prior to the buffet  
Champagne toast in fluted glasses for all guests  
Assorted Pastry Tray for each guest table served following dinner  
Wedding Cake served to your guests at their tables*

*Saturday Evening \_\_\_\_\_ per person*

*Friday Evening, Saturday Afternoon & Sunday \_\_\_\_\_ per person*

*All prices subject to 19% service charge and sales tax.*

*Prices subject to change without notice.*

*Let us make your dream wedding a reality!*

# Deluxe Buffet Menu

## Hand Carved Offerings (please select one):

### Prime Rib

...carved "English Style" and served with horseradish mousse

### Sicilian Roast Beef

...a customer favorite for forty years! Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse

### Pecan Encrusted Pork Loin

...paired with apricot brandy glaze

### Golden Roast Turkey Breast

...served with caramelized onion chutney and brandied cherry glaze

### Apple Brandy Ham

...spiced with cloves and served with Pommerey mustard

### Leg of Lamb Rotisseurs

...served with red currant sauce and fresh spearmint aioli

### Mesquite Grilled Tenderloin of Beef

...(additional \$4.50 per person) with sweet smoked tomato marmalade and green peppercorn sauce

## Specialty Entrees (please select one):

### Chicken Milano

...(additional \$1.00 per person) stuffed with Orlando's Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

### Beef Bourguignon

...select tenderloin with portabella mushrooms in a velvety wine sauce

### Chicken Asiago

...an Italian breaded breast, atop a pool of Orlando's homemade marinara sauce, topped with provel and Asiago cheeses

### Napa Valley Chicken

...sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes

### Chicken Modiga

...an Italian breaded breast generously crowned with provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando specialty!

### Chicken Dijon

...sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce

### Steak Tapenade Olivida

...Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce

### Coconut Panko Chicken Brochettes

...with Asian apricot sauce

### Herb Roasted Pork Loin

...stuffed with sage onion dressing with rosemary pan gravy

### Corvina Sea Bass

...(additional \$1.00 per person) served in a Tomatilla reduction with roasted red pepper and crème fraîche

### Sautéed Tilapia

...(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce

## ***Accompaniments (please choose three):***

**Cavatelli Carbonara** ...cavatelli pasta with our rich cream sauce, bacon and green onions

**Ziti Bolognese**...ziti pasta in our rich tomato and pork sauce

**Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provol cheese

**Pesto Genovese**...penne pasta with pesto sauce and sun dried tomatoes

**Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter

**Fusilli Broccoli**...spiral pasta with broccoli in cream sauce

**Tortellini Pepperonata**...cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic, and olive oil

**Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce

**Roasted Garlic Mashers**...potatoes whipped with fresh roasted garlic...the Italian way!

**Bacon Cheddar Roasted Potatoes**...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes

**Asiago Potatoes Gratinée**...layered with cream and Asiago cheese

**Sweet Potato Fusion**...sweet potato mashers enveloped on either side with seasoned mashed potatoes

**Asiago Risotto**...Aborio rice blended with Asiago cheese

**Artichoke Pancetta Risotto**...pancetta is Italian bacon that is rolled and seasoned with nutmeg

**Ayjar Couscous**...roasted eggplant and red pepper vegetable spread blended with couscous

**Rice Pilaf**...a blend of long grain and wild rice steamed with our special herb seasonings

**Almond Basmati Rice**...exotic rice spiced with cinnamon, raisins and almond slivers

**Green Beans Amandine**...green beans topped with roasted almonds— always a crowd pleaser!

**Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon

**Ratatouille Portabella**...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce

**Whole Green Beans & Parisian Carrots**...long greens beans with unique round carrots

**Italian Vegetable Giardiniera**...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

**Grilled Vegetable Sambuca**...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, and garlic, grilled and lightly drizzled with Sambuca liqueur

**Spinach Feta Gratin**...(additional \$.50 per person) baked casserole topped with feta cheese

**Asparagus Romano Pecorino**...(additional \$.50 per person) topped with Romano cheese

## ***The Deluxe Buffet also includes:***

### **Fresh Garden Italian Salad**

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

### **Dinner Rolls**

...served with butter

### **Freshly Brewed Coffee Station**

## **Amenities:**

**Four Hour Reception** – Choose from one of our elegantly decorated ballrooms seating from 50 to 850.

**Decor** – Our garden motif interior provides an elegant setting for your reception. The head table is clothed, skirted in white with complimenting crystal candle pillars. Our uniquely shaped skirted buffet table features a beautiful large silk floral arrangement as a centerpiece. The cake, coffee and gift tables are also clothed and skirted in classic white. Locked card boxes are included for each ballroom. A solid wood parquet floor is provided for dancing as well as luxurious patterned carpet for guest seating. Crystal and brass chandeliers will set the mood for your special event. Your guests will also enjoy being seated at round tables highlighted by the warm glow of our one-of-a-kind crystal candle centerpieces.

**China and Linen Service** – Your guests will be seated at round tables dressed in white linen cloths and napkins. Your guests will also enjoy your specially selected menu on our white china plates accompanied by our rose patterned silverware. China cups, saucers and cake plates are always standard at Orlando's.

**Service Staff** – Excellent service seems to be a lost art when you visit most places. At Orlando's, our friendly and courteous staff are uniformed in tuxedo attire to suit the occasion. This staff includes a maitre d', servers, bartenders and a coatroom attendant. Our staff is completely dedicated to ensuring you and your guests are serviced beyond your expectations.

**Deluxe Open Bar Service (4 continuous hours)** – Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are Budweiser and Bud Light Draught Beers, O'Doul's Non-Alcoholic Beer, Chablis and Merlot Wines, Gin, Rum, Scotch, Bourbon, Vodka, Amaretto, Peach Schnapps, Sour Mix, Bloody Mary Mix, Tonic, Club Soda, Orange Juice, Pepsi, Diet Pepsi, Sierra Mist, Sweet and Dry Vermouths, Lemons, Limes, Olives and Cherries. Our Bartenders are T.I.P.S. trained and will safely monitor the consumption of alcohol.

**Champagne Bridal Toast** - A complimentary champagne toast with fluted stemware is provided for your wedding party.

## **Additional Bar Options:**

**Call Brand Bar Service (4 continuous hours)** – Upgrade your bar with the following selections of call brand liquors and cordials: Budweiser and Bud Light Draught Beer, Tanqueray Gin, Absolut Vodka, Seagrams V.O., Dewars Scotch, Bacardi Rum, Bailey's Irish Cream, Kahlua and Cream, and Amaretto DiSaronno. Add \$3.00 per person.

**Bottled Beer Upgrade** - Budweiser and Bud Light Bottled Beer available. Add \$4.00 per person.

**Extended Bar Service** - Add \$1.50 per person per half hour for open bar. Add \$2.50 per person per half hour for Call Brand Service. Add \$1.00 per person to the price above if adding bottle beer to either bar.

**Glassware at the Bar**—Hi-ball glasses and stemware may be added to your bar for \$4.00 per person.

(Feel free to purchase any of the above liquor and beer selections a la carte (ask consultant for prices).

### ***Your Deluxe Package Option Choices (choose three):***

***Water Service to your tables*** - preset water goblets at each of your guest's place settings

***Hand crafted Ice Sculpture as buffet centerpiece (four designs to choose from)*** - a beautiful hand carved work of art, lit from below by an ice glow to add a touch of elegance to your reception.

***Wedding Cake from Wedding Wonderland*** – Choose your cake from one of their 50 incredible designs which will serve the total number of your guests.

***Wedding Cake served to your guest tables***—We cut and serve your cake on china plates to your guests at their tables.

***Butler Passed Hors D'oeuvres***—Our friendly uniformed staff will walk amongst your guests offering a variety of wonderful chef selected hors d'oeuvres.

***Salad served to your guests*** — Prior to the buffet your salad will be served as a separate course to your guests.

***Champagne Toast in fluted glasses***—allowing all of your guests to celebrate your toast with champagne.

***Assorted Pastry Trays*** — Bite-sized pastries presented on a silver tray for each guest table after dinner.

### ***Wedding Planning Services***

***Wedding Consultants*** – Our highly trained wedding consultants are at your service to help with every detail of your wedding reception so that it will truly be a treasured event. We will be there for you from initial conceptual design to the last dance. Our consultants can also recommend companies providing flowers, limousines, photography and videography.

***Ice Sculptures*** - Highlight your reception with an exquisite ice sculpture specially hand carved just for you by our executive chef. Choose from one of our popular wedding designs or let us customize the sculpture to suit your theme. All sculptures are illuminated with our special ice glow, \$225 each.

***Themed Receptions*** – your guests will be dazzled by your custom designed theme, revolving around your own personality. Please ask our consultants about adding some of our other options.

***Invitations*** – Our consultants will be happy to meet with you to custom design your perfect invitation through our extensive catalogs.

***Entertainment*** – One of the most important aspects of your reception will be the entertainment. Our planners will help select the right entertainment for your. Orlando's proudly recommends the professional talents of TKO DJ Services and we'll be happy to recommend live ensembles if you prefer.