

Picnics with Pizzazz!



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

Catering and Special Event Design

Outstanding Menus

Grilled Specialties

Hickory Smoked Meats

Traditional and Signature Side Dishes

Killer Desserts

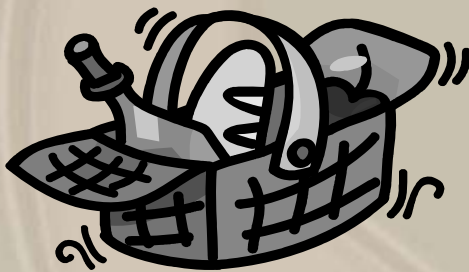


Orlando's uses the finest, leanest and freshest cuts of meat available. Our signature BBQ Sauce is slowly cooked, bursting with the flavor of over 25 different ingredients. Smoked meats are marinated in a unique blend of seasoning and slowly smoked over Texas mesquite wood for extreme tenderness. All of our salads are prepared by our chefs with our own private recipes and desserts are baked fresh daily.

Service with a Smile

Orlando's trained, uniformed, and above all, *courteous* staff will take care of your every need from setting up a *festively decorated buffet* to the final cleanup.

You sit back and enjoy!



We offer "on-site grilling" by our specially trained *Grill Masters* manning our professional equipment.

Working with a budget? We'll drop it off and you can serve yourself.

Orlando's
A trusted name in picnic planning in St. Louis for over 35 years!

Exciting Games and Cutting Edge Entertainment

We'll coordinate competitive games, professional entertainment, and the newest inflatable game concepts!

Giant Slides
Obstacle Course Challenges
Football, Baseball, and Hockey Games
Golf Simulators
Bounce Houses and Crawling Mazes
Clowns, Jugglers, Super Heroes
Music, and Ethnic Entertainers



Dramatic Theme Décor and Coordination

Let us design your event around a fun theme, pulling together all the elements of food, décor, games, and entertainment into one unforgettable extravaganza!

Western Jamboree
Survivor Safari
Tropical Paradise
Surf'n Beach Party
International Festival
...or let us create a unique theme just for you!

Sensation Stations

Roasted Corn Station
Fiesta Nacho Bar
Chicago Style Hot Dog Stand
Quesadilla Grill Station
Ice Cream Truck
Carmel Apple Station
Snow Cones & Popcorn Station
Cotton Candy Station
A Different Twist Hot Pretzels Station





St. Louis BBQ Sizzler



Grilled Favorites - Choose your 2:

8 oz. St. Louis BBQ Pork Steak

Basted in our special brown sugar marinade, finished with Orlando's Sweet n' Smokey BBQ Sauce

Three Way Chicken Breast

Boneless breast rubbed with our own seasoning, seared, and served with three sauces: Honey Dijon, Orlando's Sweet n' Smokey BBQ Sauce, and Sweet Pineapple Teriyaki

Italian Sausage

Grandma Orlando's "old country" recipe with grilled green peppers and onions and Salvatore Salsa

Brats n' Kraut

Authentic German bratwurst with sauerkraut and spicy horseradish

Kickin' Chicken Legs

Grilled drumsticks finished with our Orlando's Sweet n' Smokey BBQ Sauce.

Includes:

Grilled All Beef Hot Dogs

Served with fresh bakery buns, traditional ketchup, mustard, and sweet pickle relish
AND

Quarter Pound Angus Burger

Juicy all beef burgers, served with sliced tomatoes, sweet yellow onions, and dill pickle chips

Hot Side Specialties - Choose 1:

Twisted Mac and Cheese
Sweet Corn Casserole

Grandma Jan's Baked Beans
Fresh Sweet Corn on the Cob

Chilled Side Specialties - Choose 2:

Roasted Red Skinned Potato Salad
Fresh Fruit and Berry Salad
Green Beans and Red Potato Salad
Julienne Confetti Pasta Salad
Italian Tomato Cucumber Salad

Sweet n' Sour Cole Slaw
Italian Garden Salad
Potato Chips
Bacon Cheddar Macaroni Salad

See the attached list of our Signature Side Dish Options

Includes:

Hamburger and/or Hot Dog Buns

Our Signature Raspberry Iced Tea or Tangy Lemonade

(served with meal only – additional beverage service may be purchased separately)

See our attached list of irresistible desserts!

St. Louis BBQ Sizzler

Pricing Per Person		
75 – 99	100 – 199	200 or more
\$13.50	\$14.50	\$12.25

These prices include all necessary high quality disposable dinnerware and buffet service up to 2 hours. Prices include staff, buffet linen, and décor. This menu includes on-site grilling for parties of 100 or more.

Prices subject to 19% service charge and applicable sales tax.

Prices subject to any applicable park fees or commissions.

Prices subject to change without notice unless under contract.

Call for special discounts on groups over 500 guests.





Smokin' Hot!



**Includes all three of these "Smoke House" favorites accompanied by our trio of homemade BBQ sauces served on the side:
Sweet n' Smokey • Honey Dijon • Spicy Chipotle Pepper**

Hickory Smoked Pork

Select pork dry rubbed with special seasoning until tender and piled high on French crust bakery Rolls

Chicken Quarters

Slowly smoked infusing a unique woody flavor with our special poultry spices

Smoked Beef Brisket

Seasoned with a unique blend of herbs, slowly smoked for hours, on French crust bakery rolls

Hot Side Specialties - Choose 1:

Twisted Mac and Cheese	Grandma Jan's Baked Beans
Sweet Corn Casserole	Fresh Sweet Corn on the Cob

Chilled Side Specialties - Choose 2 :

Roasted Red Skinned Potato Salad	Sweet n' Sour Cole Slaw
Fresh Fruit and Berry Salad	Italian Garden Salad
Green Beans and Red Potato Salad	Potato Chips
Julienne Confetti Pasta Salad	Bacon Cheddar Macaroni Salad
Italian Tomato Cucumber Salad	"Bow Thai" Pasta Salad

See the attached list of Options for "add-on" entrees and our Signature Side Dish selections.

Includes:

French Crust Rolls

Our Signature Raspberry Iced Tea or Tangy Lemonade

(served with meal only – additional beverage service may be purchased separately)

See our attached list of irresistible desserts!

Pricing Per Person

75 – 99	100 – 199	200 or more
\$12.75	\$11.50	\$10.50

These prices include all necessary high quality disposable dinnerware and buffet service up to 2 hours. Prices include staff, buffet linen, and décor. This menu does not require grilling on-site.

Prices subject to 19% service charge and applicable sales tax.

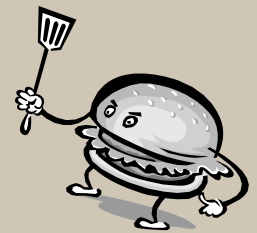
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The Backyard Grill



Quarter Pound Angus Burger

Juicy all beef burgers served with sliced tomatoes, sweet yellow onions, and dill pickle chips

Grilled All Beef Hot Dogs

Served with fresh bakery buns and traditional ketchup, mustard, and sweet pickle relish

Hot Side Specialties - Choose 1:

Twisted Mac and Cheese
Sweet Corn Casserole

Grandma Jan's Baked Beans
Fresh Sweet Corn on the Cob

Chilled Side Specialties - Choose 2:

Roasted Red Skinned Potato Salad
Fresh Fruit and Berry Salad
Green Beans and Red Potato Salad
Julienne Confetti Pasta Salad
Italian Tomato Cucumber Salad

Sweet n' Sour Cole Slaw
Italian Garden Salad
Potato Chips
Bacon Cheddar Macaroni Salad
"Bow Thai" Pasta Salad

See the attached list of our Signature Side Dish Options

Includes:

Hamburger and Hot Dog Buns

Our Signature Raspberry Iced Tea or Tangy Lemonade

(served with meal only – additional beverage service may be purchased separately)

See our attached list of irresistible desserts!

Pricing Per Person

75 – 99	100 – 199	200 or more
\$10.75	\$9.75	\$8.75

Option:

Add homemade Italian sausage \$1.75 per person
Served with grilled green peppers and onions and Salvatore Salsa

Add German bratwurst and sauerkraut \$1.75 per person

Add 4 oz. grilled boneless breast of chicken \$2.00 per person

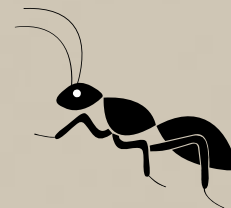
These prices include all necessary high quality disposable dinnerware and buffet service up to 2 hours.
Prices include staff, buffet linen, and décor. Additional charges apply for grilling on-site .

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The Picnic Basket



Country Fried Chicken

Dipped in southern style breading, served golden brown in a basket with red & white checkered cloth.

Apple Brandy Glazed Ham

Country style ham baked with apple brandy glaze, dramatically displayed on silver trays with American and Swiss cheeses, served with our French crust rolls, accompanied by our special spicy mustard and rich mayonnaise

From the Grill - Choose 1:

Quarter Pound Angus Burger

Juicy all beef burgers, served with sliced tomatoes, sweet yellow onions, and dill pickle chips

Grilled All Beef Hot Dogs

Served with fresh bakery buns and traditional ketchup, mustard, and sweet pickle relish

Includes:

Sweet Corn on the Cob

Roasted Red Skinned Potato Salad

Sweet n' Sour Cole Slaw

or

Garden Vegetable Basket with Buttermilk Ranch Dip

See the attached list of our Signature Side Dish Options

Includes:

French Crust Rolls

Our Signature Raspberry Iced Tea or Tangy Lemonade

(served with meal only – additional beverage service may be purchased separately)

See our attached list of irresistible desserts!

Pricing Per Person

75 – 99	100 – 199	200 or more
\$12.25	\$11.25	\$10.50

These prices include all necessary high quality disposable dinnerware and buffet service up to 2 hours. Prices include staff, buffet linen, and décor. This menu does not require grilling on-site.

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The Big Bang



8oz. Angus Strip Sirloin Steak

Perfectly seasoned with a Montreal Steak Rub and grilled to a tender medium temperature

Cajun BBQ Shrimp Kabobs

Grilled skewered Jumbo Shrimp tossed in flavorful Cajun spices

Italian Chicken Salvatore

Boneless breast lightly coated with Italian bread crumbs, grilled, and topped with Grandpa Salvatore Orlando's crushed tomato garlic and oregano salsa

Red Skin Smashed Potato Bar

Fresh red potatoes mashed with skins on and served with a choice of toppings: shredded cheddar cheese, chives, crumbled bacon, horseradish, jalapeno peppers, sun dried tomatoes, bleu cheese, and sour cream

Fire Grilled Vegetables

Marinated fresh asparagus, mushrooms, red pepper, zucchini and yellow squash fire roasted, dramatically displayed, and drizzled with herb infused olive oil

Orlando's Famous Antipasto Salad

A blend of Italian delicacies: Roma tomatoes, sweet red onions, Monterey Jack cheese, green and black olives, and Genoa salami tossed in our special recipe balsamic vinaigrette

Fresh Fruit and Berry Salad

Displayed in a chef carved watermelon basket

Includes:

Hamburger and/or Hot Dog Buns

Our Signature Raspberry Iced Tea or Tangy Lemonade

(served with meal only – additional beverage service may be purchased separately)

See our attached list of irresistible desserts!

Pricing Per Person

75 – 99	100 – 199	200 or more
\$25.00	\$22.50	\$21.50

These prices include all necessary high quality disposable dinnerware and buffet service up to 2 hours. Prices include staff, buffet linen, and décor. This menu includes onsite grilling.

Prices subject to 19% service charge and applicable sales tax.
Prices subject to any applicable park fees or commissions.

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Picnic Options



Signature Sides

Add one of our unique specialty sides or substitute for one of the traditional sides to customize your picnic menu.



Fiesta Salad

A colorful layered salad with peas, corn, kidney beans, green onions, and red peppers in a sweet light vinaigrette

French Deviled Eggs

What makes them French you ask? They are prepared by a French lady in our kitchen!

Greek Tomato Salad

Plump vine ripened tomatoes and cucumbers tossed with feta cheese, green and ripe olives, red onions, and finished with a zesty Greek vinaigrette

Fire Roasted Vegetable Salad

Fresh summer vegetables such as zucchini, yellow squash, red and green bell peppers, asparagus, mushrooms, and carrots roasted then chilled in a sweet balsamic vinaigrette

Honey Apple Field Green Salad

Mixed field greens tossed with our famous apple honey vinaigrette and garnished with candied walnuts

Sunflower Broccoli Salad

Fresh broccoli, poppy seed dressing, crispy bacon pieces, sunflower seeds & cheddar cheese

Italian Antipasto Salad

An Italian mix of sweet Roma tomatoes, fresh basil, Monterey Jack cheese, olives, and red onions tossed in our homemade garlic parmesan vinaigrette

Waldorf Salad

Diced Red Delicious apples, walnuts & celery tossed in a traditional sweet Waldorf mayonnaise

Asian Almond Cole Slaw

Shredded cabbage tossed with toasted almonds, sesame seeds, green onions, and crispy noodles in a sweet Asian vinaigrette

Add a Signature Side \$1.00 per person
Substitute a Signature Side for a Traditional Side \$.50 per person

Beverages

Unlimited Soda and Bottled Water Service

Pepsi, Diet Pepsi, Sierra Mist, and Bottled Water

2 Hour Service (with meal only) \$1.50 per person

4 Hour Service \$ 3.00 per person

Add \$1.00 per person, per extra hour

(Based on self service)



Picnic Bar Service

Draft Beer: Bud and Bud Light

Pepsi, Diet Pepsi, Sierra Mist, and Bottled Water

\$10.00 per person

Based on 4 hour service.

Bartenders billed separately at \$30.00 per hour, per bartender

(include set up and cleanup time in bartender hours)

Add \$3.00 per person to substitute bottled beer for draft beer.

Add a Specialty Drink for \$2.00 per person:

Orlando's Spiked Lemonade, Southwestern Margaritas, Louisiana Hurricane, or Aloha Mai Thai

Desserts

Chocolate Chip Cream Cheese Brownies

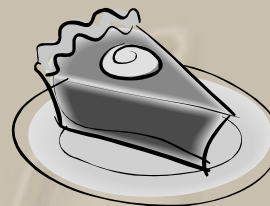
Our own recipe of fudge brownies with a swirl of cream cheese and chocolate chips to put it over the top!

\$1.00 per person

Luscious Lemon Bars

\$1.00 per person

Chocolate Chip Cream Cheese Brownies & Luscious Lemon Bars Combo Tray



\$1.50 per person

Fresh Baked Tollhouse Cookies

\$2.00 per person

Fresh Baked Pie Assortment – Apple, Cherry, and Peach

\$2.00 per person

Home Made Apple or Cherry Cobbler

\$1.00 per person

Fresh Baked Cookie Tray – Sugar, Oatmeal & Chocolate Chip

\$1.00 per person

Ice Cold Watermelon Slices

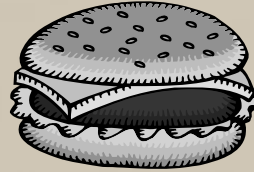
\$.50 per person

Jazz it up ...

Add one or more of these items to enhance your menu!

Add All Beef Hot Dogs to any Menu

\$1.00 per person



Add Angus Burgers to any Menu

\$1.75 per person

Served with sliced tomatoes, sweet yellow onions, dill pickle chips, traditional ketchup, mustard, and sweet pickle relish

Add Home Made Italian Sausage to any Menu

\$1.75 per person

Served with grilled green peppers and onions and Italian tomato salsa

Add Bavarian Brats and Sauerkraut to any Menu

\$1.75 per person

Add 4 oz. Grilled Boneless Breast of Chicken to any Menu

\$2.00 per person

Add Hickory Smoked Ribs to any Menu

Call for Price





Sensation Stations

Create a sensation at your picnic with one or more of our fun interactive specialty stations!

Roasted Corn Station

Sweet corn still in the husk roasted on-site over an open fire, dipped in sweet drawn butter, served with choice of condiments: parmesan cheese, seasoned salt, red pepper flakes, Cajun spice, and lemon pepper

Add this station to your menu for \$1.50 per person

(Service and Rental of tents, tables, and linens billed separately)

Grilled Quesadilla Station

Three chef-grilled quesadillas: steak and cheese, chicken, and cheese with pico de gallo served with condiments of fresh salsa, guacamole, and sour cream.

Add this station to your menu for \$3.50 per person

(Service and Rental of tents, tables, and linens billed separately.)

Chicago Style Hot Dog Stand

Jumbo Kosher, all beef hot dogs on Vienna style poppy seed buns, served with the following goodies: pickle spears, banana peppers, celery salt, sliced tomatoes, sweet pickle relish, sauerkraut, shredded cheddar cheese, chopped onions, ketchup, and mustard

Add this station to your menu for \$2.00 per person

(Service and Rental of tents, tables, and linens billed separately.)

Fiesta Nacho Bar

Plentiful multi-colored tortilla chips are offered with all the fixin's: seasoned beef, cheese sauce, shredded lettuce, zesty salsa, sour cream, black olives, chopped onions, jalapeno peppers

Add this station to your menu for \$2.50 per person

(Service and Rental of tents, tables, and linens billed separately.)

Ice Cream Sundae Bar

Vanilla bean ice cream with your favorite condiments; chocolate sauce, strawberry sauce, caramel sauce, chopped nuts, M & M pieces, candy sprinkles, cherries, and whipped cream.

Add this station to your menu for \$3.00 per person

(Service and Rental of tents, tables, and linens billed separately.)



Make your event unforgettable by inviting Ben & Jerry's. They come complete with decorated umbrella cart and promise your guests a mooovalous time!

"Its not just ice cream. It's an experience."



Sensation Stations



Ice Cream Truck

Just like the ice cream truck in your neighborhood, our truck arrives clanging its bell announcing that these nostalgic chilling treats have arrived. Charged per usage. You set the limit of service time or specify a budget. You choose the price range of options offered. Ask for details.

Caramel Apple Station

As your guests approach this station our sever quarters Red Delicious apples, adds a warm caramel sauce and finishes with chopped nuts for a special gooey delight.

Add this station to your menu for \$1.00 per person

(Service and Rental of tents, tables, and linens billed separately.)

A Different Twist

Hot pretzels cooked on site as needed as our server dips them in drawn butter and then in traditional Kosher salt, jalapeno cheese, or our special cinnamon and sugar mixture.

Call for pricing.

Snow Cones and Popcorn Station

Our attendant will provide a double impact station that offers traditional snow cones in cherry, grape, and orange flavors as well as “movie style” popcorn in convenient walk-around single serving bags.

Add this station to your menu for \$1.50 per person

(Service and Rental of tents, tables, and linens billed separately.)

Cotton Candy Station

Carnival style and made fresh while your guests look on, served in convenient plastic bags

Add this station to your menu for \$1.25 per person

(Service and Rental of tents, tables, and linens billed separately.)

Station Service

\$25.00 per hour per server

Please allow 1 hour before and 1 hour after service period for set up and clean up.

(See your catering consultant for quantity of servers needed for your event.)

Station Rentals

10 x 10 White Tent	\$75.00
2 – 8’ Clothed and Skirted tables	\$50.00