

Grand Elegance Buffet Menu



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

Catering and Special Event Design

Hand Carved Offerings (please select one):

Sicilian Roast Beef ...a customer favorite for 35 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

Prime Rib...(additional \$2.00 per person) with horseradish mousse and cognac mustard

Mesquite Grilled Tenderloin of Beef...(additional \$5.00 per person) with sweet smoked tomato marmalade and green peppercorn sauce

Specialty Entrees (please select one):

Chicken Milano...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 provol 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 provol 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 fraiche

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

Grilled Atlantic Salmon ... (additional \$2.00 per person) served with a fennel white wine and caper sauce

Salads (please choose one)

Orlando's Italian Café Salad...iceberg and romaine lettuces, artichoke hearts, provol cheese with Orlando's signature dressing

Classic Caesar Salad...crisp romaine lettuce with creamy Caesar dressing, parmesan cheese and our homemade croutons

California Salad...baby field greens tossed with golden poppy seed dressing with mandarin oranges and toasted almonds

Mixed Field Green Salad...a mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

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
- Avjar 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, fines herbs, and white wine
- Grilled Vegetable Sambuca**...zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, 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 Grand Elegance Buffet also includes:

Dinner Rolls

served with butter

Freshly Brewed European Coffee Station

Please call for pricing...