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# Menu Guide

Pick and choose among our following list of specialties to tailor suit your personal and unique menu.

## **COCKTAILS:**

To socialize and entertain your guests on their arrival.

Choose from the following:

## **MARTINI BAR:**

A variety of martinis served at the arrival of guests together with a variety of ouer d'euvres such as puffy pastry pockets, Belgium leaves stuffed with cheese, capers, green onions etc.; pizza bites; calamari rings; smoked salmon crostini; shrimps cocktails; oysters served in a half shell; Prosciutto and melon balls; bocconcino pearls and grape tomatoes; black beans and cheese quasadilla and various canopies.

## **ANTIPASTI (appetizers)**

Can be served individually or as platters.

### SHRIMPS COCKTAIL

Fantail peeled shrimps served with our recipe cocktail sauce;

### CLASSIC ITALIAN

Prosciutto, Capicollo, sopressata bocconcino and tomato slice, olives, artichokes, grilled eggplants and zucchini and cheese turbans.

### CAPRESE CON SPEK

Bocconcino slices in a whole tomato and spek in an olive oil/basil dressing and green olives.

### CARPACCIO DI BRESAOLA

A delicacy blend of bresaola, rugola, parmesan curling, olives, bocconcino pearls and grape tomatoes in our house dressing.

### DOLCE SALATO

Prosciutto or spek with melon and bocconcino

### THE VEGETERIAN

Tomato, bocconcino, olives, artichoke and grilled zucchini and eggplants.

### CARPACCIO DI SALMONE

Smoked salmon instead of the bresaola

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## FRUTTI DI MARE

A seafood salad of: shrimps, calamari, Pollok fish, mussels and crab meat

## GAMBERONI MARTINI

Six peeled fantail shrimps sautéed in a white vermouth martini, garlic and butter sauce.

## SOUPS AND SALADS

### CONSUME' SOUP

A beef base consume'

### STRACCIATELLA SOUP

A chicken base with chicken meat, scrambled eggs and parmesan cheese.

### SOUP SANTE

A chicken base broad with mini meat balls and minced escarole

### SOUP VELLUTE

A pure' of various vegetables (vegetarian)

### GOURMET SALAD

A blend of baby leaves lettuces in a olive oil/vinaigrette dressing.

### CAESER SALAD

A garden fresh romaine lettuce in a creamy house dressing, croutons and parmesan cheese.

### WARM SPINACHES SALAD

Spinaches, parmesan, and red peppers in a warm vinaigrette dressing

### GREEK SALAD

Selected roma tomatoes, cucumbers, calamata olives, green peppers, onions, feta cheese, herbs and olive oil

### CACIO E PERE SALAD

Baby leaves lettuce, olives, hard ricotta cheese, pears and olive oil vinaigrette dressing

### POTATOES SALAD

Diced boiled potatoes in a creamy herbs dressing

### FOUR BEANS SALAD

A blend of green and dry beans in a Sauer/sweet dressing

### TRI COLORS FUSILLI SALAD

Three colors pasta hard ricotta cheese, fresh herbs, parmesan cheese and olive oil.

## PASTAS

### BAKED PASTAS

All baked pastas are made with fresh egg pasta made by Orlando.

### MEAT LASAGNA

Layered lasagna with lean ground beef, mozzarella, parmesan and creamy tomatoes sauce

### MEAT LASAGNA ROLE

The Orlando's rolled lasagna (original recipe)

### VEGETARIAN LASAGNA

Meat substituted with a variety of fresh vegetables

### 3 CHEESES LASAGNA ROLLE

Ricotta, mozzarella and parmesan cheese rolled in fresh pasta and dressed with a cardinal sauce.

### CANNELLONI

Orlando's meat or cheese in a cream tomatoes sauce.

### MANIGARETTI

Another Orlando's original recipe,

### STUFFED PASTAS

### JUMBO SHELLS

Your choice of chicken/mushroom, seafood or cheese and spinaches

### CREPES DELICACY

Your choice of chicken/ mushroom, seafood or three cheeses stuffing

### RAVIOLONI NONNA MARIA

A half moon shape large ravioli stuffed with a chicken, cheese, herbs and cream filling in a cardinal sauce.

### RAVIOLI RADICCHIO E NOCI

Home made ravioli stuffed with ricotta cheese, radicchio, walnut and herbs in a delicate butter/sage sauce.

### SACCHETTI ALLA PANNA

Pouch shaped pasta filled with cheese or meat in a creamy/Prosciutto sauce.

### CABBAGE ROLLS

An original Croatian recipe in a sewer/crowd and tomatoes sauce

### PLAIN PASTA DISHES

### FETTUCCINE POLLO E FUNGHI

Orlando's home made egg fettuccine with chicken and mushrooms in "alla panna sauce"

### GNOCCHI TRE SALSE

Dumpling potato/flour in a tomato, cream and pesto sauce.

## BUCATINI AL PROFUMO DI BOSCO

Tube spaghetti shape with ricotta, pancetta and porcini mushrooms.

## FUSILLI ALLA VODKA

Fusilli with prosciutto and mortadella in a vodka sauce.

## ROTINI GRAN GUSTO

Rotini with olives, sun dried tomatoes, rugola, peanuts in an Alfredo/pesto sauce

## ORECCHIETTE ALLE CIME DI RAPE

Ear shape pasta with broccoli, pancetta olive oil in a cream sauce topped with pecorino cheese

## SPAGHETTI ALLA BONNE FEMME

Spaghetti with black olives, capers and anchovies in a spicy tomato sauce

## PENNE DELL'ORTOLANO

Penne pasta in a blend of roasted vegetables and fresh tomatoes/basil sauce.

## PENNE CONTADINO

Penne with sausages in a spicy tomato sauce

## LINGUINE ALLE VONGOLE

Linguine with in shell clams in a wine spicy sauce.

## LINGUINE MEDITERRANEO

Linguine with clams, shrimps and scallops in a cream sauce.

## FARFALLE AL SALMONE

Bow tie pasta shape in a creamy smoked salmon sauce.

## SPAGHETTI MARE E MONTI

Spaghetti with shrimps, scallops, mushrooms and asparagus in a rose' sauce

## FETTUCCINE ALLA CIOCIARA

Fresh pasta egg fettuccine with a meat, pancetta, mushrooms and peas rose' sauce

## SPAGHETTI PESCATORE

Spaghetti with mussels, clams, shrimps and scallops in a tomato sauce.

## FETTUCCINE "BOMBAY"

Fettuccine with shrimps and scallops in a curry spicy cream sauce

## RICE DISHES

### JAMBALAYA

Rice with chicken, sausages, squids and mussels in a Cajun red sauce.

### RISOTTO ALLA PESCATOREA

Arborio rice with mussels, squids, clams, shrimps and cod fish in a fish tomato stock (caciucco)

### RISOTTO AL TELEFONO

Arborio rice with bocconcino and parmesan cheese cooked in a chicken broth.

## SPANISH STYLE RICE

Long grain rice with a variety of vegetables, mushrooms and parmesan simmered in chicken vegetable broad.

## RISOTTO AI FUNGHI

Arborio rice with champignon and porcini mushrooms and parmesan simmered in a chicken broad.

## RICE PILAF

Recommended as a meat or fish dish.

## MEAT DISHES (VEAL/BEEF)

### BEEF TENDERLOIN

6 oz. Fillet of mignon plain or bacon wrapped au jus

### VEAL MEDALLION

Mouth melting veal medallions in a creamy mushroom sauce

### VEAL SCALOPPINA

Tender veal in your choice of: piccata, white wine, Marsala or creamy mushroom

### VEAL ALLA KING

Breaded veal stuffed with ham and veggies topped with mozzarella and gourmet sauce

### VEAL PRMIGIANA

Breaded veal topped with mozzarella and tomato sauce

### T BONE STEAK

12 oz. Alberta premium beef

### NEW YORK STEAK

8 oz Alberta premium beef

### RIB EYE STEAK

8 oz premium Alberta beef

### RIB EYE ROAST

Tender and moist 0x0 Alberta premium beef served au jus

### NEW YORK STRIPLOIN ROAST

A lean Alberta premium beef served au jus

### BARON OF BEEF

The classic Canadian roast slow temperature cooking served au jus or horse reddish carved on the spot.

### PONTE ROSA HIP ROAST

A whole beef leg low temperature cooking served au jus or horse radish, carved on the spot.  
Recommended for buffet service

### BOSSO BUCO

A whole veal shank braised in white wine, vegetables and herbs

## OSSO BUCO

A thinner version of the above

## CHICKEN

### POLLO ALLA NONNA MARIA

A original chicken breast recipe stuffed with nonna maria ingredients

### CHICKEN AZZURRO

Grilled chicken breast served in a white wine/lemon sauce

### CHICKEN ALLA SOPHIA

Chicken breast cooked in a creamy/mushroom sauce and topped with melting cheese

### CHICKEN GORDON BLUE

Breaded chicken breast with your choice of stuffing

### ROASTED CHICKEN

Whole chicken cut in pieces and roasted in our herbs/seasonings mixture. Recommended for buffet service or table platters

### ROASTED PHEASANT

A half pheasant roasted in our herb/seasoning and white wine

### CORNISH HEN

Half or whole roasted Cornish hen plain or stuffed.

### CHICKEN PARMIGIANA

Breaded chicken breast plain or topped with melting cheese or mushroom sauce

## LAMB

### ROASTED LEG OF LAMB

Boneless leg of lamb served in its own juice. Suggested for buffet service or table platters

### LAMB SHANK

A bone in lamb shank braised in white wine and served au jus

### RACK OF LAMB

Four pieces of lamb ribs braised in a herb/seasoning and white wine

### LAMB CHOPS

Grilled lamb chops with garlic/herbs seasonings

### ROASTED LAMB

Whole roasted lamb (Croatian style) cut in pieces suggested for buffet service

## PORK

### PORCHETTA

A whole de boned suckling piglet carved on the spot. Suggested for buffet service

### ROASTED PIGLET

Croatian style roasted piglet cut in pieces and served as table platters or on buffet service

### PORK SNIZTEL

Breaded pork chops

### PORK LOIN ROAST

Roasted pork loin in a bay leaves herb base and white wine topped with vinaigrette red peppers

## SEAFOOD

### GAMBERONI PROVENCALE

Jumbo tiger prawns sautéed in garlic/butter and brandy sauce

### PRAWNS AND SCALLOPS BROUCHETTE

A kebab of prawns and scallops cooked in a white wine, lemon, garlic and butter combination

### ORLANDO'S BASA FISH

A delicacy in an artichoke, mushroom and crab relish served on a bed of pilaf rice

### SALMON FILLET

West coast salmon fillet cooked in white wine, garlic, lemon and butter

### SALMON WELLINGTON

Seasoned salmon fillet baked in a philo pastry

### SALMONE BELLAVISTA

Whole baked salmon in Bella vista presentation. Ideal for buffet service

### STUFFED TROUT

8 oz. Boneless trout stuffed with shrimps, herbs and seasoning in a white wine/ lemon sauce

### STUFFED CALAMARI

Jumbo squid tubes stuffed with a shrimps bread crumbs base. Served whole or sliced

### GRILLED HALIBUT

Grilled halibut fillet with a touch of olive oil and served on a bed of pilaf rice

### SEABUS FILLET

Baked Chilean sea bus in a basil/olive pesto served on a bed of pilaf rice

### LOBSTER

East coast or langoustine whole lobster. Split into two halves and served on a bed of French salad

### LOBSTER TAIL

East coast or langoustine lobster tail (butterfly presentation) in a white wine/lemon juice, garlic and butter sauce

## CRAY FISH PLATTER

A platter of Cray fish cooked in a herb/seasoning, lemon juice garlic and butter mix

## GRAND PLATTER OF SHELL FISH

A platter of sea treasure: mussels, clams, snap on crab legs, prawns, and Cray fish. Ideal for table platters.

## ZUPPA DI PESCE (cioppino style seafood soup)

A variety of shellfish and fish meats in a tomato/ fish stock (caciucco) and garlic/grilled bread

## TO BE SERVED WITH ENTREES

### CONTORNI

#### OUR SPECIALTY ROASTED POTATOES

Our special potatoes cut in our special way and roasted in our special herbs/seasoning mixture

#### PARISIENNE POTATOES

Baby potatoes roasted in our recipe of herbs and seasoning

#### POTATO ALLA MONACO

A half potato shell filled with its own flash in butter, parmesan and cheddar cheese

#### POTATO A LA KEG

A split whole baked potato topped with bacon bits and cheddar cheese

#### ASPARAGUSA

Crunchy blanched asparagus in a lemon/butter/garlic dressing

#### ASPRAGUS INVOLTINO

Asparagus wrapped in ham and melting cheese

#### BEANS ALMONDINE

Whole green beans and sliced almonds in a garlic/butter dressing

#### GREEN BEANS

Whole green beans in butter/garlic and herbs dressing

#### ROASTED PEPPERS

A colorful mix of red and yellow roasted peppers in a herbs/seasoning mix

#### SAUTEED CHAMPIGNON

Sautéed champignon mushrooms in a butter/herbs mix

#### STUFFED PORTOBELLO

Portobello cups stuffed with spinaches; sun dried tomatoes and artichoke topped with a melting cheese

## BREADS

A wide range of breads are viable such as: Italian and Portuguese buns, rolls, ciabatta bread, focaccia, breadsticks etc.

## DESSERTS

You can order thru us almost any kind of desserts like any kinds of "Mario Gelati" ice cream or our real tiramisu'.

## LATER ON BUFFETS

These is another Orlando's specialty to give the final touch to your celebration: the MARIA'S "STATE OF ART" CRUISE STYLE SWEETS AND EXOTIC FRUITS BUFFET, An ice cream "Mario Gelati" bar can be added as well as a variety of pizzas, cheese trays, Prosciutto, fishes, roasted lamb or piglets, Portuguese style shrimps, Alaska king crabs etc. etc.

It includes: ice sculpture, water fountains, candelabras and decorations.

## SERVICES

THE FOLLOWING SERVICES ARE INCLUDED INTO THE MENU' PRICES:

To serve the food (waiters) ; linen; dishes; cutlery; glassware; skirting of head table, buffet table and cake table; cutting and serving cake

### OTHER SERVICES VAIBLE

Tuxedo/white gloves; bartenders; full bar service which includes: bartenders, corkage fee, pops, juices, mixes, Caesars, glasses and espresso and cappuccino bar (alcohol not included); kosher or halal food.

Menu prices subject to change without notice.

Prices guaranteed for 90 days in advance of function date.

A guaranteed number of guests are required 7 days before the event date,

G.S.T. and gratuity not included into the prices.

THANK YOU FOR CONTACTING ORLANDO'S CATERING.