

Grand Elegance Package



4398 Hoffmeister Ave. • St. Louis, MO 63125
314-638-6660 • www.lodgeatgrantstrail.com

Your Grand Elegance Package includes the following amenities:

Our Grand Elegance Buffet Menu
Your Choice of Dessert
All China, Silverware, and Linen Napkins
Water Service, Glassware at the Bar
Crystal Candle Centerpieces & White Linen Table Cloths
White Chair Covers with your choice of Sash
Our Courteous Event Staff
and
Three Hours of Continuous Open Bar Service

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are bottled Budweiser, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, Sodas, Mixers and Condiments. Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

*Saturday Evening **\$38.95 per person**

*Friday Evening, Saturday Afternoon & Sunday **\$34.95 per person**

Facility Rental Charges

\$400.00

Includes shuttle service to and from Orlando's Event Center
lower parking lot for parties over 35 guests.

***There is a minimum food and beverage purchase minimum of
\$1,500.00 for Saturday evenings, \$1,200.00 for Friday & Sunday evenings.**

All prices listed are subject to an 20% service charge and applicable sales tax.
Prices subject to change unless under contract.

Grand Elegance Menu



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Hand Carved Offerings (please select one):

- Sicilian Roast Beef** ...a customer favorite for almost 50 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 a 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**...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 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 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

Grand Elegance Menu continued...



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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 basil and herb butter
- 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**...Arborio 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 rice steamed with our special herb seasonings
- Almond Basmati Rice**...exotic rice spiced with cinnamon, raisins and almond slivers
- Green Beans Amandine**...long 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 Coffee Station