

# Rehearsal Dinners



4398 Hoffmeister Ave. • St. Louis, MO 63125  
314-638-6660 • [www.lodgeatgrantstrail.com](http://www.lodgeatgrantstrail.com)

## Entrees

### *Chicken Modiga*

A traditional favorite. A plump chicken breast rolled in olive oil, Italian bread crumbs, Parmesan cheese, and baked. Generously topped with Provel cheese, bacon and Orlando's chardonnay wine, mushroom lemon sauce.

### *Orlando's Chicken Tuscany*

A tender breast stuffed with Prosciutto ham, sun-dried tomatoes, Asiago cheese, and fresh leeks. Sliced and served with basil pesto cream.

### *Beef Tenderloin*

Carefully prepared Filet of Tenderloin seasoned and slow roasted and carved into perfect medallions. Served with a rich Bordelaise sauce.

### *Beef Spedini Salvatore*

Rib eye of beef cloaked in Italian breadcrumbs and seared over an open flame. Finished with our famous Salvatore sauce, an Italian tomato basil salsa

## Accompaniments

(Select Two)

*Roasted Garlic Mashed Potatoes*

*Herb and Asiago Cheese Risotto*

*Roast Redskin Potatoes with Olive Oil,  
Sea Salt and Cracked Black Pepper*

*Angel Hair Pasta Nests with  
Porcini Mushroom Cream Sauce*

*Whole Green Beans with Julienne Carrots*

*Broccoli, Cauliflower, and Tiny Carrots*

*Grilled Vegetable Napoleon*

Zucchini, yellow squash, red pepper, and asparagus

*Italian Green Beans with Tomatoes,  
Fresh Garlic and Basil*

*From our family to yours...*

*Start your evening with a  
champagne toast for all  
your guests to  
commemorate this  
wonderful occasion  
compliments of the  
Orlando's!*

## Salads

(Select one)

*Orlando's Italian Salad*

*Orlando's Café Salad*

*Caesar Salad*

*California Salad with Toasted Almonds  
and Honey Raspberry Vinaigrette*

## Desserts

(Select One)

### *English Trifle*

Pound cake sprinkled with Triple-Sec, layered with strawberries, custard, whipped cream, and shaved chocolate

### *Amaretto Chocolate Éclair*

An éclair shell filled with Amaretto Bavarian cream and coated with chocolate ganache. Served with crème Anglaise and a strawberry

### *Individual Chocolate Bundt Cake*

Coated with chocolate ganache and garnished with whipped cream and a strawberry

### *Chef's Choice Dessert*

Our Pastry Chef is often creating many desserts for the week and can reproduce one of their masterpieces for your dinner. Please ask your Orlando's Banquet Consultant.

## *Vegetarian Bouquetiere Menu*

Olive oil poached Roma tomatoes nestled on a bed of braised French lentil beans with brunoise of butternut squash laded with sweet pea bisque, garnished with roasted Portabella mushrooms and grilled asparagus tips.

## *Children's Menu*

(Guests under age 12)

Breaded Chicken Strips

Served with sweet n' sour dipping sauce

Chef's choice Vegetable and Potato

*These specialty menus available upon advanced request only.*

*All dinners are served butler style and include freshly baked Artisan rolls and butter, iced tea, and freshly brewed coffee.*

*Two entrees may be offered at your event with a final count for each due 2 weeks prior to the event date. If more than one entrée is offered all side dishes must be the same. A color coded designation for each entrée is required.*

*See our Bar Options for additional beverage service.*

# Rehearsal Menu Pricing



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## Rehearsal Dinners (available Sunday - Thursday)

<i>Chicken Modiga</i>	<i>\$24.95 per person</i>
<i>Beef Spedini Salvatore</i>	<i>\$27.95 per person</i>
<i>Orlando's Chicken Tuscany</i>	<i>\$29.50 per person</i>
<i>Beef Tenderloin</i>	<i>\$32.95 per person</i>
<i>Children's Menu</i> <i>(Chicken Strips, Chef's choice Vegetable and Potato)</i>	<i>\$10.95 per person</i>

### Prices include:

*Use of the facility for three hours*

*Full Event Staff*

*Full service china and glassware*

*Complimentary Champagne Toast for all guests*

*Coffee and Iced Tea*

*Please refer to our Bar Options page for a listing of available bar services.*

*Shuttle Charge (required for parties over 35)*  
*\$50.00 total*

**All prices listed are subject to a 20% service charge and applicable sales tax.**

Prices are subject to change unless under contract.

# Bar Options



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## Open Bar

*Includes: VO Bourbon, Jim Beam, Tanqueray Gin, Absolut Vodka, Bacardi Rum and Dewars Scotch, Amaretto DiSaronna, Kahlua, Bailey's Irish Cream, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, bottled Bud-Light and Budweiser Beer, Soda, mixers and condiments.*

<i>1 hour</i>	<i>\$8.00 per person</i>
<i>2 hours</i>	<i>\$11.00 per person</i>
<i>3 hours</i>	<i>\$15.00 per person</i>
<i>4 hours</i>	<i>\$18.00 per person</i>

*(includes bartender)*

## Host Bar

*Drinks priced individually  
paid per usage by host of function  
Bartender - \$75.00 total*

## Cash Bar

*Drinks priced individually  
paid for by guests at the function  
Bartender - \$75.00 total*

## Open Soda Bar (non-alcoholic bar)

*includes soda, juices and bartender*

*\$6.00 per person (3 hour service)*

*\$2.00 per person for additional hour*

*Bartender fee is based on 1-3 hour bar.*

*Additional hours are \$15.00 per hour.*

*Please ask us for additional bar options.*

*All prices subject to 20% service charge & sales tax*