

# Grand Elegance Package



4398 Hoffmeister Ave. • St. Louis, MO 63125  
314-638-6660 • [www.lodgeatgrantstrail.com](http://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**  
**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 \$40.95 per person

\*Weekday evenings, Saturday afternoons, and Sundays \$36.95 per person

### Facility Rental Charges

**\$500.00**

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

\*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 Buffet Menu



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## Hand Carved Entrées (please choose one)

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### Prime Rib

Carved "English Style" and served with au jus and horseradish mousse

### Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning and served with au jus and horseradish mousse

### Pecan Wood Smoked Beef Brisket

Slow smoked in house and served with our honey bourbon and beer glaze

### Italian Bistro Steaks

Carved from the hanger steak and served with roasted tomato and caramelized onion Modena balsamic reduction

### Herb Roasted Turkey Breast

Served with a brandied cherry glaze

### Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

### Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

### Apple Brandy Ham

Seasoned with cloves and served with Pommery mustard

### Leg of Lamb Rotisseurs

Served with red currant demi glaze

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## Specialty Entrées (please choose one)

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### Chicken Milano

Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

### Chicken Parmesan

Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of parmesan, Provel and Asiago cheeses

### White Truffle Chicken Fonduta

Sautéed breast ladled with a creamy three cheese sauce infused with white truffles

### Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, Kalamata olives, capers, peppers, and onions

### Asian Chicken Barbeque

Marinated and chargrilled Filipino-style with a tangy banana molasses tomato sauce

### Smoked Bacon and Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

### Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

### Turkey Scaloppini

Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms

### Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

### Panko and Parmesan Encrusted Tilapia

Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa

### Sole Florentine

Fillet of Sole with crab stuffing with a light garlic spinach cream (additional \$2.00)

### Grilled Atlantic Salmon

Fillet of salmon with orange ginger glaze (additional \$3.00)

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## The Grand Elegance Buffet also includes:

**Dinner Rolls served with butter**

**Freshly Brewed Coffee Station**

(menu items subject to change)

# Accompaniments (please choose three)

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## **Cavatelli Carbonara**

Shell pasta with parmesan cream sauce, bacon and green onions

## **Pasta Bolognese**

Penne pasta in our rich tomato and pork sauce

## **Penne Pomodoro**

Penne pasta in our zesty marinara sauce baked with Provel cheese

## **Cavatelli Broccoli**

Shell pasta with broccoli in a parmesan cream sauce

## **Garden Cavatappi**

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

## **Buffalo Chicken Pasta**

Penne pasta and grilled chicken tossed in a creamy buffalo style sauce and baked with a blue cheese bread crumb topping

## **Four Cheese Macaroni**

Orecchiette pasta in a rich sauce with cheddar, swiss, provolone, and smoked gouda cheeses.

## **Sun Dried Tomato Asiago Cheese Risotto**

Started with chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

## **Artichoke Pancetta Risotto**

Artichokes and nutmeg infused Italian bacon folded into a creamy arborio rice.

## **Potatoes Siciliano**

Our family recipe! Potatoes thinly sliced with the jackets left on, baked in rows in a butter, basil herb sauce

## **Bacon Cheddar Roasted Potatoes**

Generous portions of bacon and cheddar cheese compliments our roasted red potatoes

## **Sweet Potato Fusion**

Mashed sweet potatoes topped with candied almonds served along side roasted garlic red-skinned mashed potatoes

## **Roasted Garlic Mashers**

Red-skinned potatoes whipped with fresh roasted garlic

## **White Cheddar Potatoes Gratinée**

Sliced russet potatoes layered with cream and white cheddar cheese

## **Heritage Blend Pilaf**

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

## **Almond Basmati Rice**

Exotic rice spiced with cinnamon, raisins and almond slivers

## **Farm House Green Beans**

with smoked bacon and sautéed onions

## **Baked Vegetable Gratin**

A casserole of layered squash, peppers, baby spinach, and mushrooms baked with a special blend of cheeses

## **Whole Green Beans & Parisian Carrots**

Long greens beans with unique round carrots

## **Italian Vegetable Medley**

Zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fine herbs, and white wine

## **Chef's Grilled Vegetables**

Grilled seasonal vegetables

## **Mexican Street Corn**

Grilled with sweet bell peppers and onion and tossed in a creamy cotija cheese sauce

## **Green Beans Amandine**

Green beans topped with roasted almonds

## **Honey Cinnamon Baby Carrots**

Baby carrots laced with a light blend of honey and cinnamon

## **Ratatouille Portabella**

Eggplant, zucchini, yellow squash, and mushrooms baked in a tomato oregano sauce

## **Grilled Vegetable Tray**

Dramatically displayed grilled zucchini, tiny carrots, yellow squash, mushrooms, asparagus, and red bell peppers (additional \$1.00 per person)

## **Asparagus Provel Gratin**

Quick blanched fresh asparagus spears baked with creamy provel cheese (additional \$2.00 per person)

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# Salads (please choose one)

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## **Classic Caesar Salad**

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

## **California Salad**

Baby field greens with strawberries, mandarin oranges, toasted almonds and honey raspberry vinaigrette

## **Mixed Field Green Salad**

A mixture of wild greens, apple honey vinaigrette and garnished with candied walnuts

## **Cheddar Ranch Salad**

Mixed greens, cheddar cheese, sliced cucumbers, tomatoes, buttermilk ranch dressing

## **Orlando's Italian Café Salad**

Iceberg and romaine lettuces, artichoke hearts, Provel cheese with Orlando's signature dressing

## **Fresh Italian Garden Salad**

Iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in Orlando's Italian dressing

# Dessert Choices



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## Your Wedding Cake from Wedding Wonderland

(based on a minimum of 75 guests, smaller parties will be charged \$2.50 per cake serving below 75)

Or

## Choose one of our Pastry Chef's Desserts:

### **Strawberries & Cream Cheese Pound Cake**

Our special pound cake with sugared strawberries and whipped cream

### **Orange Cream Cheese Pound Cake**

layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

### **White Chocolate Bread Pudding**

ladled with sautéed bananas in warm butterscotch caramel

### **Gourmet Chocolate Chip Brownie**

with Warm Goey Hot Fudge Topped with a scoop of vanilla bean ice cream

### **Jungle Rumble**

banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

### **Assorted Cheesecakes**

See your consultant for list of available flavors

### **Decorated Sheet Cake**

ordered for the size of your event

### **Assorted Petite Sweets (3 per person)**

An assortment of bite size pastries for the ultimate in sweet tooth sampling! Including specialties such as: Chocolate Irish Cream, Chocolate Peanut Butter Decadence, Cappuccino Mocha, Goey Coconut Chocolate Chip Bars, Luscious Lemon Layers, Chocolate Dipped Macaroons and Strawberries

### **New York Cheesecake with Strawberries** (please add \$1.00 per person)

garnished with whipped cream

### **Tollhouse Cheesecake Tower** (please add \$1.00 per person)

a Tollhouse chocolate chip cookie serves as the crust of this unique cylinder shaped cheesecake drizzled with warm chocolate sauce

### **Hazelnut Mascarpone Cheesecake** (please add \$1.00 per person)

a rich, old world cheesecake prepared in house with mascarpone cheese, garnished with port wine poached pear & port wine reduction

### **Flourless Chocolate Cake** (please add \$1.00 per person)

Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

### **Amaretto Chocolate Mousse Bombe** (please add \$1.00 per person)

coated with our decadent chocolate ganache & served with vanilla egg cream sauce

### **Vanilla Mousse Tower** (please add \$1.00 per person)

coated with white chocolate ganache, peach blossom sauce

(menu items subject to change)

# Bar Upgrade Options



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## **Additional Bar Options:**

**You may upgrade your bar on any of our regular packages**

### **Call Brand Bar Service (3 continuous hours)**

Upgrade your bar with the following selections of call brand liquors:

Tanqueray Gin, Tito's Vodka, Seagram's 7,

Jim Beam, Dewars Scotch, Jose Cuervo, and Bacardi Rum

with your choice of three upgraded wines (choose from : Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, or Moscato wines)

**Add \$4.00 per person**

### **Premium Bar Service (3 continuous hours)**

Upgrade your bar with premium brands and cordials: Crown Royal, Jack Daniels, Jim Beam, Tanqueray Gin, Grey Goose Vodka, Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Chivas and Dewars Scotch, and Jose Cuervo Tequila, with Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay and Moscato wines.

**Add \$7.00 per person**

### **Extended Bar Service**

Add \$1.50 per person per half hour for House Brand Bar.

Add \$3.00 per person per half hour for Call or Premium Brand Service.

Feel free to purchase any of the above liquor and beer selections or any additional liqueur, beer, or wine a la carte  
(ask consultant for prices).

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