

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
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 22% 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)

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

Specialty Entrées (please choose one)

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)

The Grand Elegance Buffet also includes:

Dinner Rolls served with butter

Freshly Brewed Coffee Station

(menu items subject to change)

Accompaniments (please choose three)

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 provolone cheese (additional \$2.00 per person)

Salads (please choose one)

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



with Simple, Country, & Grand Elegance Buffet Packages only,
to purchase with other menus please call for pricing

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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

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
liquore, beer, or wine a la carte
(ask consultant for prices).

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