

Hors D'oeuvre Packages



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

Hors D'oeuvre Menu Packages:

The Lincoln Menu Package
\$49.50 per person

The Washington Menu Package
\$36.95 per person

Package prices include: Full Event Staff, Full service china and glassware and

Open Bar Service for three continuous hours

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soda. Included are Budweiser, Bud Select, Bud Light Bottled Beers, Schlafly Pale Ale, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, Gin, Rum, Scotch, Bourbon, Vodka, Tequila, Amaretto, Soda, Mixers and Condiments.

Facility Rental Charge of \$500.00 total

Includes shuttle service to and from Orlando Gardens parking lot for parties over 35 guests and lot security

Add an Interactive/Chef Stations to any package!

Baby Bison Cheeseburgers	\$3.50 per person	Shrimp Margaritas	\$4.50 per person
Quesadillas, Ole!	\$3.50 per person	Gourmet Grilled Cheese	\$2.75 per person
Carved Beef Tenderloin	\$5.50 per person	Fiesta Nacho Bar	\$3.50 per person
Carved Roast Turkey Breast	\$2.75 per person	Szechwan Lobster Fry Station	\$3.50 per person
"The Masterpiece"	\$5.00 per person	Risotto Sauté Station	\$4.00 per person
Mac & Cheese Martini Bar	\$4.00 per person	"Torched Tuna"	\$2.75 per person
Turkeytinis	\$4.00 per person	"Shaken not Stirred" Salad Bar	\$5.00 per person

Each Interactive/Chef Station requires a Chef for up to three hours of service for \$75.00 for up to 50 people
For items that require glassware, it is included in the price per person

"Personalize your own Menu" Package:

Choose from our list of hors d'oeuvres
and specialty trays
(all prices include full service china)

+

Choose from our list of
Bar Packages
(all prices include glassware at the bar)

Event Staff Charges for "Personalized Menus"

32 guest and under	33 – 55 guests	56 guest & over
\$325.00	\$425.00	\$525.00

+

Facility Rental Charge of \$500.00 total
Includes shuttle service to and from Orlando Gardens parking lot
for parties over 35 guests and lot security

*There is a minimum food & beverage purchase 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 are subject to change unless under contract.

Hors D'oeuvre Menus



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Orlando's has specially created two pre-selected hors d'oeuvre menus, The Lincoln Menu and The Washington. There are many hors d'oeuvre options available. Please don't hesitate to ask for additional suggestions and substitution alternatives or you can simply create your own menu using the suggestions below and our extensive list of hors d'oeuvres.

The Lincoln Menu

Arancini Risotto

Creamy risotto rolled with Asiago cheese, breaded and deep fried, served with marinara sauce for dipping

Orlando's Meatloaf Lollipops

Our special recipe meatloaf served as medallions on a lollipop stick for a unique presentation with molasses tomato sauce for dipping

Mini Tuscan Chicken Sandwiches

Grilled chicken breast with mozzarella cheese and fresh basil drizzled with balsamic vinegar on home made caramelized onion focaccia bread. Served with an Asiago mayonnaise.

Savory Pesto Cheesecake

A savory version of an old classic: A blend of gourmet cheeses combined with olives, sun-dried tomatoes, and spinach pesto. Offered with a variety of crostini and flat breads

Shrimp Feast

Classic shrimp cocktail with cocktail sauce, spicy grilled Cajun shrimp with dill rémoulade sauce and Asian shrimp tossed in raspberry hoisin sauce

Prosciutto Wrapped Asparagus

Tender, grilled asparagus spears wrapped with shaved Prosciutto ham and then blanketed with crisp phyllo pastry.

Fire Roasted Vegetable Display

Flame broiled asparagus, carrots, zucchini, yellow squash, red peppers and mushrooms are chilled, lightly drizzled with extra virgin oil and beautifully displayed. Served with roasted red pepper dipping sauce.

Gourmet Cheese Display

French Brie, Danish Havarti, Swiss, Wisconsin Cheddar, Boursin and Smoked Gouda cheeses served with crackers and flat breads and Orlando's signature Havarti cheese coated in Pecan Praline

The Washington Menu

Toasted Cannelloni Bites

Tender seasoned beef cut into bite size pieces, breaded and deep fried, dusted with parmesan cheese and served with marinara sauce for dipping

Thai Chicken Sate

Tender strips of chicken breast marinated in tangy Thai seasonings and served with an spicy Asian dipping sauce

Sicilian Meatballs Marinara

Hand rolled Italian meatballs seared and served in Orlando's rich homemade marinara sauce

Miniature Beef, Turkey & Ham Sandwiches

Served on silver dollar size rolls with mayonnaise and Dijon mustard on the side

Bouquetière of Fresh Crudités and Dips

A dramatic wicker basket display filled with fresh vegetables such as yellow squash, zucchini, mushrooms, cauliflower, broccoli, red and green bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

Orlando's Cheese and Fruit Display

Assorted domestic cheeses elegantly displayed with fresh sliced melons strawberries and grapes, served with assorted crackers

Artichoke Parmesan

A rich spread of artichoke hearts and parmesan cheese served on garlic toasted baguettes

(menu items subject to change)

Interactive/Chef Stations

Add one or more of our fun interactive or Chef stations to create an exciting atmosphere for your event:



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Baby Bison Cheeseburgers!

Everyone loves cheeseburgers! Choice ground bison topped with gooey gouda cheese on a mini brioche sesame bun. Offered with sliced Roma tomatoes, pickle chips, Dijon mustard, and our special recipe ketchup.

Quesadillas, Ole!

Choice of seasoned chicken or flank steak, served with: grilled peppers and onions, Colby and Monterrey jack cheese blend on a flour tortilla grilled fresh to order for you by our chef while your guests look on! Heaping bowls of sour cream, guacamole, and lime Pico de Gallo offered for your saucing pleasure.

Carved Beef Tenderloin

The finest cut of beef tenderloin roasted with special seasonings and carved by our chef onto a variety of miniature rolls and offered with condiments of roasted garlic mayonnaise, smoked tomato marmalade, and horseradish mousse

Carved Roast Turkey Breast

Tender roasted turkey breast, hand carved onto a variety of miniature rolls and offered with condiments of cranberry mayonnaise, honey mustard and dijon mustard.

The Masterpiece

A selection of Sesame Beef Tenderloin Skewers and Thai Chicken Skewers displayed in a giant gold gilt picture frame complete with lighting on a rolling stand. Allow your guests add their 'painting' with their 'palette' as they paint on their choice of teriyaki sauce, orange ginger sauce, and honey mustard with miniature paint brushes for a dramatic presentation!

Mac & Cheese Martini Bar

Guests are given a choice of a multitude of toppings to add to their choice of Four Cheese, Lobster, or Basil Pesto Macaroni & Cheese presented to your guests in an elegant martini glass.

Turkeytini

We start with an elegant martini glass, add one shot of homemade sage dressing, one shot of roast turkey and gravy and finish with a toothpick of cranberries as a garnish. The perfect comfort cocktail!

Shrimp Margaritas

A cilantro rimmed margarita glass filled with shredded lettuce, a spoon of corn and black bean salsa topped with tortilla ribbons and finished with two grilled jumbo shrimp.

Gourmet Grilled Cheese Station

A "Comfort Food" station with a touch of class! Our chef will sear these delightful sandwiches, to order, served in petite pieces.

Brie Cheese and Walnuts on Cinnamon Raisin Bread
Colby Cheese and Sliced Pear on Brioche
Smoked Gouda Cheese on Calamata Olive Bread

Fiesta Nacho Bar

Plentiful multi-colored tortilla chips are offered with all the fixins' so your guests can create their very own Mexican Masterpiece!

Seasoned Beef, Cheese Sauce, Chopped lettuce
Zesty Salsa, Sour Cream, Black Olives
Chopped Onions, Jalapeno Peppers

Szechwan Lobster Stir Fry

Our chef will stir fry to order tender chunks of Maine Lobster combined with Asian vegetables in a light ginger sauce and served over Jasmine rice in traditional Chinese carryout containers with chopsticks.

Also available with chicken or plain vegetable

Risotto Sauté Station

Arborio rice steamed in white wine and herbs with a generous selection of ingredients that our chef's will saute to create your very own personal dish: Mushrooms, pine nuts, artichoke hearts, sun dried tomatoes, crispy pancetta, gorgonzola cheese, grilled chicken, Kalamata olives, cracked black pepper, sea salt, chicken stock, broccoli florets, cream, and Asiago cheese. Served in an elegant martini glass for an extra touch of class.

Torched Tuna

Marinated sushi grade Ahi tuna in sweet sesame soy sauce infused with Nori seaweed, flamed with a blow torch as your guests look on. Served to you on a crispy wonton with an incredible seaweed salad, wasabi aioli, and pickled ginger.

Shaken Not Stirred Salad "Bar"

This is anything but your typical salad bar. This looks like a typical beverage bar with back bar filled with martini glasses. Guests choose:

The Saki- Japanese soba noodles, Thai peanut saki dressing, Asian vegetables and duck confit

The Cosmo - Baby field greens, dried cranberries, provol cheese, roasted sweet corn sugared almonds and cranberry vodka vinaigrette

The Margarita - tequila chicken, romaine, roasted red peppers, tomato concasse, cilantro lime vinaigrette finished with tortilla straws

Your salad bartender puts the ingredients into a martini shaker, shakes it up and then pours it into a martini glass.

Personalize Your Own Menu

Items priced per dozen, with a 2 dozen minimum per item or by display



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Cold or Room-Temperature Hors D'oeuvres:

California Rolls

With crab, flying fish roe, avocados, cucumber, peppers, sweet soy sauce, wasabi, and pickled ginger.
\$14.95 per dozen

Buffalo Chicken Spirals

Filled with hot sauce infused cream cheese and chicken in a variety of colored tortillas wraps.
13.95 per dozen

Mini Tuscan Chicken Sandwiches

Grilled chicken, fresh mozzarella cheese, basil, Asiago mayonnaise on our own focaccia bread.
\$25.95 per dozen

Fresh Crudite Display

A large selection of fresh veggies with Ranch dip
\$51.95 (serves 25 – 35 guests)

Feta Artichoke Spinach Spread

Served with a selection of crackers, lahvas, and crostini.
\$28.95 (serves 25 - 35 guests)

Chilled Shrimp Cocktail

Jumbo shrimp with brandy cocktail sauce
\$23.95 per dozen

Scallop Shooters

Grilled sea scallops suspended over a shot glass with citrus jus.
\$30.95 per dozen

Asiago Cheese Puffs

Light French pastry filled with Asiago cheese
\$11.95 per dozen

Prosciutto Asparagus

Asparagus wrapped in prosciutto ham and Asiago cheese and then wrapped in phyllo dough and baked until crispy
\$21.95 per dozen

Tuscan Bruschetta

Focaccia crostini topped with marinated Roma tomatoes, fresh Mozzarella cheese, garnished with fresh basil
\$13.95 per dozen

Chicken Salad on Mini Brioche Rolls

Light rolls filled with Orlando's famous walnut and grape chicken salad
\$21.95 per dozen

Savory Cheesecake

A savory cheesecake with ripe olives, sun-dried tomatoes, and spinach pesto topping served with lahvas and assorted crackers.
\$74.95 (serves 25 - 35 guests)

Glass Towers of Vegetables

Yellow teardrop and grape tomatoes, broccolini, four different colors of cauliflower, asparagus, sculpted carrots, peppers, and other seasonal vegetables displayed in a myriad of glass vessels including a captivating three foot tall glass tower centerpiece.
Offered with Boursin cheese dip and roasted yellow pepper dip.
\$110.00 (serves 25 – 50 guests)

Petite Sweets

A large selection of mini pastries, accompanied by chocolate dipped strawberries, and our pastry Chef's unbelievable Macaroons
\$14.95 per dozen

Sweet Lollipops

Chocolate dipped cheesecake, Rice Krispy Treats, and Double Stuffed Oreo Cookies on a lollipop stick. These can be dipped in dark or white chocolate.
\$16.95 per dozen

Fire Roasted Veggie Display

Red peppers, mushrooms, asparagus, carrots, zucchini, and yellow squash are splashed with olive oil, seasoned with herbs and spices, roasted over an open flame and creatively displayed cold.
Served with ranch dip and roasted red pepper dip.
\$75.95 (serves 25- 35 guests)

Orlando's Fruit and Cheese Display

An abundance of beautifully displayed seasonal fruit with a selection of domestic cheeses. Served with assorted crackers
\$87.95 (serves 25 – 35 guests)

Coconut Chicken Blasts

This unique experience introduces coconut breaded chicken skewered onto a pipette filled with our own island pepper sauce. Squeeze the tube, injecting the sauce into your mouth, while you pull the chicken from the skewer for a special BLAST of flavor!
\$16.95 per dozen

Avocado Pepper Tostada

a crispy pastry shelled filled with seasoned avocado and sweet but fiery red Peppadew pepper
\$13.95 per dozen

Personalize Your Own Menu (continued)

Items priced per dozen, with a 2 dozen minimum per item or by display

Hot Hors D'oeuvres:

St. Louis Toasted Ravioli

Dusted with Parmesan cheese and served with Orlando's marinara sauce for dipping
\$12.95 per dozen

Orlando's Italian Meatballs

Using our family recipe from the 'old country'.
\$13.95 per dozen

Pork Potstickers

Filled with pork and caramelized with sesame oil and soy sauce.
\$14.95 per dozen

Pork Char Siu Wraps

A slice of sweet and spicy pork Char Siu with English cucumbers and micro greens in a lettuce leaf wrap
\$21.50 per dozen

Chicken Ratatouille Stuffed Mushrooms

Giant mushrooms stuffed with Orlando's chicken ratatouille.
\$15.95 per dozen

Gourmet Cheese Fondue

A blend of Havarti, provol, and Swiss cheese blended with Chardonnay wine fondue offered with a variety of seasonal vegetables, French and multigrain bread cubes
\$86.95 (serves 25 – 35 guests)

Meatloaf Lollipops

Seasoned choice ground beef filled with an olive with a lollipop stick. Served with molasses tomato sauce.
\$17.95 per dozen

Lump Crab Cakes

Mini crab cakes, lightly grilled and served with Louisiana Remoulade and corn relish
\$23.95 per dozen

Louisiana Hot Wings

Hot and spicy with Bleu cheese sauce for cooling off.
\$15.95 per dozen

Crab Rangoon

-crisp wontons stuffed rich crab cream cheese, served with an Asian sweet n' sour sauce
\$13.95 per dozen

Bacon Wrapped Raspberry Hoisin Shrimp

Served warm in a raspberry hoisin sauce.
\$29.95 per dozen

Grilled Spicy Cajun Shrimp

Served with Dill Remoulade sauce for dipping.
\$29.95 per dozen

Shrimp Feast

A tray of our three most popular shrimps: Spicy cajun shrimp with dill Remoulade, traditional shrimp cocktail, and bacon wrapped raspberry hoisin BBQ Shrimp
\$27.95 per dozen (3 doz minimum, 1/3 of each kind)

Chicken Spedini Satay

Skewered chicken coated in olive oil and seasoned Italian bread crumbs, finished with a lemon garlic butter
\$14.95 per dozen

Sesame Tenderloin Skewers

Beef tenderloin coated in sesame oil, black and white sesame seeds, on a bamboo skewer with sweet and sour sauce for dipping.
\$17.95 per dozen

Miniature Beef Wellingtons

Tenderloin of beef with red wine mushroom duxelle wrapped in flaky puff pastry
\$19.95 per dozen

Arancini de Riso

Creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping
\$13.95 per dozen

Miso Chicken Canapé with Sriracha Aioli

-phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with a chili paper rice wine mayonnaise
\$13.95 per dozen

Spinach Soufflés

-miniatures bread bowls stuffed with a herb spinach cream and garnished with a sun dried tomato bloom
\$13.95 per dozen

Turkey and Dressing Muffins

-traditional sage dressing muffins stuffed with roasted turkey. A seasonal favorite!
\$13.95 per dozen

Boursin Cheese Soufflé

-miniature boursin cheese soufflés in a panko crust garnished with red grape relish
\$23.95 per dozen

Pistachio Encrusted Salsicce Lollipops

-homemade Italian Sausage encrusted with crushed Pistachios and served on a lollipop stick for a unique presentation
\$15.50 per dozen

***You have the option to personalize your menu by having your hors d'oeuvres served on a buffet or butler passed or a combination of both. We recommend that you choose between 7 and 10 items for buffet purposes. Any of these items may also be added to any existing pre-selected buffets.**

(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).

All prices subject to 22% service charge & sales tax

Available Options



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Additional Table Service Options

Orlando's Italian Café Salad served to your tables: \$2.50 per person (Buffet)

Coffee & Cake Served to your guest tables: \$2.50 per person (Buffet)

Wine Service: \$3.00 per person

Champagne Toast: \$3.00 per person

Service Package for Buffet: \$4.95 per guest, includes a tray of chocolate covered strawberries at each table, salad service and champagne toast for all

Service Package for Formal Dining: \$5.95 per guest, includes a tray of chocolate covered strawberries at each table, Wine service and Champagne toast for all

A 20% service charge applies to all service items.

Specialty Linen & Décor Rental Options

Guest Tables

Your guests will certainly remember your reception with the following personalized options:

Full length cloth in choice of color (Round cloth to the floor): \$15.00 each

Colored napkins: \$1.00 per guest

Mirror tiles for the center of the tables: \$4.00 each

Votive candles: \$1.00 each

White Chair Covers with choice of sash starting at \$4.50 per chair

Buffet

Enhance the beauty of your buffet

Ice Carving: \$250.00 each (includes ice glow—\$10.00 additional for color)

Cake Table

Colored Cloth or Skirting: \$20.00

Mirror table top: \$30.00

Cocktail Tables with cloths (your choice of color)

Tall Cocktail Tables: \$20.00 each

Seated Cocktail Tables (seat 3): \$20.00 each

Additional items available upon request - Rental delivery & pick-up are billed separately

Service items subject to 22% service charge. Please ask sales consultant.

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Before & After



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Orlando's offers a variety of items and special services to make your event unique. The following suggestions for before and after your event will help you add pizzazz to any party and will give your guests something to remember for a long time to come.

Before...

Offer your guests one or both of our Hors D'oeuvre packages for your cocktail hour:

Hors D'oeuvre Station (choose two)

Orlando's Fresh Fruit & Cheese Display	Feta Artichoke Spread	Artichoke Parmesan Dip
Fresh Garden Crudités Basket with Dips	Hummus B'Tahini	Bruschetta Presentation

\$4.00 per person

Butler Passed Hors D'oeuvres (choose three)

Roma Tomato Bruschetta	Chicken Cordon Bleu Croquets	Mojo Pork Tostadas
Arancini de Riso	Boursin Fig Flowers	Rolling Mac & Cheese
Buffalo Chicken Tortilla Spirals	Feta Pepper Tartlets	Miso Chicken Canapes with Sriracha Aioli

\$5.00 per person

Many alternate and additional suggestions available upon request

After...

Finish your evening with one of these memorable finales:

Sweets!

Ice Cream served with your cake

Vanilla bean ice cream \$2.00 per person
Add a chocolate or strawberry sauce for \$1.00

Chocolate Fountain

\$500.00 for up to 200 guests (\$2.00 person over 200)
with an assortment of treats for dipping

Chocolate Covered Strawberries

\$8.00 per table
Presented on a tray to each table

Mini Pastries Trays

\$15.00 per table
15 piece assortment displayed on tray,
and placed on your guest tables

Late night snacks!

St. Louis Toasted Ravioli

\$3.95 per person
Dancing can make you and your guests hungry so
why not offer your guests a great St. Louis treat
later in the evening?

Pretzel Bite Bar

\$3.95 per person
station set up with fresh hot pretzel bites
with a variety of dipping sauces
some savory and some sweet...
the best of both worlds!

Meet Me in St. Louis!

Talk to our consultants about arranging for Imo's Pizza,
White Castles, or Ted Drewes (just to name a few)

Endless Possibilities!

Orlando's can help you arrange for a endless variety of treats for you and your guests:
Ice Cream Station from Cold Stone Creamery Snow Cone Station Signature Drinks
Night Cap Cordial Bar Donut Stand Food Trucks Nacho Bar Candy Bar

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