

Rehearsal Dinners



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

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

Orlando's Café Salad

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

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

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

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.

These specialty menus available upon advanced request only.

See our Bar Options for additional beverage service.

(menu items subject to change)

Rehearsal Menu Pricing



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Rehearsal Dinners *(available Sunday – Thursday)

Chicken Modiga	\$30.95 per person
Beef Spedini Salvatore	\$30.95 per person
Orlando's Chicken Tuscany	\$35.50 per person
Beef Tenderloin	\$39.95 per person
Children's Menu (Chicken Strips, Chef's choice Vegetable and Potato)	\$15.95 per person

Prices include:

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.

Plus

\$200.00 Facility Rental Fee

*Available on weekends - there is a minimum food and beverage purchase of \$1,500.00 for Saturday evening
\$1,200.00 for Friday & Saturday afternoons

All prices listed are subject to a 22% service charge and applicable sales tax.

Prices are subject to change unless under contract.

Bar Options

for evening packages



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Open House Brand Bar:

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, and O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, Amaretto, Soda, Mixers and Condiments.

\$15.00 per person for three hours continuous service
(\$3.00 per additional hour)
(includes bartender)

Open Call Bar:

Includes: Tanqueray Gin, Tito's Vodka, Seagram's 7, Jim Beam, Dewars Scotch, and Bacardi Rum, with your choice of three wines (choose from : Cabernet Sauvignon, Pinot Noir, Pinot Grigio, Chardonnay, or Moscato wines), your choice of three bottled beers (choose from: Bud-Light, Bud Select, and Budweiser Beer, Schlafly Pale Ale) O'Doul's, soda, mixers and condiments.

1 hour	\$13.00 per person
2 hours	\$16.00 per person
3 hours	\$20.00 per person
4 hours	\$23.00 per person

(includes bartender)

Other Bar Options:

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

Host Bar

Drinks priced individually
paid per usage by host of function
*Bartender - \$100.00 total

Cash Bar

Drinks priced individually
paid for by guests at the function
*Bartender - \$100.00 total

Typical drink charges are \$6.00 for cocktails, \$5.00 for wine, \$4.00 for beer, \$2.00 for soda

*Bartender fee is based on 1-3 hour bar. Additional hours are \$35.00 per hour.

Please ask us for additional bar options.

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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

\$5.00 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

\$6.00 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 \$3.00 per person
Add a chocolate or strawberry sauce for \$1.50

Chocolate Covered Strawberries
\$15.00 per table
Presented on a tray to each table

Mini Pastries Trays
\$25.00 per table
15 piece assortment displayed on tray,
and placed on your guest tables

Late night snacks!

St. Louis Toasted Ravioli
\$4.95 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
\$4.95 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 or Sling 'n Scoops Snow Cone Station Signature Drinks
Night Cap Cordial Bar Donut Stand Food Trucks Nacho Bar Candy Bar

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