

# 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**

**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 soda.

Your open bar features bottled Bud Select, Bud Light, Goose Island IPA, Kona Big Wave Golden Ale, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and Moscato Wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto,

Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Starry, Sweet and Dry Vermouth, Lemons, Limes, Olives and Cherries.

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.

**\$47.95 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)

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### Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, 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

### Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

### Herb Roasted Turkey Breast

Served with a brandied cherry glaze

### Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

### Apple Brandy Ham

Served with Pommery mustard

### Italian Bistro Steaks (additional \$2.00)

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

### Leg of Lamb Rotisseurs (additional \$2.00)

Served with red currant demi glaze

### Prime Rib (additional \$4.00)

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

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## Specialty Entrées (please choose one)

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### Chicken Modiga

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

### 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, olives, capers, peppers, and onions

### Asian Chicken Barbeque

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

### Smoked Bacon & Bourbon Jam Chicken

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

### Braised Beef Bordelaise

with mushrooms and grilled onion demi-glaze

### 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

### Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

### 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**

## 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 provolone cheese (additional \$2.00 per person)

## 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

# Desserts, Bar Upgrades, and Available Options



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## Buffet Package Dessert Options: (choose one)

### Wedding Cake from Wedding Wonderland

to serve the total number of your guests  
(based on a minimum of 75 guests, smaller parties will be  
charged \$2.50 per cake serving below 75).  
You work directly with the bakery to design your dream cake  
(must be ordered 6-8 weeks prior).

### Decorated Sheet Cake

decorated appropriately for your occasion to serve the total  
number of your guests includes written message on cake  
(logos, specialty décor, and/or cake fillings  
will be an additional charge)

### Assorted Bite-Sized Treats

(based on 3 per person) choose **5 items** from our extensive list of house made pastries:

Spumoni Dessert Bars  
Snickerdoodle Apple Cream Cheese Bars  
Sopapilla Cheesecake Bars  
Mississippi Mud Bars  
Lemon Bars

Caramel Apple Bars  
Pumpkin Bars  
Almond Ricotta Bites  
White Chocolate Cranberry Blondies  
Chocolate Chip Cream Cheese Brownies

Goopy Butter Bites  
Chocolate Dipped Macaroons  
Chocolate Dipped Strawberries  
Mini Tollhouse Cookies  
(ask about sugar & gluten free options)

## Upgraded Event Bar Options:

### Call Brand Bar Service

(up to \*3 continuous hours)

**\$6.00 per person additional**

upgrade your bar with **call brand** liquors:

Tanqueray Gin	Dewar's Scotch,
Tito's Vodka	Bacardi Rum
Seagram's 7	Jose Cuervo
Jim Beam	

#### Choose 3:

Cabernet Sauvignon, Pinot Noir,  
Sauvignon Blanc, Chardonnay and Moscato wines.

**\*\$4.00 each additional half hour**

**\$8.00 each additional hour**

### Premium Bar Service

(up to \*3 continuous hours)

**\$10.00 per person additional**

upgrade your bar with **call premium** liquors:

Four Roses Bourbon	Grey Goose
Jack Daniels	Tito's Vodka
Jim Beam	Bacardi Rum
Jameson Irish	Captain Morgan
Tanqueray Gin	Dewars Scotch
	Jose Cuervo

Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc,  
Chardonnay and Moscato wines.

**\*\$4.00 each additional half hour**

**\$8.00 each additional hour**

Specialty liquors and beers are available on an à la carte basis, see your consultant for pricing!

### Additional Table Service Options

Salad served to your tables: \$3.50 per person  
Cake & Coffee served to the tables: \$3.50 per person  
Wine Service (white & red): \$5.00 per person  
Champagne Toast for all: \$4.00 per person  
Seated Service to the head table only (on buffet packages):  
**\$20.00 per person at the head table**  
Discounts available for combining three or more service items  
Service items subject to 22% service charge

Ask us about our overnight accommodations and having  
your Wedding Ceremony at The Lodge at Grant's Trail!

### Décor & Specialty Options

Ice Carvings: \$450.00 each  
(includes ice glow—\$10.00 additional for color)

#### Other items available

Twinkle Lights on the head table or cake table \$100  
Specialty linens or full length cloths for guest tables  
starting at \$25 each

Colored Napkins at \$2.00 each

Mirror Tiles at \$4.00 each

Votive Candles at \$2.00 each

Chair Covers with choice of sash starting at \$5.00 per chair

Tall Cocktail Tables: \$24.00 each

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

Rental delivery & pickup charges billed separately

# Before & After



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## Before...

## Cocktail Hour Options

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

### Hors D'oeuvre Station (choose two) \$7.00 per person

#### Orlando's Fresh Fruit & Cheese Display V, GF

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

#### Artichoke Parmesan Dip V

a rich spread of artichoke hearts and parmesan cheese served warm with garlic toasted baguettes

#### Orlando's Cheese and Salami Display GF

assorted domestic cheeses and cubes of Italian salamis served with assorted crackers

#### Fresh Garden Crudités with Dips V, VG, GF

a dramatic and colorful display of 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

#### Bruschetta Presentation

choice of 3 spreads served with caramelized onion herb Focaccia crostini and sliced baguettes and for spreading

Choose 3: Olive Tapenade V, Red Pepper Pesto V, Feta Artichoke Spread V, Roasted Tomato Balsamic VG, and Hummus Tahini VG

### Butler-Passed Hors D'oeuvres (choose three) \$8.00 per person

#### Roma Tomato Bruschetta V

crisp baguette topped with a slice of balsamic marinated Roma tomato, Buffalo Mozzarella, and fresh basil

#### Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden

#### Mojo Pork Tacos GF

One bite mini crispy taco shells filled with pulled pork marinated in a garlic, cumin and citrus mojo sauce, finished with jicama slaw

#### Arancini de Riso V

creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping

#### Rolling Mac & Cheese V

traditional macaroni and cheese rolled into balls, breaded and deep fried into golden spheres of cheesy delight

#### Feta Pepper Tartlets V

a creamy blend of artichoke and feta cheese finished with a sweet and spicy Peppadew pepper

#### Miso Chicken Canapes

phyllo cup filled with shredded chicken tossed in Asian Miso sauce and finished with Sriracha Aioli

#### Edamame and Pea Hummus Canapes

GF, V, VG

served in cucumber cups, garnished with roasted tomato

#### French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

#### Toasted Canneloni Bites

tubular stuffed pasta, breaded and deep fried served with marinara sauce for dipping

#### Buffalo Chicken Tortilla Spirals

breast of chicken folded into spicy buffalo seasoned infused cream cheese, wrapped in spinach, sun dried tomato and white flour tortillas and cut into bite size spirals

#### Buffalo Chicken Paninos

miniature bread bowls fill with a creamy cheese and buffalo spiced chicken

#### Boursin Cheese Soufflés V

miniature boursin cheese soufflés in a panko crust garnished with red grape relish

#### Jamaican Chicken Mini Tacos GF

One bite mini crispy taco shells filled with jerk chicken accented with a Jamaican grilled pineapple glaze

#### Roasted Poblano Avocado Tostada

GF, V, VG

Avocado on a corn tortilla round topped with roasted poblano peppers

#### Antipasto Bruschetta

Crostini with boursin cheese, diced salami, tomatoes, olive tapenade and balsamic syrup drizzle

#### Roasted Tomato Crostinis V, VG

roasted tomato relish with balsamic syrup on crostinis

#### Beef Roulade

tender beef rolled with horseradish mousse and served on crostini

GF = gluten free (without the crackers, breads, etc.) VG = vegan (without the dips) V = vegetarian (may include dairy)

## After...

### Sweets!

#### Orlando's Homemade Bite-sized Desserts

Starting at \$3.00 per person

#### Chocolate Covered Strawberries \$18.00 per table

Presented on a tray to each table

### Late night snacks!

#### St. Louis Toasted Ravioli \$4.95 per person

a great St. Louis treat served with marinara

#### 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

## Endless Possibilities!

Orlando's can help you arrange an endless variety of treats for you and your guests:

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)

Ice Cream Cart from Sling N Scoops ♦ Signature Drinks ♦ Donuts ♦ Dessert Stations ♦ and more!

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