## Lodge Luncheon Menus



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

## The following menus are served sit-down style:



Grilled Chicken on Croissant
-served with lettuce, tomato, mayo \& Dijon mustard on the side
Pasta Primavera Salad
-shell pasta tossed with fresh vegetables in a light crushed tomato vinaigrette

Fresh Fruit Salad
English Toffee
Cheesecake
\$22.95 per person

## Chicken Modiga

-boneless breast of chicken lightly breaded with Italian bread crumbs, baked \& topped with Provel cheese, bacon, mushrooms \& a white wine sauce
Roasted Garlic Mashed Potatoes Grilled Seasonal Vegetables

Italian Garden Salad
Roll \& Butter
Tiramisu
\$24.95 per person

Marinated London Broil
-a generous portion of savory London Broil topped with wild mushroom demi glaze
Stuffed Potatoes Austin
Fresh Green Beans Almondine
Caesar Salad Roll \& Butter
English Trifle
\$26.95 per person

Chicken Spedini
-boneless breast of chicken layer with fresh basil \& Italian ratatouille, lightly breaded \& grilled, served with lemon garlic butter
Angle Hair Pasta
with beurre blanc sauce
Carrots \& Broccoli
Mixed Field Greens
-with almonds \& raspberry vinaigrette
Roll \& Butter
Chocolate Glacier Cake
$\mathbf{\$ 2 4 . 9 5}$ per person

Atlantic Salmon Bouquet
-fresh poached salmon wrapped in a sweet potato crust \& topped with a soy ginger vinaigrette

Nest of Orzo Ratatouille
Dill Cucumber \& Tomato Salad
with California greens
Roll \& Butter
Raspberry Laced Chocolate Mousse
\$28.95 per person

Prices include full event staff for three hour event full service china $\&$ glassware, Coffee $\&$ Tea (see Bar Options for additional beverage service)
\$200.00 Facility Rental Charge
(\$500 Facility Rental for Sunday afternoons)
All prices subject to a $\mathbf{2 2 \%}$ service charge $\&$ sales tax. All prices subject to change.

# Luncheon Bar Options 



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## Full Open Bar: House Brands

Your guests will enjoy an unlimited supply of house brand bourbon, gin, vodka, rum, amaretto, tequila, and scotch cocktails, Pinot Grigio, Moscato, and Cabernet Sauvignon wines, O'Doul's Non-Alcoholic Beer, bottled Bud-Light, Goose Island IPA, Kona Big Wave Golden Ale, and Bud Select, Pepsi, Diet Pepsi, and Starry sodas with mixers and condiments
$\$ 15.00$ per person (includes bartender)
for up to 3 hours - $\$ 5.00$ per each additional hour

## Full Open Bar: Call Brands

Seagram's 7, Jim Beam, Tanqueray Gin, Tito's Vodka, Bacardi Rum, Dewars Scotch, Jose Cuervo Tequila, bottled Bud-Light, Bud Select, Goose Island, and Kona Big Wave Golden Ale, Pepsi, Diet Pepsi, and Starry sodas choice of 3 wines (from: Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir, and Moscato wines) all your mixers and condiments
$\$ 20.00$ per person (includes bartender)
for up to 3 hours - $\$ 6.25$ per each additional hour

## Other Bar Options:

## Open Self-Service Soft Bar or Soda on Consumption

includes ice tea, lemonade, Pepsi, Diet Pepsi, and Starry sodas, condiments, ice, with disposable glassware set up on the bar for self service (additional charge required for a beverage attendant, ask your consultant for details)
$\$ 6.00$ per person for up to 3 hours for Open Soda Bar / Soda (only) on Consumption $\$ 2.00$ per can

Host Bar
Call Brands for up to 3 hours
Drinks priced individually paid per usage by host of function *Bartender fee $\$ 100.00$ total

Cash Bar
Call Brands for up to 3 hours Drinks priced individually paid for by guests at the function *Bartender fee $\$ 100.00$ total

Typical drink charges are $\$ 8.00$ per cocktail, $\$ 7.00$ per wine, $\$ 4.00$ per beer, $\$ 2.00$ per soda *Additional hours for bartender at $\mathbf{\$ 3 5 . 0 0}$ per hour

Ask us about Specialty Cocktails!
Craft and import beers, additional wine selections, and liqueurs, available by request at an additional charge
All prices subject to a $22 \%$ service charge and sales tax

