

Plated Presentations



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

Our **Plated Presentation Packages** include a three hour reception with three hours of continuous open bar service. Your choice of salad, entrée, and dessert, served to your tables by our courteous event staff with china, silverware, napkins, water service and coffee service, white linen table cloths and crystal candle centerpieces.

Salads

LIMONCELLO SALAD...mesclun greens, with candied almonds, dried cranberries, feta cheese, dressed with a Limoncello vinaigrette

TRADITIONAL CAESAR...romaine lettuce tossed in traditional Caesar dressing finished with parmesan & homemade croutons

GARDEN RANCH...a blend of iceberg & romaine paired with plum tomatoes, pepper bacon, cheddar cheese, cucumbers, & topped with our own buttermilk ranch dressing

RUSTIC HEARTS...a romaine heart topped with shaved Asiago cheese, grilled Spanish onions & roast red peppers, ladled with sun dried tomato oregano vinaigrette and garnished with a Kalamata olive bread crouton

ITALIAN BISTRO...a blend of iceberg & romaine with artichoke hearts, sweet red bell peppers, green onions, provolone cheese, and our house made creamy Barolo wine vinaigrette

AUTUMN HARVEST...baby kale, shaved Brussels sprouts, Napa cabbage, radicchio, red cabbage tossed with golden raisins & candied almonds, tossed in an apple pomegranate honey vinaigrette (available year round)

Dual Entrées

FILET MERLOT & CHICKEN PARISIENNE

A center cut filet of beef with Merlot wine demi-glace & sautéed breast of chicken with a parsley cream with just a hint of garlic

Goat Cheese Polenta

FILET DE VIN & ATLANTIC SALMON

Beef tenderloin with port wine demi-glace & grilled Atlantic salmon with ginger orange glaze

Gruyere au Gratin Potatoes

FILET MIGNON & PESTO PRAWNS

Bacon wrapped filet of beef with merlot wine sauce & three large shrimp with basil pesto

Asiago Cheese Herb Risotto

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Entrées

STAR WELLINGTON

Traditional Wellington deconstructed. Tenderloin topped with mushroom duxelle & merlot bordelaise, finished with a pastry 'star'
Asiago Scalloped Potatoes

COCOA FUSION

Filet of beef ladled with a port wine demi-glace infused with a hint of Dutch cocoa
Goat Cheese & Quinoa Polenta

SHALLOT GRILLED TENDERLOIN

(Gluten free) Grilled medallions of beef tenderloin served with a shallot & mustard seed jus
Rooster Mashed Potatoes

FILET FONTINELLA

Grilled bacon wrapped filet mignon capped with a crust of Fontinella cheese, a hint of fresh grated horseradish, & Italian bread crumbs, finished with Marsala wine demi-glace
Black Truffle Yukon Gold Mashed Potatoes

JACK DANIEL'S® STRIP

Custom cut New York Strip steak chargrilled with sweet onions topped with a Jack Daniel's® glaze
Smoked Gouda Macaroni & Cheese

PARMESAN ENCRUSTED TILAPIA

With an Italian basil salsa
Lobster Risotto

THAI GINGER SALMON

Brushed with sweet & spicy rice wine ginger chili glaze
Jasmine & Bamboo Rice

SRIRACHA CHORIZO CHICKEN

A culinary fusion of East & West! Boneless breast stuffed with Chorizo sausage & fresh chives, ladled with roasted red pepper & Sriracha cream, finished with crispy tortilla straws
Sun Dried Tomato Au Gratin Potatoes

ORLANDO'S CHICKEN MODIGA

Boneless breast encrusted in Italian bread crumbs, topped with Provel cheese, smoked bacon, & fresh mushrooms ladled with a white wine lemon garlic cream
Roasted Garlic & Chive Duchess Potatoes

GRILLED CHICKEN **(Gluten free)**

Grilled breast of chicken with olive oil & fresh herbs
Rice pasta with sun dried tomato basil parmesan sauce

GRILLED PEACH CHICKEN **(Gluten free)**

Grilled boneless breast accented with a sweet & slightly spicy chipotle peach glaze & finished with grilled peaches.

Sundried Tomato Manchego Cheese Polenta

TUSCAN CHICKEN

Boneless breast filled with fresh leeks, sun dried tomatoes, prosciutto ham, & Fontinella cheese, highlighted with a sauce of fresh thyme cream.

White Truffle Parmesan Risotto

SPEDINI SALVATORE

Chicken breast hand rolled with prosciutto, Asiago cheese, extra virgin olive oil, fresh basil, & sun dried tomatoes, sliced & topped with Orlando's sweet Italian tomato basil salsa

Angel Hair Pasta Nest with Creamy Basil Pesto

PANCETTA PORK TENDERLOIN

Lightly smoked & roasted with a sweet hazelnut glaze, garnished with crispy pancetta

Italian Parsley & Chive Potato Pancakes

TURKEY FILET MIGNON

chargrilled center cut turkey breast wrapped with apple wood smoked bacon with apple & sun dried cranberry glaze

Candied Pecan Mashed Sweet Potatoes

GARDEN HARVEST

(Vegetarian/Vegan/Gluten Free)

Brown rice, daikon radish seed, & black pearl barley medley. Olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

PORTABELLA STEAK

(Vegetarian/Vegan/Gluten Free)

Char-grilled portabella mushroom steak with chive potato pancakes & fresh seasonal vegetables

Our Chef has paired each entrée with a complimenting accompaniment & seasonal fresh vegetables provided by local farmers whenever possible.

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Pastas

Optional Pasta Course...An Orlando Family Tradition

PENNE BOLOGNESE...penne pasta generously ladled with the Orlando family tomato & pork sauce recipe & finished with parmesan cheese...\$2.75 per person

BACON MAC & CHEESE...penne pasta tossed with crispy bacon & our three cheese blend of Provel, Asiago, & cheddar...\$3.95 per person

ITALIAN SAUSAGE & BROCCOLINI RAVIOLI...with sun dried tomato parmesan cream sauce...\$6.95 per person

OVEN ROASTED PORTABELLA MUSHROOM & SPINACH RAVIOLI...grilled red pepper & eggplant ratatouille tomato sauce... \$6.95 per person

Desserts

YOUR WEDDING WONDERLAND CAKE served as dessert! You may choose from many styles of cakes from Wedding Wonderland for your dessert (based on a minimum of 75 guests, smaller parties will be charged \$2.50 per cake serving below 75)

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

CREAMY ORANGE POUND CAKE TRIFLE
layers of orange pound cake infused with triple sec, Bavarian cream, strawberries, & whipped cream

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

WHITE CHOCOLATE BREAD PUDDING
ladled with sautéed bananas in warm butterscotch caramel

AMARETTO CHOCOLATE MOUSSE BOMBE
coated with our decadent chocolate ganache & served with vanilla egg cream sauce

TRIPLE DECADENCE (please add \$1.00 per person)
Three mini desserts in one! Almond ricotta cheese cake, amaretto chocolate mousse, Bavarian cream fruit tartlet

VANILLA MOUSSE TOWER
coated with white chocolate ganache, peach blossom sauce

FLOURLESS CHOCOLATE CAKE
Cloaked with dark chocolate ganache & served with raspberry melba sauce (**gluten free**)

Plated Presentations Package



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Entrées:	All Chicken Entrees	\$46.95 per person
	Pancetta Pork Tenderloin	\$46.95 per person
	Turkey Filet Mignon	\$46.95 per person
	Vegan/Vegetarian or Portabella Steak	\$46.95 per person
	Parmesan Encrusted Tilapia	\$46.95 per person
	Thai Ginger Salmon	\$50.95 per person
	Jack Daniel's® Strip	\$52.95 per person
	Star Wellington, Cocoa Fusion, & Grilled Shallot Tenderloin	\$54.95 per person
	Filet Fontinella	\$56.95 per person
	Filet Merlot & Chicken Parisienne	\$56.95 per person
Dual Entrées:	Filet de Vin & Atlantic Salmon	\$57.95 per person
	Filet Mignon & Pesto Prawns	\$56.95 per person
	Children's Menu (chicken strips, Mac & Cheese with chef's choice vegetables)	\$22.00 per person

Your Plated Presentations Package includes the following amenities:

A Three-course Meal

All China, Silverware, and Linen Napkins, Water Service, and 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. Included are Bottled Bud Select, Bud Light Beers, Goose Island IPA, Kona Big Wave Golden Ale 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.

Facility Rental Charges

\$500.00 for three hours

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.

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 T'ahini 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.

Bar Upgrades and Available Options



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A Full Open Bar (up to *3 continuous hours) is included in your package!

Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soda. Your open bar will feature 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, and includes our T.I.P.S. trained Bartender, who will safely monitor the consumption of alcohol.

***To extend your bar over 4 hours: \$2.50 each additional half hour - \$5.00 each additional hour**

You may also consider one of these Upgraded Event Bar Options:

Call Brand Bar Service

(up to *3 continuous hours)

\$6.00 per person additional

upgrade your bar with these **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 these **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

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

Ask us about our overnight accommodations and/or a
Wedding Ceremony at The Lodge at Grant's Trail!