

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

Strawberries & Cream Cheese Pound Cake

Our special pound cake with sugared strawberries and whipped cream

Amaretto Chocolate Éclair

An éclair shell filled with Amaretto Bavarian cream and coated with chocolate ganache. Served with crème Anglaise 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.

Garden Harvest

(Vegetarian/Vegan/Gluten Free)

Blended grains; brown rice, crimson lentils, wild rice, black beluga lentils, Colusari red rice, multi color split peas, and amaranth with olive oil poached Roma tomato, grilled yellow squash & zucchini, baby carrots, asparagus, roasted red pepper, sautéed mushrooms

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.

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.

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!

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Bar Options for evening packages



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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 \$35.00 per hour

Ask us about Specialty Cocktails!

Craft and import beers, additional wine selections, and liqueurs, available by request at an additional charge

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