

Hors D'oeuvre Packages



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

Hors D'oeuvre Menu Packages:

The Washington Menu Package

(detailed menu on page 2)

\$48.95 per person

The Lincoln Menu Package

(detailed menu on page 3)

\$53.95 per person

The Signature Stations Package

(detailed menu on pages 4-6)

\$56.95 per person

Package Prices include:

Full Event Staff, Full Service Cocktail China with Glassware at the bar

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 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.

Bar upgrades available

Facility Rental Charge of \$500.00 total

Includes shuttle service to and from Orlando Gardens parking lot for parties over 35 guests and lot security

*There is a minimum food & beverage purchase of \$1,750.00 for Saturday evenings,
\$1,500.00 for Friday & Sunday evenings.

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

Prices are subject to change unless under contract.

The Washington Menu



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Select 4 :

Chicken Cordon Bleu Croquets

chicken, ham and Swiss cheese rolled into balls, breaded and deep fried until golden served with burre blanc dipping sauce

Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed pistachios and served on a lollipop stick for a unique presentation

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a tangy banana soy glaze

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and garnished with a sun-dried tomato bloom

Artichoke Parmesan V

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

Southern Fried Chicken Bites

tender chicken bites tossed in our special seasonings and fried until golden brown with choice of dips (choose 2):
Buffalo • Honey Mustard • Teriyaki • Barbecue Ranch • Honey Garlic

Toasted Canneloni Bites

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

Sicilian Meatballs Marinara

bite-sized Italian meatballs served in our rich homemade marinara sauce

Chipotle Peach Chicken Skewers

skewered chicken caramelized with a glaze made with grilled peaches and just a hint of chipotle pepper

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto puff pastry, then rolled, cut into spirals and baked

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with a light lemon garlic butter and served with Italian salsa

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported Asiago cheese...a crispy crust with a soft cheesy inside, served with marinara sauce

Select 3:

Buffalo Chicken Tortillas

chicken folded into buffalo sauce infused cream cheese, wrapped in tortillas and cut into bite-size spirals

Boursin Cheese Soufflé V

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

Orlando's Cheese and Salami Display GF

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

Twisted Deviled Eggs GF, V

three twists on an old classic:
Avocado with Pico de Gallo, Spicy Buffalo, and Bacon Ranch

California Rolls Assortment GF

vegetarian rolls (cucumber, carrot, red pepper), avocado crab, and Tobiko Japanese caviar with soy sauce, ginger, and wasabi

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes and strawberries, served with an assortment of crackers and flat breads

Fresh Crudités and Dip GF, V, VG

a dramatic display of fresh yellow squash, zucchini, mushrooms, cauliflower, broccoli, red bell pepper, and grape tomatoes, accompanied by red pepper and buttermilk ranch dips

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

The Lincoln Menu



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Select 4:

Rolling Mac & Cheese V

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

Smoked Chicken Empanada

tender smoked chicken breast in a flaky pastry with roasted corn and bell peppers

Assorted Flat Breads

mini flatbreads with your choice of topping: buffalo chicken, Italian sausage, or confetti vegetable and finished with a melted Italian cheese blend

Orange Ginger Chicken Sate GF

with sweet citrus and spicy ginger glaze

Dim Sum

traditional pork "pot-stickers" served with a Thai chili dipping sauce (a vegetarian version is also available)

Chorizo Stuffed Jalapeno Poppers

Buffalo Chicken Paninos

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

Pork Egg Rolls

filled with Asian vegetables and pork, deep fried until golden brown served with sweet and sour sauce

Louisiana Chicken Wings GF

deep fried chicken wings tossed in our own blend of Louisiana hot sauce not too mild or too spicy—just right-served with ranch dip

Habanero Lime Chicken GF

seared with a zesty honey lime habanero sauce, skewered and served chilled on a lime garnished tray

Prosciutto Asparagus

tender asparagus wrapped in a thin layer of prosciutto with Asiago cheese, and baked in a blanket of phyllo pastry dough

Paella Stuffed Mushrooms V, VG

Arancini de Riso V

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

French Onion Gruyere Tart V

caramelized onion jam baked with Gruyere cheese in a pastry shell

Italian Sausage Stuffed Mushrooms GF

Grilled Cheese Burger Sliders (add \$1.00)

grilled mini burgers with a Boursin cheese spread and topped with a skewered grape tomato and dill pickle chip for a festive presentation

Chimichurri Beef Skewers GF (add \$2.00)

skewered tenderloin bites topped with house made chimichurri sauce

Select 3:

Boursin Shrimp Soufflé

with a panko crust and finished with roasted red pepper pesto

Sesame Seared Tuna Canape

sesame encrusted Ahi tuna served on a crispy won ton with wasabi aioli

Grilled Lemon Pepper Snow Pea

Shrimp GF

skewered on knotted bamboo

Antipasto Display GF

a bountiful display of Italian cheeses, Genoa salami, green and black olives, pepperoncini, and balsamic marinated artichokes served with sliced baguettes

Prosciutto Wrapped Mozzarella GF

with balsamic syrup drizzle

Mediterranean Beef Sandwich

freshly baked focaccia bread filled with roast beef, Asiago mayonnaise and flavorful olive tapenade

Everything Bacon Skewers GF

"everything" seasoning (similar to everything bagel) encrusted bacon

Veggie Shots GF, V

a dollop of our roasted red pepper dip in the bottom of a cylindrical shot glass then finished with a carrot stick, yellow squash, red pepper and a spear of asparagus

Three Little Pigs Sliders

mini sandwiches with roast pork, honey ham and smoked bacon served with grilled peach chipotle jam

Smoked Salmon Blini

mini buckwheat pancake topped with smoked salmon garnished with crème fraiche and chives

Caprese Skewers GF, V

balsamic marinated grape tomato skewered with basil and fresh buffalo mozzarella

Tuscan Chicken Sandwiches

grilled chicken breast with fresh sliced tomato and mozzarella cheese with basil Asiago mayonnaise on home-made caramelized onion focaccia bread

Gourmet Cheese Fondue GF, V

a presentation of vegetables and cheese, a specially selected blend of cheeses melted with a touch of Chardonnay and served with fresh asparagus, yellow squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French bread and includes vegan sun-dried tomato dip

Bruschetta Presentation GF, V

Select 3:

- Hummus B'Tahini•Olive Tapenade
 - Red Pepper Pesto•Feta Artichoke
 - Roasted Tomato Balsamic
 - Curry Almond and Roasted Eggplant Hummus
- with caramelized onion herb focaccia crostini, sliced baguettes and gluten free crostini for spreading

Signature Stations



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Create a special energy as guests mingle enjoying an interactive culinary experience!
Our Stations menu includes your choices from the "Grazing Station", "Classic Station", and
"Signature Station"

Grazing Station

Includes:

Gourmet Cheese Fondue V

a presentation of vegetables and cheese,
a specially selected blend of cheeses melted with a touch of Chardonnay and serve with fresh asparagus, yellow
squash, mushrooms, broccoli, cauliflower, red peppers and chunks of freshly baked French Bread.
Includes sun dried tomato dip (vegan)

Select 2:

Pistachio Encrusted Salsicce Lollypops

homemade Italian Sausage encrusted with crushed Pistachios
and served on a lollypop stick for a unique presentation

Asian BBQ Chicken Sate

skewered marinated and chargrilled Filipino-style in a
tangy banana soy tomato glaze

Spinach Paninos V

miniature bread bowls stuffed with a herb spinach cream and
garnished with a sun dried tomato bloom

Artichoke Parmesan V

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

Toasted Canneloni Bites

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

Forest Mushroom Strudel V

domestic mushroom duxelle spread onto
puff pastry, then rolled and cut into spirals and baked

Sicilian Chicken Spedini

skewered chicken breaded with Italian bread crumbs, topped with
a light lemon garlic butter and served with Italian salsa

Asiago Cheese Puffs V

fried pâte à choux dough blended with imported
Asiago cheese...a crispy crust with a soft cheesy inside,
served with marinara sauce

Select 2:

Fresh Fruit and Berry Display GF, V, VG

an assortment of seasonal fruits and berries elegantly displayed

Boursin Cheese Soufflé V

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

Orlando's Cheese and Salami Display GF

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

California Rolls Assortment GF

Vegetarian Rolls (cucumber, carrot, red pepper),
Avocado Crab, and Tobiko Japanese Caviar with soy sauce,
ginger, and wasabi

Orlando's Domestic Cheese Display GF, V

domestic cheeses dramatically displayed and garnished with fresh grapes
and strawberries, served with an assortment of crackers and flat breads

Sweet Additions

Tempting Treats Trays V

Chocolate Chip Cream Cheese Brownies

Goopy Butter Bites

Cranberry Blondies

Chocolate Dipped Strawberries

\$3.00 per person

(2 per person - minimum 25 people)

Decadent Delights Trays V

Mini S'mores

Mango Raspberry Cheesecakes

Salted Caramel Tollhouse Cookies

Turtle Cheesecake Shots

Chocolate Dipped Strawberries

\$6.00 per person

(2.5 per person - minimum 25 people)

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Classic Station



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Select 1:

Turkeytini

We start with an elegant martini glass (disposable),
add one shot of homemade sage dressing,
one shot of roast turkey and gravy
and finish with a toothpick of cranberries as a garnish.
The perfect comfort cocktail!

Fiesta Fajita Station GF

Chicken and Steak grilled with peppers and onions at
the station, served with house made salsa roja, corn and
black bean salsa, sour cream, green onions, jalapenos
and cheddar cheese. Offered with flour tortillas. Gluten
free corn tortillas available upon request

Ramen Noodle Bar V, VG

Chef adds your choice of Miso chicken or vegetable
broth to a bowl of ramen noodles.

Guests can customize with these fun toppings:
Seasoned Pork Shoulder, Green Onions, Toasted
Sesame Garlic Oil, Hard Boiled Eggs, Bean Sprouts,
Kimchi, Pickled Carrots, Togarashi Seasoning

Asian Stir Fry Station GF, V, VG

Stir fried at the station in a wok, assorted vegetables
with Chicken or Vegetarian served over Jasmine Rice in
small Chinese take out containers
(offered with chop sticks and forks)

Slider Station

Your guests will choose from these mini sandwiches
prepared to order by our chef at the station.

Choose 3

- ◆ Chimichurri beef with cilantro & coriander
- ◆ Roast beef with Kentucky bourbon glaze and caramelized onions
- ◆ Smoked pulled pork with tangy barbecue sauce
- ◆ Korean pork with Kimchi
- ◆ Teriyaki Chicken with grilled pineapple
- ◆ Miso Chicken with Sriracha Aioli
- ◆ Gorgonzola Portabella Mushroom V

Quesadilla Station

Three types of Quesadillas grilled at the station:

Chicken, Steak, and Cheese (V)

with Pico de Gallo, Cheeses, and Jalapenos
offered with Sour Cream, Guacamole, and Salsa

Pretzel Bar V, VG

Fresh Baked Pretzel Bites house-made soft salted pretzel bites served warm with these fun dipping sauces:

- ◆ Cheddar Bacon Ale
- ◆ Chardonnay Cheese Fondue
- ◆ Kentucky Bourbon
- ◆ Honey Mustard
- ◆ Blackberry Dijon
- ◆ Spicy Buffalo

Mac & Cheese Cakes

Zwickel Lager, Smoked Gouda and Cheddar Mac cake
breaded with panko crumbs, pan fried at the station and
finished with pork belly ribbons
and a maple bacon syrup drizzle

Mac and Cheese Martinis V

a childhood favorite but not exactly how Mom used to
make it. We blend gourmet cheeses and tossed in
penne pasta, serve in an elegant martini glass
(disposable) offering guests the following toppings to
customize their Mac and Cheese:

- | | |
|--------------------------|----------------------|
| Crumbled Bacon | Crumbled Cheez-Its |
| Diced Chicken Breast | Roasted Red Peppers |
| Broccoli Florets | Grated Asiago Cheese |
| Scallions | Asparagus |
| Italian Sausage Crumbles | |

Add Shrimp \$1.25 per

Offer Gluten Free Mac \$1.00 per serving provided

Home-Style Mashed Potato Bar

Red-skin mashers topped with guest's choice of

Yankee Pot Roast

Turkey and Gravy

Brussel Sprouts and Bacon

Cream Corn toppings V

Add Mashed Cauliflower for a healthier choice V, VG
for \$1.00 per person

Gourmet Grilled Cheese Station V

Choose Three:

- ◆ Brie Cheese and Walnuts on Cinnamon Raisin Bread
- ◆ Colby Cheese and Sliced Pear on Brioche
- ◆ Smoked Gouda Cheese on Calamata Olive Bread
- ◆ Provolone and Prosciutto on Italian Loaf
- ◆ Boursin and Caramelized Onion on Sun-dried Tomato Bread

Add Roasted Pepper and Roma Tomato Soup V
for

\$1.25 per person

Many of our stations can better accommodate vegans, vegetarians,
and gluten free diets based on choices made, see consultant for more details.

Signature Station



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Select 1:

Shaken Not Stirred Salad "Bar" GF, V, VG

This is anything but your typical salad bar!

Set up like a beverage bar (glass rented separately).

Guests are offered three salads to choose from:

The Saki: Japanese soba noodles, Thai peanut Saki dressing, Asian vegetables and char siu pork

The Cosmo: Baby field greens, dried cranberries, haystack mountain goat cheese, roasted sweet corn, sugared almonds and Absolut Cranberry Vodka vinaigrette

The Margarita: Tabasco and tequila chicken breast shredded romaine, roasted red peppers, lime pepper tortilla straw, tomato concasse and cilantro lime vinaigrette.

Our bartender will place these ingredients into a martini shaker to shake them up and then "pour" your salad into either a martini or margarita glass. This is as much fun to watch as it is to eat.

This station is always "shaken, not stirred"!

Gourmet Mac and Cheese Martini Bar

Guests choose their Mac and Cheese from

Three Cheese, Pesto, or Lobster

Then are offered the following toppings to customize:

| | |
|--------------------------|----------------------|
| Crumbled Bacon | Asparagus |
| Scallions | Crumbled Cheez-Its |
| Diced Chicken Breast | Roasted Red Peppers |
| Broccoli Florets | Grated Asiago Cheese |
| Italian Sausage Crumbles | |

Add Shrimp \$1.25 per person

Offer Gluten Free Mac \$1.00 per serving provided

Smashed Potato Martini Bar GF, V, VG

Guests are given a choice of the following toppings to add to their garlic smashed potatoes as our chef

prepares individual orders at the buffet and serves them

in an elegant martini glass (disposable)

| | |
|-----------------------|------------------|
| Cheddar Cheese | Crumbled Bacon |
| Chives | Jalapeno Peppers |
| Roasted Tomatoes | Mushrooms |
| Bleu Cheese | Sour Cream |
| Freshly Ground Pepper | Horseradish |

Cavatappi Station V, VG

This chef manned station will offer "made to order" cavatappi pasta (corkscrew shaped)

mixed with your choice of sauce:

olive oil basil pesto, Alfredo or marinara sauce

tossed with your choice of the following ingredients

| | |
|------------------|---------------------|
| Grilled Chicken | Italian Sausage |
| Mushrooms | Artichoke Hearts |
| Roasted Tomatoes | Julienne Vegetables |
| Black Olives | Parmesan Cheese |
| Asiago Cheese | Bacon Crumbles |

Jalapenos

Street Taco Fusion GF, V, VG

our chef will prepare these unique tacos to order in soft flour tortillas with a gluten free corn tortillas available upon request

Select 3 for your guest to choose from:

- ◆ Mango Mahi Mahi with Jicama Slaw and Pickled Onion
- ◆ Korean Barbecue Chicken with Kimchi
- ◆ Black Bean and Roasted Corn with Avocado Creme
- ◆ Pork Carnitas with Poblano and Red Peppers
- ◆ Barbecue Jackfruit with Caramelized Pineapple

Chicken & Waffle Station

Waffles made at the station served with crispy chicken tenders topped with maple bacon syrup

Taco or Nacho Bar GF, V, VG

A festive station for either soft or hard tacos or nachos! Your guests can prepare their own fiesta masterpiece with their choice of:

| | |
|------------------------------|------------------|
| Seasoned Ground Beef | Guacamole |
| Jalapeno Cheese Sauce | Sour cream |
| Manchego Cheese Sauce | Pico de gallo |
| Sliced jalapeno peppers | House made Salsa |
| and a variety of hot sauces. | |

You can also upgrade your bar with fajita style grilled beef and chicken! (\$1.50)

Carving Station GF

A variety of meats are available for carving stations: (select 2)

- ◆ Top Round of Beef
- ◆ Carved Cherry Smoked Breast of Turkey
- ◆ Smoked Beef Brisket
- ◆ Grilled Chicken Breast
- ◆ Smoked Pork Loin
- ◆ Pork Belly
- ◆ Apple Cider Glazed Ham

Corned Beef (add \$.50 per person)

Roasted Tenderloin Au Poivre (add \$9.50 per person)

served on assorted Bakery Rolls with these condiments:

(select 4)

- ◆ Roasted Garlic Mayonnaise
- ◆ Smoked Tomato Marmalade
- ◆ Smoky Barbecue Sauce
- ◆ Dijon Mustard
- ◆ Horseradish Mousse
- ◆ Blackberry Dijon
- ◆ Zesty Asian Orange Ginger Glaze

Herb Risotto Martini Bar V, VG

Chef prepares customized risotto to order with guest's favorite toppings, served in an elegant martini glass (glass rented separately)

| | |
|------------------|---------------------|
| Grilled Chicken | Italian Sausage |
| Mushrooms | Artichoke Hearts |
| Roasted Tomatoes | Julienne Vegetables |
| Black Olives | Parmesan Cheese |
| Asiago Cheese | Bacon Crumbles |
| Jalapenos | Bleu Cheese |

Freshly Ground Pepper

Add Shrimp \$1.25 per person

Savory Crepe Station V

Chef hand crafted to order

filled with your choice of savory offerings:

Grilled Chicken with asparagus and Gruyere cheese and balsamic glaze

Fennel Sausage with leeks, apple and goat cheese

Spinach Artichoke with brie cheese and mornay sauce

Burger Sliders GF

(additional \$2.50)

offered on mini fresh bakery buns with these gourmet accompaniments:

| | |
|--------------------------|------------------|
| American & Swiss Cheeses | Guacamole |
| Bacon Bits | Sliced Tomatoes |
| Sliced Pickles | Jalapeno Peppers |
| Mustard | Mayonnaise |
| Home Made BBQ Sauce | Ketchup |
| Dijon Mustard | |

Add House Made Chips with Sea Salt
\$1.00 per person