

# Before & After

## appetizers & late-night snacks



4398 Hoffmeister Ave. • St. Louis, MO 63125  
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### Cocktail Hour Options

Offer your guests one 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, 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 torilla 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

### Country Elegance Appetizers

#### Barbecue Nacho Station \$5.50 per person (add Guacamole for \$1.00, BBQ Shrimp for \$2.00)

Fresh fried tri-color tortilla chips offered with both a white queso sauce and cheddar sauce, pulled pork, pulled chicken, candied jalapeno peppers, crumbled Cotija cheese, sour cream, fire roasted salsa, corn and black bean salsa, ripe olives, and hot sauces

#### Fire Starters (choose three) \$8.95 per person

**Chef Joe's Smoked Beef & Bacon Meatballs**  
**Sausage Stuffed Jalapeno Peppers**  
**Honey Bourbon BBQ Wings**  
**Buffalo Style Hot Wings**  
**Asian BBQ Chicken Sates**

**Twisted Devilled Eggs**  
Ranch with Bacon Crumbles & Avocado with Pico de Gallo  
**Sharp Cheddar Mac and Cheese Bites**  
**Roasted Corn Canapés in a black bean pastry shell**  
**Burnt Ends Toasted Ravioli with Sweet and Smoky BBQ Sauce**

**St. Louis Toasted Ravioli \$4.95 per person**  
a great St. Louis treat served with marinara

### Late night snacks!

**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

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

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