

The Lodge at Grant's Trail Buffet Packages



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

All of our packages include the following amenities:

Your Choice of Buffet Menu and Dessert

China, Silverware, Linen Napkins, with 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 open bar features bottled Bud Select, Bud Light, Goose Island IPA, Kona Big Wave Golden Ale, Bud Zero Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and Moscato Wines, *House Brand Gin, Rum, Scotch, Bourbon, Vodka, Tequila, and Amaretto, with mixers such as Sweet and Dry Vermouth, Orange and Cranberry Juice, Bloody Mary, Sweet and Sour, and Margarita Mixes, Tonic, Club Soda, Pepsi, Diet Pepsi, Starry, Lemons, Limes, Olives and Cherries

Weddings receive a complimentary champagne toast in fluted glasses for your bridal table.
(additional half-hour of bar is \$2.50 per person) *bar upgrades also available, see page 6

Three Buffet Packages to choose from:

Simple Elegance
\$43.95 per person

Country Elegance
\$44.95 per person

Grand Elegance
\$50.95 per person

The food and beverage minimum is \$1,750.00 for Saturday evenings, \$1,500.00 for Friday & Sunday evenings

Facility Rental Charges

\$500.00

**Includes shuttle service to and from Orlando's Event Center
lower parking lot for parties over 35 guests and lot security**

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

Prices subject to change unless under contract.

Simple Elegance Buffet Menu



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Entrées (please select two)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glace

Italian Chicken Spedini

Boneless chicken breast, Italian breaded, baked and topped with a garlic, lemon and butter sauce and offered with a fresh tomato, basil and garlic salsa on the side

Asian Barbequed Chicken

Marinated and chargrilled Filipino-style in a tangy banana molasses tomato sauce

Carved Grilled Chicken Breast

Roasted chicken breasts, carved and offered with caramelized onion pan gravy (additional \$2.00 if chosen with carved beef)

Roasted Turkey with Gravy

Sliced white and dark meat turkey served in a rich gravy

Hot Baked Ham with Pineapple

Baked with brown sugar and sugar sweet pineapple

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Accompaniments (please select three)

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara sauce baked with Provel cheese

Garden Cavatappi

Spiral pasta with fresh spinach and roasted tomatoes in garlic infused olive oil

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan sauce

Cavatappi Alfredo

Spiral pasta in our house made alfredo sauce

Potatoes Siciliano

Potatoes thinly sliced with the jackets left on, baked in rows in a butter herb sauce

Roasted Garlic Mashers

Red-skinned potatoes whipped with fresh roasted garlic

Bacon Cheddar Mashers

Generous portions of bacon and cheddar cheese added to mashed potatoes

Sun Dried Tomato Asiago Risotto

Started with Chablis wine and roasted chicken stock then finished with asiago cheese and fresh cream

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon, raisins, and almond slivers

Farm House Green Beans

With smoked bacon and sautéed onions

Mexican Street Corn

Grilled with sweet bell peppers and onion tossed in a creamy cotija cheese sauce

Chef's Grilled Vegetables

Red peppers, yellow squash, carrots, & broccoli

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Peas & Carrots in a Butter Basil Sauce

Salad (please select one)

Fresh Italian Garden 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

Classic Caesar Salad

Crisp romaine lettuce with creamy Caesar dressing, parmesan cheese, and our house made croutons

The Simple Elegance Buffet includes:
Dinner Rolls and Butter **Freshly Brewed Coffee Station**

Country Elegance Buffet Menu



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Let Orlando's 50 years of pit master experience elevate your BBQ menu with style!
We always include our team of service professionals to ensure a first class presentation.

Hickory Smoked Entrées (please select two)

Chef Carved Beef Brisket

Chef Carved Cider Infused Turkey Breast

Pulled Pork

Pulled Chicken

Pecan Wood Smoked Cauliflower
drizzled with a barbeque spice aioli

Chef Carved Ribeye

with Horseradish Sauce

Add \$6.50

St. Louis Style Ribs

Add \$5.50

Orange Ginger Atlantic Salmon
Cold Smoked Atlantic Salmon with an Orange Ginger Glaze
Add \$6.50

"Get Sauced" Bar:

You and your guests can customize your choice of entrées with these great barbecue sauces!
honey bourbon, sweet & smokey, chipotle, Carolina mustard, honey mustard, tomato bacon jam

Accompaniments (please select three)

4-Cheese Mac with Cheez-It Topping

Baked Beans with Pork Belly

Mexican Street Corn

Pecan Smoked Cauliflower tossed in bbq spice aioli

Farm House Green Beans with Bacon and Onions

Poppy Seed Coleslaw

Red Skinned Potato Salad

Sunflower Broccoli Salad

Balsamic Grilled Vegetable Salad

Italian Pasta Primavera Salad

Italian Garden Salad

Caesar Salad

Plus many more options! If you don't see what you like here, just ask!

The Country Elegance Buffet includes:

Fresh Yeast Rolls and Honey Butter

Freshly Brewed Coffee Station

Grand Elegance Buffet Menu



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Hand Carved Entrées (please choose one)

Sicilian Roast Beef

Delicious top round of beef prepared with Orlando's special seasoning, carved, and served with au jus and horseradish mousse

Pecan Wood Smoked Beef Brisket

Slow smoked in house and served with our honey bourbon and beer glaze

Carved Grilled Chicken Breast

Roasted chicken breasts with caramelized onion pan gravy

Herb Roasted Turkey Breast

Served with a brandied cherry glaze

Pecan Encrusted Pork Loin

Paired with an apricot brandy glaze

Apple Brandy Ham

Served with Pommery mustard

Italian Bistro Steaks (additional \$2.00)

Carved from the hanger steak and served with a roasted tomato, caramelized onion Modena balsamic reduction

Leg of Lamb Rotisseurs (additional \$2.00)

Served with red currant demi glaze

Prime Rib (additional \$4.00)

Carved "English Style" served with au jus and horseradish mousse

Specialty Entrées (please choose one)

Chicken Modiga

An Italian breaded breast generously crowned with Provel cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce

Chicken Milano

Stuffed with Orlando's hand crafted Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts

Chicken Parmesan

Italian breaded breast, atop Orlando's home made marinara sauce, finished with a blend of parmesan, Provel and Asiago cheeses

White Truffle Chicken Fonduta

Sautéed breast ladled with a creamy three cheese sauce infused with white truffles

Chicken Cacciatore

Our fifth generation recipe with olive oil, tomatoes, olives, capers, peppers, and onions

Asian Chicken Barbeque

Marinated and chargrilled Filipino-style with a tangy banana molasses tomato sauce

Smoked Bacon & Bourbon Jam Chicken

Roasted chicken breast finished with provolone cheese and smoky bacon bourbon jam

Braised Beef Bordelaise

with mushrooms and grilled onion demi-glaze

Turkey Scaloppini

Thin slices of turkey breast sautéed with chardonnay, capers, and mushrooms

Herb Roasted Pork Loin

Stuffed with sage onion dressing with rosemary pan gravy

Eggplant Parmesan

Breaded slices of eggplant, generously layered with cheese, spices and Orlando's red sauce

Panko and Parmesan

Encrusted Tilapia

Tilapia fillets with seasoned panko bread crumbs and aged parmesan cheese topped with basil and tomato salsa

Sole Florentine

Fillet of Sole with crab stuffing with a light garlic spinach cream
(additional \$2.00)

Grilled Atlantic Salmon

Fillet of salmon with orange ginger glaze
(additional \$3.00)

The Grand Elegance Buffet also includes:

Dinner Rolls Served with butter

Freshly Brewed Coffee Station

Accompaniments (please choose three)

Cavatelli Carbonara

Shell pasta with parmesan cream sauce,
bacon and green onions

Pasta Bolognese

Penne pasta in our rich tomato and pork sauce

Penne Pomodoro

Penne pasta in our zesty marinara
sauce baked with Provel cheese

Cavatelli Broccoli

Shell pasta with broccoli in a parmesan cream sauce

Garden Cavatappi

Spiral pasta with fresh spinach and
roasted tomatoes in garlic infused olive oil

Buffalo Chicken Pasta

Penne pasta and grilled chicken tossed in
a creamy buffalo style sauce and baked
with a blue cheese bread crumb topping

Four Cheese Macaroni

Orecchiette pasta in a rich sauce with cheddar, swiss,
provolone, and smoked gouda cheeses.

Sun Dried Tomato Asiago Cheese Risotto

Started with chablis wine and roasted chicken stock then
finished with asiago cheese and fresh cream

Artichoke Pancetta Risotto

Artichokes and nutmeg infused Italian bacon
folded into a creamy arborio rice.

Potatoes Siciliano

Our family recipe! Potatoes thinly sliced with
the jackets left on, baked in rows in a butter,
basil herb sauce

Bacon Cheddar Roasted Potatoes

Generous portions of bacon and cheddar cheese
compliments our roasted red potatoes

Sweet Potato Fusion

Mashed sweet potatoes topped with
candied almonds served along side
roasted garlic red-skinned mashed potatoes

Roasted Garlic Mashers

Red-skinned potatoes whipped
with fresh roasted garlic

White Cheddar Potatoes Gratinée

Sliced russet potatoes layered with cream
and white cheddar cheese

Heritage Blend Pilaf

A blend of brown, long grain, and wild rice
with beluga pearl barley and daikon radish seed

Almond Basmati Rice

Exotic rice spiced with cinnamon,
raisins and almond slivers

Farm House Green Beans

with smoked bacon and sautéed onions

Baked Vegetable Gratin

A casserole of layered squash, peppers, baby spinach,
and mushrooms baked with a special blend of cheeses

Whole Green Beans & Parisian Carrots

Long greens beans with unique round carrots

Italian Vegetable Medley

Zucchini, yellow squash, mushrooms,
onions, red bell peppers, garlic, fine herbs,
and white wine

Chef's Grilled Vegetables

Grilled seasonal vegetables

Mexican Street Corn

Grilled with sweet bell peppers and onion
and tossed in a creamy cotija cheese sauce

Green Beans Amandine

Green beans topped with roasted almonds

Honey Cinnamon Baby Carrots

Baby carrots laced with a light blend of
honey and cinnamon

Ratatouille Portabella

Eggplant, zucchini, yellow squash, and
mushrooms baked in a tomato oregano sauce

Grilled Vegetable Tray

Dramatically displayed grilled zucchini, tiny carrots,
yellow squash, mushrooms, asparagus, and
red bell peppers (additional \$1.00 per person)

Asparagus Provel Gratin

Quick blanched fresh asparagus spears baked with
creamy provolone cheese (additional \$2.00 per person)

Salads (please choose one)

Classic 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

Mixed Field Green Salad

A mixture of wild greens, apple honey vinaigrette
and garnished with candied walnuts

Cheddar Ranch Salad

Mixed greens, cheddar cheese, sliced cucumbers,
tomatoes, buttermilk ranch dressing

Orlando's Italian Café Salad

Iceberg and romaine lettuces, artichoke hearts,
Provel cheese with Orlando's signature dressing

Fresh Italian Garden Salad

Iceberg and romaine lettuce topped with fresh parmesan
cheese, diced red pepper, sliced red onion and cucumber
and tossed in Orlando's Italian dressing

Before & After

appetizers & late-night snacks



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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)

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Desserts, Bar Upgrades, and More!



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Buffet Package Dessert Options included in each package: (choose one)

Wedding Cake from Wedding Wonderland

to serve the total number of your guests
(based on a minimum of 75 guests, smaller parties will be
charged \$3.00 per cake serving below 75).

You work directly with the bakery to design your dream cake
(must be ordered 6-8 weeks prior).

Decorated Sheet Cake

decorated appropriately for your occasion to serve the total
number of your guests includes written message on cake
(logos, specialty décor, and/or cake fillings
will be an additional charge)

Assorted Bite-Sized Treats

(based on 3 per person) choose **5 items** from our extensive list of house made pastries:

Spumoni Dessert Bars
Snickerdoodle Apple Cream Cheese Bars
Sopapilla Cheesecake Bars
Mississippi Mud Bars
Lemon Bars

Caramel Apple Bars
Pumpkin Bars
Almond Ricotta Bites
White Chocolate Cranberry Blondies
Chocolate Chip Cream Cheese Brownies

Goopy Butter Bites
Chocolate Dipped Macaroons
Chocolate Dipped Strawberries
Mini Tollhouse Cookies
(ask about sugar & gluten free options)

Additional Blue Ribbon Dessert Options!

Shortcake Bar \$3.50 per person

House baked short cakes offered with whipped cream and these fun toppings:

Choose 3

♦Strawberry ♦Grilled Peaches ♦Blueberries
♦Apples ♦Chocolate

Warm Scratch Made Cobbler \$3.95 per person

Choose 1

♦Caramel Apple Pecan ♦Georgia Peach
♦Napa Valley Pinot Noir Cherry ♦Blueberry Lemon
(Choose a 2nd cobbler for an additional \$2.00 per person)

Dessert Nachos

Cinnamon and Sugar Sopapilla Chips

\$4.95 per person

Both offered with these fun toppings:

Whipped cream, Chocolate, Caramel,
Vanilla cream, Mango salsa, Pineapple
Confetti candy sprinkles, Chopped peanuts

Brownie/Blondie Bar

\$4.95 per person

Upgraded Event Bar Options:

Call Brand Bar Service

(up to *3 continuous hours)

\$6.00 per person additional

upgrade your bar with **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 **call 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 cocktails, wines, and beers are available on an à la carte basis, see your consultant for pricing!

Ask us about: ♦Overnight Accommodations ♦Wedding Ceremonies at The Lodge at Grant's Trail
♦Special Décor Options ♦Additional Table Services ♦ Endless possibilities for late night snacks & treats