

# Plated Presentations



4398 Hoffmeister Ave. • St. Louis, MO 63125  
314-638-6660 • [www.lodgeatgrantstrail.com](http://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)**

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

### 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 \$3.00 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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<b>Entrées:</b>	All Chicken Entrees	\$48.95 per person
	Pancetta Pork Tenderloin	\$48.95 per person
	Turkey Filet Mignon	\$48.95 per person
	Vegan/Vegetarian or Portabella Steak	\$48.95 per person
	Parmesan Encrusted Tilapia	\$48.95 per person
	Thai Ginger Salmon	\$52.95 per person
	Jack Daniel's® Strip	\$54.95 per person
	Star Wellington, Cocoa Fusion, & Grilled Shallot Tenderloin	\$56.95 per person
<b>Dual Entrées:</b>	Filet Fontinella	\$58.95 per person
	Filet Merlot & Chicken Parisienne	\$58.95 per person
	Filet de Vin & Atlantic Salmon	\$59.95 per person
	Filet Mignon & Pesto Prawns	\$58.95 per person
	Children's Menu (chicken strips, Mac & Cheese with chef's choice vegetables)	\$24.00 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.