

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)

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	\$33.95 per person
Beef Spedini Salvatore	\$33.95 per person
Orlando's Chicken Tuscany	\$38.50 per person
Beef Tenderloin	\$42.95 per person
Children's Menu	\$18.95 per person
(Chicken Strips, Chef's choice Vegetable and Potato)	

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.

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

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