

# Grand Elegance Buffet



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

## ***Hand Carved Offerings (please select one):***

**Sicilian Roast Beef**...*a customer favorite for 35 years!*

*Delicious top round of beef prepared "Orlando's style" and served with au jus and horseradish mousse*

**Pecan Encrusted Pork Loin**...*paired with apricot brandy glaze*

**Golden Roast Turkey Breast**...*served with caramelized onion chutney and brandied cherry glaze*

**Apple Brandy Ham**...*spiced with cloves and served with Pommerey mustard*

**Leg of Lamb Rotisseurs**...*served with red currant sauce and fresh spearmint aioli*

**Roast Prime Rib**...*(additional \$2.00 per person) with horseradish mousse and cognac mustard*

**Mesquite Grilled Tenderloin of Beef**...*(additional \$5.00 per person) with sweet smoked tomato marmalade and green peppercorn sauce*

## ***Specialty Entrees (please select one):***

**Chicken Milano**...*stuffed with Orlando's Italian sausage, baby spinach, and fontinella cheese in a pesto cream sauce and pistachio nuts*

**Beef Bourguignon**...*select tenderloin with portabella mushrooms in a velvety wine sauce*

**Chicken Asiago**...*an Italian breaded breast, atop a pool of Orlando's homemade marinara sauce, topped with provolone and Asiago cheeses*

**Napa Valley Chicken**...*sautéed, with a sweet White Zinfandel wine, cream and seedless red grapes*

**Chicken Modiga**...*an Italian breaded breast generously crowned with provolone cheese, smoked bacon, mushrooms, and lemon garlic white wine sauce, an Orlando specialty!*

**Chicken Dijon**...*sautéed with artichoke hearts and finished with a white wine and Dijon mustard sauce*

**Steak Tapenade Olivada**...*Beef scaloppini dressed with olive tapenade, rolled and breaded, then enhanced with Barolo wine sauce*

**Coconut Panko Chicken**... *boneless chicken with Asian apricot sauce*

**Herb Roasted Pork Loin**...*stuffed with sage onion dressing with rosemary pan gravy*

**Corvina Sea Bass**...*(additional \$1.00 per person) served in a Tomatillo reduction with roasted red pepper and crème fraîche*

**Sautéed Tilapia**...*(additional \$1.00 per person) scented with fresh fennel and finished with capers and a crisp California wine sauce*

## ***Salads (please choose one)***

**Orlando's Italian Café Salad**...*iceberg and romaine lettuces, artichoke hearts, provolone cheese our signature dressing.*

**Classic Caesar Salad**...*crisp romaine lettuce with creamy Caesar dressing, parmesan cheese and homemade croutons*

**California Salad**...*baby field greens tossed with golden poppy seed dressing with mandarin oranges and toasted almonds*

**Mixed Field Green Salad**...*a mixture of wild greens, apple honey vinaigrette and candied walnuts*

***Accompaniments (please choose three):***

- Cavatelli Carbonara** ...cavatelli pasta with our rich cream sauce, bacon and green onions
- Ziti Bolognese**...ziti pasta in our rich tomato and pork sauce
- Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provol cheese
- Pesto Genovese**...farfalle (bow tie) pasta with pesto sauce and sun dried tomatoes
- Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter
- Fusilli Broccoli**...spiral pasta with broccoli in cream sauce
- Tortellini Peperonata**...cheese tortellini tossed with roasted red bell peppers, tomatoes, garlic, and olive oil
- Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce
- Roasted Garlic Mashers**...potatoes whipped with fresh roasted garlic...the Italian way!
- Bacon Cheddar Roasted Potatoes**...generous portions of bacon and cheddar cheese compliments our specially seasoned red roasted potatoes
- Asiago Potatoes Gratinée**...layered with cream and Asiago cheese
- Sweet Potato Fusion**...sweet potato mashers enveloped on either side with seasoned mashed potatoes
- Asiago Risotto**...Aborio rice blended with Asiago cheese
- Artichoke Pancetta Risotto**...pancetta is Italian bacon that is rolled and seasoned with nutmeg
- Avjar Couscous**...roasted eggplant and red pepper vegetable spread blended with couscous
- Rice Pilaf**...a blend of long grain and wild rice steamed with our special herb seasonings
- Almond Basmati Rice**...exotic rice spiced with cinnamon, raisins and almond slivers
- Green Beans Amandine**...green beans topped with roasted almonds– always a crowd pleaser!
- Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon
- Ratatouille Portabella**...sliced eggplant filled and rolled with zucchini, yellow squash, and mushrooms then baked in tomato oregano sauce
- Italian Vegetable Giardiniera**...zucchini, yellow squash, mushrooms, onions, red bell peppers, garlic, fines herbs, and white wine
- Grilled Vegetable Sambuca**...eggplant, zucchini, yellow squash, tender carrots, mushrooms, red peppers, onions, garlic, grilled and lightly drizzled with Sambuca liqueur
- Spinach Feta Gratin**...(additional \$.50 per person) baked casserole topped with feta cheese
- Asparagus Romano Pecorino**...(additional \$.50 per person) topped with Romano cheese

***The Grand Elegance Buffet also includes:***

**Dinner Rolls**  
-served with butter

**Freshly Brewed Coffee Station**

# Simple Elegance Buffet



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## *Entrees – selection of two:*

**Sicilian Roast Beef**...slow roasted, tender top round of beef carved at the buffet and prepared “Orlando’s style”.

Served with au jus and horseradish mousse. A customer favorite for 40 years!

**Italian Chicken Spedini**...boneless chicken, Italian breaded, baked, topped with a garlic, lemon butter sauce

**Coconut Panko Chicken Brochettes**...boneless chicken with Asian apricot sauce

**Roast Pork and Gravy**...fresh pork, oven roasted and topped with our homemade gravy

**Hot Baked Ham with Pineapple**...Virginia ham, baked with brown sugar and topped with sugar sweet pineapple

## *Accompaniments – selection of three:*

**Fusilli Broccoli**...spiral pasta with broccoli in our homemade blend of cheeses and cream

**Fettuccine Alfredo**...fettuccine pasta prepared with our signature Alfredo sauce

**Cavatelli Carbonara**...cavatelli pasta with our rich cream sauce, bacon and green onions

**Ziti Bolognese**...ziti pasta in our rich tomato and pork sauce

**Pasta Marinara**...penne pasta topped with our zesty tomato sauce recipe

**Penne Pomodoro**...penne pasta baked in our zesty marinara sauce with provolone cheese

**Pesto Genovese**...penne pasta with pesto sauce and sun dried tomatoes

**Tuscan Tomato and Spinach Orzo**...a blend of tomato and spinach with white orzo pasta and garlic butter

**Potatoes Siciliano**...our family recipe. Potatoes sliced with the jackets left on, baked in a butter, basil and herb sauce

**Roasted Garlic Mashers**...potatoes whipped with fresh roasted garlic...the Italian way!

**Bacon Cheddar Mashers**...generous portions of bacon and cheddar cheese compliment this whipped potato dish

**Asiago Risotto**... Arborio rice blended with Asiago cheese

**Avjar Couscous**...roasted eggplant and red pepper vegetable spread blended with couscous

**Rice Pilaf**...a blend of long grain and wild rice steamed with our special herb seasonings

**Almond Basmati Rice**...exotic rice spiced with cinnamon, raisins and almond slivers

**Green Beans Amandine**...green beans topped with roasted almonds– always a crowd pleaser!

**Vegetable Medley**...green beans, cauliflower and carrots dusted with butter and seasonings

**Peas & Carrots with Butter Basil Sauce**...baby carrots and peas in a light buttery basil sauce

**Honey Cinnamon Baby Carrots**...baby carrots laced with a light blend of honey and cinnamon

## *Simple Elegance also includes:*

**Fresh Italian Garden Salad**...iceberg and romaine lettuce topped with fresh parmesan cheese, diced red pepper, sliced red onion and cucumber and tossed in our signature dressing

**Dinner Rolls**... served with butter

**Freshly Brewed Coffee Station**

## *Add one of our Pastry Chef's Desserts:*

(additional charges apply)

### *Moist Brioche Bread Pudding with Chunks of White Chocolate and Walnuts*

Drizzled with butterscotch caramel rum sauce

### *Vanilla Bean Mousse with White Chocolate Ganache*

Served on peach blossom sauce garnished with a chocolate twig

### *Gourmet Chocolate Chip Brownie with Warm Goopy Hot Fudge*

Topped with a scoop of vanilla bean ice cream

### *Strawberries & Cream Cheese Pound Cake*

Our special pound cake with sugared strawberries and whipped cream

### *Personalized Chocolate Bundt Cake Dipped in Chocolate Ganache*

With whipped cream, a strawberry and chocolate straw

### *Hazelnut Mascarpone Cheesecake with a Port Wine Poached Pear*

Finished with port wine reduction with sugar fan garnish

#### **Ask about adding upgraded services:**

- ◆ **Salads served to your guests at their table at \$2.50 per person**
- ◆ **Dessert & Coffee served to your tables at \$2.50 per person**
  - ◆ **Wine Service to your tables at @ \$3.00 per person**
- ◆ **Mirror and votive candles added to our centerpieces at \$8.00 per table**
  - ◆ **Mirrored Cake Table at \$30.00**
- ◆ **Colored and Specialty Table linens starting at \$15.00 per table and up**
  - ◆ **Chair Covers starting at \$4.50 per chair**

# Buffet Menu Pricing



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## Buffet Menus

### **Saturday Evenings:**

<i>Grand Elegance Buffet</i>	<i>\$36.95 per person</i>
<i>Simple Elegance Buffet</i>	<i>\$30.95 per person</i>

### **Friday Evenings/Saturday Afternoons:**

<i>Grand Elegance Buffet</i>	<i>\$32.95 per person</i>
<i>Simple Elegance Buffet</i>	<i>\$26.95 per person</i>

*Add one of our Pastry Chef's Desserts \$3.00 per person*

### Prices include:

*Full Event Staff  
Full service china and glassware  
Water Service to your tables*

## *Open Bar Service for three continuous hours*

*Your guests will enjoy an unlimited supply of their favorite mixed drinks, beer, wine and soft drinks. Included are Budweiser and Bud Light Bottled Beers, O'Doul's Non-Alcoholic Beer, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel Wines, Gin, Rum, Scotch, Bourbon, Vodka, Amaretto, Peach Schnapps, Soda, Mixers and Condiments.  
Children's Menu price includes soft drinks from the bar.*

## Facility Rental Charges

**\$350.00 total**

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

**All prices listed are subject to an 20% service charge and applicable sales tax.**  
*Prices subject to change unless under contract.*

# Bar Options



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## *Additional Bar Options:*

### *Call Brand Bar Service (3 continuous hours)*

*Upgrade your bar with the following selections of call brand liquors and cordials: Budweiser and Bud Light Draught Beer, Tanqueray Gin, Absolut Vodka, Seagram's V.O., Dewars Scotch, Bacardi Rum, Bailey's Irish Cream, Kahlua and Cream, and Amaretto DiSaronno.*

*Add \$3.00 per person.*

### *Extended Bar Service*

*Add \$1.50 per person per half hour for open bar. Add \$2.50 per person per half hour for Call Brand Service.*

*Feel free to purchase any of the above liquor and beer selections a la carte (ask consultant for prices).*

### *Host Bar*

*Drinks priced individually and paid per usage by host of function*

*Bartender - \$75.00 total*

### *Cash Bar*

*Drinks priced individually and paid for by guests at the function*

*Bartender - \$75.00 total*

*Bartender fee is based on 1-3 hour bar.  
Additional hours are \$15.00 per hour.*

*All prices subject to 20% service charge & sales tax*