

Plated Presentations



4398 Hoffmeister Ave. • St. Louis, MO 63125
314-638-6660 • 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)

Brown rice, daikon radish seed, & black pearl barley medley. 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

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**)

JUNGLE RUMBLE
banana cream torte with a crunchy dark chocolate coating and finished with chocolate ganache

Plated Presentations Package



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Entrées:	All Chicken Entrees	\$42.00 per person
	Pancetta Pork Tenderloin	\$42.00 per person
	Turkey Filet Mignon	\$42.00 per person
	Vegan/Vegetarian or Portabella Steak	\$42.00 per person
	Parmesan Encrusted Tilapia	\$42.00 per person
	Thai Ginger Salmon	\$47.00 per person
	Jack Daniel's® Strip	\$50.00 per person
	Star Wellington, Cocoa Fusion, & Grilled Shallot Tenderloin	\$54.00 per person
	Filet Fontinella	\$57.00 per person
	Filet Merlot & Chicken Parisienne	\$53.00 per person
Dual Entrées:	Filet de Vin & Atlantic Salmon	\$57.00 per person
	Filet Mignon & Pesto Prawns	\$55.00 per person
	Children's Menu (chicken strips, Mac & Cheese with chef's choice vegetables)	\$20.00 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 soft drinks. Included are bottled Budweiser, Bud Light Beers, Schlafly Pale Ale, O'Doul's, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel wines, House Brand Gin, Rum, Scotch, Bourbon, Vodka, Amaretto, and Peach Schnapps, Sodas, Mixers and Condiments

Facility Rental Charges

\$400.00 for three hours

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

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 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:
Tanqueray Gin, Absolut Vodka, Seagram's V.O., Dewars Scotch, Bacardi Rum,
Bailey's Irish Cream, Kahlua, and Amaretto DiSaronno.

Add \$4.00 per person.

Extended Bar Service

Add \$1.50 per person per half hour for House Brand Bar.

Add \$3.00 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*

Cash Bar

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

Bartender - \$75.00*

***Bartender fee is based on 1-3 hour bar.**

Additional hours are \$25.00 per hour.

All prices subject to 20% service charge & sales tax