

Hors d'oeuvres



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

Orlando's has created two pre-selected hors d'oeuvre menus for our clients. With our years of experience we feel that these menus offer a pleasing variety of items that your guests will enjoy and, at the same time, give you a guide to use to ease your selection process. There are many hors d'oeuvre options available. Please don't hesitate to ask for additional suggestions and substitution alternatives or simply create your own menu from the suggestions below.

The Lincoln Menu

Arancini Risotto

Creamy risotto rolled with Asiago Cheese, breaded and deep fried, served with marinara sauce for dipping.

Orlando's Meatloaf Lollipops

Our special recipe meatloaf served as medallions on a lollipop stick for a unique presentation with molasses tomato sauce for dipping

Mini Tuscan Chicken Sandwiches

Grilled chicken breast with mozzarella cheese and fresh basil drizzled with balsamic vinegar on home made caramelized onion focaccia bread. Served with an Asiago mayonnaise.

Savory Pesto Cheesecake

A savory version of an old classic: A blend of gourmet cheeses combined with olives, sun-dried tomatoes, and spinach pesto. Offered with a variety of crostini and flat breads

Shrimp Feast

Classic shrimp cocktail, spicy grilled Cajun shrimp with dill rémoulade sauce and Asian shrimp tossed in raspberry hoisin sauce will complete your shrimp feast.
(16/20 size Shrimp)

Prosciutto Wrapped Asparagus

Tender, grilled asparagus spears wrapped with shaved Prosciutto ham and then blanketed with crispy phyllo pastry.

Fire Roasted Vegetable Display

Flame broiled asparagus, carrots, zucchini, yellow squash, red peppers and mushrooms are chilled, lightly drizzled with extra virgin oil and beautifully displayed. Served with roasted red pepper dipping sauce.

Gourmet Cheese Display

French Brie, Danish havarti, Swiss, Wisconsin cheddar, boursin and smoked gouda cheeses add an international flair to your special event.

The Washington Menu

Roasted Garlic and Sun-dried Tomato Bruschetta

Sweet and Sour Meatballs

Toasted Ravioli with Marinara Sauce

Miniature Sandwiches of Deli Ham, Turkey, and Slow Roasted Beef

Buffalo Chicken Tortillas

Crab Cheese Pate with Assorted Crackers

Fresh Vegetables with Dip

Orlando's Fruit and Cheese Display

Add one or more of our fun interactive or Chef stations to create an exciting atmosphere for your event:

Interactive/Chef Stations

Risotto Sauté Station

Arborio rice, imported from southern Italy, steamed in white wine and herbs with a generous selection of ingredients that our chef's will saute to create your very own personal dish: Mushrooms, pine nuts, artichoke hearts, sun dried tomatoes, crispy pancetta, gorgonzola cheese, grilled chicken, Kalamata olives, cracked black pepper, sea salt, chicken stock, broccoli florets, cream, and Asiago cheese. Served in an elegant martini glass for an extra touch of class.

"Torchéd Tuna"

Marinated Sushi grade Ahi Tuna in sweet sesame soy sauce infused with Nori seaweed, flamed with a blow torch as your guests look on. Served to you on a crispy wonton with an incredible seaweed salad, wasabi aioli, and pickled ginger.

Baby Bison Cheeseburgers!

Everyone loves cheeseburgers!

Choice ground bison topped with gooey gouda cheese on a mini brioche sesame bun. Offered with sliced Roma tomatoes, pickle chips, Dijon mustard, and our special recipe ketchup.

Shrimp Margaritas

A cilantro rimmed margarita glass filled with shredded lettuce, a spoon of corn and black bean salsa topped with tortilla ribbons and finished with two grilled jumbo shrimp.

Quesadillas, Ole!

Choice of seasoned chicken or flank steak, served with: grilled peppers and onions, Colby and Monterrey jack cheese blend on a flour tortilla grilled fresh to order for you by our Chef while your guests look on! Heaping bowls of sour cream, guacamole, and lime Pico de Gallo offered for your saucing pleasure.

Carved Beef Tenderloin

The finest cut of beef tenderloin roasted with special seasonings and carved by our Chef onto a variety of miniature rolls and offered with condiments of roasted garlic mayonnaise, smoked tomato marmalade, and horseradish mousse

Carved Roast Turkey Breast

Tender roasted turkey breast, hand carved onto a variety of miniature rolls and offered with condiments of cranberry mayonnaise, honey mustard and dijon mustard

'The Masterpiece'

A selection of Sesame Beef Tenderloin Skewers and Thai Chicken Skewers displayed in a giant gold gilt picture frame complete with lighting on an easel. Allow your guests to critique our 'painting' with their 'palette' as they paint on our Asian apricot sauce with miniature paint brushes for a dramatic presentation

...and many, many more!

Personalize Your Own Hors D'oeuvre Menu

Priced per dozen, with a 2 dozen minimum per item.

California Rolls

With crab, flying fish roe, avocados, cucumber, peppers, sweet soy sauce, wasabi, and pickled ginger.
\$11.00 per dozen

Orlando's Italian Sausage Meatballs

Using our family recipe from the 'old country'.
\$12.50 per dozen

Buffalo Chicken Spirals

Filled with hot sauce infused cream cheese and chicken in a variety of colored tortillas wraps.
9.50 per dozen

Mini Tuscan Chicken Sandwiches

Grilled chicken, fresh mozzarella cheese, basil, Asiago mayonnaise on our own focaccia bread.
\$23.75 per dozen

Orlando's Salsiccia Wraps

Mini sausages made with Orlando's special recipe Italian sausage, wrapped in flaky puff pastry.
\$15.50 per dozen

Meatloaf Lollipops

Seasoned choice ground beef filled with an olive with a lollipop stick. Served with molasses tomato sauce.
\$14.50 per dozen

Lump Crab Cakes

Mini crab cakes, lightly grilled and served with Louisiana Remoulade and corn relish
\$18.00 per dozen

Gourmet Fruit and Cheese Display

An abundance of cantaloupe and honeydew melon embellished with fresh Hawaiian pineapple, field fresh strawberries, red and green seedless grapes and blueberries with a selection of domestic and international cheeses including Cheddar, Monterey Jack, Sage Derby, Pepper Jack, Brie, and Smoked Gouda and Orlando's signature Havarti cheese coated in Pecan Praline
\$85.00 (serves 25 – 35 guests)

Fresh Crudite Display

A large selection of garden fresh veggies with Ranch dip
\$43.00 (serves 25 – 35 guests)

Feta Artichoke Spinach Spread

Served with a selection of crackers, lahvas, and crostini.
\$25.00 (serves 25 - 35 guests)

Bacon Wrapped Raspberry Hoisin Shrimp

Served warm in a raspberry hoisin sauce.
\$20.00 per dozen

Grilled Spicy Cajun Shrimp

Served with Dill Remoulade sauce for dipping.
\$18.75 per dozen

Scallop Shooters

Grilled sea scallops suspended over a shot glass with citrus jus.
\$23.50 per dozen

Asiago Cheese Puffs

Light French pastry filled with Asiago cheese then rolled in Parmesan cheese.
\$5.50 per dozen

Chicken Spedini Satay

Skewered chicken coated in olive oil and seasoned Italian bread crumbs,
finished with a lemon garlic butter
\$5.75 per dozen

Sesame Tenderloin Skewers

Beef tenderloin coated in sesame oil, black and white sesame seeds, on a bamboo skewer
with sweet and sour sauce for dipping.
\$16.00 per dozen

St. Louis Toasted Ravioli

Dusted with Parmesan cheese and served with Orlando's marinara sauce for dipping
\$6.00 per dozen

Shrimp Dim Sum Purses

Crispy wantons filled with shrimp, rice noodles and veggies in a variety of purse shapes with plum sauce
\$16.25 per dozen

Shrimp Feast

A tray of our three most popular shrimps:
spicy cajun shrimp with dill Remoulade, traditional shrimp cocktail, and bacon wrapped raspberry hoisin BBQ Shrimp
\$55.00 per dozen (1/3 of each kind)

Louisiana Hot Wings

Hot and spicy with Bleu cheese sauce for cooling off.
\$12.00 per dozen

Tuscan Bruschetta

Focaccia crostini topped with marinated Roma tomatoes, fresh Mozzarella cheese, chiffonade of basil
\$3.75 per dozen

Fire Roasted Veggie Display

Red peppers, mushrooms, asparagus, carrots, zucchini, and yellow squash are splashed with olive oil, seasoned with herbs and spices,
roasted over an open flame and creatively displayed cold. Served with roasted red pepper dip.
\$64.00 (serves 25- 35 guests)

Prosciutto Asparagus

Asparagus wrapped in prosciutto ham and Asiago cheese and then wrapped in phyllo dough and baked until crispy
\$19.00 per dozen

Miniature Beef Wellingtons

Tenderloin of beef with red wine mushroom duxelle wrapped in flaky puff pastry
\$17.75 per dozen

Coconut Chicken Blasts

-this unique experience introduces coconut breaded chicken skewered onto a pipette filled with our own island pepper sauce. Squeeze the tube, injecting the sauce into your mouth, while you pull the chicken from the skewer for a special BLAST of flavor!
\$14.00 per dozen

Pork Char Siu Wraps

A slice of sweet and spicy pork Char Siu with English cucumbers and micro greens in a lettuce leaf wrap
\$17.50 per dozen

Sun-dried Tomato and Roasted Garlic Bruschetta

Sun-dried tomatoes and roasted garlic with Orlando's marinara sauce on baked French bread
\$10.00 per dozen

Chilled Shrimp Cocktail

Jumbo shrimp with brandy cocktail sauce
\$16.50 per dozen

Chicken Ratatouille Stuffed Mushrooms

Giant mushrooms stuffed with Orlando's chicken ratatouille.
\$23.75 per dozen

Chicken Salad on Mini Brioche Rolls

Light rolls filled with Orlando's famous walnut and grape chicken salad
\$18.75 per dozen

Oriental Potstickers

Filled with pork and caramelized with sesame oil and soy sauce.
\$13.00 per dozen

Savory Cheesecake

A savory cheesecake with ripe olives, sun-dried tomatoes, and spinach pesto topping served with lahvash and assorted crackers.
\$57.00 (serves 25 - 35 guests)

Glass Towers of Vegetables

Yellow teardrop and grape tomatoes, broccolini, four different colors of cauliflower, asparagus, sculpted carrots, peppers, and other seasonal vegetables displayed in a myriad of glass vessels including a captivating three foot tall glass tower centerpiece. Offered with Boursin cheese dip and roasted yellow pepper dip.
\$100.00 (serves 25 – 50 guests)

Gourmet Cheese Fondue

A blend of Havarti, provol, and Swiss cheese blended with Chardonnay wine fondue offered with a variety of seasonal vegetables, French and multigrain bread cubes
\$60.00 (serves 25 – 35 guests)

Petite Sweets

A large selection of mini pastries including chocolate, cappuccino mousse, peanut butter and chocolate, lemon bars, apple crumb, and raspberry. Accompanied by chocolate dipped strawberries, and our pastry Chef's unbelievable Macaroons
\$10.00 per dozen

Sweet Lollipops

Chocolate dipped cheesecake, Rice Krispy Treats, and Double Stuffed Oreo Cookies on a lollipop stick. These can be dipped in dark or white chocolate.
\$18.00 per dozen

May we suggest that you have the option to personalize your menu by having your hors d'oeuvres served on a buffet or butler passed or a combination of both.

Hors D'oeuvre Pricing



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

Hors D'oeuvre Menus

The Lincoln Menu \$47.50 per person

The Washington Menu \$34.95 per person

Prices include:

Full Event Staff

Full service china and glassware

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.

Interactive/Chef Stations

<i>Risotto Saute Station (includes martini glass)</i>	<i>\$3.25 per person</i>
<i>"Torched Tuna"</i>	<i>\$1.75 per person</i>
<i>Baby Bison Cheeseburgers</i>	<i>\$2.00 per person</i>
<i>Shrimp Margaritas</i>	<i>\$2.75 per person</i>
<i>Quesadillas, Ole!</i>	<i>\$1.50 per person</i>
<i>Carved Beef Tenderloin</i>	<i>\$5.50 per person</i>
<i>Carved Roast Turkey Breast</i>	<i>\$2.00 per person</i>
<i>"The Masterpiece"</i>	<i>\$5.00 per person</i>

(Each Interactive/Chef Station requires a Chef for up to three hours of service for \$75.00)

Event Staff Charges for "Personalize your own Menu"

<i>32 guest and under</i>	<i>33 - 55 guests</i>	<i>56 guest and over</i>
<i>\$225.00</i>	<i>\$300.00</i>	<i>\$375.00</i>

Facility Rental Charges

\$400.00 total

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

***There is a minimum food & beverage purchase 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 are subject to change unless under contract.

Bar Options



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

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 Bottled 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

Personal your own Hors D'oeuvre Menu

Bar Options



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

Open Bar

Includes: VO Bourbon, Jim Beam, Tanqueray Gin, Absolut Vodka, Bacardi Rum and Dewars Scotch, Amaretto DiSaronna, Kahlua, Bailey's Irish Cream, Chardonnay, White Zinfandel, and Merlot wines, bottled Bud-Light and Budweiser Beer, Soda, mixers and condiments.

<i>1 hour</i>	<i>\$8.00 per person</i>
<i>2 hours</i>	<i>\$11.00 per person</i>
<i>3 hours</i>	<i>\$15.00 per person</i>
<i>4 hours</i>	<i>\$18.00 per person</i>

(includes bartender)

Host Bar

*Drinks priced individually
paid per usage by host of function
Bartender - \$75.00 total*

Cash Bar

*Drinks priced individually
paid for by guests at the function
Bartender - \$75.00 total*

*Open Soda Bar (non-alcoholic bar)
includes soda, juices and bartender
\$6.00 per person (3 hour service)
\$2.00 per person for additional hour*

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

Please ask us for additional bar options.

All prices subject to 20% service charge & sales tax