

Formal Dining



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

Entrees

Orlando's Chicken Modiga

A boneless breast of chicken lightly breaded with Italian bread crumbs, topped with crumbled bacon, provol cheese and mushroom white wine sauce.

Chicken Tuscany

A tender breast of chicken stuffed with prosciutto ham, sun dried tomatoes, asiago cheese and fresh leeks. Served with basil pesto cream sauce.

Alder Wood Smoked Pork Tenderloin

Pan-seared pork tenderloin, wrapped in an Alder Wood Veneer with sliced apples and fresh thyme, smoked over an open flame. Served in the wood shell for a dramatic presentation; topped with a herb demi glaze.

Cornish Hen

Stuffed with an herb dressing and ladled with Calvados apple brandy glaze.

Crab Stuffed Tilapia

With chardonnay wine sauce scented with fresh fennel and capers.

Champagne and Butter Poached Salmon

Ladled with a rich hollandaise sauce and garnished with fresh salmon roe caviar.

Pancetta Wrapped Filet Mignon

Topped with gorgonzola cheese and port wine reduction.

From the Garden

(Choose one please)

*Herbed Whole Green Beans
with Julienne Carrots*

Grilled Vegetable Napoleon
zucchini, yellow squash, red bell pepper, and asparagus

Italian Garden Vegetable Medley
Italian green beans, yellow squash, zucchini, carrots, red bell pepper,
mushrooms and onions with fresh garlic, oregano, and white wine

*Bouquet of Broccoli, Cauliflower
& Carrots in a Tomato Vase*

Asparagus Bundles wrapped with Carrot Ribbon

Accompaniments

(Choose one please)

*Nested Angel Hair Pasta with Porcini
Mushroom Cream*

Pancetta Artichoke Risotto

Asiago Cheese and Herb Risotto

*Radiatore Pasta with Spinach and Basil
Pesto, Sun Dried Tomatoes, and Pine Nuts*

*Couscous with Roasted Eggplant and
Red Pepper Pesto*

Roasted Garlic Mashed Potatoes

White Truffle Yukon Gold Mashed Potatoes

Herb Crusted Oven Roasted Red Potatoes

Yukon Gold Potato Pancakes

First Course

(Choose one please)

Orlando's Italian Café Salad

With artichoke hearts, green onions, red peppers, provolone and parmesan cheeses and Orlando's famous creamy Italian dressing

Classic Caesar Salad

The Cosmopolitan Salad

Baby Greens with roasted corn, candied almonds, sun-dried cranberries and cranberry vodka vinaigrette

Lobster Salad with White Truffle Mayonnaise

Spring greens with a generous portion of lobster salad garnished with asparagus spears and a lobster claw served in an elegant martini glass

(Add \$7.00 per person)

Classic French Onion Soup

*Potato Soup with Crumbled Bacon
and Fresh Chives*

*Roast Lobster and Asparagus Bisque
with Pastry Fleuron*

Dessert

(Choose one please)

Moist Brioche Bread Pudding with Chunks of White Chocolate and Walnuts

Drizzled with butterscotch caramel rum sauce

Vanilla Bean Mousse coated with White Chocolate Ganache

Served on peach blossom sauce garnished with a chocolate twig

Gourmet Chocolate Chip Brownie ladled with Warm Goopy Hot Fudge

Topped with a scoop of vanilla bean ice cream

Cream Cheese Pound Cake

With sugared strawberries and whipped cream

Personalized Chocolate Bundt Cake coated 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

All of our desserts are lovingly created by our Pastry Chef



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 place card is required for entrée designation.

Vegetarian Bouquetiere Menu

Olive oil poached Roma tomatoes nestled on a bed of braised French lentil beans with brunoise of butternut squash laded with sweet pea bisque, garnished with roasted portabella mushrooms and grilled asparagus tips.

Children's Menu

(Guests under age 12)

Breaded Chicken Strips

Served with sweet n' sour dipping sauce

Chef's choice Vegetable and Potato

These specialty menus available upon advanced request only.

See our Bar Options for additional beverage service.

Formal Dining Pricing



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Entrées

<i>Orlando's Chicken Modiga</i>	<i>\$40.50 per person</i>
<i>Chicken Tuscany</i>	<i>\$43.50 per person</i>
<i>Alder Wood Smoked Pork Tenderloin</i>	<i>\$43.50 per person</i>
<i>Cornish Hen</i>	<i>\$48.95 per person</i>
<i>Crab Stuffed Tilapia</i>	<i>\$54.95 per person</i>
<i>Champagne & Butter Poached Salmon</i>	<i>\$54.95 per person</i>
<i>Pancetta Wrapped Filet Mignon</i>	<i>\$63.95 per person</i>
<i>Children's Menu</i>	<i>\$19.95 per person</i>

(Chicken Strips, Macaroni & Cheese with Chef's choice Vegetable)

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 Draught 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 a 20% service charge and applicable sales tax.

Prices are 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.*