

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

Orlando's Café Salad

Caesar Salad

*California Salad with Toasted Almonds
and Honey Raspberry Vinaigrette*

Desserts

(Select One)

English Trifle

Pound cake sprinkled with Triple-Sec, layered with strawberries, custard, whipped cream, and shaved chocolate

Amaretto Chocolate Éclair

An éclair shell filled with Amaretto Bavarian cream and coated with chocolate ganache. Served with crème Anglaise and a strawberry

Individual Chocolate Bundt Cake

Coated with chocolate ganache and garnished with whipped cream 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.

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.

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.

See our Bar Options for additional beverage service.

Rehearsal Menu Pricing



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Rehearsal Dinners (available Sunday - Thursday)

<i>Chicken Modiga</i>	<i>\$24.95 per person</i>
<i>Beef Spedini Salvatore</i>	<i>\$27.95 per person</i>
<i>Orlando's Chicken Tuscany</i>	<i>\$29.50 per person</i>
<i>Beef Tenderloin</i>	<i>\$32.95 per person</i>
<i>Children's Menu</i> <i>(Chicken Strips, Chef's choice Vegetable and Potato)</i>	<i>\$10.95 per person</i>

Prices include:

Use of the facility for three hours

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.

Shuttle Charge (required for parties over 35)
\$50.00 total

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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Open Bar

Includes: VO Bourbon, Jim Beam, Tanqueray Gin, Absolut Vodka, Bacardi Rum and Dewars Scotch, Amaretto DiSaronna, Kahlua, Bailey's Irish Cream, Pinot Grigio, Cabernet Sauvignon, and White Zinfandel 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.

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