

Grand Elegance Buffet



4398 Hoffmeister Ave. • St. Louis, MO 63125
314-638-6660 • 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 provol 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 provol 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 Olivida...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 Tomatilla 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, provol 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 Pepperonata...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...Arborio 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

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 Gooey 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:

- ◆ **Water glass Service**
- ◆ **Salads and/or Desserts served to your guests at their table**
- ◆ **Wine Service to the Table**
- ◆ **Mirrors and votive candles added to our crystal centerpieces**
- ◆ **Mirrored Wedding Cake Table Top**
- ◆ **Colored Table Linen**

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...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 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

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:

- ◆ Water glass Service
- ◆ Salads and/or Desserts served to your guests at their table
- ◆ Wine Service to the Table
- ◆ Mirrors and votive candles added to our crystal centerpieces
- ◆ Mirrored Wedding Cake Table Top
- ◆ Colored Table Linen

Buffet Menu Pricing



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Buffet Menus

Saturday Evenings:

Grand Elegance Buffet \$36.95 per person

Simple Elegance Buffet \$30.95 per person

Friday Evenings/Saturday Afternoons:

Grand Elegance Buffet \$32.95 per person

Simple Elegance Buffet \$26.95 per person

Add one of our Pastry Chef's Desserts \$3.00 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, Chardonnay and Merlot 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 19% 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 19% service charge & sales tax