

# Formal Dining



4398 Hoffmeister Ave. • St. Louis, MO 63125  
314-638-6660 • [www.lodgeatgrantstrail.com](http://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 &amp; 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, Chef's choice Vegetable and Potato)*

## 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, 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

*\$300.00 total for three hour function*

## Shuttle Charge (required for parties over 35)

*\$50.00 total*

**All prices listed are subject to an 19% 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.*