

ACCOMPANIMENTS

Soup, salad and starch selection. Plated meals served with roast asparagus. Buffets served with Hericot Vert with julienne red pepper.

CAESAR SALAD

Crisp romaine tossed with Caesar dressing, shaved Parmesan and housemade croutons

GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, and carrots with housemade parmesan peppercorn dressing and croutons

MINNESOTA WILD RICE SOUP

THE GRAND SALAD

Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions and housemade ginger rice wine vinaigrette

APPLE & WALNUT SALAD

Mixed greens with apples and gouda, candied walnuts with rosemary vinaigrette

Starch Selection

PARSLEY BUTTERED POTATO

OVEN ROASTED BABY RED POTATO

HERB MASHED POTATO

SCALLOPED POTATO

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCCHINI ALFREDO

AU GRATIN POTATO



THE GRAND

*Final guest count is required 5 business days in advance of service. An 18% service charge will be added. Minnesota sales tax will be added to all food and service charges. *Prices based on rates effect January 2018 and subject to change* The Grand does process the following ingredients, peanuts, egg, soy, tree nuts, wheat, dairy products and shellfish*