

GRAND MENU

2019

GRAND BREAKFAST

Buffet

CONTINENTAL ... 5.50

Fresh fruit, sweet rolls, juice, coffee, tea

** Add yogurt, granola and boiled eggs 8.00 **

SUNRISE BREAKFAST ... 12.75

Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins. Served with juice, coffee & tea

BREAKFAST BURRITO ... 6.75

A large flour tortilla filled with scrambled eggs, potatoes, chorizo, peppers & onions, salsa on the side. Served with juice, coffee & tea

BRUNCH ... 17.00

Stuffed pasta shells, baked cod, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, fresh fruit. Served with juice, coffee & tea

Plated Breakfast

ORANGE MASCARPONE FRENCH TOAST WITH SYRUP ... 10.50

Choice of bacon or sausage, seasonal fresh fruit, juice, coffee & tea

** Substitute buttermilk pancakes \$9.25 **

FLORENTINE EGG STRATA ... 11.75

Baked with onions, tomatoes, & fresh spinach. Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, cinnamon coffee cake, juice, coffee & tea

ADDITIONAL BREAKFAST SELECTIONS

All Selections are priced and served by the dozen

BOILED EGGS ... 12.50

ASSORTED MUFFINS ... 15.75

ASSORTED DONUTS AND PASTRIES ... 24.00

ASSORTED BAGELS AND CREAM CHEESE ... 24.00

FRENCH ALMOND GRANOLA ... 12.50

ASSORTED FRUIT FLAVORED YOGURT ... 17.50

OATMEAL WITH BROWN SUGAR AND RAISINS ... 18.50

CHEERIOS WITH 2% MILK ... 33.00



T H E G R A N D

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HORS D'OEUVRE SIGNATURES

Priced for 24 people unless specified

COLD

GRAND MIX ... 48.00

Dried fruits, mixed nuts, & semi-sweet and white chocolate

SNACK MIX ... 9.00

MIXED NUTS ... 50.00

DEVILED EGGS ... 40.00

PEPPERONI CAPRESE SKEWERS ... 55.00

GRILLED HEIRLOOM BRUSCHETTA ... 59.00

Heirloom tomatoes and seasoned ricotta on grilled focaccia

SPICY HUMMUS ... 59.00

Served with pita chips

PORK TENDER CROSTINI ... 72.00

With rosemary aioli & mango chutney

AVOCADO TOAST ... 75.00

With feta & candied onion

SMOKED SALMON PIN WHEEL ... 46.00

*Honey smoked salmon, cream cheese, fresh dill in spinach tortilla
& salsa for on the side*

CUCUMBER MEDALLIONS ... 58.00

Topped with hummus, cream cheese & seasonal garnish

PROFITEROLE ... 73.00

Served with pesto chicken & raspberry reduction

PETITE TENDER CROSTINI ... 120.00

*Shaved beef tenderloin, red pepper aioli, candied onions on
grilled baguette*

ASIAN SPRING ROLL ... 75.00

Vegetarian, served with sweet Thai Chili sauce

PROSCIUTTO AND GRUYERE PINWHEELS ... 40.00

Layered with fresh sage in crisp puff pastry

SHRIMP REMOULADE ... 88.00

On pumpernickel toast points

CHERRY BRUSCHETTA ... 75.00

Served with goat cheese, pecans & fresh herbs on baguette

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 40.00

With house ranch for dipping

BRIE EN CROUTE ... 58.00

Served with cracker medley

GOURMET MEAT & CHEESE TRAY ... 72.00

*Ham, turkey, salami with Swiss, colby jack, pepper jack, colby
and provolone cheeses served with a cracker medley*

ARTISAN CHEESE DISPLAY ... 109.00

*With cracker medley, Brie, smoked Gouda, creamy gorgonzola,
herb/olive infused cheeses and seasonal selection*

CHIPS WITH SALSA & GUACAMOLE ... 60.00

SEASONAL FRESH FRUIT DISPLAY ... 48.00

HONEY SMOKED SALMON ... 182.00

Whole side served with condiments and a cracker assortment

** Serves 45 **

ROASTED VEGETABLE DISPLAY ... 57.00

Served with red pepper aioli for dipping

CLASSIC SHRIMP COCKTAIL ... 98.00

Served with house made cocktail sauce

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HOT HOR'S

TERIYAKI CHICKEN WINGS ... 56.00

CLASSIC MEATBALLS ... 49.00

Served with The Grand's house made sauce

WARM GORGONZOLA DIP ... 53.00

Served with tri-colored chips

PARMESAN RISOTTO FRITTERS ... 58.00

Served with spicy marinara

THAI PEANUT CHICKEN SKEWERS ... 77.00

GARLIC PARMESAN CHICKEN WINGS ... 56.00

Crisp fried & tossed with Italian herbs & Parmesan cheese

WURST BITES ... 52.00

Served with curried ketchup

KOREAN CHICKEN MEATBALLS ... 54.00

Sweet & salty, accompanied by pickled cucumber

POT STICKERS ... 68.00

Served with teriyaki & basil pesto

WARM ARTICHOKE SPREAD ... 67.00

Served with flat bread or baguette

SHOOTERS

BLUEBERRY SOUP SHOOTER ... 72.00

Served with minted yogurt

CHILLED ENGLISH PEA SOUP SHOOTER ... 72.00

Served with mint and creme fraiche

WATERMELON CEVICHE ... 72.00

Mozzarella, chives & mint

CHILLED AVOCADO SOUP SHOOTER ... 78.00

Served with crab

SLIDERS

PHILLY CHEESE STEAK SLIDERS ... 72.00

Served with sautéed peppers, onions, & provolone cheese

MEATBALL SLIDERS ... 70.00

Served with mozzarella, Parmesan & marinara sauce

SPICED BLACK BEAN SLIDERS ... 70.00

Topped with pico and served with cool cucumber sauce

CUBAN SLIDERS ... 72.00

Made with our famous pulled pork & spicy pickles

BREAKFAST SLIDER ... 70.00

Sausage, egg, & cheese

CHEESEBURGER SLIDER ... 72.00

Topped with candied onion

HOR'S BUFFETS

HEARTY HORS D' OEUVRES BUFFET ... 12.00 PER PERSON

Gourmet meat & cheese tray with crackers, fresh seasonal fruit tray, teriyaki chicken wings, Italian meatballs, warm gorgonzola dip with tri-colored chips, & fresh vegetable platter with ranch dip

DELUXE HORS D' OEUVRES BUFFET ... 16.50 PER PERSON

Smoked salmon, seared beef tenderloin with baguette, seasonal fresh fruit with berries, roasted vegetable with red pepper aioli, Thai peanut chicken skewers, prosciutto/gryere pinwheels, artichoke spinach dip with crispy flat bread

THE ADMIRAL'S HOR'S ... 20.50 PER PERSON

Mini beef wellington w/ Bearnaise, mahi mahi bites w/ honey lime dipping sauce, bacon wrapped chicken, choice of slider, cucumber medallions, cherry bruschetta, caprese skewers, fresh fruit & garden vegetables

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GRAND LUNCH

— Plated —

LASAGNA ... 11.00

Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks

BEEF STROGANOFF ... 11.00

Beef tips simmered in our sour cream mushroom sauce served over wide buttered egg noodles with seasoned vegetables, rolls & butter

CROISSANT SANDWICH ... 11.00

Turkey breast, roast beef, or ham served on a fresh croissant with potato salad & fresh fruit

CHICKEN ALA KING ... 13.00

Tender pieces of roast chicken breast served with fresh pepper & mushroom in a rich cream sauce over a flaky puff pastry, vegetables, mashed potatoes, rolls & butter

— Buffet —

PIZZA AND PASTA ... 9.00

Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces & soft garlic bread sticks

FROM THE GRILL ... 10.25

Choice of two items from below served with baked beans, potato salad, fresh fruit & fresh sandwich toppings

** Grilled hamburger, smoked beef brisket, bratwurst, portabello mushroom or chicken breast **

GRAND LUNCHEON ... 11.75

Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entrée for an additional \$2.00

** Italian sausage or vegetable lasagna, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, roast turkey breast with dressing, glazed honey cured ham, Swedish meatballs **

DELI LUNCHEON ... 11.75

Sliced deli meats & cheeses, assorted breads & croissants, pasta salad & coleslaw, fresh fruit display, dessert bars & cookies

FIESTA ... 12.25

Soft tortillas, pork carnitas & chicken chorizo filling, served with tri-color tortilla chips & white queso, Mexican rice, spiced black beans, salsa, sour cream, cheddar cheese & fresh toppings

EXECUTIVE LUNCHEON ... 14.25

Start with creamy Minnesota wild rice soup, followed by seared beef tenderloin, smoked turkey breast, ham & pesto chicken salad. Served with deli cheeses, croissants, focaccia & fresh rolls accompanied by a roasted vegetable platter with red pepper aioli

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PLATED DINNER ENTRÉES

Add 1.50 to each entrée for 2 selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

poultry

LEMON THYME GRILLED CHICKEN BREAST ... 18.50

Boneless breast, grilled & marinated served with fresh lemon thyme pan sauce & red pepper rouille

CHAMPAGNE CHICKEN ... 18.75

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

WILD RICE STUFFED CHICKEN ... 19.50

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

ROAST TURKEY ... 17.95

Pears & leeks with roast turkey breast & our own sage dressing & pan gravy

GRILLED CAPRESE CHICKEN ... 20.00

Layered with fresh mozzarella, basil, & heirloom tomatoes. Balsamic reduction

PECAN CRUSTED CHICKEN ... 20.50

Sautéed, served with cranberry mandarin salsa & beurre blanc

Pork & Beef

POT ROAST OF BEEF ... 18.75

A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

PETITE BEEF TENDERLOIN ... 23.00

Choice, marinated & grilled medallions with shallot demi-glace

PORK TENDERLOIN MEDALLIONS ... 20.00

Grilled, served w/ bernaise and BBQ sauce

NEW YORK STRIP LOIN ... 25.75

Herb rubbed & roasted, hand carved & served with mushroom ragout

Seafood

ALMOND CRUSTED TILAPIA ... 18.50

Served with pineapple salsa & romesco sauce

GRILLED SALMON ... 22.50

Brown sugar glaze topped with sautéed leeks & lemon

COCONUT SHRIMP ... 24.00

Hand breaded served with sweet Thai chili beurre blanc

PARMESAN PANKO CRUSTED WALLEY ... 21.00

Served with lemon cream & Meyer lemon

BACON WRAPPED SCALLOPS ... 25

Pan seared served with roasted tomato beurre blanc and balsamic reduction.

Vegetarian

STUFFED PASTA SHELLS ... 18.00

Filled with ricotta and Parmesan, served with marinara & garlic cream

LEMON RISOTTO ... 18.00

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (GF,DF, No garlic, no soy, no nut)

ZITI ... 19.00

Served with Portobello mushrooms, caramelized onions & goat cheese

Duet

PETITE TENDERLOIN & LOBSTER TAIL ... 34.00

Shallot demi glace and honey garlic white wine butter sauce

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GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 18.95

A delicious cut of pork spareribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, rolls & butter

MINNESOTA VALLEY ... 26.00

Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, hearty grain, sweet cranberry & fresh field green salads, rolls & butter

GRAND ELITE SELECTION ... 28.00

Begin your meal with any shrimp appetizer, a gourmet selection of cheeses, seasonal fruit & choice of salad. Enjoy carved beef tenderloin with mushroom ragout, Parmesan artichoke stuffed chicken with white wine butter sauce. Accompanied by oven roasted vegetables & choice of 2 starches

ITALIAN MEDLEY ... 18.50

Our famous hand layered Italian sausage lasagna, served with meatballs marinara, cavatappi pasta with pesto cream, & vodka sauces, Caesar salad & garlic ciabatta bread

** Substitute chicken cacciatore or Parmesan, ricotta stuffed pasta shells or vegetable lasagna for the traditional lasagna **

GRAND CHOICE ... 18.95

Your choice from two hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, rolls & butter

** Italian sausage or vegetable lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, chicken tikka masala, teriyaki chicken, roast pork loin with apples, beef stroganoff, roast turkey with dressing, glazed honey cured ham, stuffed pasta shells, Swedish meatballs **

STARTERS

CAESAR SALAD

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons

PEAR AND GORGONZOLA SALAD

Mixed greens with balsamic vinaigrette

APPLE & WALNUT SALAD

Mixed greens with apples & Gouda, candied walnuts with rosemary vinaigrette

THE GRAND SALAD

Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions & house made ginger rice wine vinaigrette

BRUSCHETTA

Grilled baguette, heirloom tomato, fresh basil and balsamic reduction

MINNESOTA WILD RICE SOUP

Starch

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

AU GRATIN POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCINI ALFREDO

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GRAND BREAK/SNACK MENU

All Selections are priced and served by the dozen

COOKIE ASSORTMENT ... 9.00

HERSHEY MINIATURES ... 10.00

ASSORTED MUFFINS ... 15.75

ASSORTED FRUIT FLAVORED YOGURT ... 17.50

NUTS AND CHOCOLATE TRAIL MIX ... 24.00

BAGS OF POPCORN/CHIPS ... 12.00

ASSORTMENT OF MINI DESSERTS ... 19.00

Freshly dipped berries, mousse filled tarts, & bite sized brownies

ASSORTED BAGELS AND CREAM CHEESE ... 24.00

CHIPS, SALSA & GUACAMOLE ... 30.00

DOMESTIC CHEESE & SEASONAL FRESH FRUIT TRAY ... 37.00

GRAND DESSERT MENU

GOURMET BROWNIES, BARS & COOKIES ... 2.75

GOURMET DESSERTS ... 4.25

Chocolate torte, carrot cake, strawberry layer cake & cheese cake with topping

SORBET REFRESHER ... 2.00

BREAD PUDDING ... 4.50

An old-fashioned favorite with praline caramel sauce & whipped cream

CREAM PUFF ... 5.25

Choux pastry filled with orange mascarpone pastry cream, chocolate ganache

PECAN BOURBON PIE ... 5.50

Georgia pecans & Kentucky bourbon in a shortbread crust

FLOURLESS CHOCOLATE TORTE ... 5.50

Gluten free, blended with four chocolates, topped with ganache

MINI DESSERTS ... 4.75

Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies

COOKIE ASSORTMENT ... 1.25

TIRAMISU ... 4.50

Sponge cake with layers of zabaglione & coffee cream dusted with cocoa

NEW YORK CHEESECAKE ... 5.25

Rich cream cheese on graham cracker crust, twin berry compote

RUSTIC APPLE TART ... 5.50

Glazed apples in a pastry with cinnamon ice cream

LEMON BERRY MASCARPONE ... 5.50

Layers of lemon cream cake, blueberries, cranberries, mascarpone & cinnamon streusel

CHOCOLATE DIPPED STRAWBERRIES ... 40.00

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LATE NIGHT AT THE GRAND

Priced by 24 unless specified

CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY ... 65.00

BREW FRIES WITH BEARNAISE SAUCE ... 79.00

MILK & COOKIES ... 60.00

Freshly baked chocolate chip cookies & ice cold 2% milk

GRAND PIZZA

Place your order with Grand Pizza & have it delivered 651-351-1262

SLIDERS

Choice of Philly Cheese Steak, Meatball, Spiced Black Bean, Cuban, Cheeseburger, or Breakfast.

** See Hot Hor's menu for pricing. **

COFFEE AND WATER STATION ... 36.00

BAR SNACKS

FRESH CHEESE PUFFS ... 25.00

PEPPERED CANDIED BACON- THICK CUT ... 36.00

LIFT BRIDGE CANDIED WALNUTS ... 31.00

POPCORN MACHINE ... 200.00

Unlimited popcorn - self service

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2019 GRAND BAR MENU

All prices subject to change without notice. All bar items sold by the glass.

POP/JUICE ... 1.75

BOTTLED WATER ... 1.75

N/A BEER ... 5.25

DOMESTIC BEER ... 5.25

PREMIUM BEER ... 6.25

Blue Moon, Mikes Hard Black Cherry, Lift Bridge, Fulton

HOUSE WINE (PER GLASS) ... 6.25

Chardonnay, Pinot Grigio, Shiraz, Cabernet

BOTTLE OF HOUSE WINE ... 23.00

CALL DRINKS ... 5.75

Stoli, Captain, Windsor

PREMIUM DRINKS ... 7.75

Grey Goose, Crown, Patron

SPECIALTY DRINKS ... 7.75

Martinis, Manhattan, Margarita, Bloody Mary

DOMESTIC KEG BEER ... 325.00

Coors, Bud, Mich, Miller, Grain Belt, Regular Leini Etc.

PREMIUM/CRAFT BEER KEG ... 425.00

** See sales staff for specific pricing **

HOUSE WINE (CASE) ... 275.00

CHAMPAGNE (CASE) ... 225.00

BOTTLE OF CHAMPAGNE ... 19.00

BAR OPTIONS

CASH BAR

Everyone pays for their own drinks

HOST BAR

Pre-paid to a dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar or go to a cash bar.

HOST DRINK TICKETS

Valid number of tickets per person for anything or limited to certain items. You choose the quantity.

All host bars/drink tickets will have a prepaid estimate bar charge. Any overage will be refunded. A service charge is included in the final host bar & is sole property of The Grand.

UNLIMITED POP & COFFEE ... 3.50 PER PERSON

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