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## GRAND DINNER BUFFET

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### **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 \**

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## STARTERS

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### **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**

*Final guest count is required 5 business days in advance of service. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2019 and subject to change.*