
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

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.