
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

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.

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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