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## GRAND LUNCH

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— 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*

*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.*