

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

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.