

# GRAND MENU

## 2019

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### GRAND BREAKFAST

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#### Buffet

#### CONTINENTAL ... 5.75

Fresh fruit, sweet rolls, juice, coffee, tea  
\* Add yogurt, granola and boiled eggs 8.00 \*

#### SUNRISE BREAKFAST ... 13.25

Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls  
& muffins. Served with juice, coffee & tea

#### BREAKFAST BURRITO ... 7.00

A large flour tortilla filled with scrambled eggs, potatoes, chorizo,  
peppers & onions, salsa on the side. Served with juice, coffee & tea

#### BRUNCH ... 17.50

Stuffed pasta shells, baked cod, scrambled eggs, bacon, sausage,  
creamy hash brown potatoes, sweet rolls, fresh fruit. Served with  
juice, coffee & tea

#### Plated Breakfast

#### ORANGE MASCARPONE FRENCH TOAST WITH SYRUP ... 10.75

Choice of bacon or sausage, seasonal fresh fruit, juice, coffee & tea  
\* Substitute buttermilk pancakes \$9.75 \*

#### FLORENTINE EGG STRATA ... 12.00

Baked with onions, tomatoes, & fresh spinach. Served with  
hollandaise, choice of bacon or sausage, creamy hash brown  
potatoes, seasonal fresh fruit, cinnamon coffee cake, juice, coffee &  
tea

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### ADDITIONAL BREAKFAST SELECTIONS

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All Selections are priced and served by the dozen

#### BOILED EGGS ... 12.50

#### ASSORTED MUFFINS ... 15.75

#### ASSORTED DONUTS AND PASTRIES ... 24.00

#### ASSORTED BAGELS AND CREAM CHEESE ... 24.00

#### FRENCH ALMOND GRANOLA ... 12.50

#### ASSORTED FRUIT FLAVORED YOGURT WITH GRANOLA ... 17.50

#### OATMEAL WITH BROWN SUGAR AND RAISINS ... 18.50

#### CHEERIOS WITH 2% MILK ... 33.00



T H E   G R A N D

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.

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## HORS D'OEUVRE SIGNATURES

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*Priced for 24 people unless specified*

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### COLD

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**SNACK MIX ... 9.00**

**PROSCIUTTO AND GRUYERE PINWHEELS ... 42.00**

*Layered with fresh sage in crisp puff pastry*

**DEVILED EGGS ... 42.50**

**GRAND MIX ... 48.00**

*Dried fruits, mixed nuts, & semi-sweet and white chocolate*

**SMOKED SALMON PIN WHEEL ... 48.00**

*Honey smoked salmon, cream cheese, fresh dill in spinach tortilla  
& salsa for on the side*

**PEPPERONI CAPRESE SKEWERS ... 58.00**

**SPICY HUMMUS ... 60.50**

*Served with pita chips*

**CUCUMBER MEDALLIONS ... 61.00**

*Topped with hummus, cream cheese & seasonal garnish*

**GRILLED HEIRLOOM BRUSCHETTA ... 61.00**

*Heirloom tomatoes and seasoned ricotta on grilled focaccia*

**PROFITEROLE ... 75.00**

*Served with pesto chicken & raspberry reduction*

**PORK TENDER CROSTINI ... 75.00**

*With rosemary aioli & mango chutney*

**CHERRY BRUSCHETTA ... 78.00**

*Served with goat cheese, pecans & fresh herbs on baguette*

**ASIAN SPRING ROLL ... 78.00**

*Vegetarian, served with sweet Thai Chili sauce*

**PETITE TENDER CROSTINI ... 120.00**

*Shaved beef tenderloin, red pepper aioli, candied onions on  
grilled baguette*

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### COLD DISPLAY

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**GARDEN VEGETABLE DISPLAY ... 41.00**

*With house ranch for dipping*

**SEASONAL FRESH FRUIT DISPLAY ... 50.00**

**CHIPS WITH SALSA & GUACAMOLE ... 60.00**

**HONEY SMOKED SALMON ... 182.00**

*Whole side served with condiments and a cracker assortment*

*\* Serves 45 \**

**GOURMET CHEESE DISPLAY ... 52.00**

*Swiss, colby-jack, colby, pepper-jack and provolone cheeses with  
cracker medley*

**GOURMET MEAT & CHEESE TRAY ... 74.00**

*Ham, turkey, salami with Swiss, colby jack, pepper jack, colby  
and provolone cheeses served with a cracker medley*

**CLASSIC SHRIMP COCKTAIL ... 100.00**

*Served with house made cocktail sauce*

**BRIE EN CROUTE ... 69.50**

*Served with cracker medley*

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## HOT HOR'S

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**TERIYAKI CHICKEN WINGS ... 58.00**

**CLASSIC MEATBALLS ... 51.00**  
*Served with The Grand's house made sauce*

**WARM GORGONZOLA DIP ... 55.00**  
*Served with tri-colored chips*

**PARMESAN RISOTTO FRITTERS ... 60.00**  
*Served with spicy marinara*

**SWEDISH MEATBALLS ... 54.00**

**THAI PEANUT CHICKEN SKEWERS ... 79.50**

**GARLIC PARMESAN CHICKEN WINGS ... 58.00**

*Crisp fried & tossed with Italian herbs & Parmesan cheese*

**WURST BITES ... 58.00**  
*Served with curried ketchup*

**KOREAN CHICKEN MEATBALLS ... 56.00**  
*Sweet & salty, accompanied by pickled cucumber*

**ASIAN DUMPLINGS ... 70.00**  
*Served with teriyaki & basil pesto*

**WARM ARTICHOKE SPREAD ... 67.00**  
*Served with flat bread or baguette*

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## SHOOTERS

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**BLUEBERRY SOUP SHOOTER ... 72.00**  
*Served with minted yogurt*

**CHILLED ENGLISH PEA SOUP SHOOTER ... 72.00**  
*Served with mint and creme fraiche*

**WATERMELON CEVICHE SHOOTER ... 72.00**  
*Mozzarella, chives & mint*

**CHILLED AVOCADO SOUP SHOOTER ... 78.00**  
*Served with crab*

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## SLIDERS

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**PHILLY CHEESE STEAK SLIDERS ... 74.00**  
*Served with sautéed peppers, onions, & provolone cheese*

**MEATBALL SLIDERS ... 72.00**  
*Served with mozzarella, Parmesan & marinara sauce*

**SPICED BLACK BEAN SLIDERS ... 72.00**  
*Topped with pico and served with cool cucumber sauce*

**CUBAN SLIDERS ... 74.00**  
*Made with our famous pulled pork & spicy pickles*

**BREAKFAST SLIDER ... 72.00**  
*Sausage, egg, & cheese*

**CHEESEBURGER SLIDER ... 74.00**  
*Topped with candied onion*

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## HOR'S BUFFETS

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**HEARTY HORS D' OEUVRES BUFFET ... 12.50 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 ... 17.00 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 ... 21.00 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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## GRAND LUNCH

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— Plated —

### **LASAGNA ... 11.75**

*Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks*

### **BEEF STROGANOFF ... 11.75**

*Beef tips simmered in our sour cream mushroom sauce served over wide buttered egg noodles with seasoned vegetables, rolls & butter*

### **CROISSANT SANDWICH ... 11.75**

*Turkey breast, roast beef, or ham served on a fresh croissant with potato salad & fresh fruit*

— Buffet —

### **PIZZA AND PASTA ... 9.50**

*Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces & soft garlic bread sticks*

### **FROM THE GRILL ... 10.75**

*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 \$2.50*

*\* 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 ... 12.50**

*Sliced deli meats & cheeses, assorted breads & croissants, pasta salad & coleslaw, fresh fruit display, dessert bars & cookies*

### **FIESTA ... 12.75**

*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 ... 14.75**

*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*

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## 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 ... 19.00

Boneless breast, grilled & marinated served with fresh lemon thyme pan sauce & red pepper rouille

#### CHAMPAGNE CHICKEN ... 19.25

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

#### WILD RICE STUFFED CHICKEN ... 20.00

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

#### ROAST TURKEY ... 19.00

Pears & leeks with roast turkey breast & our own sage dressing & pan gravy

#### GRILLED CAPRESE CHICKEN ... 20.50

Layered with fresh mozzarella, basil, & heirloom tomatoes. Balsamic reduction

#### PECAN CRUSTED CHICKEN ... 21.00

Sautéed, served with cranberry mandarin salsa & beurre blanc

### Pork & Beef

#### POT ROAST OF BEEF ... 19.25

A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

#### PETITE BEEF TENDERLOIN ... 23.50

Choice, marinated & grilled medallions with shallot demi-glace

#### PORK TENDERLOIN MEDALLIONS ... 20.50

Grilled, served w/ bernaise and BBQ sauce

#### NEW YORK STRIP LOIN ... 26.50

Herb rubbed & roasted, hand carved & served with mushroom ragout

### Seafood

#### ALMOND CRUSTED TILAPIA ... 19.00

Served with pineapple salsa & romesco sauce

#### GRILLED SALMON ... 23.25

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 ... 25.00

Pan seared served with roasted tomato beurre blanc and balsamic reduction.

### Vegetarian

#### STUFFED PASTA SHELLS ... 18.75

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 ... 19.50

Served with Portobello mushrooms, caramelized onions & goat cheese

### Duet

#### PETITE TENDERLOIN & LOBSTER TAIL ... 35.00

Shallot demi glace and honey garlic white wine butter sauce

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## GRAND DINNER BUFFET

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### **BBQ RIBS & CHICKEN ... 19.50**

*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 ... 27.00**

*Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, hearty grain, sweet cranberry & fresh field green salads, rolls & butter*

### **ITALIAN MEDLEY ... 20.75**

*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 ... 19.50**

*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**

### **FETTUCCINI ALFREDO**

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## GRAND BREAK/SNACK MENU

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*All Selections are priced and served by the dozen*

- COOKIE ASSORTMENT ... 9.00**
- HERSHEY MINIATURES ... 10.00**
- BAGS OF POPCORN/CHIPS ... 12.00**
- ASSORTED MUFFINS ... 15.75**
- ASSORTED FRUIT FLAVORED YOGURT ... 17.50**

- ASSORTMENT OF MINI DESSERTS ... 19.00**  
*Freshly dipped berries, mousse filled tarts, & bite sized brownies*
- ASSORTED BAGELS AND CREAM CHEESE ... 24.00**
- NUTS AND CHOCOLATE TRAIL MIX ... 24.00**
- CHIPS, SALSA, & GUACAMOLE ... 30.00**  
*Serves 24 people*
- DOMESTIC CHEESE & SEASONAL FRESH FRUIT TRAY ... 37.00**

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## GRAND DESSERT MENU

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- COOKIE ASSORTMENT ... 1.50**
- SORBET REFRESHER ... 2.00**
- CHOCOLATE DIPPED STRAWBERRIES ... 2.00**
- GOURMET BROWNIES, BARS & COOKIES ... 2.75**
- GOURMET DESSERTS ... 4.25**  
*Chocolate torte, carrot cake, strawberry layer cake & cheese cake with topping*
- BREAD PUDDING ... 4.50**  
*An old-fashioned favorite with praline caramel sauce & whipped cream*
- TIRAMISU ... 4.50**  
*Sponge cake with layers of zabaglione & coffee cream dusted with cocoa*

- MINI DESSERTS ... 4.75**  
*Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies*
- NEW YORK CHEESECAKE ... 5.25**  
*Rich cream cheese on graham cracker crust, twin berry compote*
- CREAM PUFF ... 5.25**  
*Choux pastry filled with orange mascarpone pastry cream, chocolate ganache*
- 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*
- FLOURLESS CHOCOLATE TORTE ... 5.50**  
*Gluten free, blended with four chocolates, topped with ganache*
- PECAN BOURBON PIE ... 5.50**  
*Georgia pecans & Kentucky bourbon in a shortbread crust*

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## LATE NIGHT AT THE GRAND

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*Priced by 24 unless specified*

**CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY ... 69.00**

**BREW FRIES WITH BEARNAISE SAUCE ... 79.00**

**MILK & COOKIES ... 60.00**

*Freshly baked chocolate chip cookies & ice cold 2% milk*

**GRAND PIZZA**

*Place your order with Grand Pizza & have it delivered 651-351-1262*

**SLIDERS**

*Choice of Philly Cheese Steak, Meatball, Spiced Black Bean, Cuban, Cheeseburger, or Breakfast.*

*\* See Hot Hor's menu for pricing. \**

**COFFEE AND WATER STATION ... 36.00**

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## BAR SNACKS

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**FRESH CHEESE PUFFS ... 26.00**

**PEPPERED CANDIED BACON- THICK CUT ... 40.00**

**LIFT BRIDGE CANDIED WALNUTS ... 32.00**

**POPCORN MACHINE ... 200.00**

*Unlimited popcorn - self service*

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## 2019 GRAND BAR MENU

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*All prices subject to change without notice. All bar items sold by the glass.*

**POP/JUICE ... 2.00**

**BOTTLED WATER ... 2.00**

**N/A BEER ... 5.50**

**DOMESTIC BEER ... 5.50**

**PREMIUM BEER ... 6.50**

*Blue Moon, Mikes Hard Black Cherry, Lift Bridge, Fulton*

**HOUSE WINE (PER GLASS) ... 6.50**

*Chardonnay, Pinot Grigio, Shiraz, Cabernet*

**BOTTLE OF HOUSE WINE ... 23.00**

**CALL DRINKS ... 6.00**

*Stoli, Captain, Windsor*

**PREMIUM DRINKS ... 8.00**

*Grey Goose, Crown, Patron*

**SPECIALTY DRINKS ... 8.00**

*Martinis, Manhattan, Margarita, Bloody Mary*

**DOMESTIC KEG BEER ... 350.00**

*Coors, Bud, Mich, Miller, Grain Belt, Regular Leini Etc.*

**PREMIUM/CRAFT BEER KEG ... 425.00**

*\* See sales staff for specific pricing \**

**HOUSE WINE (CASE) ... 275.00**

**CHAMPAGNE (CASE) ... 225.00**

**BOTTLE OF CHAMPAGNE ... 20.00**

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## BAR OPTIONS

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### CASH BAR

*Everyone pays for their own drinks with cash or card*

### HOST BAR

*Pre-paid to a dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar by starting a new tab with a credit card, or go to a cash bar*

### HOST DRINK TICKETS

*Valid number of tickets per person for anything or limited to certain items. You choose the quantity.*

*All host bars/drink tickets will have a prepaid estimate bar charge. Any overage will be refunded. A service charge is included in the final host bar & is sole property of The Grand.*

**UNLIMITED POP & COFFEE ... 4.00 PER PERSON**

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