
GRAND BREAK/SNACK MENU

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 ... 18.00**

- ASSORTMENT OF MINI DESSERTS ... 19.00**
Freshly dipped berries, mousse filled tarts, & bite sized brownies
- ASSORTED BAGELS AND CREAM CHEESE ... 24.00**
- GRAND TRAIL MIX ... 24.00**
- CHIPS, SALSA, & GUACAMOLE ... 62.00**
Serves 24 people
- DOMESTIC CHEESE & SEASONAL FRESH FRUIT TRAY ... 39.00**

GRAND DESSERT MENU

- 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

The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. Prices as of Jan 2020 and subject to change.