

## 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 ... 20.00

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

#### CHAMPAGNE CHICKEN ... 20.50

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

#### WILD RICE STUFFED CHICKEN ... 21.00

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

#### ROAST TURKEY ... 20.00

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 ... 22.00

Sautéed, served with cranberry mandarin salsa & beurre blanc

### Pork & Beef

#### POT ROAST OF BEEF ... 20.00

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

#### PETITE BEEF TENDERLOIN ... 25.00

Choice, marinated & grilled medallions with shallot demi-glace

#### PORK TENDERLOIN MEDALLIONS ... 22.00

Grilled, served w/ bernaise and BBQ sauce

#### NEW YORK STRIP LOIN ... 27.00

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

### Seafood

#### ALMOND CRUSTED TILAPIA ... 20.00

Served with pineapple salsa & romesco sauce

#### GRILLED SALMON ... 24.00

Brown sugar glaze topped with sautéed leeks & lemon

#### COCONUT SHRIMP ... 24.00

Hand breaded served with sweet Thai chili beurre blanc

#### STUFFED SOLE ... 21.00

Mushroom stuffing with classic Newburg sauce

#### PARMESAN PANKO CRUSTED WALLEY ... 22.00

Served with lemon cream & Meyer lemon

#### BACON WRAPPED SCALLOPS ... 26.00

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

### Vegetarian

#### STUFFED PASTA SHELLS ... 19.50

Filled with ricotta and Parmesan, served with marinara & garlic cream

#### LEMON RISOTTO ... 19.00

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 ... 36.00

Shallot demi glace and honey garlic white wine butter sauce

*Your menu may be perfect to serve family style.  
Let us help you determine if this style is right for your event.*

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.