

## PLATED DINNER ENTRÉES

Add 1.50 to each entrée for 2 selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

### poultry

#### **CHICKEN PICCATA ... 23.00**

Sautéed chicken breast finished with a pan sauce of lemon, white wine, capers and parsley

#### **CHAMPAGNE CHICKEN ... 24.00**

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

#### **WILD RICE STUFFED CHICKEN ... 24.00**

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

#### **ROAST TURKEY ... 23.00**

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

#### **GRILLED CAPRESE CHICKEN ... 23.50**

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

#### **COQ AU VIN ... 24.00**

Airline breast of chicken braised in burgundy wine with lardons, onions, mushrooms, and fresh herbs

### Pork & Beef

#### **POT ROAST OF BEEF ... 23.00**

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

#### **PETITE BEEF TENDERLOIN ... 29.00**

Choice, marinated & grilled medallions with shallot demi-glace

#### **NEW YORK STRIP LOIN ... 31.00**

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

#### **STUFFED PORK CHOP ... 25.00**

Center cut pork chop filled with apple-sausage dressing on a bed of mashed potatoes with vegetable of the day and herb gravy

### Seafood

#### **ALMOND CRUSTED TILAPIA ... 23.00**

Served with pineapple salsa & romesco sauce

#### **GRILLED SALMON ... 27.50**

Brown sugar glaze topped with sautéed leeks & lemon

#### **STUFFED SOLE ... 24.00**

Mushroom stuffing with classic Newburg sauce

#### **PARMESAN PANKO CRUSTED WALLEY ... 25.00**

Served with lemon cream & Meyer lemon coulis

### Vegetarian

#### **STUFFED PASTA SHELLS ... 22.25**

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

#### **LEMON RISOTTO ... 22.00**

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (GF, DF, No garlic, no soy, no nut)

### Duet

#### **PETITE TENDERLOIN & LOBSTER TAIL ... 38.00**

Shallot demi glaze 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.*

*Add \$4.00 per person.*

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 2022 and subject to change.

## GRAND DINNER BUFFET

### BBQ RIBS & CHICKEN ... 23.00

*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 ... 32.00

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

### ITALIAN MEDLEY ... 23.00

*Choice of Chicken Piccata, Grilled Caprese Chicken, or our famous house-made 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 \*

### GRAND CHOICE ... 23.00

*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 lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, roast turkey with dressing, glazed honey cured ham, stuffed pasta shells, Swedish meatballs. Upgrade with Walleye for \$2.00 or Beef Tenderloin for \$5.00 \*

## PLATED MEAL STARTERS

### BRUSCHETTA

*Grilled baguette, tomato, fresh basil, shaved Parmesan, and balsamic reduction*

### MINNESOTA WILD RICE SOUP

### 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*

### THE GRAND SALAD ... 1.50

*Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions & house made ginger rice wine vinaigrette*

### PEAR AND GORGONZOLA SALAD ... 2.00

*Mixed greens with balsamic vinaigrette*

### APPLE & WALNUT SALAD ... 2.00

*Mixed greens with apples & Gouda, candied walnuts with rosemary vinaigrette*

*Starch*

### PARSLEY BUTTERED POTATO

### OVEN ROASTED BABY RED POTATO

### HERB MASHED POTATO

### POTATO DAUPHINOISE

### ALMOND WILD RICE PILAF OR CLASSIC

### PARMESAN RISOTTO

### MASHED POTATO WITH GRAVY

### GARLIC MASHED POTATO

### AU GRATIN POTATO

### HASSELBACK POTATO

### BUTTERMILK OR SOUR CREAM MASHED POTATO

### FETTUCCHINI ALFREDO

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