

Desserts

Gourmet Brownies, Bars & Cookies \$2.50

Mini Desserts

Chocolate Dipped Strawberries, Mousse Filled Tarts, Bite Sized Bars & Brownies \$3.50

Chocolate Torte, Strawberry Layer Cake, New York Cheese Cake \$3.50

Chocolate Mousse Cake

Layers of dark, milk, and white chocolate. \$3.95

Pecan Bourbon Pie

A decadent combination of caramelized Georgia pecans, Kentucky bourbon, and a creamy filling all in a shortbread crust. \$3.95

Tiramisu

Sponge cake with layers of zabaglione and coffee cream dusted with cocoa. \$3.25

Sheet Cake and Cupcakes

White, Chocolate, Marble or Red Velvet Includes buttercream or chocolate buttercream icing

Scored with rosebuds - no additional charge.

½ Sheet Served - \$49.00 (serves 48 people)

Full Sheet Served - \$90.00 (serves 96 people)

Cupcakes \$1.25

(white or chocolate with buttercream or chocolate buttercream icing)

Your room charge covers cutting and basic service of your wedding cake. Your tiered wedding cake from your baker is welcome in the Grand. Any sheet cake brought into the Grand must be prepared by your tiered cake baker. See a representative for approval of other dessert choices that you might like to bring. Additional charges will apply.

Breakfast Selections

Continental

Fresh fruit tray and sweet rolls. Juice and Coffee. \$4.75

Good Morning

Scrambled eggs, potatoes, sweet rolls, and muffins served with butter. Juice and Coffee. \$5.95

Seize the Day

Scrambled eggs, sausage and bacon, potatoes, sweet rolls, and muffins served with butter. Juice and Coffee. \$7.25

Add seasonal fruit to your breakfast - Add \$1.50

Brunch

Beef Stroganoff with pasta, baked cod, scrambled eggs, bacon, sausage, creamy hashbrown potatoes, sweet rolls, fresh fruit and orange juice. \$11.25

Late Night at The Grand

Grand Pizza

Place your order with Grand Pizza and have it delivered. 651-351-1262

Cheese and Fruit Display

Served with crackers. (25 people minimum) \$2.45

Mini Prime Sandwiches

Shaved Prime Rib served on white and wheat rolls with roasted red pepper aioli. \$2.95 each

Sandwich Assortment

Caesar Wraps, seared Beef and Cheddar Subs and Turkey Club Focaccia, served with pickle. (25 people minimum) \$3.95 per person

Coffee and Water Station

(50 people minimum) \$1.00 per person

The Grand

General Information

The Grand Banquet Hall is located in downtown Stillwater at Olive and Second Streets, just one and 1/2 blocks from the scenic St. Croix River and Paddleboats.

- Room Capacity - 380 people
- Deposit due at time of booking to ensure confirmation.
- Food, guest and room rental minimums apply to your event.
- Menu decision due 2 weeks prior to your event.
- Final count & full payment due 1 week (7 days) prior.
- Food and bar prices apply to 2012 only, 2013 prices not guaranteed.
- Children's Meals are available for 8 years and under.
- Your wedding cake, table favors, and decorations* are welcome.
*Please see representative for limitations.
- Prices subject to change without notice.
- Sorry, no outside caterers allowed.
- No food or alcohol taken out of building.

Miscellaneous Charges

- Room, linen with choice of Ivory or burgundy napkins, skirted tables for gift, cake and head tables, and basic wedding cake cutting/service are included in room charge.
- Decorating time - \$75.00 per hour (day of event)
- Ceremony time available from \$150.00 per hour
- Additional room hours available from \$75.00 per hour including setup day before event. (availability limited).
- Additional charges may apply for room set up requests.
- A service charge and state sales tax will be added to menu items.
- Projection TV and DVD player available along with wireless internet connection.



Bar Price List

Wine	\$5.00 a glass
Specialty Beer	\$4.50 – 5.00
Domestic and NA Beer	\$4.00
Keg Beer (domestic)	\$295.00
Pop/Lemonade	\$1.50
Rail Drinks	\$4.00
Call Drinks – Windsor, Bacardi, etc.	\$4.50
Premium Drinks – Drambui, B&B, Bailey's, Glenlevit, etc.	\$5.25 – 6.50
Manhattan/Martini/Bloody Mary, etc..	\$5.25 - \$7.75
Specialty Drinks	\$6.00 – \$8.25

*Prices subject to change without notice
All bar items are sold by the glass*

You have several options available for Bar Service –

- **Host Drink Tickets**
Valid for anything or limited to certain items. You choose the quantity of tickets per person.
- **Host**
Valid for everything or certain items at the bar and everything else is cash bar.
- **Host a dollar amount**
You will be informed by the bartender when the dollar amount you have chosen has been reached. You can decide at this time if you wish to extend the bar or stop. You can limit the bar to certain items if you want.
- **Cash Bar**
- **Champagne Toast** – available at \$225.00 per case (serves approx. 125 people), available at this price for toasts only. (Inquire about glass rental)
- **Wine** – starting at \$22.50 per bottle for our house wine. \$270.00 per case.

A service charge is applied to all host bars.



Hors D'oeuvre Signatures

Marinated Shrimp Cocktail \$4.50
Marinated with fresh herbs, garden vegetables and lime.
Classic Shrimp Cocktail available.

Red Snapper Ceviche-Tini \$5.00 ea.
Marinated with lime, Cilantro and Bell Pepper.

Oysters Rockefeller \$3.50
Baked on the half shell with a rich blend of buttery cheeses.

Chilled Honey Smoked Salmon \$132.00
Atlantic salmon served with lemon, caper and condiments.
1 side serves approximately 45 people.

Parmesan Lobster Bake \$2.95
Tender lobster with freshly grated parmesan served warm with your choice of crostini.

Warm Gorgonzola Spread \$1.95
Served with tri color chips.

Caprese Skewer \$2.75 each
Fresh mozzarella, basil and tomato skewered with a jumbo marinated green olive.

Tuscan Mushroom Cap \$2.75 each
A large roasted Button Mushroom Cap filled with roasted red pepper, greek olive, green onion and parmesan.

Seared Beef Tenderloin \$2.95
Marinated beef tenderloin grilled and sliced thin accompanied by candied red onion, roasted red pepper, garlic aioli, and sliced baguette.

Warm Artichoke Spinach Spread \$2.10
A spread of artichoke, parmesan, spinach and fresh herbs served with garlic crostini.

Pot Stickers \$2.25
Asian steamed dumplings glazed with teriyaki and pesto sauces.

Thai Chicken Skewers \$1.50 each
With spicy peanut sauce.

Shaved Prime Rib on Mini Roll \$2.95
Served with candied onion and garlic mayonnaise.

Gourmet Cheese Selection \$2.45
Gouda, Provolone, Cojack, Pepper, Swiss and Colby cheeses. Accompanied by a cracker assortment.
(Meat and cheese selection - Add \$.50)

Butlered Selection \$4.95
Pesto chicken filo cup, bruschetta, and canape assortment.

Fresh Vegetables with Dip \$2.95
Seasonal fresh vegetables served with dip.
Seasonal Fruits \$2.50
A colorful seasonal selection.

Grand Hors d'oeuvres Selection \$11.95
Warm artichoke spinach dip, Thai Peanut chicken skewers, pot stickers, gourmet cheese, antipasto selection, and fresh fruit.

Pork Tenderloin Canapé \$2.50 ea
Marinated and grilled tenderloin on focaccia with rosemary aioli and mango chutney.



Hors D'oeuvre Traditions

Chocolate dipped Strawberries	\$1.75 ea.
Mixed Nuts	\$.95
BBQ Meatballs	\$1.85
Spicy Chicken Wings	\$1.75
Pigs in a Blanket	\$1.60
Sausage and Peppers	\$1.95
Filo Wrapped Brie with Raspberry	\$2.50 ea.
Rumaki	\$2.95
Bruschetta	\$1.95
Devilled Eggs	\$1.50

Per person unless specified



Dinner Buffets

Grand Elite Selection \$23.95

Begin your meal with jumbo tiger shrimp and our special cocktail sauce, a gourmet selection of cheeses, seasonal fruits and choice of salad. Enjoy carved beef tenderloin with mushroom ragout, lemon cranberry crusted chicken with beurre blanc. Accompanied by oven roast vegetables and our special potato knish, roll and butter.

BBQ Ribs & Chicken \$15.95

A delicious cut of spareribs, covered in our special rub then smoked in-house, served with roast chicken, parsley-buttered potatoes, chef's vegetable, fresh fruit, rolls and butter. (With salad add \$1.25)

Grand Choice

Your choice from two hot entree items below accompanied by fresh field greens salad, gourmet fruit tray, chef's vegetable, rolls and butter and your choice of potato.

Lasagna • Grilled Chicken Breast
 Pot Roast of Beef • Herb Roast Chicken
 Roast Pork Loin with Apples
 Roast Turkey Breast with Dressing
 Glazed Honey Cured Ham

\$16.25

One of these as your second entree choice for an additional \$3.00

Pike Perch • Salmon
 Chef Carved Herb Roast New York Strip Loin

Inquire about stationed or themed buffets.

Dinner Selections

Your dinner selection includes seasonal vegetable, starch and salad selection.

Bruschetta Chicken

Focaccia crusted breast with garlic cream and Bruschetta tomato. \$16.95

Grilled Breast of Chicken

Grilled boneless breast of chicken, marinated and served with creamy artichoke and roasted red pepper sauce. \$15.95

Chardonnay Chicken

Sauteed chicken breast topped with rich Chardonnay sauce and candied almonds. \$16.25

Pecan Crusted Chicken

Topped with tart and colorful cranberry salsa. \$17.25

Wild Rice Stuffed Chicken Breast

Breast of chicken stuffed with wild rice, roasted then topped with fresh tarragon sauce. \$17.50

Bacon Wrapped Chicken Breast

Stuffed with artichoke and served with creamy red pepper rouille. \$17.95

Herb Roast New York Strip Loin

Herb rubbed and perfectly roasted, served with mushroom ragout. \$21.95

Bacon Wrapped Filet

A truly delicious cut of beef served with bernaise sauce. \$24.95

Top Sirloin

Marinated and grilled, topped with tomato basil compound butter. \$20.25

Stuffed Pork Chop

A large center cut chop overfilled with apple dressing. \$18.95

Pike Perch

Lightly breaded served with lemon cream. \$17.95

Grilled Salmon

Served on a bed of spinach with fresh tomato, basil and lemon cream. \$17.95

Tucsan Portobello

Filled with roasted red pepper, onion, olive and Parmesan and roasted. \$15.95

Roast Turkey

Tender breast served with our own bread dressing. \$15.95

Pot Roast of Beef

A traditional favorite, slow roasted to bring out the deep natural flavors. \$15.95

Pork Tenderloin

Marinated and grilled served with BBQ béarnaise. \$16.95



Pasta Entrees

Penne

Tossed with sauteed prosciutto, fresh mushrooms, onion and garden peas in a herb and butter sauce. \$15.95

Rigatoni

Covered by a rich sun-dried tomato cream sauce, topped with grilled chicken breast. \$15.95

Farfalle

Spinach, calamata olives, fresh roma tomatoes in a garlic olive oil sauce, served with a grilled chicken breast. \$15.95

Substitute marinated Portabello Mushroom for Prosciutto or chicken for a vegetarian option.

Inquire about specialized menus for themed or special needs.

Children's meals available for guests 8 years and younger.

Any two entree selections are available for a charge of \$1.00 per person.

A maximum of two entrees, though both entrees are served with the same side dishes. A place setting tag or coded name tags (provided by you) are recommended to expedite multiple entree selections.



Combination Entrees

Beef Tender loin with Crab Cake

Shallot demi glace and fresh tarragon sauce
Served with buttermilk mash and asparagus
\$27.95

Grilled Top Sirloin w/herbed Breast of Chicken \$20.95

All entrees include –

In season vegetable

Your choice of –

- Baked potato with trimmings
- Parsley buttered red potatoes, oven roasted baby red potatoes
- Herbed mashed potatoes,
- Garlic mashed potatoes
- Mashed potatoes with gravy
- Buttermilk mashed Potatoes, Duchess Potato

Your choice of salad –

Green Salads have a base of field greens and Romaine

Caesar Salad

Crisp Romaine tossed with shredded parmesan, phylo croutons, grape tomato, and our Caesar dressing.

Green Salad

Grape tomato, cucumber, red onion and carrot with parmesan peppercorn dressing.

The Grand Salad

Mixed greens with Mandarin orange, candied almonds and red onion, with ginger rice wine vinaigrette.

Additional 50¢

Seasonal Salads – Apple and candied walnut with rosemary vinaigrette, pear and gorgonzola with balsamic vinaigrette, Spinach with mango, strawberry and ginger rice wine vinaigrette.

Roll and Butter

Lunch Selections

Available until 3:00 pm

Boxed Luncheon

Choose from our selection of salads and sandwiches ready to go for your group. Perfect for keeping your meeting moving and on track. See our express menu. (Special room rates available)
\$6.95

Lasagna

Freshly baked meat or vegetable lasagna served with a vegetable and salad. \$8.95

Croissant Sandwich

Turkey breast, roast beef or ham served on a fresh croissant with potato salad and fruit. \$8.95

Chicken Ala King

Tender pieces of roast chicken served with fresh pepper and mushroom in a rich cream sauce over flaky puff pastry, vegetable, roll and butter. \$8.95

Grand Features

Select one of the following to customize your menu or to make your event extra special.

Fresh Asparagus with Lemon Bur Blanc
(add \$1.25)

Potato Knish

Garlic mashed potato layered in tender puff pastry.
(add \$1.00)

Vegetable Saute

Seasonal fresh vegetables herbed and sauteed, served tender crisp.
(add \$1.00)

Luncheon Buffet

Deli

Sliced deli meats and cheeses, assorted breads or croissants, choice of pasta salad or coleslaw, dessert bars or cookies. \$10.95

Grand Luncheon

Your choice of one hot entrée item below accompanied by fresh green salad, choice of potato, chef's vegetable, roll and butter. Includes cookie or bar with coffee.

Lasagna • Grilled Chicken Breast
Pot Roast of Beef • Herb Roast Chicken
Roast Pork Loin with Apples
Roast Turkey Breast with Dressing
Glazed Honey Cured Ham
\$8.50

Add a second entrée – \$1.50. Ask about our daily special.

See our website for meeting package ideas including additional snack/break selections.

