

THE GRAND DESSERT MENU

Buffet

COOKIE ASSORTMENT ... 1.25

GOURMET BROWNIES, BARS & COOKIES ... 2.75

MINI DESSERTS ... 3.95

Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies

GOURMET DESSERTS ... 4.25

Chocolate torte, carrot cake, strawberry layer cake and cheese cake with topping

Plated

SORBET REFRESHER ... 2.00

TIRAMISU ... 4.25

Sponge cake with layer of zabaglione and coffee cream dusted with cocoa

BREAD PUDDING ... 4.25

An old-fashioned favorite with praline caramel sauce and whipped cream

NEW YORK CHEESECAKE ... 5.00

Rich cream cheese on graham cracker crust, twin berry compote

CREAM PUFF ... 5.00

Choux pastry filled with orange mascarpone pastry cream, chocolate ganache

RUSTIC APPLE TART ... 5.25

Glazed apples in a pastry with cinnamon ice cream

PECAN BOURBON PIE ... 5.25

Georgia pecans and Kentucky bourbon in a short bread crust

LEMON BERRY MASCARPONE ... 5.25

Layers of lemon cream cake, blueberries, cranberries, mascarpone and cinnamon streusel

FLOURLESS CHOCOLATE TORTE ... 5.25

Gluten free, blended with four chocolates, topped with ganache



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. Minnesota sales tax will be added to all food and service charges. *Prices based on rates effect January 2018 and subject to change* The Grand does process the following ingredients, peanuts, egg, soy, tree nuts, wheat, dairy products and shellfish*