

## GRAND LUNCH

*Plated*

### **LASAGNA ... 10.50**

*Freshly baked Italian sausage or vegetable lasagna served with a Caesar salad and bread sticks*

### **BEEF STROGANOFF ... 10.50**

*Beef tips simmered in sour cream mushroom sauce served over pasta with seasonal vegetable, rolls & butter*

### **CROISSANT SANDWICH ... 10.50**

*Turkey breast, roast beef or ham served on croissant with potato salad and fresh fruit*

### **CHICKEN ALA KING ... 12.50**

*Tender pieces of roast chicken breast served with fresh peppers and mushrooms in a rich cream sauce over a flaky puff pastry, vegetable, mashed potatoes, rolls and butter*

*Buffet*

### **PIZZA AND PASTA ... 8.50**

*Grand Pizza- pepperoni, sausage, and cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces and soft garlic bread sticks*

### **FROM THE GRILL ... 9.75**

*Choice of two items from below served with baked beans, potato salad, fresh fruit and fresh toppings*

*\* Grilled hamburger, smoked beef brisket, bratwurst, portabello mushroom or chicken breast \**

### **GRAND LUNCHEON ... 11.25**

*Your choice of one hot entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetable, roll and butter*

*\* Lasagna or vegetable lasagna, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork with apples, beef stronganoff, roast turkey breast with dressing, glazed honey cured ham, Swedish meatball- add a 2nd entrée- \$2.00 \**

### **FIESTA ... 11.75**

*Soft tortillas, pork carnitas and chicken chorizo filling, served with white cheese enchiladas, southwestern rice, spiced black beans, salsa, sour cream, cheddar and fresh toppings*

### **DELI LUNCHEON ... 11.25**

*Sliced deli meats and cheeses, assorted breads and croissants, pasta salad and cole slaw, fresh fruit display, dessert bars & cookies*

### **EXECUTIVE LUNCHEON ... 13.75**

*Start with creamy Minnesota wild rice soup, followed by seared beef tenderloin, smoked turkey breast, ham and pesto chicken salad. Served with deli cheeses, croissants, focaccia and fresh rolls accompanied by a roasted vegetable platter with red pepper aioli*



**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*