

# *The Grand*

## *Banquet Hall and Caterers*

### **Breakfast Buffets**

#### **Continental**

Fresh fruit, sweet rolls and juice, coffee and tea **\$5**

Add yogurt, granola and boiled eggs **\$7.25**

#### **Breakfast Burrito**

A large flour tortilla filled with scrambled egg, potato, chorizo, pepper and onion, served with salsa and juice, coffee and tea

**\$5.95**

#### **Sunrise Breakfast**

Scrambled eggs, sausage and bacon, potatoes, fresh fruit, sweet rolls, and muffins served with butter and juice, coffee and tea

**\$11.95**

#### **Brunch**

Stuffed pasta shells, baked cod, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, fresh fruit and juice, coffee and tea

**\$15.95**

### **Plated Breakfast**

#### **Orange Mascarpone French Toast with Syrup**

Choice of bacon or sausage, seasonal fresh fruit, juice, coffee and tea

**\$9.50**

*Substitute Buttermilk Pancakes \$9*

#### **Egg Strata**

Baked with asparagus, mushroom, onion, and roasted red pepper, served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fruit, cinnamon coffee cake, juice, coffee and tea

**\$11**

# **Additional Breakfast Selections**

All selections are priced and served by the dozen

## **Assorted Muffins**

\$15

## **Assorted Donuts and Pastries**

\$18

## **Assorted Bagels and Cream Cheese**

\$24

## **Assorted Fruit Flavored Yogurt**

\$17

## **Boiled Eggs**

\$12

## **Oatmeal with Brown sugar and Raisins**

\$18

## **French Almond Granola**

\$12

## **Cheerios with 2% Milk**

\$36

\*prices based on rates in effect January, 2016 and subject to change\*

# *The Grand*

## *Banquet Hall and Caterers*

### **Lunch Selections**

Lunch selections are available for service before 3:00 pm

#### **Boxed Sandwich Lunches**

**\$7.95**

**Allow 24 hour notice for boxed salad and sandwich orders**

Each boxed sandwich includes potato chips, grape cluster and cookie

Add canned beverage or Bottled water for **\$1.25**

##### **Pesto Chicken Focaccia**

Pesto chicken salad, provolone, tomato, mixed greens on  
grilled Focaccia

Available with lettuce wrap instead of Focaccia

##### **Roast Turkey Club Croissant**

Roast turkey breast, mixed greens, tomato, red onion, Swiss  
cheese, and bacon on a croissant

##### **Seared Beef Tenderloin**

Tender beef and Colby cheese, mixed greens, tomato, and  
red onion on ciabatta with house made Parmesan dressing

##### **Chicken Caesar Wrap**

Grilled chicken, romaine, tomato, black olive, parmesan in  
spinach wrap with Caesar dressing

##### **Veggie Sandwich**

Marinated and roasted seasonal vegetables, seasoned cream  
cheese and mixed greens on  
a toasted Ciabatta roll

#### **Boxed Salads**

**\$7.95**

Each boxed salad includes roll and spread, grape cluster and cookie

Add canned beverage or Bottled water for **\$1.25**

##### **Beef Tenderloin Salad <sup>gr</sup>**

Beef tenderloin served with roasted vegetables on a bed of  
crisp romaine. Served with parmesan dressing

##### **Grand Salad <sup>gr</sup>**

Grilled chicken served on a bed of mixed greens with red  
onion, candied almonds, mandarin oranges  
and our own sesame ginger vinaigrette

##### **Pesto Chicken Salad <sup>gr</sup>**

Pesto chicken salad on a bed of mixed greens, topped with  
sunflower seeds  
Served with fat free tomato basil vinaigrette

##### **Greek Salad <sup>gr</sup>**

Roasted tomato, Kalamata olives, feta, green pepper,  
red onion and cucumber on crisp Romaine with feta  
vinaigrette

## Plated Lunch Entrees

### Lasagna

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

**\$10**

### Beef Stroganoff

Beef tips simmered in sour cream mushroom sauce served over wide buttered egg noodles with seasonal vegetable, roll & butter

**\$10**

### Croissant Sandwich

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

**\$10**

### Chicken Ala King

Tender pieces of roast chicken breast served with fresh pepper and mushroom in a rich cream sauce over a flaky puff pastry, vegetable, mashed potatoes, roll and butter

**\$11.95**

## Lunch Buffets

### Pizza and Pasta

Grand Pizza – pepperoni, sausage and cheese on traditional crust, penne pasta with marinara and garlic cream sauces, and soft garlic bread sticks

**\$7.95**

### Fiesta

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

**\$11.50**

### From The Grill

Choice of 2 – Grilled hamburger, smoked beef brisket, bratwurst, portabella mushroom or chicken breast.  
Served with baked beans, potato salad, fresh fruit, and fresh toppings

**\$8.95**

### Grand Luncheon

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

**\$10.50**

*Add 2nd entrée - \$2.00*

*Lasagna or Vegetable Lasagna, Lemon Thyme Chicken Breast <sup>of</sup>, Pot Roast of Beef <sup>of</sup>,  
Herb Roasted Chicken <sup>of</sup>, Roast Pork Loin with Apples <sup>of</sup>, Beef Stroganoff,  
Roast Turkey Breast with Dressing, Glazed Honey Cured Ham <sup>of</sup>, Swedish Meatballs*

### Deli Luncheon

Sliced deli meats and cheeses, assorted breads or croissants,  
Choice of pasta salad or coleslaw, fresh fruit display, dessert bars & cookies

**\$10.95**

### Executive Luncheon

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

**\$12.95**

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# *The Grand*

## *Banquet Hall and Caterers*

### **Break Time Snack Selection**

*All selections are priced and served by the dozen*

**Assorted Muffins**

\$15.00

**Assorted Donuts and Pastries**

\$18.00

**Assorted Bagels & Cream Cheese**

\$24.00

**Domestic Cheese & Sliced Seasonal Fresh Fruit Tray**

\$36.00

**Assorted Fruit Flavored Yogurts**

\$17.00

**Nuts & Chocolate Trail Mix**

\$19.00

**Hershey Miniatures**

\$10.00

**Bars, Brownies & Cookies**

\$18.00

**Assortment of Mini Desserts**

Freshly made Dipped Berries, Mouse filled Tarts and Bite Sized Brownies

\$16.00 (12 pcs)

**Chips, Salsa & Guacamole**

\$30.00

**Bags of Popcorn/Chips**

\$12.00

**Canned Pepsi Products**

\$1.25

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# *The Grand*

*Banquet Hall and Caterers*

## **Hors D'oeuvre Signatures**

Priced by 24 unless specified

### **Cold**

**Chocolate Dipped Strawberries**

**\$36**

**Mixed Nuts**

**\$29**

**Deviled Eggs**

**\$36**

**Classic Shrimp Cocktail**

**\$95**

**Pork Tender Crostini with Rosemary and Mango Chutney**

**\$65**

**Profiterole with Pesto Chicken and Raspberry Reduction**

**\$65**

**Pita Chips with Spicy Hummus for Dipping**

**\$55**

**Cucumber Medallions**

**Topped with herb Cream Cheese**

**\$54**

**Petite Tender Crostini**

**Shaved beef tenderloin, red pepper aioli, candied onion on grilled baguette**

**\$95**

**Grilled Heirloom Bruschetta**

**Heirloom Tomato and Seasoned Ricotta on Grilled Focaccia**

**\$54**

**Roasted Grape Crostini with Brie**

**\$70**

**Smoked Salmon Pinwheel**

**Honey smoked salmon, cream cheese, fresh dill in spinach tortilla with salsa for dipping**

**\$40**

## Cold Display

Gourmet cheese display with cracker medley, Swiss Co Jack, Pepper Jack, Colby and Provolone cheeses  
**\$69**

Artisan cheese display with cracker medley, Smoked Gouda, Creamy Gorgonzola, Herb/Olive infused, Brie, and seasonal selection  
**\$96**

Garden vegetable display with house ranch for dipping  
**\$38**

Roasted vegetable display with red pepper aioli for dipping  
**\$50**

Seasonal fresh fruit display with minted yogurt  
**\$45**

Brie En Croute served with cracker medley  
**\$45**

Honey Smoked Salmon, whole side (serves 45)  
**\$160**

## Hot

Warm Gorgonzola Dip and Tri Colored Chips  
**\$49**

Warm Artichoke Spread with Flat Bread or Baguette  
**\$55**

Parmesan Risotto Fritters  
Served with spicy marinara  
**\$54**

Pot Stickers with Teriyaki and Basil Pesto  
**\$54**

Thai Peanut Chicken Skewers  
**\$55**

Korean Chicken Meatballs  
Sweet & Salty, accompanied by pickled cucumber  
**\$50**

Chicken Wings - Teriyaki  
**\$42**

Classic Meatballs Marinara  
served with The Grand's house made sauce  
**\$45**

Wurst Bites with Curried Ketchup  
**\$45**

Filo Wrapped Brie with Raspberry  
**\$60**

Grilled Cheese and Tomato Soup  
Crisp Gruyere, Provolone and Ciabatta wedge served on a shot of house made tomato bisque  
**\$75**

Garlic Parmesan Chicken Wings  
Crisp fried and tossed with Italian herbs and cheese  
**\$42**

### Hearty Hors D'oeuvres Buffet

Gourmet meat and cheese tray with crackers, fresh seasonal fruit tray, teriyaki chicken wings, Italian meatballs, warm gorgonzola dip with tri colored chips, and fresh vegetable platter with ranch dip  
**\$10.95**

### Deluxe Hors D'oeuvres Buffet

Smoked salmon, seared beef tenderloin with baguette, seasonal fresh fruit with berries, roasted garden vegetable with red pepper aioli, Thai peanut chicken skewers, artichoke spinach dip with crispy flat bread and pesto chicken profiterole  
**\$14.95**

# The Grand

*Banquet Hall and Caterers*

## Plated Dinner Entrees

choose 1

**Add \$1.00 to each entree for 2 selections**

Include Garden Salad, Seasonal Vegetable, a Starch Selection,  
Roll and Butter

### *Poultry*

#### **Lemon Thyme Grilled Chicken Breast**

Boneless breast, grilled and marinated and served with  
fresh lemon and thyme pan sauce

**\$17.25**

#### **Roast Turkey**

Oven roasted turkey breast served with our own sage  
dressing and pan gravy

**\$17.25**

#### **Chardonnay Chicken**

Sautéed breast served with Chardonnay sauce, raspberry  
reduction and candied almonds

**\$17.50**

#### **Stuffed Marsala Chicken**

Pan seared and oven roasted breast stuffed with Italian  
cheeses, served with Marsala Mushroom sauce

**\$17.25**

#### **Artichoke Parmesan Chicken**

Breast of Chicken, artichoke stuffed and roasted served with  
fresh tarragon sauce

**\$18.95**

#### **Pecan Crusted Chicken**

Sautéed, served with Cranberry Mandarin Salsa and  
Beurre Blanc

**\$19.00**

### *Pork & Beef*

#### **Pot Roast of Beef**

A traditional favorite! Slowly braised beef round served  
with pan gravy and root vegetables

**\$17.25**

#### **Pork Tenderloin Medallions**

served w/Bernaise Sauce

**\$18.95**

#### **Petite Beef Tenderloin**

Choice, marinated and grilled medallions with  
shallot demi-glace

**\$21.00**

#### **New York Strip Loin**

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

**\$23.95**

### *Seafood*

#### **Almond Crusted Tilapia**

Served with pineapple salsa and romesco sauce

**\$17.25**

#### **Grilled Salmon**

Grilled and brown sugar glazed topped with sautéed  
leeks and lemon

**\$19.25**

#### **Parmesan Panko Crusted Walleye**

Served with lemon cream

**\$18.95**

#### **Coconut Shrimp**

Hand breaded served with sweet Thai chili beurre blanc

**\$22.95**

\*\*\*\*Most entrees may be prepared Gluten free. We do not use MSG. Our food is prepared in kitchens where nuts are processed\*\*\*\*

## **Plated Dinner Entrees (cont.)**

Include Garden Salad, Seasonal Vegetable, a Starch Selection,  
Roll and Butter

### ***Duet***

#### **Petite Tenderloin**

With your choice of Crab cake with tarragon sauce,  
Coconut shrimp with sweet Thai chili beurre blanc, or  
Chardonnay chicken **25.95**

### ***Vegetarian***

#### **Tuscan Portobello**

Marinated and grilled, filled with red pepper, onion,  
olive and parmesan  
**\$17.25**

#### **Vegetable Napoleon**

Layers of roasted garden vegetables, parmesan and puff pastry, served with balsamic  
reduction and romesco sauce  
**\$17.50**

#### **Stuffed Pasta Shells**

Filled with ricotta and parmesan served with marinara and garlic cream  
**\$16.25**

Final counts for full service catering are required 5 business days in advance of service. An 18% service charge will be added to all bills with wait staff.  
Minnesota sales tax will be applied to all food and service charges. Some services and items are limited to our facility.

\*prices based on rates in effect January, 2016 and subject to change\*

# Accompaniments

## *Soup and Salad Selection*

### **Caesar Salad**

Crisp Romaine tossed with Caesar dressing, shaved parmesan and croutons

### **Green Garden Salad**

Mixed greens, tomato, cucumber, red onion and carrot with house made parmesan peppercorn dressing

### **The Grand Salad**

Mixed greens with mandarin oranges, candied almonds, red onion and house made ginger rice wine vinaigrette

### **Seasonal Salads**

*add \$0.50 per person*

Apple and Candied Walnut with Rosemary Vinaigrette  
Pear and Gorgonzola with Balsamic Vinaigrette  
Spinach with Mango, Strawberry and Sweet Cherry Dressing  
*With Goat Cheese Fritter Add \$1.50*

### **Minnesota Wild Rice Soup**

\$2.95

## *Starch Selection*

Parsley Buttered Baby Red Potato  
Oven Roasted Baby Red Potato  
Herb Mashed Potato  
Garlic Mashed Potato  
Mashed Potato with Gravy

Buttermilk Mashed Potato  
Almond Wild Rice Pilaf  
Au Gratin Potato  
Scalloped Potato  
Parmesan Risotto

# Dinner Buffets

### **BBQ Ribs & Chicken**

A delicious cut of spare ribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chef's choice vegetable, fresh fruit, roll and butter

\$17.25

### **Grand Choice**

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

\$17.50

*Lasagna or Vegetable Lasagna, Lemon Thyme Chicken Breast <sup>qt</sup>, Beef Pot Roast <sup>qt</sup>,  
Herb Roasted Chicken <sup>qt</sup>, Roast Pork Loin with Apples <sup>qt</sup>, Beef Stroganoff  
Roast Turkey with Dressing, Glazed Honey Cured Ham <sup>qt</sup>, Stuffed Pasta Shells, Swedish Meatball*

### **Grand Elite Selection**

Begin your meal with classic shrimp cocktail 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 chicken with beurre blanc.

Accompanied by oven roast vegetables and our potato knish, roll and butter

\$26.00

# *TheGrand*

## *Banquet Hall and Caterers*

### **Desserts**

#### **Buffet**

Gourmet Brownies, Bars & Cookies **\$2.50**

#### **Mini Desserts**

Chocolate dipped strawberries, mouse filled tarts,  
Bite sized bars & brownies **\$3.95**

**Chocolate Torte, Carrot Cake, Strawberry Layer Cake and Cheese Cake with Topping \$3.95**

#### **Plated**

Sorbet Refresher  
**\$2.00**

##### **Tiramisu**

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

**\$4.00**

##### **Bread Pudding**

An old fashioned favorite with praline caramel sauce and  
whipped cream

**\$4.00**

##### **Rustic Apple Tart**

Glazed apples in pastry, cinnamon ice cream

**\$5.00**

##### **Pecan Bourbon Pie**

Georgia pecans and Kentucky bourbon in a short bread crust

**\$5.00**

##### **New York Cheesecake**

Rich cream cheese on a graham cracker crust, twin berry  
compote

**\$5.00**

##### **Cream Puff**

Choux pastry filled with orange mascarpone pastry cream,  
chocolate ganache

**\$5.00**

##### **Lemon Berry Mascarpone**

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

**\$5.00**

##### **Flourless Chocolate Torte**

Gluten free, blended with 4 chocolates, topped with ganache

**\$5.00**

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# Late Night at The Grand

Priced by 24 unless specified

## **Cheese and Fruit Display with Cracker Medley**

\$59

## **Brew Fries with Béarnaise Sauce**

\$75

## **Milk & Cookies**

Freshly baked chocolate chip cookies and ice cold 2% milk

\$84

## **Sliders**

Your choice of mini burgers or our famous pulled pork served with soft mini rolls and all the fixings

\$90

## **Mini Prime Sandwiches**

Shaved Prime Rib served with soft wheat rolls with roasted red pepper aioli

\$94

## **Sandwich Assortment**

Caesar Wraps, Seared Beef and Cheddar Subs and Turkey Club Focaccia served with a pickle

\$94

## **Grand Pizza**

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

## **Coffee and Water Station**

(50 person minimum)

\$1.00

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# The Grand

## Banquet Hall and Caterers

DOMESTIC KEGS	\$295.00
SPECIALTY KEGS STARTING AT	\$350.00
POP/JUICES	\$1.75
BOTTLED WATER	\$1.50
N/A BEER	\$4.75
BEER (DOMESTIC)	\$4.75
BEER (PREMIUM)	\$5.75
WINE (PER GLASS)	\$5.75
BOTTLE OF WINE	\$22.50
CASE OF WINE	\$270.00
RAIL DRINKS	\$4.75
CALL DRINKS	\$5.25
PREMIUM DRINKS	\$6.50
ULTRA PREMIUM	\$7.25
SPECIALTY DRINKS	\$7.25
<i>-MARTINI, BLOODY MARY, MARGARITA, ETC.</i>	
SPARKLING WINE (BOTTLE)	\$18.50
SPARKLING WINE (CASE)	\$225.00

*\*1 CASE OF SPARKLING WINE IS A TOAST FOR APPROX. 125 PEOPLE*

Anything with Redbull – Add \$2.00 Tall - \$1.00 Upcharge

*All prices subject to change without notice.*

### BAR OPTIONS

#### CASH BAR

Everyone pays for their own drinks.

#### HOST BAR

Valid for anything or limited to certain items in combination with cash bar.

#### HOST DRINK TICKETS

Valid for anything or limited to certain items. You choose the quantity per guest.

#### HOST DOLLAR AMOUNT

Choose a dollar amount. Your bartender will inform you when the chosen amount has been served. You decide at this time if you wish to extend the bar or stop. You may limit the bar to certain items.

#### CHAMPAGNE TOAST

One case serves approximately 125 people for a toast. You can purchase it by the bottle as well.

Butler before or pass at meal time. Inquire about glass flute rental.

#### WINE

By the glass, bottle or case at the bar or by the bottle on guest tables.

*\* SERVICE CHARGE IS ADDED TO ALL HOST BARS \**

Bar service at your preferred location may incur hourly and set up fees depending on service desired.

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# Miscellaneous Fees

## Rental Fees

**Full China/Linen Rental, \$4.00** per person: This includes linen, linen napkin, full place setting.

**Plate and rolled silverware \$2.00** (knife, fork, spoon rolled in a linen napkin)

**Linen Table Cloth, \$1.50** each

**Skirting, \$5.00** each

**Linen napkin \$.75** each

**Dinner plate \$.55** each

**Salad/cake plate \$.50** each

**Coffee cup with saucer \$.75**

**Wine Glass \$.50** each

**Water Glass \$.50** each

**Silverware** (knife, fork, spoon), \$1.00

**Chafers \$10.00** each

**Waitstaff \$20.00** per hour

**Bartender \$20.00** per hour

**Cook \$30.00**

**Bar set -up \$100.00**

## Delivery and Service Charge

If food is delivered and/or set up, a \$20.00 per hour labor charge will apply.

## Minnesota Sales Tax

Sales Tax of 7.125% is added to your final bill

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