

# *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**

## **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 pulled pork served with soft mini rolls and all fixings

**\$90**

### **Mini Prime Sandwiches**

Shaved Prime Rib served 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 per person**

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