

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

Petite Beef Tenderloin

Choice, marinated and grilled medallions with
shallot demi-glace

\$21.00

Pork Tenderloin Medallions

served w/Bernaise Sauce

\$18.95

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 ^{gf}, Beef Pot Roast ^{gf},
Herb Roasted Chicken ^{gf}, Roast Pork Loin with Apples ^{gf}, Beef Stroganoff
Roast Turkey with Dressing, Glazed Honey Cured Ham ^{gf}, 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