

GRAND MENU

2018

GRAND BREAKFAST

Buffet

CONTINENTAL ... 5.25

Fresh fruit, sweet rolls, juice, coffee and tea

** Add yogurt, granola and boiled eggs 7.75 **

SUNRISE BREAKFAST ... 12.25

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

BREAKFAST BURRITO ... 6.50

A large flour tortilla filled with scrambled eggs, potatoes, chorizo, peppers and onions with salsa on the side served with juice, coffee and tea

BRUNCH ... 16.50

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

Plated Breakfast

ORANGE MASCARPONE FRENCH TOAST WITH SYRUP ... 10.25

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

** Substitute buttermilk pancakes \$9.25 **

EGG STRATA ... 11.75

Baked with asparagus, mushrooms, onions, and roasted red peppers, served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, cinnamon coffee cake, juice, coffee and tea

ADDITIONAL BREAKFAST SELECTIONS

All Selections are priced and served by the dozen

BOILED EGGS ... 12.50

ASSORTED MUFFINS ... 15.75

ASSORTED DONUTS AND PASTRIES ... 24.00

ASSORTED BAGELS AND CREAM CHEESE ... 24.00

FRENCH ALMOND GRANOLA ... 12.50

ASSORTED FRUIT FLAVORED YOGURT ... 17.50

OATMEAL WITH BROWN SUGAR AND RAISINS ... 18.50

CHEERIOS WITH 2% MILK ... 33.00



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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does not process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

HORS D' OEUVRE SIGNATURES

Priced by 24 unless specified

COLD

MIXED NUTS ... 48.00

DEVILED EGGS ... 37.50

PEPPERONI CAPRESE SKEWERS ... 52.00

GRILLED HEIRLOOM BRUSCHETTA ... 57.00

Heirloom tomato and seasoned ricotta on grilled focaccia

PORK TENDER CROSTINI ... 69.00

With rosemary aioli and mango chutney

CHERRY BRUSCHETTA ... 72.00

Served with goat cheese, pecans and fresh herbs on baguette

SHRIMP REMOULADE ... 84.00

On pumpernickel toast points

PROSCIUTTO AND GRUYERE PINWHEELS ... 40.00

Layered with fresh sage in crisp puff pastry

ASIAN SPRING ROLL ... 72.00

Chicken or vegetarian, with sweet Thai Chili sauce

CHOCOLATE DIPPED STRAWBERRIES ... 38.50

SMOKED SALMON PIN WHEEL ... 44.00

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

CUCUMBER MEDALLIONS ... 55.00

Topped with hummus, cream cheese and seasonal garnish

SPICY HUMMUS ... 57.50

Served with pita chips

PROFITEROLE ... 71.00

Served with pesto chicken and raspberry reduction

PETITE TENDER CROSTINI ... 120.00

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

CLASSIC SHRIMP COCKTAIL ... 98.00

Served with house made cocktail sauce

AVOCADO TOAST ... 72.00

With feta and candied onion

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 39.00

With house ranch for dipping

BRIE EN CROUTE ... 56.00

Served with cracker medley

GOURMET MEAT & CHEESE TRAY ... 72.00

*Ham, turkey, salami with Swiss, colby jack, pepper jack, colby
and provolone cheeses served with a cracker medley*

HONEY SMOKED SALMON (45 SERVINGS) ... 164.00

Whole side served with condiments and a cracker assortment

SEASONAL FRESH FRUIT DISPLAY ... 46.00

GOURMET CHEESE DISPLAY ... 48.00

*Swiss, colby-jack, colby, pepper-jack and provolone cheeses with
cracker medley*

ROASTED VEGETABLE DISPLAY ... 55.00

Served with red pepper aioli for dipping

ARTISAN CHEESE DISPLAY ... 109.00

*With cracker medley, Brie, smoked Gouda, creamy gorgonzola,
herb/olive infused cheeses and seasonal selection.*



Final guest count is required 5 business days in advance of service. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

HOT HOR'S

TERIYAKI CHICKEN WINGS ... 54.00

CLASSIC MEATBALLS ... 47.00

Served with The Grand's house made sauce

WARM GORGONZOLA DIP ... 51.00

Served with tri-colored chips

PARMESAN RISOTTO FRITTERS ... 56.00

Served with spicy marinara

THAI PEANUT CHICKEN SKEWERS ... 67.00

GARLIC PARMESAN CHICKEN WINGS ... 54.00

Crisp fried and tossed with Italian herbs and parmesan cheese

WURST BITES ... 50.00

Served with curried ketchup

KOREAN CHICKEN MEATBALLS ... 52.00

Sweet & salty, accompanied by pickled cucumber

POT STICKERS ... 66.00

Served with teriyaki and basil pesto

WARM ARTICHOKE SPREAD ... 67.00

Served with flat bread or baguette

SHOOTERS

BLUEBERRY SOUP SHOOTER ... 72.00

Served with minted yogurt

CHILLED ENGLISH PEA SOUP SHOOTER ... 72.00

Served with mint and creme fraiche

WATERMELON CEVICHE ... 72.00

Mozzarella, chives and mint

CHILLED AVOCADO SOUP SHOOTER ... 78.00

Served with crab

SLIDERS

PHILLY CHEESE STEAK SLIDERS ... 68.00

Served with sautéed peppers, onions, and provolone cheese

MEATBALL SLIDERS ... 68.00

Served with mozzarella, parmesan and marinara

SPICED BLACK BEAN SLIDERS ... 68.00

Topped with pico and served with cool cucumber sauce

CUBAN SLIDERS ... 68.00

Made with our famous pulled pork and spicy pickles

CHEESEBURGER SLIDER ... 68.00

Topped with candied onion

HOR'S BUFFETS

HEARTY HORS D' OEVRES BUFFET ... 11.75 PER PERSON

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

DELUXE HORS D' OEVRES BUFFET ... 15.95 PER PERSON

Smoked salmon, seared beef tenderloin with baguette, seasonal fresh fruit with berries, roasted vegetable with red pepper aioli, Thai peanut chicken skewers, prosciutto/gryere pinwheels, artichoke spinach dip with crispy flat bread



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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

GRAND LUNCH

— Plated —

LASAGNA ... 10.25

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

BEEF STROGANOFF ... 10.25

Beef tips simmered in our sour cream mushroom sauce served over wide buttered egg noodles with seasoned vegetables, rolls and butter

CROISSANT SANDWICH ... 10.25

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

CHICKEN ALA KING ... 12.25

Tender pieces of roast chicken breast served with fresh pepper and mushroom in a rich cream sauce over a flaky puff pastry, vegetables, 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 ... 10.95

Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls and butter. Add 2nd entrée for an additional \$2.00

** Lasagna or vegetable lasagna, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, roast turkey breast with dressing, glazed honey cured ham, Swedish meatballs **

DELI LUNCHEON ... 11.25

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

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

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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

PLATED DINNER ENTRÉES

Add 1.50 to each entrée for 2 selections. Include garden salad, seasonal vegetable, a starch selection, rolls & butter

poultry

LEMON THYME GRILLED CHICKEN BREAST ... 17.95

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

CHARDONNAY CHICKEN ... 18.25

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

WILD RICE STUFFED CHICKEN ... 19.00

Hand rolled with house made MN wild rice stuffing, oven roasted and served with fresh tarragon sauce

ROAST TURKEY ... 17.95

Pears and leeks with roast turkey breast and our own sage dressing and pan gravy

PROSCIUTTO WRAPPED CHICKEN ... 19.50

Stuffed with Italian cheeses, served with herb oil and red pepper rouille

PECAN CRUSTED CHICKEN ... 20.00

Sautéed, served with cranberry mandarin salsa and beurre blanc

Pork & Beef

POT ROAST OF BEEF ... 18.25

A traditional favorite, slowly braised beef round served with pan gravy and root vegetables

PETITE BEEF TENDERLOIN ... 22.50

Choice, marinated and grilled medallions with shallot demi-glace

PORK TENDERLOIN MEDALLIONS ... 19.50

Grilled, served w/ bernaise and BBQ sauce

NEW YORK STRIP LOIN ... 25.00

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

Seafood

ALMOND CRUSTED TILAPIA ... 17.95

Served with pineapple salsa and romesco sauce

GRILLED SALMON ... 21.75

Grilled and brown sugar glaze topped with sautéed leeks and lemon

PARMESAN PANKO CRUSTED WALLEY ... 21.00

Served with lemon cream and Meyer lemon

COCONUT SHRIMP ... 24.00

Hand breaded served with sweet Thai chili beurre blanc

Vegetarian

STUFFED PASTA SHELLS ... 17.25

Filled with ricotta and parmesan, served with marinara and garlic cream

VEGETABLE NAPOLEON ... 18.25

Layers of roasted garden vegetables, fresh spinach and parmesan, served with balsamic reduction and romesco sauce

TUSCAN PORTOBELLO ... 18.00

Marinated and grilled, filled with red peppers, onions, olives and parmesan

ZITI ... 18.50

Served with portobello, caramelized onions and goat cheese

Duet

PETITE TENDERLOIN ... 27.00

Served with choice of crab cake with tarragon sauce, coconut shrimp with sweet Thai chili beurre blanc, or chardonnay chicken



THE GRAND

Final guest count is required 5 business days in advance of service. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 18.25

A delicious cut of Pork spareribs, dry rubbed then smoked in-house, served with roasted chicken, parsley-buttered potatoes, chefs vegetable, fresh fruit, rolls and butter

MINNESOTA VALLEY ... 25.00

Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, hearty grain, sweet cranberry and fresh field green salads, rolls and butter

GRAND ELITE SELECTION ... 26.50

Begin your meal with classic shrimp cocktail and our special cocktail sauce, a gourmet selection of cheeses, seasonal fruit and choice of salad. Enjoy carved beef tenderloin with mushroom ragout, Parmesan artichoke stuffed chicken with white wine butter sauce. Accompanied by oven roasted vegetables and choice of 2 starches

ITALIAN MEDLEY ... 16.25

Our famous hand layered lasagna, served with meatballs marinara, cavatappi pasta with pesto cream, and vodka sauce, Caesar salad and garlic ciabatta bread. Substitute chicken cacciatore or parmesan, ricotta stuffed pasta shells or vegetable lasagna for the traditional lasagna

GRAND CHOICE ... 18.25

Your choice from two hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chefs vegetable, your choice of potato, rolls and butter

** Lasagna or vegetable lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, chicken tikka masala, teriyaki chicken, roast pork loin with apples, beef stroganoff, roast Turkey with dressing, glazed honey cured ham, stuffed pasta shells, Swedish meatballs **

ACCOMPANIMENTS

Soup and Salad Selection

CAESAR SALAD

Crisp Romaine tossed with Caesar dressing, shaved parmesan and croutons

GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, and carrots with housemade parmesan peppercorn dressing and croutons

MINNESOTA WILD RICE SOUP

THE GRAND SALAD

Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions and housemade ginger rice wine vinaigrette

APPLE & WALNUT SALAD

Mixed greens with apples and gouda, candied walnuts with rosemary vinaigrette

PEAR AND GORGONZOLA SALAD

Mixed greens with balsamic vinaigrette

Starch

PARSLEY BUTTERED POTATO

OVEN ROASTED BABY RED POTATO

HERB MASHED POTATO

SCALLOPED POTATO

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

DAUPHINOISE POTATO

AU GRATIN POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCCHINI ALFREDO



THE GRAND

Final guest count is required 5 business days in advance of service. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

GRAND BREAK/SNACK MENU

All Selections are priced and served by the dozen

COOKIE ASSORTMENT ... 9.00

HERSHEY MINIATURES ... 10.00

ASSORTED MUFFINS ... 15.75

ASSORTED FRUIT FLAVORED YOGURT ... 17.00

NUTS AND CHOCOLATE TRAIL MIX ... 24.00

BAGS OF POPCORN/CHIPS ... 12.00

ASSORTMENT OF MINI DESSERTS ... 16.00

Freshly dipped berries, mousse filled tarts, and bite sized brownies

ASSORTED BAGELS AND CREAM CHEESE ... 24.00

CHIPS, SALSA & GUACAMOLE ... 30.00

DOMESTIC CHEESE & SEASONAL FRESH FRUIT TRAY ... 37.00

GRAND DESSERT MENU

Buffet

GOURMET BROWNIES, BARS & COOKIES ... 2.75

GOURMET DESSERTS ... 4.25

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

MINI DESSERTS ... 3.95

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

COOKIE ASSORTMENT ... 1.25

Plated

SORBET REFRESHER ... 2.00

BREAD PUDDING ... 4.25

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

CREAM PUFF ... 5.00

Choux pastry filled with orange mascarpone pastry cream, chocolate ganache

PECAN BOURBON PIE ... 5.25

Georgia pecans and Kentucky bourbon in a short bread crust

FLOURLESS CHOCOLATE TORTE ... 5.25

Gluten free, blended with four chocolates, topped with ganache

TIRAMISU ... 4.25

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

NEW YORK CHEESECAKE ... 5.00

Rich cream cheese on graham cracker crust, twin berry compote

RUSTIC APPLE TART ... 5.25

Glazed apples in a pastry with cinnamon ice cream

LEMON BERRY MASCARPONE ... 5.25

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



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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

LATE NIGHT AT THE GRAND

Priced by 24 unless specified

CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY ... 63.00

BREW FRIES WITH BEARNAISE SAUCE ... 79.00

MILK & COOKIES ... 60.00

Freshly baked chocolate chip cookies and ice cold 2% milk

GRAND PIZZA

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

COFFEE AND WATER STATION ... 1.50 PER PERSON

(50 person minimum)

BAR SNACKS

FRESH CHEESE PUFFS ... 24.00

PEPPERED CANDIED BACON- THICK CUT ... 30.00

LIFT BRIDGE CANDIED WALNUTS ... 30.00

POPCORN MACHINE ... 200.00

Unlimited popcorn - self service



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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.

2018 GRAND BAR MENU

All prices subject to change without notice. All bar items sold by the glass.

COFFEE ... 1.75

POP/JUICE ... 1.75

BOTTLED WATER ... 2.00

N/A BEER ... 5.00

DOMESTIC BEER ... 5.00

PREMIUM BEER ... 6.00

Blue Moon, Mikes Hard Black Cherry, Lift Bridge, Fulton

WINE (PER GLASS) ... 6.00

Chardonnay, Pinot Grigio, Shiraz, Cabernet

BOTTLE OF HOUSE WINE ... 22.50

CALL DRINKS ... 5.50

Stoli, Captain, Windsor

PREMIUM DRINKS ... 7.50

Grey Goose, Crown, Patron

SPECIALTY DRINKS ... 7.50

Martinis, Manhattan, Margarita, Bloody Mary

DOMESTIC KEG BEER ... 325.00

** Coors, Bud, Mich, Miller, Grain Belt, Regular Leini Etc. **

PREMIUM/CRAFT BEER KEG ... 375.00 PLUS

** See Sales staff for pricing **

CHAMPAGNE (CASE) ... 225.00

BOTTLE OF CHAMPAGNE ... 18.75

BAR OPTIONS

CASH BAR

Everyone pays for their own drinks

HOST BAR

Pre-paid to a dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar or go to a cash bar.

HOST DRINK TICKETS

Valid number of tickets per person for anything or limited to certain items. You choose the quantity.

All host bars/drink tickets will have a prepaid estimate bar charge. Any overage will be refunded. A service charge is included in the final host bar and is sole property of The Grand.



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 on to all food and beverage. All service charges are sole property of The Grand. The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. Prices as of Jan 2018 and subject to change.