

HORS D' OEUVE SIGNATURES

Priced by 24 unless specified

COLD

MIXED NUTS ... 48.00

DEVILED EGGS ... 37.50

PEPPERONI CAPRESE SKEWERS ... 52.00

CUCUMBER MEDALLIONS ... 55.00

Topped with hummus, cream cheese and seasonal garnish

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

HONEY SMOKED SALMON ... 174.00

Whole side with condiments and cracker medley - Serves 45 people

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

GRILLED HEIRLOOM BRUSCHETTA ... 57.00

Heirloom tomato and seasoned ricotta on grilled focaccia

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

GOURMET CHEESE DISPLAY ... 48.00

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

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

SEASONAL FRESH FRUIT DISPLAY ... 46.00

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.

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' OEUVRES 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' OEUVRES 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

THE ADMIRAL'S HOR'S ... 19.95 PER PERSON

Mini beef wellington w/ Bearnaise, mahi mahi bites w/ honey lime dipping sauce, bacon wrapped chicken, choice of slider, cucumber medallions, cherry bruschetta, caprese skewers, fresh fruit and garden vegetables.



THE GRAND

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.*