

---

## GRAND DINNER BUFFET

---

### 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*

### BBQ RIBS & CHICKEN ... 18.25

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

### GRAND CHOICE ... 18.25

*Your choice from two hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's 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 \**

### MINNESOTA VALLEY ... 25.00

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

### GRAND ELITE SELECTION ... \$27.50

*Begin your meal with classic shrimp cocktail and our special cocktail sauce, a gourmet selection of cheeses and cracker assortment, seasonal fruits and choice of salad. Enjoy carved beef tenderloin with mushroom ragout and Parmesan Artichoke stuffed chicken with white wine butter sauce. Accompanied by oven roasted vegetables and choice of potato, roll and butter*



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. Minnesota sales tax will be added to all food and service charges.*

## ACCOMPANIMENTS

*Soup, salad and starch selection. Plated meals served with roast asparagus. Buffets served with Hericot Vert with julienne red pepper.*

### CAESAR SALAD

*Crisp romaine tossed with Caesar dressing, shaved Parmesan and housemade 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*

### Starch Selection

### 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

### BUTTERMILK OR SOUR CREAM MASHED POTATO

### FETTUCCHINI ALFREDO

### AU GRATIN POTATO



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*