
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*