
HORS D'OEUVRE SIGNATURES

Priced for 24 people unless specified

COLD

GRAND MIX ... 48.00

Dried fruits, mixed nuts, & semi-sweet and white chocolate

SNACK MIX ... 9.00

MIXED NUTS ... 50.00

DEVILED EGGS ... 40.00

PEPPERONI CAPRESE SKEWERS ... 55.00

GRILLED HEIRLOOM BRUSCHETTA ... 59.00

Heirloom tomatoes and seasoned ricotta on grilled focaccia

SPICY HUMMUS ... 59.00

Served with pita chips

PORK TENDER CROSTINI ... 72.00

With rosemary aioli & mango chutney

AVOCADO TOAST ... 75.00

With feta & candied onion

SMOKED SALMON PIN WHEEL ... 46.00

*Honey smoked salmon, cream cheese, fresh dill in spinach tortilla
& salsa for on the side*

CUCUMBER MEDALLIONS ... 58.00

Topped with hummus, cream cheese & seasonal garnish

PROFITEROLE ... 73.00

Served with pesto chicken & raspberry reduction

PETITE TENDER CROSTINI ... 120.00

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

ASIAN SPRING ROLL ... 75.00

Vegetarian, served with sweet Thai Chili sauce

PROSCIUTTO AND GRUYERE PINWHEELS ... 40.00

Layered with fresh sage in crisp puff pastry

SHRIMP REMOULADE ... 88.00

On pumpernickel toast points

CHERRY BRUSCHETTA ... 75.00

Served with goat cheese, pecans & fresh herbs on baguette

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 40.00

With house ranch for dipping

BRIE EN CROUTE ... 58.00

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*

ARTISAN CHEESE DISPLAY ... 109.00

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

CHIPS WITH SALSA & GUACAMOLE ... 60.00

SEASONAL FRESH FRUIT DISPLAY ... 48.00

HONEY SMOKED SALMON ... 182.00

Whole side served with condiments and a cracker assortment

** Serves 45 **

ROASTED VEGETABLE DISPLAY ... 57.00

Served with red pepper aioli for dipping

CLASSIC SHRIMP COCKTAIL ... 98.00

Served with house made cocktail sauce

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 2019 and subject to change.