
GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 19.50

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 & butter

MINNESOTA VALLEY ... 27.00

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

ITALIAN MEDLEY ... 18.95

Our famous hand layered Italian sausage lasagna, served with meatballs marinara, cavatappi pasta with pesto cream, & vodka sauces, Caesar salad & garlic ciabatta bread

** Substitute chicken cacciatore or Parmesan, ricotta stuffed pasta shells or vegetable lasagna for the traditional lasagna **

GRAND CHOICE ... 19.50

Your choice from two hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, rolls & butter

** Italian sausage 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 **

STARTERS

CAESAR SALAD

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

GREEN GARDEN SALAD

Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons

PEAR AND GORGONZOLA SALAD

Mixed greens with balsamic vinaigrette

APPLE & WALNUT SALAD

Mixed greens with apples & Gouda, candied walnuts with rosemary vinaigrette

THE GRAND SALAD

Mixed greens with mandarin oranges, seasonal berries, pepitos, red onions & house made ginger rice wine vinaigrette

BRUSCHETTA

Grilled baguette, heirloom tomato, fresh basil and balsamic reduction

MINNESOTA WILD RICE SOUP

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

AU GRATIN POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCCINI ALFREDO

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.