

HORS D'OEUVRE SIGNATURES

Priced for 24 people unless specified

COLD

GARDETTOS SNACK MIX ... 9.50

PROSCIUTTO AND GRUYERE PINWHEELS ... 43.00

Layered with fresh sage in crisp puff pastry

GRAND MIX ... 49.00

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

SPICY HUMMUS ... 62.00

Served with pita chips

CUCUMBER MEDALLIONS ... 63.00

Topped with hummus, cream cheese & seasonal garnish

ASIAN SPRING ROLL ... 80.00

Vegetarian, served with sweet Thai Chili sauce

PETITE TENDER CROSTINI ... 125.00

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

DEVILED EGGS ... 44.00

SMOKED SALMON PIN WHEEL ... 49.00

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

PEPPERONI CAPRESE SKEWERS ... 60.00

GRILLED HEIRLOOM BRUSCHETTA ... 63.00

Heirloom tomatoes and seasoned ricotta on grilled focaccia

PORK TENDER CROSTINI ... 78.00

With rosemary aioli & mango chutney

PROFITEROLE ... 78.00

Served with pesto chicken & raspberry reduction

CHERRY BRUSCHETTA ... 80.00

Served with goat cheese, pecans & fresh herbs on baguette

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 43.00

With house ranch for dipping

SEASONAL FRESH FRUIT DISPLAY ... 52.00

CHIPS WITH SALSA & GUACAMOLE ... 62.00

HONEY SMOKED SALMON ... 185.00

Whole side served with condiments and a cracker assortment

** Serves 45 **

CHARCUTERIE ... 114.00

Pâté, salami, prosciutto, mortadella and pork tenderloin. Served with marinated fresh Mozzarella, Gorgonzola, dried fruits and nuts, onion jam, whole grain mustard, crackers, and baguette

GOURMET CHEESE DISPLAY ... 54.00

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

BRIE EN CROUTE ... 71.00

Served with cracker medley

GOURMET MEAT & CHEESE TRAY ... 76.00

Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley

CLASSIC SHRIMP COCKTAIL ... 100.00

Served with house made cocktail sauce

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 SHOOTER ... 72.00

Mozzarella, chives & mint

CHILLED AVOCADO SOUP SHOOTER ... 78.00

Served with crab

SHOOTER STATION ... 144.00

Our chef will assemble and garnish a trio of soup shooters for your guests

The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. An 18% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. Prices as of Jan 2020 and subject to change.

HOT HOR'S

CLASSIC MARINARA MEATBALLS ... 53.00

Served with The Grand's house made sauce

SWEDISH MEATBALLS ... 56.00

WARM GORGONZOLA DIP ... 57.00

Served with tri-colored chips

TERIYAKI CHICKEN WINGS ... 60.00

PARMESAN RISOTTO FRITTERS ... 62.00

Served with spicy marinara

MINI FRIED CHICKEN & WAFFLES ... 70.00

Served with maple honey butter

KOREAN CHICKEN MEATBALLS ... 58.00

Sweet & salty, accompanied by pickled cucumber

GARLIC PARMESAN CHICKEN WINGS ... 60.00

Crispy fried & tossed with Italian herbs & Parmesan cheese

WURST BITES ... 60.00

Served with curried ketchup

WARM ARTICHOKE SPREAD ... 69.00

Served with flatbread or baguette

ASIAN DUMPLINGS ... 72.00

Served with teriyaki & basil pesto

THAI PEANUT CHICKEN SKEWERS ... 82

SLIDERS

MEATBALL SLIDERS ... 74.00

Served with mozzarella, Parmesan & marinara sauce

SPICED BLACK BEAN SLIDERS ... 74.00

Topped with pico and served with cool cucumber sauce

PHILLY CHEESE STEAK SLIDERS ... 76.00

Served with sautéed peppers, onions, & provolone cheese

BREAKFAST SLIDER ... 74.00

Sausage, egg, & cheese

CUBAN SLIDERS ... 76.00

Made with our famous pulled pork & spicy pickles

CHEESEBURGER SLIDER ... 76.00

Topped with candied onion

HOR'S BUFFETS

HEARTY HORS D' OEUVRES BUFFET ... 13.00 PER PERSON

Gourmet meat & cheese tray with crackers, fresh seasonal fruit tray, teriyaki chicken wings, classic marinara meatballs, warm Gorgonzola dip with tri-colored chips, & garden vegetable platter with house-made ranch dip

DELUXE HORS D' OEUVRES BUFFET ... 17.75 PER PERSON

Smoked salmon, seared beef tenderloin on baguette, seasonal fresh fruit with berries, Thai peanut chicken skewers, Prosciutto-Gruyere pinwheels, artichoke spinach dip with crispy flat bread

THE ADMIRAL'S HORS D'OEUVRES ... 21.75 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 & Garden Vegetables

ACTION STATIONS

MASHED POTATO BAR ... 120.00

Garlic mashed potatoes portioned out for guests to top with comfort food toppings including cheese, onion, bacon, and gravy

MAC & CHEESE BAR ... 120.00

Creamy Cavatappi pasta and our homemade cheese sauce ready for topping with bacon, chicken tender pieces, pulled pork, green onion, sour cream, and pico de gallo

BEEF PHILLY STATION ... 144.00

Hoagie roll filled with shaved beef steak ready for topping with sautéed peppers and onions, and warm cheese sauce

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