

GRAND MENU

2023

BREAKFAST BUFFETS

Priced per person

CONTINENTAL ... 9

Fresh seasonal fruit, sweet rolls, juice, coffee, & tea

** Add yogurt, granola, & boiled eggs 9.25 **

GRAND BREAKFAST ... 18.5

Fresh fruit, oatmeal with brown sugar and raisins, sweet rolls, scrambled eggs, bacon, sausage, breakfast potatoes, and French toast with praline sauce.

FLORENTINE EGG STRATA ... 16.5

Baked with onions, tomatoes, & fresh spinach. Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, & cinnamon coffee cake

BURRITO STATION ... 14.5

Warm flour tortillas with scrambled eggs, sautéed peppers & onions, cheddar cheese, white queso, chorizo, sausage, bacon, black beans, and pico de gallo, sour cream, and salsa. Served with fresh seasonal fruit

SUNRISE BREAKFAST ... 17

Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins

BRUNCH BUFFET ... 22.5

Stuffed pasta shells, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, & fresh fruit



THE GRAND

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HORS D'OEUVRE SIGNATURES

Priced for 24 people unless specified

COLD SIGNATURES

DEVILED EGGS ... 55

SMOKED SALMON PIN WHEEL ... 61.5

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

CAPRESE SKEWERS ... 63

RED PEPPER HUMMUS ... 77.5

Served with pita chips

CUCUMBER MEDALLIONS ... 80

Topped with hummus, cream cheese & seasonal garnish

PETITE TENDER CROSTINI ... 157

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

GRILLED HEIRLOOM BRUSCHETTA ... 80

Heirloom tomato and seasoned ricotta on grilled baguette

PORK TENDER CROSTINI ... 98.5

With rosemary aioli & mango chutney

PROFITEROLE ... 98.5

Served with pesto chicken & raspberry reduction

CHERRY BRUSCHETTA ... 102

Served with goat cheese, pecans & fresh herbs on baguette

ASIAN SPRING ROLL ... 102

Vegetarian, served with sweet Thai Chili sauce

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 55

With house ranch for dipping

SEASONAL FRESH FRUIT DISPLAY ... 66

GOURMET CHEESE DISPLAY ... 68.5

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

CHIPS WITH SALSA & GUACAMOLE ... 78.5

CHARCUTERIE ... 143.5

*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*

BRIE EN CROUTE ... 89.5

Served with cracker medley

GOURMET MEAT & CHEESE TRAY ... 99

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

CLASSIC SHRIMP COCKTAIL ... 123

Served with house made cocktail sauce

HONEY SMOKED SALMON ... 229.5

Whole side served with condiments and a cracker assortment

** Serves 45 **

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HOT SIGNATURES

CLASSIC MARINARA MEATBALLS ... 67

Served with The Grand's house made sauce

WARM GORGONZOLA DIP ... 73

Served with tri-colored chips

KOREAN CHICKEN MEATBALLS ... 74

Sweet & salty, accompanied by pickled cucumber

CHICKEN WINGS ... 77.5

Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki

BEEF BROCHETTE ... 151

Glazed in orange ginger sauce

SHRIMP & CRAB CROQUETTES ... 88.5

With Cajun remoulade

MAHI BITES ... 134.5

Crispy almond coconut crusted, with honey lime dipping sauce

BACON WRAPPED CHICKEN ... 80.5

Grilled chicken breast, wrapped in bacon and glazed with BBQ sauce

WARM ARTICHOKE SPREAD ... 87.5

Served with flatbread or baguette

MINI FRIED CHICKEN & WAFFLES ... 88.5

Served with maple honey butter

ASIAN DUMPLINGS ... 91

Vegetarian, served with teriyaki & basil pesto

ITALIAN DUNKERS ... 65

Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce

THAI PEANUT CHICKEN SKEWERS ... 103

** Contains Peanuts **

SLIDERS

MEATBALL SLIDERS ... 93

Served with mozzarella, Parmesan & marinara sauce

PHILLY CHEESE STEAK SLIDERS ... 95

Served with sautéed peppers, onions, & provolone cheese

CUBAN SLIDERS ... 95

Made with our famous pulled pork & spicy pickles

CHEESEBURGER SLIDER ... 95

Topped with crisp onions & American cheese

HOR'S BUFFETS

Priced per person

HEARTY HORS D'OEUVRES BUFFET ... 16.5

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

DELUXE HORS D'OEUVRES BUFFET ... 23

Chilled Smoked Salmon Platter, Seared Beef Tenderloin with Baguette, Seasonal Fresh Fruit with Berries, Garden Vegetable Tray with House Ranch, Thai Peanut Chicken Skewers, Artichoke Dip with Pita Chips, Cranberry & Feta Pin Wheels

THE ADMIRAL'S HORS D'OEUVRES ... 28

Orange Beef Skewers, Mahi Mahi Bites w/ Honey Lime Dipping Sauce, Bacon Wrapped Chicken, Cuban Slider, Cucumber Medallions, Cherry Bruschetta, Caprese Skewers, Fresh Fruit & Garden Vegetables

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PLATED LUNCH

—❦— Cold Plated —❦—

Sandwiches accompanied by potato chips & fresh fruit

Salads accompanied by bread roll & fresh fruit

SEARED BEEF ON CIABATTA ... 15

Tender beef and Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house made parmesan peppercorn dressing

CHICKEN CAESAR WRAP ... 15

Grilled chicken, romaine, tomato, black olive, parmesan in a spinach wrap with Caesar dressing

VEGGIE SANDWICH ... 15

Marinated and roasted seasonal vegetables, seasoned cream cheese and mixed greens on a toasted ciabatta roll

ROAST TURKEY CLUB CROISSANT ... 15

Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese and bacon on a croissant

BUFFALO CHICKEN SALAD ... 15

Crisp romaine, celery, green onion, bleu cheese and spicy buffalo chicken served with bleu cheese dressing

SEARED BEEF SALAD ... 15

Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan dressing

GRAND SALAD ... 15

Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange and our own sesame ginger vinaigrette

—❦— Hot Plated —❦—

ALMOND CRUSTED TILAPIA ... 19

Served with pineapple salsa & romesco sauce

CHAMPAGNE CHICKEN ... 19

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

POT ROAST OF BEEF ... 19

A traditional favortie, slowly braised beef round served with pan gravy & root vegetables

STUFFED PASTA SHELLS ... 19

Filled with ricotta & Parmesan, served with marinara & garlic cream

LASAGNA ... 19

Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks

LEMON RISOTTO ... 19

Bell pepper, onion, broccoli, pea pod, & roasted asparagus

** Allergen Friedly (gluten, dairy, garlic, soy, nuts) **

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BUFFET LUNCH

PIZZA & PASTA ... 14

Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces, garden salad & soft garlic bread sticks

DELI LUNCHEON ... 18.5

Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies

GRAND LUNCHEON ... 17

Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entrée for an additional \$3.00

** Italian sausage or vegetable lasagna, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, glazed honey cured ham, Swedish meatballs **

FROM THE GRILL ... 19.5

Choice of 2 items from below served with baked beans, potato salad, fresh fruit & fresh sandwich toppings

** hamburgers, bratwurst, portabello mushroom, grilled chicken breast, or pulled pork **

FIESTA ... 18.5

Soft flour tortillas, pork carnitas, chicken chorizo with pork filling, served with tri-color chips & white queso, Southwestern rice, spiced black beans, salsa, sour cream, cheddar cheese & fresh toppings

** Add Guacamole for 1.00 per person **

EXECUTIVE LUNCHEON ... 22

Start with creamy Minnesota wild rice soup, followed by deli sliced seared beef tenderloin, smoked turkey breast, ham, & pesto chicken salad, accompanied by deli cheeses, croissants & assorted fresh rolls, & roasted vegetable platter with red pepper aioli

DESSERTS

ASSORTED COOKIES ... 2

SWEET SENSATIONS ... 4

A gourmet assortment of bars & cookies

GOURMET DESSERT SELECTION ... 5.5

An assortment of our tortes, cakes and cheesecake

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PLATED DINNER ENTRÉES

Add 1.50 to each entrée for 2 selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

poultry

CHICKEN PICCATA ... 26

Sautéed chicken breast finished with a pan sauce of lemon, white wine, capers and parsley

CHAMPAGNE CHICKEN ... 27

Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds

WILD RICE STUFFED CHICKEN ... 27

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

GRILLED CAPRESE CHICKEN ... 26.5

Layered with fresh mozzarella, basil, & heirloom tomatoes. Balsamic reduction

COQ AU VIN ... 27

Airline breast of chicken braised in burgundy wine with lardons, onions, mushrooms, and fresh herbs

Pork & Beef

POT ROAST OF BEEF ... 26

A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

PETITE BEEF TENDERLOIN ... 32.5

Choice, marinated & grilled medallions with shallot demi-glace

NEW YORK STRIP LOIN ... 35

Herb rubbed & roasted, hand carved & served with mushroom ragout

STUFFED PORK CHOP ... 28

Center cut pork chop filled with apple-sausage dressing on a bed of mashed potatoes with vegetable of the day and herb gravy

Seafood

ALMOND CRUSTED TILAPIA ... 26

Served with pineapple salsa & romesco sauce

GRILLED SALMON ... 31

Brown sugar glaze topped with sautéed leeks & lemon

STUFFED SOLE ... 27

Mushroom stuffing with classic Newburg sauce

PARMESAN PANKO CRUSTED WALLEY ... 28

Served with lemon cream & Meyer lemon coulis

Vegetarian

STUFFED PASTA SHELLS ... 25

Filled with ricotta and Parmesan, served with marinara & garlic cream

LEMON RISOTTO ... 25

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (gluten, dairy, garlic, soy, nuts)

Duet

PETITE TENDERLOIN & LOBSTER TAIL ... 42.5

Shallot demi glace and honey garlic white wine butter sauce

*Your menu may be perfect to serve family style.
Let us help you determine if this style is right for your event.*

Add \$4.00 per person.

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PLATED MEAL STARTERS

Soups & Salads

BRUSCHETTA

Grilled baguette, tomato, fresh basil, shaved Parmesan, and balsamic reduction

MINNESOTA WILD RICE SOUP

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

THE GRAND SALAD ... 2

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

PEAR AND GORGONZOLA SALAD ... 2.5

Mixed greens with balsamic vinaigrette

APPLE & WALNUT SALAD ... 2.5

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

Starch Selections

PARSLEY BUTTERED POTATO

HERB MASHED POTATO

POTATO DAUPHINOISE

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

BUTTERMILK OR SOUR CREAM MASHED POTATO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

AU GRATIN POTATO

HASSELBACK POTATO

FETTUCCHINI ALFREDO

GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 26

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 w/ butter

GRAND CHOICE ... 26

Your choice from 2 hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, & rolls w/ butter

* Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, glazed honey cured ham, stuffed pasta shells, Swedish meatballs. Upgrade with Walleye for \$2.00 or Beef Tenderloin for \$5.00 *

ITALIAN MEDLEY ... 26

Choice of Chicken Piccata, Grilled Caprese Chicken, or our famous house-made Italian sausage lasagna. Served with Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

MINNESOTA VALLEY ... 36

Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, sweet cranberry fluff salad, fresh field green salad, & rolls w/ butter

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DESSERT

Priced per person

COOKIE ASSORTMENT ... 2

SORBET REFRESHER ... 2.5

CHOCOLATE DIPPED STRAWBERRIES ... 2.5 EACH

SWEET SENSATIONS ... 4

A gourmet assortment of bars and cookies

TIRAMISU ... 5

Sponge cake with layers of zabaglione & coffee cream dusted with cocoa

BREAD PUDDING ... 5

An old-fashioned favorite with praline caramel sauce & whipped cream

MINI DESSERTS ... 5.5

Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies

GOURMET DESSERTS ... 5.5

Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping

NEW YORK CHEESECAKE ... 6

Rich cream cheese on graham cracker crust, twin berry compote

RUSTIC APPLE TART ... 6

Glazed apples in a pastry with cinnamon ice cream

FLOURLESS CHOCOLATE TORTE ... 6

Gluten free, blended with four chocolates, topped with ganache

PECAN BOURBON PIE ... 6

Georgia pecans & Kentucky bourbon in a shortbread crust

LATE NIGHT AT THE GRAND

Priced for 24 people unless specified

CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY ... 80

MILK & COOKIES ... 68

Freshly baked chocolate chip cookies & ice cold 2% milk

MINI COLD SANDWICHES ... 77

Ham & Swiss and Turkey & Cheddar assortment

CHIPS, SALSA & GUACAMOLE ... 78.5

GRAND PIZZA

Place your order with Grand Pizza & have it delivered 651-351-1262

Order must be placed by 9:00pm

COFFEE AND WATER STATION ... 47

BAR SNACKS

GARDETTOS SNACK MIX ... 13.5

PEPPERED CANDIED BACON- THICK CUT ... 50.5

GRAND MIX ... 45

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

POPCORN MACHINE ... 225

Unlimited popcorn - self service

FRESH CHEESE PUFFS ... 30

LIFT BRIDGE CANDIED WALNUTS ... 36

PROSCIUTTO AND GRUYERE PINWHEELS ... 48

Layered with fresh sage in crisp puff pastry

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GRAND BAR MENU

All prices subject to change without notice. All bar items sold by the glass or can. All host bars subject to 20% service charge.

PEPSI PRODUCTS & JUICE ... 2

DOMESTIC BEER ... 6.5

PREMIUM BEER ... 7.5

WINE ... 7.5

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

RAIL DRINKS ... 6.5

PREMIUM/ CALL DRINKS ... 7.5

Smirnoff, Captain, Windsor

ULTRA PREMIUM DRINKS ... 9.5

Crown Royal, Titos, Tanqueray

SPECIALTY DRINKS ... 10

Martinis, Manhattan, Margarita, Bloody Mary

BOTTLE OF HOUSE WINE/ CHAMPAGNE ... 24

CASE OF HOUSE WINE/ CHAMPAGNE ... 285

Special order prior to event

KEG OF DOMESTIC BEER ... 375*

** Pre-order only & based on market pricing **

PREMIUM/CRAFT BEER KEG ... 450*

** See sales staff for pricing on specific flavors **



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