

GRAND MENU

2022

GRAND BREAKFAST

Buffet

CONTINENTAL ... 6.75

Fresh fruit, sweet rolls, juice, coffee, tea
* Add yogurt, granola and boiled eggs 8.25 *

SUNRISE BREAKFAST ... 15.00

Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins. Served with juice, coffee & tea

BURRITO STATION ... 12.75

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

FLORENTINE EGG STRATA ... 14.75

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

GRAND BREAKFAST ... 16.50

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

BRUNCH BUFFET ... 20.00

Stuffed pasta shells, baked cod, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, fresh fruit. Served with juice, coffee & tea

ADDITIONAL BREAKFAST SELECTIONS

All Selections are priced and served by the dozen

BOILED EGGS ... 14.75

ASSORTED MUFFINS ... 18.25

ASSORTED DONUTS AND PASTRIES ... 30.00

ASSORTED BAGELS AND CREAM CHEESE ... 27.50

FRESH ALMOND GRANOLA ... 14.25

OATMEAL WITH BROWN SUGAR AND RAISINS ... 22.00

CHEERIOS WITH 2% MILK ... 38.00

ASSORTED FRUIT FLAVORED YOGURT WITH GRANOLA ... 20.75



T H E G R A N D

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HORS D' OEUVRE SIGNATURES

Priced for 24 people unless specified

COLD

GRAND MIX ... 40

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

DEVILED EGGS ... 49.00

SMOKED SALMON PIN WHEEL ... 55.00

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

CAPRESE SKEWERS ... 56.00

SPICY HUMMUS ... 69.00

Served with pita chips

CUCUMBER MEDALLIONS ... 71.00

Topped with hummus, cream cheese & seasonal garnish

GRILLED BRUSCHETTA ... 71.00

Tomato and fresh basil with seasoned ricotta on grilled focaccia

PORK TENDER CROSTINI ... 88.00

With rosemary aioli & mango chutney

PROFITEROLE ... 88.00

Served with pesto chicken & raspberry reduction

CHERRY BRUSCHETTA ... 91.00

Served with goat cheese, pecans & fresh herbs on baguette

ASIAN SPRING ROLL ... 91.00

Vegetarian, served with sweet Thai Chili sauce

PETITE TENDER CROSTINI ... 140.00

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

COLD DISPLAY

GARDEN VEGETABLE DISPLAY ... 49.00

With house ranch for dipping

SEASONAL FRESH FRUIT DISPLAY ... 59.00

GOURMET CHEESE DISPLAY ... 61.00

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

CHIPS WITH SALSA & GUACAMOLE ... 70.00

CHARCUTERIE ... 128.00

*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*

BRIE EN CROUTE ... 80.00

Served with cracker medley

GOURMET MEAT & CHEESE TRAY ... 85.00

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

CLASSIC SHRIMP COCKTAIL ... 110.00

Served with house made cocktail sauce

HONEY SMOKED SALMON ... 205.00

Whole side served with condiments and a cracker assortment

** Serves 45 **

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HOT HOR'S

CLASSIC MARINARA MEATBALLS ... 60.00

Served with The Grand's house made sauce

WARM GORGONZOLA DIP ... 65

Served with tri-colored chips

KOREAN CHICKEN MEATBALLS ... 66.00

Sweet & salty, accompanied by pickled cucumber

BEEF BROCHETTE ... 135

Glazed in orange ginger sauce

SHRIMP & CRAB CROQUETTES ... 79.00

With a Cajun remoulade

MAHI BITES ... 120

Crispy almond coconut crusted, with a honey lime dipping sauce

GARLIC PARMESAN CHICKEN WINGS ... 69.00

Crisp fried & tossed with Italian herbs & Parmesan cheese

ITALIAN DUNKERS ... 58.00

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

BACON WRAPPED CHICKEN ... 72

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

WARM ARTICHOKE SPREAD ... 78

Served with flatbread or baguette

MINI FRIED CHICKEN & WAFFLES ... 79.00

Served with maple honey butter

ASIAN DUMPLINGS ... 81.00

Served with teriyaki & basil pesto

THAI PEANUT CHICKEN SKEWERS ... 92.00

SLIDERS

MEATBALL SLIDERS ... 83.00

Served with mozzarella, Parmesan & marinara sauce

PHILLY CHEESE STEAK SLIDERS ... 85.00

Served with sautéed peppers, onions, & provolone cheese

CUBAN SLIDERS ... 85.00

Made with our famous pulled pork & spicy pickles

CHEESEBURGER SLIDER ... 85.00

Topped with candied onion

HOR'S BUFFETS

HEARTY HORS D' OEUVRES BUFFET ... 14.75 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 ... 20.00 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 ... 24.75 PER PERSON

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

ACTION STATIONS

MASHED POTATO BAR ... 137.00

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

MAC & CHEESE BAR ... 137.00

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 ... 162.00

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

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GRAND PLATED LUNCH

—❦— Cold Plated —❦—

Sandwiches accompanied by potato chips & fresh fruit

Salads accompanied by bread roll & fresh fruit

SEARED BEEF ON CIABATTA ... 13.50

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

CHICKEN CAESAR WRAP ... 13.50

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

VEGGIE SANDWICH ... 13.50

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

ROAST TURKEY CLUB CROISSANT ... 13.50

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

BUFFALO CHICKEN SALAD ... 13.50

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

SEARED BEEF SALAD ... 13.50

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

GRAND SALAD ... 13.50

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

—❦— Hot Plated —❦—

ROAST TURKEY ... 17.00

Pears & leeks with roast turkey breast & our sage dressing & pan gravy

ALMOND CRUSTED TILAPIA ... 17.00

Served with pineapple salsa & romesco sauce

CHAMPAGNE CHICKEN ... 17.00

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

POT ROAST OF BEEF ... 17.00

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

STUFFED PASTA SHELLS ... 17.00

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

LASAGNA ... 17.00

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

LEMON RISOTTO ... 17.00

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

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

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GRAND BUFFET LUNCHES

— Buffet —

PIZZA AND PASTA ... 11.25

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

DELI LUNCHEON ... 14.75

Sliced deli meats & cheeses, assorted breads & croissants, pasta salad & coleslaw, fresh fruit display, dessert bars & cookies

GRAND LUNCHEON ... 13.75

Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entrée for an additional \$2.50

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

FROM THE GRILL ... 17.25

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

* Grilled hamburger, smoked beef brisket, bratwurst, portabello mushroom or chicken breast *

FIESTA ... 16.25

Soft tortillas, pork carnitas & chicken chorizo with pork filling, served with tri-color tortilla chips & white queso, Mexican rice and beans, salsa, sour cream, cheddar cheese & fresh toppings

* Add Guacamole for 1.00 per person *

EXECUTIVE LUNCHEON ... 17.50

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

DESSERTS

ASSORTED COOKIES ... 1.75

SWEET SENSATIONS ... 3.25

A gourmet assortment of bars and cookies

GOURMET DESSERT SELECTION ... 5.00

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 ... 23.00

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

CHAMPAGNE CHICKEN ... 24.00

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

WILD RICE STUFFED CHICKEN ... 24.00

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

ROAST TURKEY ... 23.00

Pears & leeks with roast turkey breast & our own sage dressing & pan gravy

GRILLED CAPRESE CHICKEN ... 23.50

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

COQ AU VIN ... 24.00

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

Pork & Beef

POT ROAST OF BEEF ... 23.00

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

PETITE BEEF TENDERLOIN ... 29.00

Choice, marinated & grilled medallions with shallot demi-glace

NEW YORK STRIP LOIN ... 31.00

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

STUFFED PORK CHOP ... 25.00

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 ... 23.00

Served with pineapple salsa & romesco sauce

GRILLED SALMON ... 27.50

Brown sugar glaze topped with sautéed leeks & lemon

STUFFED SOLE ... 24.00

Mushroom stuffing with classic Newburg sauce

PARMESAN PANKO CRUSTED WALLEY ... 25.00

Served with lemon cream & Meyer lemon coulis

Vegetarian

STUFFED PASTA SHELLS ... 22.25

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

LEMON RISOTTO ... 22.00

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (GF, DF, No garlic, no soy, no nut)

Duet

PETITE TENDERLOIN & LOBSTER TAIL ... 38.00

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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GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 23.00

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 ... 32.00

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

ITALIAN MEDLEY ... 23.00

Choice of Chicken Piccata, Grilled Caprese Chicken, or our famous house-made 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 **

GRAND CHOICE ... 23.00

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

PLATED MEAL STARTERS

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 ... 1.50

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

PEAR AND GORGONZOLA SALAD ... 2.00

Mixed greens with balsamic vinaigrette

APPLE & WALNUT SALAD ... 2.00

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

Starch

PARSLEY BUTTERED POTATO

OVEN ROASTED BABY RED POTATO

HERB MASHED POTATO

POTATO DAUPHINOISE

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

AU GRATIN POTATO

HASSELBACK POTATO

BUTTERMILK OR SOUR CREAM MASHED POTATO

FETTUCCHINI ALFREDO

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GRAND BREAK/SNACK MENU

All Selections are priced & served by the dozen

COOKIE ASSORTMENT ... 12.00

HERSHEY MINIATURES ... 11.25

BAGS OF POPCORN/CHIPS ... 18.00

ASSORTED MUFFINS ... 18.50

ASSORTED FRUIT FLAVORED YOGURT ... 21.00

ASSORTMENT OF MINI DESSERTS ... 21.75
Freshly dipped berries, mousse filled tarts, & bite sized brownies

ASSORTED BAGELS & CREAM CHEESE ... 27.50

GRAND TRAIL MIX ... 27.50

CHIPS, SALSA, & GUACAMOLE ... 70.00
Serves 24 people

DOMESTIC CHEESE & SEASONAL FRESH FRUIT TRAY ... 43.00

GRAND DESSERT MENU

COOKIE ASSORTMENT ... 1.75

SORBET REFRESHER ... 2.25

CHOCOLATE DIPPED STRAWBERRIES ... 2.50

SWEET SENSATIONS ... 3.25
A gourmet assortment of bars and cookies

GOURMET DESSERTS ... 4.75
Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping

BREAD PUDDING ... 5.00
An old-fashioned favorite with praline caramel sauce & whipped cream

MINI DESSERTS ... 5.50
Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies

NEW YORK CHEESECAKE ... 5.75
Rich cream cheese on graham cracker crust, twin berry compote

RUSTIC APPLE TART ... 5.75
Glazed apples in a pastry with cinnamon ice cream

FLOURLESS CHOCOLATE TORTE ... 5.75
Gluten free, blended with four chocolates, topped with ganache

PECAN BOURBON PIE ... 5.75
Georgia pecans & Kentucky bourbon in a shortbread crust

TIRAMISU ... 4.50
Sponge cake with layers of zabaglione & coffee cream dusted with cocoa

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LATE NIGHT AT THE GRAND

Priced by 24 unless specified

CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY ... 80.00

MILK & COOKIES ... 68.00

Freshly baked chocolate chip cookies & ice cold 2% milk

GRAND PIZZA

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

SLIDERS

Choice of Philly Cheese Steak, Meatball, Cuban, Cheeseburger, or Breakfast.

** See Hot Hor's menu for pricing. **

COFFEE AND WATER STATION ... 47.00

BAR SNACKS

FRESH CHEESE PUFFS ... 30.00

PEPPERED CANDIED BACON- THICK CUT ... 45

LIFT BRIDGE CANDIED WALNUTS ... 36

PROSCIUTTO AND GRUYERE PINWHEELS ... 48.00

Layered with fresh sage in crisp puff pastry

POPCORN MACHINE ... 225.00

Unlimited popcorn - self service

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GRAND BAR MENU

All prices subject to change without notice. All bar items sold by the glass.

POP/JUICE ... 2.00

BOTTLED WATER ... 2.00

N/A BEER ... 6.00

DOMESTIC BEER ... 6.00

PREMIUM BEER ... 7.00

HOUSE WINE ... 7.00

CALL DRINKS ... 7.00

Smirnoff, Captain, Windsor

ULTRA PREMIUM DRINKS ... 11

ULTRA PREMIUM ... 11

SPECIALTY DRINKS ... 9.00

Martinis, Manhattan, Margarita, Bloody Mary

DOMESTIC KEG BEER ... 375.00

Coors Lite, Michelob Lite, Bud Lite, Miller Lite, Etc.

PREMIUM/CRAFT BEER KEG ... 450.00

** See sales staff for specific pricing **

BOTTLE OF HOUSE WINE ... 24.00

HOUSE WINE (CASE) ... 285.00

CHAMPAGNE (CASE) ... 275.00

BOTTLE OF CHAMPAGNE ... 24.00

BAR OPTIONS

CASH BAR

Everyone pays for their own drinks with cash or card

HOST BAR

Pre-paid dollar amount for everything or certain items at the bar. You will be informed by the bartender when the dollar amount you have chosen has been reached. You then can decide at that time if you wish to extend the host bar by starting a new tab with a credit card, or go to a cash bar

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