

Cold Hors D'oeuvre Signatures

Priced for 24 People Unless Specified

Caprese Skewers	68	Deviled Eggs	59.5
Pork Tenderloin Crostini With rosemary aioli & mango chutney on garlic crostini	106	Smoked Salmon Pin Wheel Honey smoked salmon, cream cheese, dill in a spinach tortilla with salsa side	66.5
Grilled Heirloom Bruschetta Heirloom tomato & seasoned ricotta on grilled baguette	86.5	Cucumber Medalions Topped with hummus, cream cheese, & seasonal garnish	86.5
Petite Tenderloin Crostini Shaved tenderloin, red pepper aioli & candied onion on grilled crostini	169.5	Asian Spring Roll Vegetarian, with sweet Thai chili sauce	110
Shrimp Cocktail With housemade cocktail sauce	133	Cherry Bruschetta With goat cheese & pecans on baguette	110
Garden Vegetable Display With housemade ranch	59.5	Gourmet Meat & Cheese Tray Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley	107
Red Pepper Hummus With pita chips	84.5	Artisan Cheese Display Served with cracker medley, smoked gouda, creamy gorgonzola, herb & olive infused cheeses, brie, and seasonal selection	156
Brie En Croute With a cracker medley	96.5	Chips with Guacamole & Salsa	85
Honey Smoked Salmon Platter Whole side with condiments and cracker medley * Serves 45 people *	248	Charcuterie 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	155
Profiterole With pesto chicken & raspberry reduction	98.5	Seasonal Fresh Fruit Display	71
		French Onion Tart Tender pastry topped with caramelized shallot, gruyere and fresh thyme. Served with bacon jam	74

Hot Sliders

Meatball Sliders With mozzarella, parmesan & marinara sauce	100.5	Cuban Sliders Made with our famous pulled pork and spicy pickles	102.5
Philly Cheese Steak Sliders With sautéed peppers, onions & provolone cheese	102.5	Cheeseburger Sliders Topped with crisp onions & American cheese	102.5

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Marinara Meatballs Served with The Grand's house made sauce	72.5	Bacon Wrapped Chicken	87
Gorgonzola Dip With tri-colored chips	79	Artichoke Spread With tri-color chips	94.5
Korean Chicken Meatballs Sweet & salty, accompanied by pickled cucumber	80	Mini Fried Chicken & Waffles Served with maple honey butter	98.5
Chicken Wings Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki	84	Steamed Dumplings Vegetarian, with teriyaki & basil pesto	98
Beef Brochette Glazed in orange ginger sauce	163	Italian Dunkers Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce	70
Shrimp & Crab Croquettes With Cajun remoulade	95.5	Thai Peanut Chicken Skewers * Contains Peanuts *	111
Mahi Bites Crispy almond coconut crusted, with honey lime dipping sauce	145	Wurst Bites With curried ketchup	82

Hors D'Oeuvres Buffets

Priced Per Person

Hearty Hors D'Oeuvres 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	18
Deluxe Hors D'Oeuvres 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	25
Admiral's Hors D'Oeuvres 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	30

20% service charge will be added to all food & beverages. All service charges are the sole property of the Grand. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Grand's kitchen from raw ingredients. The Grand cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. Prices as of Jan. 2024 & subject to change.