

Cold Plated Lunch

Priced Per Person

Sandwiches accompanied by potato chips & fresh fruit

Salads accompanied by bread roll & fresh fruit

Chicken Caesar Wrap	16	Seared Beef on Ciabatta	16
Grilled chicken, romaine, tomato, black olive, parmesan in a spinach wrap with Caesar dressing		Tender beef & Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house made parmesan peppercorn peppercorn dressing	
Roast Turkey Club Croissant	16	Veggie Sandwich	16
Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese & bacon on a croissant		Marinated & roasted seasonal vegetables, seasoned cream cheese & mixed greens on a toasted ciabatta roll	
Buffalo Chicken Salad	16	Seared Beef Salad	16
Crisp romaine, celery, green onion, bleu cheese & spicy buffalo chicken served with bleu cheese dressing		Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan peppercorn dressing	
Grand Salad	16		
Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange, grape, & our own sesame ginger vinaigrette			

Hot Plated Lunch

Priced Per Person

Almond Crusted Tilapia	20.5	Stuffed Pasta Shells	20.5
Served with pineapple salsa & romesco sauce		Filled with ricotta & Parmesan, served with marinara & garlic cream	
Champagne Chicken	20.5	Lasagna	20.5
Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds		Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread stick	
Pot Roast of Beef	20.5	Vegetable Risotto	20.5
A traditional favortie, slowly braised beef round served with pan gravy & root vegetables		Bell pepper, onion, broccoli, pea pod, & roasted asparagus *Allergen Firendly (glluten, dairy, garlic, soy, nuts)*	

Buffet Lunch

Priced Per Person

Pizza & Pasta	17	Grand Luncheon	18.5
Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces, garden salad & soft garlic bread sticks		Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entree for an additional \$5.00 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	
Fiesta	21.5	From the Grill	21
Soft flour tortillas, pork carnitas, chicken chorizo with pork filling, served with tri-color chips & white queso, Southwestern rice, spiced pinto beans, salsa, sour cream, cheddar cheese & fresh toppings Add guacamole for \$1		Your choice of 2 meat options: Hamburgers, bratwurst, chicken breast - breaded or grilled, or pulled pork. Accompanied by potato salad, baked beans, fresh fruit & sandwich trimmings Add a 3rd option for \$3	
Executive Luncheon	24	Deli Luncheon	20
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		Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies	

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.