

Cold Hors D'oeuvre Signatures

Caprese Skewers

Pork Tenderloin Crostini

With rosemary aioli & mango chutney
on garlic crostini

Grilled Heirloom Bruschetta

Heirloom tomato & seasoned ricotta
on grilled baguette

Petite Tenderloin Crostini

Shaved tenderloin, red pepper aioli &
candied onion on grilled crostini

Shrimp Cocktail

With housemade cocktail sauce

Garden Vegetable Display

With housemade ranch

Red Pepper Hummus

With pita chips

Brie En Croute

With a cracker medley

Honey Smoked Salmon Platter

Whole side with condiments and
cracker medley * Serves 45 people *

Profiterole

With pesto chicken & raspberry
reduction

Stuffed Dates

Roasted & filled with feta, walnut,
rosemary, & topped with hot honey

Chips with Guacamole, Queso, & Salsa

Deviled Eggs

Smoked Salmon Pin Wheel

Honey smoked salmon, cream cheese,
dill in a spinach tortilla with salsa side

Cucumber Medalions

Topped with hummus, cream cheese,
& seasonal garnish

Asian Spring Roll

Vegetarian, with sweet Thai chili sauce

Cherry Bruschetta

With goat cheese & pecans on
baguette

Gourmet Meat & Cheese Tray

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

Artisan Cheese Display

Served with cracker medley, smoked
gouda, creamy gorgonzola, herb &
olive infused cheeses, brie, and
seasonal selection

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

Seasonal Fresh Fruit Display

French Onion Tart

Tender pastry topped with caramelized
shallot, gruyere and fresh thyme. Served
with bacon jam

Cranberry Feta Pin Wheel

Dried cranberry, feta crumbles, cream
cheese & spring onion in a traditional
tortilla

Hot Hors D'oeuvre Signatures

Marinara Meatballs

Served with The Grand's house made sauce

Gorgonzola Dip

With tri-colored chips

Korean Chicken Meatballs

Sweet & salty, accompanied by pickled cucumber

Chicken Wings

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

Mahi Bites

Crispy almond coconut crusted, with honey lime dipping sauce

Shrimp & Crab Croquettes

With Cajun remoulade

Bacon Wrapped Chicken

Artichoke Spread

With tri-color chips

Mini Fried Chicken &

Waffles

Served with maple honey butter

Steamed Dumplings

Vegetarian, with teriyaki & basil pesto

Wurst Bites

With curried ketchup

Italian Dunkers

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

Thai Peanut Chicken Skewers

Contains Peanuts

Hot Sliders

Meatball Sliders

With mozzarella, parmesan & marinara sauce

Philly Cheese Steak Sliders

With sautéed peppers, onions & provolone cheese

Cuban Sliders

Made with our famous pulled pork and spicy pickles

Cheeseburger Sliders

Topped with crisp onions & American cheese

Hors D'Oeuvres Buffets

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

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

Admiral's Hors D'Oeuvres

Steamed dumplings, mahi mahi bites w/ honey lime dipping sauce, bacon wrapped chicken, cuban slider, cucumber medallions, cherry bruschetta, caprese skewers, fresh fruit & garden vegetables