

# GRAND MENU

## 2022

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### GRAND BREAKFAST

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*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*

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### ADDITIONAL BREAKFAST SELECTIONS

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*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

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*Priced for 24 people unless specified*

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### COLD

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**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*

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### COLD DISPLAY

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**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

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**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*

**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**

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## SLIDERS

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**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*

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## HOR'S BUFFETS

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**HEARTY HORS D' OEUUVRES BUFFET ... 14.75 PER PERSON**

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

**DELUXE HORS D' OEUUVRES 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*

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## ACTION STATIONS

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**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

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—❦— 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

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— 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*

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## DESSERTS

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### **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 glaze 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

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### 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 \*

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## PLATED MEAL STARTERS

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### 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

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*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**

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## GRAND DESSERT MENU

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**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

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*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**

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## BAR SNACKS

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**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

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*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**

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## BAR OPTIONS

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### 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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