

---

## HORS D'OEUVRE SIGNATURES

---

*Priced for 24 people unless specified*

---

### COLD SIGNATURES

---

**DEVILED EGGS ... 55**

**SMOKED SALMON PIN WHEEL ... 61.5**

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

**CAPRESE SKEWERS ... 63**

**RED PEPPER HUMMUS ... 77.5**

*Served with pita chips*

**CUCUMBER MEDALLIONS ... 80**

*Topped with hummus, cream cheese & seasonal garnish*

**PETITE TENDER CROSTINI ... 157**

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

**GRILLED HEIRLOOM BRUSCHETTA ... 80**

*Heirloom tomato and seasoned ricotta on grilled baguette*

**PORK TENDER CROSTINI ... 98.5**

*With rosemary aioli & mango chutney*

**PROFITEROLE ... 98.5**

*Served with pesto chicken & raspberry reduction*

**CHERRY BRUSCHETTA ... 102**

*Served with goat cheese, pecans & fresh herbs on baguette*

**ASIAN SPRING ROLL ... 102**

*Vegetarian, served with sweet Thai Chili sauce*

---

### COLD DISPLAY

---

**GARDEN VEGETABLE DISPLAY ... 55**

*With house ranch for dipping*

**SEASONAL FRESH FRUIT DISPLAY ... 66**

**GOURMET CHEESE DISPLAY ... 68.5**

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

**CHIPS WITH SALSA & GUACAMOLE ... 78.5**

**CHARCUTERIE ... 143.5**

*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 ... 89.5**

*Served with cracker medley*

**GOURMET MEAT & CHEESE TRAY ... 99**

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

**CLASSIC SHRIMP COCKTAIL ... 123**

*Served with house made cocktail sauce*

**HONEY SMOKED SALMON ... 229.5**

*Whole side served with condiments and a cracker assortment*

*\* Serves 45 \**

*The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. A 20% service charge will be added on to  
all food and beverage. All service charges are sole property of The Grand. Prices as of Jan 2023 and subject to change.*

---

## HOT SIGNATURES

---

**CLASSIC MARINARA MEATBALLS ... 67**

*Served with The Grand's house made sauce*

**WARM GORGONZOLA DIP ... 73**

*Served with tri-colored chips*

**KOREAN CHICKEN MEATBALLS ... 74**

*Sweet & salty, accompanied by pickled cucumber*

**CHICKEN WINGS ... 77.5**

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

**BEEF BROCHETTE ... 151**

*Glazed in orange ginger sauce*

**SHRIMP & CRAB CROQUETTES ... 88.5**

*With Cajun remoulade*

**MAHI BITES ... 134.5**

*Crispy almond coconut crusted, with honey lime dipping sauce*

**BACON WRAPPED CHICKEN ... 80.5**

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

**WARM ARTICHOKE SPREAD ... 87.5**

*Served with flatbread or baguette*

**MINI FRIED CHICKEN & WAFFLES ... 88.5**

*Served with maple honey butter*

**ASIAN DUMPLINGS ... 91**

*Vegetarian, served with teriyaki & basil pesto*

**ITALIAN DUNKERS ... 65**

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

**THAI PEANUT CHICKEN SKEWERS ... 103**

*\* Contains Peanuts \**

---

## SLIDERS

---

**MEATBALL SLIDERS ... 93**

*Served with mozzarella, Parmesan & marinara sauce*

**PHILLY CHEESE STEAK SLIDERS ... 95**

*Served with sautéed peppers, onions, & provolone cheese*

**CUBAN SLIDERS ... 95**

*Made with our famous pulled pork & spicy pickles*

**CHEESEBURGER SLIDER ... 95**

*Topped with crisp onions & American cheese*

---

## HOR'S BUFFETS

---

*Priced per person*

**HEARTY HORS D'OEUVRES BUFFET ... 16.5**

*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 BUFFET ... 23**

*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*

**THE ADMIRAL'S HORS D'OEUVRES ... 28**

*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*

*The Grand does process peanuts, eggs, soy, tree nuts, wheat, dairy, shellfish in the catering kitchen. A 20% service charge will be added on to all food and beverage. All service charges are sole property of The Grand. Prices as of Jan 2023 and subject to change.*