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## 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 ... 15**

*Tender beef and Colby cheese, mixed greens, tomato, red onion on grilled ciabatta with house made parmesan peppercorn dressing*

### **CHICKEN CAESAR WRAP ... 15**

*Grilled chicken, romaine, tomato, black olive, parmesan in a spinach wrap with Caesar dressing*

### **VEGGIE SANDWICH ... 15**

*Marinated and roasted seasonal vegetables, seasoned cream cheese and mixed greens on a toasted ciabatta roll*

### **ROAST TURKEY CLUB CROISSANT ... 15**

*Roast turkey breast, mixed greens, tomato, red onion, Swiss cheese and bacon on a croissant*

### **BUFFALO CHICKEN SALAD ... 15**

*Crisp romaine, celery, green onion, bleu cheese and spicy buffalo chicken served with bleu cheese dressing*

### **SEARED BEEF SALAD ... 15**

*Tender beef served with roasted vegetables on a bed of romaine. Served with parmesan dressing*

### **GRAND SALAD ... 15**

*Grilled chicken served on a bed of mixed greens with red onion, pepita toasted pumpkin seed, mandarin orange and our own sesame ginger vinaigrette*

—❦— Hot Plated —❦—

### **ALMOND CRUSTED TILAPIA ... 19**

*Served with pineapple salsa & romesco sauce*

### **CHAMPAGNE CHICKEN ... 19**

*Sautéed breast served with Champagne sauce, raspberry reduction & candied almonds*

### **POT ROAST OF BEEF ... 19**

*A traditional favortie, slowly braised beef round served with pan gravy & root vegetables*

### **STUFFED PASTA SHELLS ... 19**

*Filled with ricotta & Parmesan, served with marinara & garlic cream*

### **LASAGNA ... 19**

*Freshly baked Italian sausage or vegetable lasagna served with Caesar salad & bread sticks*

### **LEMON RISOTTO ... 19**

*Bell pepper, onion, broccoli, pea pod, & roasted asparagus*

*\* Allergen Friedly (gluten, dairy, garlic, soy, nuts) \**

*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.*

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## BUFFET LUNCH

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### **PIZZA & PASTA ... 14**

*Grand Pizza- pepperoni, sausage, & cheese on traditional crust, cavatapi pasta with marinara and garlic cream sauces, garden salad & soft garlic bread sticks*

### **DELI LUNCHEON ... 18.5**

*Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings, & assorted cookies*

### **GRAND LUNCHEON ... 17**

*Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter. Add 2nd entrée for an additional \$3.00*

*\* 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 \**

### **FROM THE GRILL ... 19.5**

*Choice of 2 items from below served with baked beans, potato salad, fresh fruit & fresh sandwich toppings*

*\* hamburgers, bratwurst, portabello mushroom, grilled chicken breast, or pulled pork \**

### **FIESTA ... 18.5**

*Soft flour tortillas, pork carnitas, chicken chorizo with pork filling, served with tri-color chips & white queso, Southwestern rice, spiced black beans, salsa, sour cream, cheddar cheese & fresh toppings*

*\* Add Guacamole for 1.00 per person \**

### **EXECUTIVE LUNCHEON ... 22**

*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*

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## DESSERTS

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### **ASSORTED COOKIES ... 2**

### **SWEET SENSATIONS ... 4**

*A gourmet assortment of bars & cookies*

### **GOURMET DESSERT SELECTION ... 5.5**

*An assortment of our tortes, cakes and cheesecake*

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