

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 ... 26

Sautéed chicken breast finished with a pan sauce of lemon, white wine, capers and parsley

CHAMPAGNE CHICKEN ... 27

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

WILD RICE STUFFED CHICKEN ... 27

Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

GRILLED CAPRESE CHICKEN ... 26.5

Layered with fresh mozzarella, basil, & heirloom tomatoes. Balsamic reduction

COQ AU VIN ... 27

Airline breast of chicken braised in burgundy wine with lardons, onions, mushrooms, and fresh herbs

Pork & Beef

POT ROAST OF BEEF ... 26

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

PETITE BEEF TENDERLOIN ... 32.5

Choice, marinated & grilled medallions with shallot demi-glace

NEW YORK STRIP LOIN ... 35

Herb rubbed & roasted, hand carved & served with mushroom ragout

STUFFED PORK CHOP ... 28

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 ... 26

Served with pineapple salsa & romesco sauce

PARMESAN PANKO CRUSTED WALLEY ... 28

Served with lemon cream & Meyer lemon coulis

STUFFED SOLE ... 27

Mushroom stuffing with classic Newburg sauce

SALMON ... 31

Garlic ginger marinated & served in parchment with vegetable risotto, asparagus & topped with a wasabi aioli

Vegetarian

STUFFED PASTA SHELLS ... 25

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

LEMON RISOTTO ... 25

Bell pepper, onion, broccoli, pea pod and roasted asparagus. Allergen friendly. (gluten, dairy, garlic, soy, nuts)

Duet

PETITE TENDERLOIN & LOBSTER TAIL ... 42.5

Shallot demi glace 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.

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. 12.29.22

PLATED MEAL STARTERS

Soups & Salads

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 ... 2

Mixed greens with mandarin oranges, seasonal berries, pepitas, red onions & house made ginger rice wine vinaigrette

PEAR AND GORGONZOLA SALAD ... 2.5

Mixed greens with balsamic vinaigrette

APPLE & WALNUT SALAD ... 2.5

Mixed greens with apples & Gouda, candied walnuts with rosemary vinaigrette

Starch Selections

PARSLEY BUTTERED POTATO

HERB MASHED POTATO

POTATO DAUPHINOISE

ALMOND WILD RICE PILAF OR CLASSIC

PARMESAN RISOTTO

BUTTERMILK OR SOUR CREAM MASHED POTATO

MASHED POTATO WITH GRAVY

GARLIC MASHED POTATO

AU GRATIN POTATO

HASSELBACK POTATO

FETTUCCHINI ALFREDO

GRAND DINNER BUFFET

BBQ RIBS & CHICKEN ... 26

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 w/ butter

GRAND CHOICE ... 26

Your choice from 2 hot entrée items below accompanied by fresh field green salad, gourmet fruit tray, chef's vegetable, your choice of starch, & rolls w/ butter

* Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, glazed honey cured ham, stuffed pasta shells, Swedish meatballs. Upgrade with Walleye for \$2.00 or Beef Tenderloin for \$5.00 *

ITALIAN MEDLEY ... 26

Choice of Chicken Piccata, Grilled Caprese Chicken, or our famous house-made Italian sausage lasagna. Served with Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

MINNESOTA VALLEY ... 36

Parmesan crusted walleye, chicken marsala, herb mashed russet potatoes, seasonal vegetable, sweet cranberry fluff salad, fresh field green salad, & rolls w/ butter

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