

Grand Banquet Hall Menu

2024

Breakfast Buffets

Priced Per Person

Continental Orange juice, fresh fruit, assorted yogurt, granola, muffins & pastries	8.5
Grand Breakfast Fresh fruit, oatmeal with brown sugar and raisins, sweet rolls, scrambled eggs, bacon, sausage, breakfast potatoes, and French toast with praline sauce.	20
Florentine Egg Strata Baked with onion, tomato, & fresh spinach. Served with hollandaise, choice of bacon or sausage, creamy hash brown potatoes, seasonal fresh fruit, & cinnamon coffee cake	18
Burrito Station 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	15.5
Sunrise Breakfast Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins	18.5
Brunch Stuffed pasta shells, scrambled eggs, bacon, sausage, creamy hash brown potatoes, sweet rolls, & fresh fruit	24



T H E G R A N D

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Prices as of Jan. 2024 & subject to change.

Cold Hors D'oeuvre Signatures

Priced for 24 People Unless Specified

Caprese Skewers	68	Deviled Eggs	59.5
Pork Tenderloin Crostini	106	Smoked Salmon Pin Wheel	66.5
With rosemary aioli & mango chutney on garlic crostini		Honey smoked salmon, cream cheese, dill in a spinach tortilla with salsa side	
Grilled Heirloom Bruschetta	86.5	Cucumber Medalions	86.5
Heirloom tomato & seasoned ricotta on grilled baguette		Topped with hummus, cream cheese, & seasonal garnish	
Petite Tenderloin Crostini	169.5	Asian Spring Roll	110
Shaved tenderloin, red pepper aioli & candied onion on grilled crostini		Vegetarian, with sweet Thai chili sauce	
Shrimp Cocktail	133	Cherry Bruschetta	110
With housemade cocktail sauce		With goat cheese & pecans on baguette	
Garden Vegetable Display	59.5	Gourmet Meat & Cheese Tray	107
With housemade ranch		Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley	
Red Pepper Hummus	84.5	Artisan Cheese Display	156
With pita chips		Served with cracker medley, smoked gouda, creamy gorgonzola, herb & olive infused cheeses, brie, and seasonal selection	
Brie En Croute	96.5	Chips with Guacamole & Salsa	85
With a cracker medley		Charcuterie	155
Honey Smoked Salmon Platter	248	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	
Whole side with condiments and cracker medley * Serves 45 people *		Seasonal Fresh Fruit Display	71
Profiterole	98.5	French Onion Tart	74
With pesto chicken & raspberry reduction		Tender pastry topped with caramelized shallot, gruyere and fresh thyme. Served with bacon jam	

Hot Sliders

Meatball Sliders	100.5	Cuban Sliders	102.5
With mozzarella, parmesan & marinara sauce		Made with our famous pulled pork and spicy pickles	
Philly Cheese Steak Sliders	102.5	Cheeseburger Sliders	102.5
With sautéed peppers, onions & provolone cheese		Topped with crisp onions & American cheese	

Hot Hors D'oeuvre Signatures

Priced for 24 People Unless Specified

Marinara Meatballs Served with The Grand's house made sauce	72.5	Bacon Wrapped Chicken	87
Gorgonzola Dip With tri-colored chips	79	Artichoke Spread With tri-color chips	94.5
Korean Chicken Meatballs Sweet & salty, accompanied by pickled cucumber	80	Mini Fried Chicken & Waffles Served with maple honey butter	98.5
Chicken Wings Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki	84	Steamed Dumplings Vegetarian, with teriyaki & basil pesto	98
Beef Brochette Glazed in orange ginger sauce	163	Italian Dunkers Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce	70
Shrimp & Crab Croquettes With Cajun remoulade	95.5	Thai Peanut Chicken Skewers * Contains Peanuts *	111
Mahi Bites Crispy almond coconut crusted, with honey lime dipping sauce	145	Wurst Bites With curried ketchup	82

Hors D'Oeuvres Buffets

Priced Per Person

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	18
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	25
Admiral's Hors D'Oeuvres 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	30

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Cold Plated Lunch

Priced Per Person

Sandwiches accompanied by potato chips & fresh fruit

Salads accompanied by bread roll & fresh fruit

Chicken Caesar Wrap 16

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

Roast Turkey Club Croissant 16

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

Buffalo Chicken Salad 16

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

Grand Salad 16

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

Seared Beef on Ciabatta 16

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

Veggie Sandwich 16

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

Seared Beef Salad 16

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

Hot Plated Lunch

Priced Per Person

Almond Crusted Tilapia 20.5

Served with pineapple salsa & romesco sauce

Champagne Chicken 20.5

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

Pot Roast of Beef 20.5

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

Stuffed Pasta Shells 20.5

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

Lasagna 20.5

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

Vegetable Risotto 20.5

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

Allergen Firendly (glluten, dairy, garlic, soy, nuts)

Buffet Lunch

Priced Per Person

Pizza & Pasta 17

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

Fiesta 21.5

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

Add guacamole for \$1

Executive Luncheon 24

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

Grand Luncheon 18.5

Choice of one entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetables, rolls & butter.

Add 2nd entree for an additional \$5.00

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 21

Your choice of 2 meat options: Hamburgers, bratwurst, chicken breast - breaded or grilled, or pulled pork. Accompanied by potato salad, baked beans, fresh fruit & sandwich trimmings

Add a 3rd option for \$3

Deli Luncheon 20

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

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Plated Dinner

Priced Per Person

Add 1.50 to each entrée for 2+ selections. Include garden salad, roasted asparagus, a starch selection, rolls & butter

Poultry

Chicken Piccata 28

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

Champagne Chicken 29

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

Wild Rice Stuffed Chicken 29

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 29

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

Pork & Beef

Stuffed Pork Chop 30.5

Center cut pork chop filled with apple-sausage dressing on a bed of mashed potatoes with vegetable of the day and herb gravy

Petite Beef Tenderloin 35

Choice, marinated & grilled medallions with shallot demi-glace

Pot Roast of Beef 28

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

New York Strip Loin 38

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

Seafood

Almond Crusted Tilapia 28

Served with pineapple salsa & romesco sauce

Parmesan Pank Crusted Walleye 30.5

Served with lemon cream & Meyer lemon coulis

Stuffed Sole 30.5

Mushroom stuffing with classic Newburg sauce

Salmon 33.5

Garlic ginger marinated & grilled. Topped with a wasabi aioli

Vegetarian

Stuffed Pasta Shells 27

Filled with ricotta & parmesan, served with marinara & garlic cream

Vegetable Risotto 27

Bell pepper, onion, broccoli, pea pod, & roasted asparagus
Allergen Firendly (gluten, dairy, garlic, soy, nuts)

Duet

Petite Tenderloin & Poached Lobster 60

Tail

Shallot demi glace and honey garlic white wine butter sauce

Petite Tenderloin & Blackened Orange 42

Roughy

Shallot demi glace and cheddar panko with roasted red pepper aioli

Petite Tenderloin & Champagne Chicken 40

Shallot demi glace and Champagne sauce with raspberry reduction & candied walnuts

Plated Meal Starters

Soup & Salad

Minnesota Wild Rice Soup

Caesar Salad

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

Grand Salad 2

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

Green Garden Salad

Mixed greens, tomatoes, cucumbers, red onions, carrots & house made Parmesan peppercorn dressing & croutons

Apple Walnut Salad 2

Mixed greens with apple & gouda, candied walnuts with rosemary vinaigrette

Pear & Gorgonzola Salad 2

Mixed greens with balsamic vinaigrette

Starch

Parsley Buttered Potato

Basil OR Garlic Mashed Potato

Potato Dauphinoise

Almond Wild Rice Pilaf or Classic

Parmesan Risotto

Buttermilk or Sour Cream Mashed Potato

Mashed Potato & Gravy

Oven Roasted Potato

Au Gratin Potato

Hasselback Potato

Fettuccini Alfredo

Buffet Dinner

Priced Per Person

BBQ Ribs & Chicken 28

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

Minnestoa Valley 39

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

Italian Medley 28

Caprese chicken, Italian meatballs, cavatappi pasta with pesto cream & vodka sauces, Caesar salad & garlic ciabatta bread

Grand Choice 28

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

Entrée Choices: 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 \$8 or Beef Tenderloin for \$8

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Dessert

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Cookie Assortment	2.5	Sorbet Refresher	2.5
Chocolate Dipped Strawberries	2.5 each	Mini Desserts	6
		Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies	
Sweet Sensations	4.5	Gourmet Dessert Selection	6
A gourmet assortment of bars and cookies		Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping	
Tiramisu	6	New York Cheesecake	6
Sponge cake with layers of zabaglione & coffee cream dusted with cocoa		Rich cream cheese on graham cracker crust, twin berry compote	
Bread Pudding	6	Flourless Chocolate Torte	6
An old-fashioned favorite with praline caramel sauce & whipped cream		Gluten free, blended with four chocolates, topped with ganache	
Pecan Bourbon Pie	8	Rustic Apple Tart	8
Georgia pecans & Kentucky bourbon in a shortbread crust		Glazed apples in a pastry with cinnamon ice cream	
Carrot Cake	7		
Dense layers of moist carrot cake with cream cheese frosting			

Late Night

Priced for 24 People Unless Specified

Chips, Salsa & Guacamole	85	Milk & Cookies	73.5
Grand Pizza		Freshly baked chocolate chip cookies & ice cold 2% milk	
Place your order with Grand Pizza & have it delivered 651-351-1262		Mini Cold Sandwiches	83
Order must be placed by 9:00pm		Ham & Swiss and turkey & cheddar assortment	

Bar Snacks

Priced for 24 People Unless Specified

Gardettos Snack Mix	14.5	Lift Bridge Candied Walnuts	39
Grand Mix	48.5	Prosciutto & Gruyere Pinwheels	52
Dried fruits, mixed nuts, & semi-sweet and white chocolate		Layered with fresh sage in crisp puff pastry	
Popcorn Machine	225		

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Grand Bar Menu

All prices subject to change without notice. All bar items sold by the glass or can. All host bars subject to 20% service charge.

Pepsi Products & Juice	2
Domestic Beer	6.75
Premium Beer	7.75
Wine i.e. Pinot Grigio, Chardonnay, Pinot Noir, Cabernet	7.75
Rail Drinks	6.75
Premium Drinks i.e. Smirnoff, Captain Morgan, Windsor	7.75
Ultra Premium Drinks i.e. Crown Royal, Grey Goose, Tanqueray	9.75
Specialty Drinks i.e. Martini, Long Island Iced Tea, Margarita	11
Bottle of House Wine or Champagne	24
Case of House Wine or Champagne *Pre-order only & based on market pricing*	285
Domestic Beer Keg *Pre-order only & based on market pricing*	415
Premium Beer Keg *Pre-order only & based on market pricing*	495



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