

Cold Hors D'oeuvre Signatures

Priced for 24 People

Caprese Skewers	74.5	Deviled Eggs	65.25
Pork Tenderloin Crostini With rosemary aioli & mango chutney on garlic crostini	115.5	Smoked Salmon Pin Wheel Honey smoked salmon, cream cheese, dill in a spinach tortilla with salsa side	73
Grilled Heirloom Bruschetta Heirloom tomato & seasoned ricotta on grilled baguette	94.75	Cucumber Sandwiches Open-faced with seasoned cream cheese, English cucumber, & fresh dill	94.75
Petite Tenderloin Crostini Shaved tenderloin, red pepper aioli & candied onion on grilled crostini	185.25	Asian Spring Roll Vegetarian, with sweet Thai chili sauce	120.25
Shrimp Cocktail With housemade cocktail sauce	145.25	Cherry Bruschetta With goat cheese & pecans on baguette	120.25
Garden Vegetable Display With housemade ranch	65.25	Gourmet Meat & Cheese Tray Ham, turkey, salami with Swiss, colby jack, pepper jack, colby and provolone cheeses served with a cracker medley	117.25
Red Pepper Hummus With pita chips	91.75	Artisan Cheese Display Served with cracker medley, smoked gouda, creamy gorgonzola, herb & olive infused cheeses, brie, and seasonal selection	170.75
Brie En Croute With a cracker medley	105.25	Charcuterie 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	169.75
Honey Smoked Salmon Platter Whole side with condiments and cracker medley * Serves 45 people *	270.5	Seasonal Fresh Fruit Display	77.5
Profiterole With pesto chicken & raspberry reduction	107.75	Shrimp Remoulade Black tiger shrimp, house-made remoulade, molasses butter with pumpernickel toast points.	115
Stuffed Dates Roasted & filled with feta, walnut, rosemary, & topped with hot honey	75	Cranberry Feta Pin Wheel Dried cranberry, feta crumbles, cream cheese & spring onion in a traditional tortilla	69.25
Chips with Guacamole, Queso, & Salsa	109.25		

Hot Hors D'oeuvre Signatures

Priced for 24 People Unless Specified

Marinara Meatballs Served with The Grand's house made sauce	79.25	Bacon Wrapped Chicken	95.25
Gorgonzola Dip With tri-color chips	86.5	Artichoke Spread With tri-color chips	103
Korean Chicken Meatballs Sweet & salty, accompanied by pickled cucumber	87.5	Mini Fried Chicken & Waffles Served with maple honey butter	107.75
Chicken Wings Crisply fried and tossed with your choice of sauce: garlic parmesan or teriyaki	91.75	Steamed Dumplings Vegetarian, with teriyaki & basil pesto	107.75
Mahi Bites Crispy almond coconut crusted, with honey lime dipping sauce	158.25	Wurst Bites With curried ketchup	89.5
Pretzel Bites & Beer Cheese House-made beer cheese with pimiento	76	Italian Dunkers Parmesan crusted breadstick filled with Mozzarella and served with warm marinara sauce	76.5
		Thai Peanut Chicken Skewers * Contains Peanuts *	120.75

Hot Sliders

Meatball Sliders With mozzarella, parmesan & marinara sauce	109.75	Cuban Sliders Made with our famous pulled pork and spicy pickles	112
Philly Cheese Steak Sliders With sautéed peppers, onions & provolone cheese	112	Cheeseburger Sliders Topped with crisp onions & American cheese	112

Hors D'Oeuvres Buffets

Priced Per Person

Classic Hors D'Oeuvres Gourmet meat & cheese tray with crackers, fresh seasonal fruit tray, classic marinara meatballs, teriyaki chicken wings, warm French onion dip w/ kettle chips, & garden vegetable platter with house-made ranch dip	20
Signature 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	27.75
Admiral's Hors D'Oeuvres Steamed dumplings, mahi mahi bites w/ honey lime dipping sauce, bacon wrapped chicken, cuban slider, cucumber medallions, cherry bruschetta, caprese skewers, fresh fruit & garden vegetables	33

20% service charge will be added to all food & beverages. All service charges are the sole property of The Grand. ALLERGEN NOTICE: Many of our foods are prepared fresh in the Grand's kitchen from raw ingredients. The Grand cannot guarantee that cross-contact with allergens & gluten containing products will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. Consuming raw or undercooked foods may increase risk of foodborne illness. Prices as of Jan. 2026 & subject to change.