

Grand Banquet Hall Menu

2026

Breakfast Buffets

Priced Per Person

Add Orange & Apple Juice to any buffet \$3

Continental	9.5
Orange juice, fresh fruit, assorted yogurt, granola, muffins & pastries	
Grand Breakfast	22
Fresh fruit, oatmeal with brown sugar and raisins, sweet rolls, scrambled eggs, bacon, sausage, breakfast potatoes, and French toast with praline sauce.	
Croque Monsieur Savory Bread Pudding	19.25
Ham, gruyere, fresh herbs, & hollandaise sauce. Choice of bacon or sausage, breakfast potatoes, fresh fruit, & cinnamon streusel coffee cake	
Burrito Wrap	18.5
Warm flour tortilla filled with scrambled egg, onion, pimento & cheddar cheese. Accompanied by Mexican papitas, bacon, sausage, & fresh fruit.	
Sunrise Breakfast	20.5
Scrambled eggs, sausage & bacon, potatoes, fresh fruit, sweet rolls & muffins	
Brunch	26
Savory french toast, scrambled eggs, bacon, sausage, creamy hash browns, sweet rolls, & fresh fruit	



T H E G R A N D

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Prices as of Jan. 2026 & subject to change.

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

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Cold Plated Lunch

Priced Per Person. Add 1.5 to each entree for 2+ selections.

Sandwiches accompanied by potato chips & fresh fruit. Salads accompanied by bread roll & fresh fruit

Chicken Caesar Wrap 17.75

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

Roast Turkey Club Croissant 17.75

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

Buffalo Chicken Salad 17.75

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

Grand Salad 17.75

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 17.75

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

Veggie Sandwich 17.75

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

Muffaletta on Ciabatta 17.75

Ham, salami, provolone, & chopped olive on toasted ciabatta with olive oil, parmesan & herbs

Seared Beef Salad 17.75

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

Hot Plated Lunch

Priced Per Person. Add 1.5 to each entree for 2+ selections.

Entrees accompanied by sour cream mashed potatoes & asparagus

Almond Crusted Tilapia 22.5

Served with pineapple salsa & red pepper rouille

Champagne Chicken 22.5

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

Pot Roast of Beef 22.5

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

Stuffed Pasta Shells 22.5

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

Vegetable Risotto 22.5

Roasted bell pepper, red onion, carrot, & portabella mushroom. Served with asparagus, red pepper rouille & balsamic reduction. *Allergen Friendly (gluten, dairy, garlic, soy, nuts) *

Lasagna 22.5

The Grand's homemade Italian sausage lasagna

Buffet Lunch

Priced Per Person

Pizza & Pasta 18.75

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

Fiesta 23.5

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

Executive Luncheon 26

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

Lowell Inn Luncheon 22.25

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

cheese stuffed pasta shells, lemon thyme chicken breast, pot roast of beef, herb roasted chicken, roast pork loin w/ apples, beef stroganoff, maple rosemary glazed ham, Swedish meatballs

From the Grill 23

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

Add a 3rd option for \$3

Deli Luncheon 22

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

Poultry

Cornish Hen 30
Roasted with lemon, rosemary, & garlic

Chicken Milanese 29.75
Hand-breaded breast cutlet, sauce of egg, lemon, caper, & fresh herbs

Wild Rice Stuffed Chicken 31.5
Hand rolled, oven roasted airline chicken breast with house made MN wild rice stuffing & fresh tarragon sauce

Grilled Caprese Chicken 29
Fresh basil, & heirloom tomatoes with a balsamic reduction

Champagne Chicken 31.5
Sautéed breast served with champagne sauce, raspberry reduction & candied almonds

Pork & Beef

Roast Pork Loin 30
Duroc loin crusted with honey butter & sage with a bourbon brown butter pan sauce

Petite Beef Tenderloin 38.25
Choice, marinated & grilled with shallot demi-glace

Pot Roast of Beef 30.5
A traditional favorite, slowly braised beef round served with pan gravy & root vegetables

New York Strip Loin 41.5
Herb rubbed & roasted, hand carved & served with mushroom ragout

Seafood

Almond Crusted Tilapia 30.5
Served with pineapple salsa & romesco sauce

Parmesan Panko Crusted Walleye 38.25
Served with lemon cream & Meyer lemon coulis

Stuffed Grouper 33.25
Mushroom stuffing with classic Newburg sauce

Salmon 36.25
Garlic ginger marinated & grilled. Topped with a wasabi aioli

Vegetarian

Stuffed Pasta Shells 29.5
Filled with ricotta & parmesan, served with marinara & garlic cream

Vegetable Risotto 29.5
Roasted bell pepper, red onion, carrot, & portabella mushroom. Served with asparagus, red pepper rouille & balsamic reduction.

* Allergen Firendly (gluten, dairy, garlic, soy, nuts) *

Duet

Petite Tenderloin & Poached Lobster Tail 62
Shallot demi glace and honey garlic white wine butter sauce

Petite Tenderloin & Blackened Orange Roughy 43.5
Shallot demi glace and cheddar panko with roasted red pepper aioli

Petite Tenderloin & Champagne Chicken 41.5
Shallot demi glace and Champagne sauce with raspberry reduction & candied walnuts

Plated Meal Starters

Soup & Salad

Minnesota Wild Rice Soup

Lowell Inn Cream of Mushroom Soup

Caesar Salad

Crisp Romaine tossed with Caesar dressing, shaved Parmesan & croutons

Grand Salad 2.5

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 2.5

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

Pear & Gorgonzola Salad 2.5

Mixed greens with balsamic vinaigrette

Starch

Parsley Buttered Potato

Basil Or Garlic Mashed Potato

Potato Dauphinoise

Wild Rice Pilaf

Parmesan Risotto

Red Beans & Rice

Mashed Potato & Gravy

Oven Roasted Potato

Au Gratin Potato

Fettuccini Alfredo

Buttermilk Or Sour Cream Mashed Potato

Buffet Dinner

Priced Per Person

BBQ Ribs & Chicken 30.75

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

Italian Medley 30.75

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

Minnestoa Valley 41.75

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

Lowell Inn Choice 30.75

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

Entree Choices: Italian sausage lasagna, lemon thyme chicken breast, beef pot roast, herb roasted chicken, teriyaki chicken, roast pork loin with apples, beef stroganoff, maple rosemary glazed ham, cheese 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	2.75	Sorbet Refresher	2.5
Chocolate Dipped Strawberries	2.5 each	Mini Desserts	6.5
		Chocolate dipped strawberries, mousse filled tarts, bite sized bars & brownies	
Sweet Sensations	4.75	Gourmet Dessert Selection	6.75
A gourmet assortment of bars and cookies		Chocolate torte, carrot cake, a seasonal selection & cheese cake with topping	
Tiramisu	6.5	New York Cheesecake	6.5
Sponge cake with layers of zabaglione & coffee cream dusted with cocoa		Rich cream cheese on graham cracker crust, twin berry compote	
Bread Pudding	6.5	Flourless Chocolate Torte	8.25
An old-fashioned favorite with praline caramel sauce & whipped cream		Gluten free, blended with four chocolates, topped with ganache	
Carrot Cake	7.5	Rustic Apple Tart	8.5
Dense layers of moist carrot cake with cream cheese frosting		Glazed apples in a pastry with cinnamon ice cream	

Late Night

Priced for 24 People Unless Specified

Chips, Salsa, Queso & Guacamole	109.25	Milk & Cookies	76.5
		Freshly baked chocolate chip cookies & ice cold 2% milk	
Pretzel Bites & Beer Cheese	103	Mini Cold Sandwiches	90.5
With pretzel bites		Ham & Swiss and turkey & cheddar assortment	
Grand Pizza		French Onion Dip	103
Place your order with Grand Pizza & have it delivered 651-351-1262		House-made dip & served with kettle chips	
Order must be placed by 8:00pm			

Bar Snacks

Priced for 24 People Unless Specified

Gardettos Snack Mix	15.25	Lift Bridge Candied Walnuts	40.75
Grand Mix	50.5		
Dried fruits, mixed nuts, & semi-sweet and white chocolate		Prosciutto & Gruyere Puffs	54.25
Popcorn Machine	225	Layered with fresh sage in crisp puff pastry	

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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 2.5

Domestic Beer 7

Premium Beer 8

Wine 8

i.e. Pinot Grigio, Chardonnay, Pinot Noir, Cabernet

Rail Drinks 7.25

Premium Drinks 8.25

i.e. Smirnoff, Captain Morgan, Windsor

Ultra Premium Drinks 10.25

i.e. Crown Royal, Grey Goose, Tanqueray

Specialty Drinks 13

i.e. Martini, Long Island Iced Tea, Margarita

Bottle of House Wine 30
or Champagne

Case of House Wine 350*
or Champagne

Pre-order only & based on market pricing

Domestic Beer Keg 415*

Pre-order only & based on market pricing

Premium Beer Keg 495*

Pre-order only & based on market pricing



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