

# Choura

V E N U E   S E R V I C E S

## CATERING MENUS

### ASK US ABOUT...

*Specialty Linens*

*Overlays*

*Table Runners*

*Chair Covers or Chiavari Chairs*

*Lounge Furniture*

*Up-lighting*

*Specialty Decor*



## STAFFING FEES

Staffing charges are based on a 5 hour event time, set-up & clean-up. These charges are for select menus.

<b>Captain</b>	<b>\$200</b>
<b>Event Staff</b>	<b>\$150</b>
<b>Bartender</b>	<b>\$250</b>
<b>Beer &amp; Wine Server</b>	<b>\$150</b>
<b>Executive Chef</b>	<b>\$100</b>
<b>Overtime</b>	<b>\$25 (Per staff member, per hour)</b>

## PROFESSIONAL LEVEL OF SERVICE

### Buffet Service | \$5 per person

Buffet service with china, glassware & silverware. The Catering Staff will set the tables with the appropriate flatware & glassware, serve your food & beverage & service your table. Table linens & cloth napkins are provided for guest tables.

### Waited Table Service | \$6 per person

Waited table service with china, glassware & silverware. The Catering Staff will set the tables with the appropriate flatware & glassware, serve your food & beverage & service your table. Table linens & cloth napkins are provided for guest tables.

## KIDS MEALS, AGES 3-11      \$12.95 Lunch | \$15.95 Dinner

Smaller Portion of Adult Meal

OR

Chicken Fingers OR Cheese Quesadilla

Macaroni & Cheese OR French Fries OR Tater Tots

Fresh Fruit

Milk



## **BREAKFAST SERVED**

Includes Orange Juice, Regular & Decaf Coffee & Iced Water

Minimum 20 Guests - \$150 Additional Fee if 20 Person Minimum is Not Met

Staffing Fees Additional

## **SERVED BREAKFAST | \$16.95**

### **Cinnamon French Toast**

Two Slices Texas Toast, Scrambled Eggs & Bacon or Sausage, Maple Syrup, & Powdered Sugar

### **The All American**

Scrambled Eggs with Cheese, Choice of Bacon, Sausage or Ham, Hash Browns, & Fresh Fruit

### **Breakfast Croissant**

Open-faced Croissant with Scrambled Eggs, Cheddar Cheese, & Canadian Bacon. Served with Fresh Fruit

### **Quiche**

Choose One – Lorraine, Southwest, Vegetarian or Meat. Served with Seasonal Fruit & Potatoes

**BREAKFAST OPTIONS**

Staffing Fees Additional

**Fast Break \$6.25**

Assorted Freshly Baked Muffins  
Includes Orange Juice, Regular & Decaf Coffee & Iced Water

**Continental Breakfast \$8.75**

Fresh Seasonal Fruit & Assorted Breakfast Breads  
Includes Orange Juice, Regular & Decaf Coffee & Iced Water

**The Basics \$10.50**

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Assorted Muffins  
Includes Orange Juice, Regular & Decaf Coffee & Iced Water

*\$2 additional per person for eggs, meat & potatoes to be scrambled together*

**Traditional Breakfast \$12 | Minimum of 20 guests**

Includes Orange Juice, Regular & Decaf Coffee & Iced Water  
Fresh Fruit Platter  
Assorted Breakfast Breads

**Choose One**

Scrambled Eggs  
Vegetable & Cheese Omelet  
Bacon or Vegetable Quiche  
Egg & Chorizo Scramble  
\*Egg & Cheese Burritos  
*\*Add \$1.50 per person*

**Choose Two**

Smoked Bacon  
Sausage Patties  
Turkey Sausage Links  
Ham

**Choose One**

Country Potatoes  
Hash Browns  
\*Biscuits & Gravy  
*\*Add \$1.50 per person*

**The Deluxe Breakfast \$14 | Minimum of 50 guests**

Includes Orange Juice, Regular & Decaf Coffee & Iced Water  
Assorted Breakfast Breads  
Fresh Fruit  
Cold Cereal or Oatmeal

**Choose One**

Scrambled Eggs  
Bacon or Vegetable Quiche  
Vegetable & Cheese Omelet  
Egg & Chorizo Scramble  
\*Egg & Cheese Burritos  
*\*Add \$1.50 per person*

**Choose Two**

Smoked Bacon  
Sausage Patties  
Turkey Sausage Links  
Ham

**Choose One**

Country Potatoes  
Hash Browns  
\*Biscuits & Gravy  
*\*Add \$1.50 per person*

***Please Inquire about Vegan & Vegetarian Options***



## **BREAKFAST SIDES**

### **COLD - Individual Breakfast Sides**

Whole Fresh Fruit (bananas, oranges & apples)	\$1.25 each
Individual Yogurts	\$2.50 each
Individual Juices	\$2.50 each
Individual Milk	\$2.50 each

### **A La Carte Bakery Items**

Pastries are Sold by the Dozen Unless Otherwise Noted

Plain Croissants w/ Butter & Jelly	\$15.50
Assorted Mini Danish Pastry	\$17.50
Assorted Gourmet Muffins	\$16.75
Assorted Bagels with Butter, Jam & Cream Cheese	\$17.50
Assorted Breakfast Breads (12 pieces)	\$10.50

## **CULINARY ENHANCEMENTS**

Staffing Charges Additional. One attendant per 50 guests recommended

### **Waffle Bar | \$6**

Berries, Banana, Bacon Bits, Chocolate Chips,  
Whipped Cream, Syrup, Butter & Powdered Sugar

### **Omelet Bar | \$8**

Cheddar, Feta, Mushroom, Spinach, Diced Tomato,  
Peppers, Onions, Scallions, Ham, Bacon & Sausage

### **Carving Station | \$8**

Select One

- Herb Roasted Prime Rib with Horseradish Cream & Au Jus
- Turkey Airline Breast with Cranberry Relish & Sage Gravy
- Smoked Pitt Ham with Honey Clove Orange Glaze & Ground Mustard

### **Mimosa Station | \$7 per person, per hour**

Champagne & Assorted Fruit Juices

### **Chicken & Waffles | \$10.95 Kids | \$13.95 Adults**

Homemade Macaroni & Cheese, Fresh Fruit, Warm Maple Syrup & Butter

*\*Available for breakfast & lunch only*

### **High Tea | \$16.95 per person – Minimum 20 guests**

Assorted Mini Scones

Lemon Curd

Devonshire Cream

Assorted Teas Sandwiches - Egg Salad, Cucumber & Cream Cheese, Chicken Salad

Fresh Fruit Platter

Assorted Petite Desserts

Fruit Infused Iced Tea



**FROM THE DELI**                      **\$12.95 Lunch | \$15.95 Dinner**

Minimum 15 Guests

\$1 Additional for Boxed  
Beverages Include Lemonade OR Iced Tea & Water  
Includes Potato Chips  
Staffing Charges Additional

**Salads | Select One**

- Tossed Green Salad
- Tri-Color Pasta Salad
- Red Bliss Potato Salad
- Macaroni Salad
- Cesar Salad
- Fresh Fruit Salad

**Between the Bread | Select Two**

Bread choices are White or Wheat French Roll

- Smoked Ham - Brie & Honey Mustard
- Roast Beef - Cheddar Cheese, Caramelized Onions, Arugula & Gorgonzola Spread
- Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli
- Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli Roasted
- Turkey - Provolone, Roasted Red Peppers, & Basil Pesto
- Santa Fe Chicken - Ortega Chiles, Pepper jack Cheese, Greens, & Chipotle Aioli
- Albacore Tuna - Scallions, Fresh Tarragon, & Lemon Zest
- Chicken Salad - Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli
- Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread
- Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

**Dessert | Select One**

- Lemon Bars
- Double Fudge Brownie
- Assorted Cookies

**Hot Sandwiches | \$1 Additional**

Platter Style - Meatball, Turkey, Pulled Pork OR Brisket

**Soup | \$1.50**

- Choose from One of the Following:
- Tomato
  - Chicken Noodle
  - Clam Chowder
  - Minestrone
  - Baked Potato

**ENTRÉES**

**LUNCH | DINNER**

All of our Entrées are Served with Your Choice of Salad, Starch, Vegetable & Dessert  
Beverages Include Coffee, Iced Tea OR Lemonade & Water  
Add An Additional Protein for \$3 per person  
Staffing Charges Additional

**Lemon Rosemary Chicken**                      **\$17.95 | \$20.95**  
Bone in Chicken Breast with a Lemon-Caper Beurre Blanc

**Grilled Chipotle Lime Chicken**                      **\$17.95 | \$20.95**  
Grilled Chicken Breast Topped with a Honey Chipotle Lime Vinaigrette, Fresh Mango Salsa & Fresh Cilantro

**Grand Marsala**                                      **\$17.95 | \$20.95**  
Airline Chicken Breast served with Sautéed Mushrooms, Caramelized Onions & a Classic Marsala Wine Sauce & Gremolata

**Beef Brisket**                                      **\$17.95 | \$20.95**  
Braised & Fork-Tender Served with Natural jus

**Pasta Primavera**                                      **\$17.95 | \$20.95**  
Penne Pasta made with Seasonal Vegetables. Choose either House-Made Marinara Sauce OR Garlic Cream Sauce

**Eggplant Parmesan**                                      **\$17.95 | \$20.95**  
Baked Eggplant, Layered with Fresh Mozzarella, Basil, House-Made Marinara Sauce

**Chicken Florentine**                                      **\$18.95 | \$21.95**  
Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts & Topped with a Parmesan Cream Sauce

**California Chicken**                                      **\$18.95 | \$21.95**  
Airline Chicken Breast Topped with Seasoned Artichoke Hearts, Sun Dried Tomatoes, Capers and a Cream Sauce

**Chicken Parmesan**                                      **\$18.95 | \$21.95**  
Panko Crusted Boneless Chicken Breast with Marinara Sauce

**Chicken Cordon Bleu**                                      **\$18.95 | \$22.95**  
Panko Crusted Chicken Breast with Virginia Ham & Swiss Cheese with a Mornay Sauce

**Chicken Wellington**                                      **\$19.95 | \$22.95**  
Boneless Chicken Breast Wrapped in Puff Pastry, Sautéed Mushroom Duxelle & Madeira Wine Demi-Glace

*Split Entrée - \$3 additional per person*



**ENTRÉES (CONT'D)**

**LUNCH | DINNER**

**Tilapia**

Lemon Butter Sauce

**\$19.95 | \$22.95**

**Pan Seared Salmon**

Pan Seared with a Lemon-Thyme Vinaigrette

**\$19.95 | \$22.95**

**Asian Inspired**

Pan Seared with a Sweet Soy Reduction

**\$19.95 | \$22.95**

**Prime Rib**

Slow Roasted Prime Rib with Sea Salt & Fresh Peppercorn Crust, Classic Au jus

**\$22.95 | \$25.95**

**New York Steak**

Pan Seared NY with a Natural Pan Sauce

**\$24.95 | \$27.95**

**Classic Beef Wellington**

4 oz. Filet Mignon Wrapped in Puff Pastry, Sautéed Mushroom Duxelle & Madeira Wine Demi-Glace

**\$24.95 | \$27.95**

**The Filet**

Two 4 oz. Filet Mignon Medallions Pan Seared with Natural Thyme Jus

**\$25.95 | \$28.95**

**Turf & Turf**

Seasoned Chicken Breast & Grilled Tri-Tip with a Cabernet Reduction Sauce

**\$25.95 | \$28.95**

**Land & Sea**

Petite Filet Mignon & Pan Seared Shrimp with Classic Béarnaise Sauce

**\$30.95 | \$33.95**

*Split Entrée - \$3 additional per person*

**We take pride in providing interesting foods that adhere to all diets. If there are food items that you cannot eat or combine with other foods, please let our sales staff know. Our Chef would be glad to customize a meal to accommodate your needs.**

**SALADS | Choose One**

**Tossed Green** - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

**Spinach** - Smoked Bacon, Mushrooms, Goat cheese, & Caramelized Onion Bacon Vinaigrette

**Panzanella** - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons, & Creamy Basil Dressing

**Caesar** - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

**Spanish Caesar** - Sweet Corn, Black Beans, Tomato, Cilantro, Pepitas, Cotija Cheese & Creamy Parmesan Cilantro Dressing

**Seasonal Fruit Salad**

**Yum Yum Salad**- Mixed Greens Candied Pecans, Cherries, Crushed Pineapple & Shredded Coconut

**Caprese** - Field greens, Broccoli, Mozzarella, Cherry Tomatoes, Fresh Basil, & Balsamic Vinaigrette  
**\$1.25 Additional**

**Classic Cobb** - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg & Buttermilk Ranch | **\$1.25 Additional**

**Wedge Salad** – Butter Lettuce with Smoked Bacon, Grape Tomatoes & Blue Cheese Dressing  
**\$1.25 Additional**

**STARCHES** | Choose One

Brown Rice  
Wild Rice Pilaf  
Roasted Red Potato  
Scalloped Potatoes  
Smashed Yukon Gold  
Roasted Garlic Mash  
Sweet Potato Mash  
Roasted Sweet Potato  
Couscous

**VEGETABLES** | Choose One

Vegetable Ratatouille  
Seasonal Vegetable Medley  
Roasted French Green Beans  
Baby Carrots  
Grilled Zucchini  
Spicy Green Beans  
Sautéed or Steamed Broccoli  
Roasted Brussels Sprouts  
Grilled Asparagus | **\$1 Additional**

**DESSERTS** | Choose One

Chocolate Cake  
Lemon Cake  
Carrot Cake  
White Cake  
Apple Crisp  
Red Velvet Cake



## **CARVING STATION ENHANCEMENTS**

Chef Required - Additional labor fees apply

### **Spice Rubbed Pork Loin | \$4**

Ancho Chile Demi & Avocado Corn Relish

### **Turkey Airline Breast | \$5**

Cranberry Relish & Sage Turkey Gravy

### **Smoked Pitt Ham | \$5**

Honey Clove Orange Glaze & Ground Mustard

### **Herb Roasted Prime Rib of Beef | \$5**

Horseradish Cream & Au Jus

### **Pig Lechon | \$500**

Extra Large 70lb Pig

**THEMED BUFFET SELECTIONS**

**LUNCH | DINNER**

Minimum of 25 Guests

You May Add an Additional Protein to a Buffet for \$3 per Guest

Beverages Include Coffee, Decaf, Iced Tea OR Lemonade & Water

Staffing Charges Additional

**A Taste of Asia**

**\$19.95 | \$22.95**

**Salads | Choose Two**

**Chinese Chicken Salad**

Shredded Chicken, Romaine Hearts, Fresh Thai Basil, Cucumber, Bean Sprouts, Mandarin Oranges, Almonds with Toasted Sesame Vinaigrette

**Yum Yum Salad**

Mixed Greens Candied Pecans, Cherries, Crushed Pineapple & Shredded Coconut

**Broccoli Salad**

Smoked Bacon, Picked Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

**Entrees | Choose Two**

**Classic Orange Chicken**

Crispy Chicken Breast with Fresh Orange Zest & Chili

**Spicy Kung Pao Chicken**

Pan Fried Chicken with Dried Chili, Scallions, Toasted Cashews, Cilantro & Spicy Red Chili Sauce

**Broccoli & Beef**

Tender Pieces of Sautéed Beef with Broccoli Served with Classic Teriyaki Glaze

**Mongolian Beef**

Crispy Beef Dressed in a Sweet & Spicy Soy Sauce with Fresh Garlic, Ginger & Grilled Scallions

**Asian Salmon**

Pan-Seared Salmon with Spicy Hoisin BBQ Sauce

**Sides | Choose Two**

**Pan Fried Noodles**

Chow Mein Noodles with Bean Sprouts, Asparagus, Shiitake Mushrooms & Bok Choy

**The Grand's House Fried Rice**

Pan Seared Rice with Fresh Peas, Egg, Carrots, Scallions & Fresh Herbs

**Vegetable Stir Fry**

Assorted Vegetables Sautéed with Fresh Garlic, Ginger, Asian Herbs & Sweet Soy Sauce

**Jasmine Steamed White Rice**

**Dessert**

**Pineapple Upside-Down Cake**

**BUFFET SELECTIONS (CONT'D)**

**LUNCH | DINNER**

**Little Italy**

**\$20.95 | \$23.95**

**Salads | Choose Two**

**Antipasti Salad | \$1 Additional**

Roasted Peppers, Marinated Artichokes, Salami, Mozzarella Cheese Balls, Pepperoncini, Olives & Mixed Greens

**Caprese Salad**

Mixed Greens, Marinated Mozzarella, Assorted Tomatoes, Fresh Basil & Balsamic Vinaigrette

**Orzo Salad**

Orzo, Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus & Homemade Pesto

**Caesar Salad**

Classic Caesar Salad with Garlic Herbed Croutons & Parmesan Cheese

**Entrees | Choose Two**

**Chicken Parmesan**

Pan Seared, Panko-Crusted Chicken Breast Fresh Provolone & House-Made Marinara

**Eggplant Parmesan**

Panko-Crusted Baked Eggplant, Fresh Provolone & House-Made Marinara

**Bistecca**

Grilled Tri-Tip with Fresh Lemon, Garlic, Fresh Parmesan & Tomato-Basil Vinaigrette

**The Grand Penne Pasta**

Italian Sausage, Caramelized Onions, Roasted Peppers & Rustic Basil-Alfredo Sauce

**Pasta Primavera**

Penne Pasta with "Primavera Vegetables" & White Wine Cream Sauce

**Shrimp \$1.50 Additional**

**Served With**

**Vegetable Primavera**

Grilled Zucchini, Assorted Peppers, Asparagus, Roasted Baby Carrots Seasoned with Garlic-Basil Butter

**Fettuccine Olio di Burro**

Pasta with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil & Parmesan Cheese

**Dessert | Choose One**

Coconut Macaroons & Mini Cannoli's

New York Cheesecake

Tiramisu **Additional \$1.50**

**BUFFET SELECTIONS (CONT'D)**

**LUNCH | DINNER**

**South of the Border**

**\$20.95 | \$23.95**

**Salads Included**

**Black Bean Salad**

Romaine Lettuce Topped with Black Beans, Grilled Corn, Cherry Tomatoes, Queso Fresco with Chipotle Ranch Dressing

**Mexican Chopped Salad**

Mixed Lettuce, with Jicama, Radishes, Crispy Tortilla Strips with Honey Chipotle Vinaigrette

**Entrees | Choose Two**

**Beef or Chicken Fajitas**

Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions & Mixed Peppers

**Shrimp \$3 Additional**

**Beef or Chicken Enchiladas**

Slow Roasted & Shredded with Mexican Spices, Home-Made Red Sauce & Spicy Pepper Jack Cheese

**Carne Asada**

Grilled Skirt Steak Marinated with Fresh Limes, Cilantro, Garlic & Fresh Herbs

**Pollo Asado**

Marinated Chicken Breast with Fresh Citrus, Cumin, Garlic & Fresh Herbs

**Served With**

Mexican Rice

Refried, Pinto Beans or Black Beans with Queso Fresco

Corn or Flour Tortillas

Roasted Tomato Salsa

**Dessert | Choose One**

Tres Leches Cake

Banana-Caramel Xangos

New York Cheesecake

**BUFFET SELECTIONS (CONT'D)**

**LUNCH | DINNER**

**Island Menu | Pacific Island | Polynesian**

**\$20.95 | \$23.95**

**Salads | Choose Two**

**Old School Style Macaroni Salad**

Japanese Mayo, Carrot & Hawaiian Sea Salt

**Hawaiian Style Potato Salad**

Made with Pickles, Cucumber & Green Peas

**Yum Yum Salad**

Mixed Greens Candied Pecans, Cherries, Crushed Pineapple & Shredded coconut

**Broccoli Salad**

Smoked Bacon, Pickled Onions, Dried Cherries, Pumpkin Seeds & Raspberry Vinaigrette

**Entrees | Choose Two**

**Teriyaki Chicken**

Boneless Chicken Breasts Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil

**Huli Huli Chicken ("turn-turn" chicken)**

Our Version of Barbecued Chicken is Cooked with "Huli-Huli" Sauce - Made with Pure Hawaiian Brown Sugar Cane Along with Soy Sauce & Fresh Ginger

**Chicken Kale Moa**

Chicken Breast with Fresh Ginger, Curry & Coconut Milk

**Kailua Pulled Pork**

Slow Cooked Pork Butt with Alaea Sea Salt & Aromatics

**Braised Short Ribs**

Boneless Short Ribs Braised with Kecap Manis, Star Anis, Ginger & Garlic

**Grilled Tri tip with Polynesian Influence**

Marinated with Pineapple, Fresh Ginger, Thai Basil, Brown Sugar with Roasted Garlic-Soy Reduction

**Teriyaki Salmon**

Atlantic Salmon Marinated in Teriyaki Sauce, Lemon, Garlic & Sesame Oil

**Mahi Mahi**

Macadamia & Panko Crusted Mahi with Sake-Mirin Cream Sauce





## **Island Menu | Pacific Island | Polynesian (CONT'D)**

### **Sides | Choose Two**

- Steamed White Rice with Scallions and Sesame Seeds
- Fried Rice with Chinese Sausage, Pineapple, Black Pepper & Sweet Soy
- Stir Fried Vegetables with Shanghai Cabbage, Shiitake Mushroom & Chinese Broccoli
- Mixed Mashed Potatoes with Yukon Golds and Sweet Potatoes

### **Dessert**

**Pineapple Upside-Down Cake**

**BUFFET SELECTIONS (CONT'D)**

**LUNCH | DINNER**

**SOUTHERN | BACKYARD BBQ**

**\$20.95 | \$23.95**

Includes Home-Made Corn Bread with Honey Butter

**Salads | Choose Two**

**Old School Mac Pasta Salad**

With Julienned Vegetables & Garlic-Mayo

**Mixed Greens**

Candied Pecans, Dried Cranberries, Gorgonzola & Balsamic Vinaigrette

**Romaine Salad**

Cornbread Croutons & Spicy Caesar Dressing

**Classic Cobb**

Assorted Lettuce with Avocado, Smoked Ham, Dolce Gorgonzola & House-Made Buttermilk Ranch

**Cole Slaw**

Shredded Napa Cabbage, Apples, Toasted Pecans with a Spicy Dijon & Lemon Vinaigrette

**Potato Salad**

Yukon Potatoes, Fresh Capers, Smoked Bacon, Scallions, Sweet House-Cured Pickles with Classic Mayo Dressing

**Entrees | Choose Two**

**Maple Glazed Bone-In Chicken**

Roasted Chicken with Fresh Herbs, Garlic & Tossed with a Chili-Maple Glaze

**Fried Chicken**

Buttermilk Brined Fried Chicken

**Simply Grilled Chicken Breast**

**Smothered Chicken Breast**

Bone-in Chicken Breast, Pan Seared with Smoked Sausage Gravy

**Pork Tenderloin**

Grilled, Glazed & Oven Roasted with a Bourbon BBQ Sauce

**Honey Glazed Ham**

Roasted Ham Marinated in Dr. Pepper, Mustard & Pineapple, with a Sweet Chili Glaze

**Roasted Beef Brisket**

Fork Tender Brisket Served with Natural Jus

**Tri-Tip | Carver Required for an \$100 Additional Fee**

Grilled Tri-Tip Marinated with Fresh Herbs, Garlic & Lemon

**SOUTHERN | BACKYARD BBQ (CONT'D)**

**Dirty South Ribs**

Smoked Pork Ribs Featuring the Grand's Signature Rub

**Blackened Salmon**

Pan Seared Salmon with Choura's Special Blackened Seasoning, Fresh Lemon & Grilled Onions

**Catfish**

Cornmeal Crusted Catfish & Fried with a Creole Beurre Blanc

**Sides | Choose Two**

**Mac N' Cheese**

Cheddar Cheese, Fontina Cheese & Toasted Panko-Parmesan Bread Crumbs

**Braised Black Eyed Peas**

Smoked Ham Hock & Roasted Garlic

**Super Dirty Rice**

Smoked Paprika, Black Beans, Cumin & Caramelized Onions

**Collard Greens**

**The Mash**

Yukon Potatoes with Roasted Garlic, Sour Cream & Grilled Scallions

**Corn on the Cob**

Grilled Corn with Smokey Chipotle Butter

**Baked Beans**

Slow Baked Pinto Beans with Caramelized Onions, Brown Sugar & Smoked Bacon

**Dessert | Choose One**

Apple Crisp

*Top with a Scoop of Ice Cream | \$1.50 Additional*

Banana Pudding with Vanilla Wafers

**ACTION STATIONS**

Add to Your Menu Selection or Order a La Carte  
Additional Fees for Staffing and Chef Attendant (Required)

**Pasta Station | \$15 per person**

Pick Your Pasta (Spaghetti, Penne or Fettuccini). Served with Roasted Tomato Sauce, Our Homemade Pesto or Cheesy Alfredo. Toppings Include: Meatballs, Mushrooms, Italian Sausage, Roasted Peppers or Grilled Chicken. Let us know what you want.  
*Shrimp | \$1.50 Additional*

**Build You Own ¼ lb. Burger | \$17 per person**

All Burgers Served on Mini Brioche Burger Buns – Pick Two: Angus Burger with Smokey Bacon, Cheddar, Caramelized Onions and Bread & Butter Pickles OR Pulled Pork with Bourbon BBQ Sauce & Crispy Apple Slaw OR Ground Chicken Burgers with Chipotle Aioli. Served with Garlic Fries or Homemade Parmesan Chips.

**Mashed Potato Bar | \$15 per person**

Whipped Roasted Garlic Mash with Apple Wood Smoked Bacon, Chives, Cheddar, Maytag Blue Cheese, Ballpark Chili, Sour Cream, Caramelized Sweet Onions.

**Taco Time | \$14 per person**

Pick Your Tortillas; Our Special Carne Asada Marinated with Corona Beer, Onions, Cilantro, & Assorted Citrus; Pinto or Black Beans; Roasted Tomato Salsa & Salsa Verde; Cheese & Sour Cream, Spanish Rice

**Nacho Bar | \$12 per person**

Crispy Tortilla Chips, Homemade Guacamole, Salsa, Sour Cream, Nacho Cheese, Jalapenos, Grilled Chicken, Refried, Pinto or Black Beans

**Mini Slider Displays - per piece**

BLT's with Sundried Tomato Aioli, Cherry Tomatoes, Apple Wood Smoked Bacon	<b>\$2.25</b>
Hoisin Glazed Pork Tenderloin with Asian Herbs, Pickled Cucumbers, Bean Sprouts & Red Chili Aioli	<b>\$2.00</b>
Ahi Tuna Burgers with Pickled Cucumbers, Sweet Soy & Cabbage Slaw	<b>\$2.75</b>
Build Your Own Sliders- Beef or Turkey Patties with Condiments	<b>\$1.75</b>

**SPECIAL HORS D'OUEVRES MENU**

**Lunch \$19.95 | Dinner \$22.95**

Includes 3 Hot & 3 Cold  
Coffee, Decaf, Iced Tea OR Lemonade & Iced Water

**HOT Stuff**

House-Made Italian Meatballs with San Marzano Tomato Sauce  
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta & Mascarpone Cheese  
Short Rib Quesadillas with Jack Cheese, Grilled Scallions & Chipotle-Honey Crème Fraiche  
Assorted Mini Quiches with Smoked Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese  
Mongolian Beef Skewers & Grilled Scallions  
Classic Thai Chicken Satay with Lemongrass, Ginger, Asian Herbs & Creamy Peanut Sauce  
Wild Mushroom Crostini with Fresh Thyme & Shaved Parmesan  
Crab Cakes with "Ole Bay" Aioli  
Chicken Wings - Choose Two Sauces - Lemon Pepper | Spicy Buffalo | BBQ | Teriyaki  
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce  
Spinach Spanikopita  
Sicilian-Style Sausage Stuffed Mushrooms  
Chicken Flautas  
Potstickers  
Jalapeno Poppers

**COLD Stuff**

Pan-Seared, Rare Ahi with Japanese 7 Spice, Cucumber & Chili Aioli  
Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest & Crostini  
Caprese Skewers with Pear Tomatoes, Basil, Bocconcini Mozzarella & Basil Pesto  
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese & Crispy Baguette  
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade & Toasted Sourdough  
Antipasto Skewers  
The Grand's Signature Deviled Egg  
Fresh Sliced Fruit Platter  
Vegetable Crudités with Herb Dip  
Gourmet Cheese & Cracker Display  
Assorted Mini-Bun Sandwiches – Turkey, Ham, Roast Beef

**Dessert**

Assorted Cookies & Brownies

**SMALL BITES**

Per Piece (minimum 50 pieces per item)

**HOT Stuff**

House-Made Italian Meatballs with San Marzano Tomato Sauce   serving is 2 pieces	<b>\$1.50</b>
Arancini Riso (Fried Risotto Balls) with Lemon Zest, Pancetta & Mascarpone Cheese	<b>\$1.50</b>
Thai Chicken Satay with Lemongrass, Ginger & Creamy Peanut Sauce	<b>\$1.50</b>
Assorted Mini Quiche with Smoked Bacon, Caramelized Onions, Fresh Herbs & Gruyere Cheese	<b>\$1.75</b>
Wild Mushroom Crostini with Fresh Thyme & Shaved Parmesan	<b>\$2</b>
Crab Cakes with "Ole Bay" Aioli	<b>\$2</b>
Chicken Wings - Choose Two Sauces - Lemon Pepper, Spicy Buffalo, BBQ or Teriyaki	<b>\$2</b>
Crisp Vegetable Spring Rolls with Sweet & Sour Sauce	<b>\$2</b>
Quesadillas with Jack Cheese, Grilled Scallions & Chipotle-Honey Crème Fraiche	<b>\$2.25</b>
Mongolian Beef Skewers & Grilled Scallions	<b>\$2.25</b>
Spinach Spanakopita	<b>\$2.25</b>
Sicilian-Style Sausage Stuffed Mushrooms	<b>\$2.25</b>
Yucatan-Style Beef Empanadas	<b>\$2.50</b>
Mini Beef Wellingtons	<b>\$2.50</b>
Teriyaki Chicken & Pineapple Kabobs	<b>\$2.50</b>
Grilled Lamb Chops with Rosemary, Garlic & Fresh Mint	<b>\$2.75</b>
Bacon Wrapped Shrimp	<b>\$3</b>
Bacon Wrapped Scallops	<b>\$3</b>

**COLD Stuff**

Hummus with Roasted Garlic, Cumin, Smoked Paprika, Lemon Zest & Crostini	<b>\$1.00</b>
Deviled Eggs   2 pieces	<b>\$1.25</b>
Watermelon Skewers with Feta Cheese, Basil & Balsamic Glaze	<b>\$1.50</b>
Roasted Artichokes with Fresh Lemon, Fennel, Herbed Goat Cheese & Crispy Baguette	<b>\$1.50</b>
Seasonal Fruit Skewers	<b>\$1.50</b>
Turkey & Ham Pinwheels	<b>\$1.75</b>
Pan-Seared, Rare Ahi with Japanese 7 Spice, Cucumber & Chili Aioli	<b>\$1.75</b>
Caprese Skewers with Pear Tomatoes, Basil, Mozzarella & Basil Pesto	<b>\$1.75</b>
Smoked Salmon Crostini with Chive-Infused Goat Cheese	<b>\$2.00</b>
Grilled New York Steak with Dolce Gorgonzola, Sweet Onion Marmalade & Toasted Sourdough	<b>\$2.00</b>
Antipasto Skewers with Mozzarella, Basil & Tomato	<b>\$2.00</b>
Prosciutto Wrapped Melon Balls	<b>\$2.25</b>
Jumbo Shrimp on Ice with Cocktail Sauce	<b>\$3.00</b>

## **APPETIZER PLATTERS**

Serves 25 Guests Unless Noted Otherwise

### **Fresh Fruit Platter | \$52**

Seasonal Fruits and Berries

### **Domestic Cheese Display with Assorted Crackers | \$58**

Five Types of Cheeses - Swiss, Cheddar, Jalapeño Pepper Jack, Port Wine & Sage Derby  
Gourmet Crackers, Dried Fruits & Mixed Nuts

### **Garden Vegetable Platter with Herb Dip | \$42**

Carrot Sticks, Celery Sticks, Grape Tomatoes, Broccoli, Cauliflower, Kosher Pickles & Sweet Cherry Peppers

### **Assorted Wrap Sandwiches (per 25 pieces) | \$56**

Chicken Cesar, BLT, Grilled Vegetables

### **Mini Bun Sandwiches (per 25 pieces) | \$49**

Turkey, Ham & Roast Beef

### **Deluxe Mini Bun Sandwiches (per 25 pieces) | \$55**

Egg Salad, Chicken Salad & Tuna Salad with Lettuce, Tomato and Cheese

### **Antipasto Platter | \$60**

Chef's Selection of Sliced Ham & Hard Italian Salami, Mini Marinated Mozzarella Cheese Balls, Black & Green Olives, Marinated Artichoke Hearts, Cherry Tomatoes & Sweet Peppers Served with a Basket of Baguettes

### **Crispy Tortilla Chips & Salsa | \$25**

### **Crispy Tortilla Chips, Guacamole & Salsa | \$30**

### **Additional Salads | \$1.75**

Macaroni Salad  
Potato Salad  
Tossed Green Salad  
Caesar Salad  
Tri-Color Pasta Salad

### **Open House Special - 20 Person Minimum | \$14 per person**

Mini Bun Sandwiches - Roast Beef, Ham & Turkey, Vegetable Platter, Gourmet Cheese & Crackers Display, Fresh Fruit, Meatballs & Chicken Wings, Two Choices of Salad

**SWEET TOOTH**

**\$2.50 per person**

*Served or Displayed - A la Carte*

Assorted Dessert Bars | Lemon, Pecan & Brownies

Gourmet Homemade Pie | Caramel Apple or Chocolate Mousse

Mini Bundt Cakes | Carrot, Lemon, or Chocolate

Mini Cupcakes (select two) | Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

Individual Fruit Tarts

Tuxedo Trifle Mousse Cake | Chocolate Cake Layered with Vanilla Mousse & Chocolate Shell

Cheesecake | Traditional New York with Seasonal Berries OR Cookies & Cream with Oreo Crust

Cinnamon Apple Tart with Fresh Whipped Cream

Dolce Italiano | Coconut Macaroons & Mini Chocolate Chip Cannoli's

Mini Beignets | Dusted with Cinnamon Sugar or Powdered Sugar

Petite Fours | *Additional \$1.50*

**CUSTOM DESSERT BAR | Displayed [Cost per Person]**

Select from Sweet Tooth list above

Choose 3 | **\$6**

Choose 4 | **\$8**

Choose 5 | **\$10**



**DESSERTS**

*Sweets by the Dozen*

Assorted Fresh Baked Cookies	<b>\$14.50</b>
Fudge Brownies	<b>\$20</b>
Lemon Bars	<b>\$18</b>
Carrot Cake Bites	<b>\$16.50</b>
Brownie Bites	<b>\$20</b>
Stem Strawberries Dipped in Chocolate	<b>(Market Price)</b>

**CUSTOM CAKES**

Full Sheet Cake (serves 80-100)	<b>\$145</b>
Half Sheet Cake (serves 30-50)	<b>\$85</b>
¼ Sheet Cake (serves 16-25)	<b>\$55</b>

**Cakes**

White, Marble or Chocolate

**Fillings**

Vanilla Bavarian, Chocolate Bavarian, Lemon Bavarian, Raspberry Bavarian, Strawberry Bavarian, Banana Bavarian, Apricot Bavarian, Raspberry Chocolate Bavarian & Mocha Bavarian

**Icings**

White Butter Cream or Chocolate Butter Cream

*Should You Wish to Bring in Your Own Cake or Cupcakes, There is an Additional Fee...*

Cake Cutting Fee | \$3 - *Waived with Proof of Purchase from Rossmoor Bakery*  
Cupcake Fee | \$1

**CHOCOLATE FOUNTAIN | \$300 Rental Fee**

Warm Belgium Chocolate Cascades off a Three-Tier Fountain, Especially Designed for Fondue  
Additional Fee for Staffing

**Includes**

- Three-Hour Fountain Rental
- 20 lbs. of Belgium Chocolate [choice of dark, semi-sweet, milk, or white]
- Round Table
- Napkins, Mini Plates & 8in Skewers

**Dipping Items**

- Choose 3 | \$6
- Choose 4 | \$8
- Choose 5 | \$10

**Select from the Following**

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Oreo Cookies
- Caramels
- Bananas
- Nutter Butter Cookies
- Shortbread Cookies
- Crème de Pirouline
- Pretzel Rods
- Pineapple
- Cream Puffs
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Biscotti
- Marshmallows

**BEVERAGES**

**HOT** (15- 8 oz. servings per gallon)

Freshly Brewed Coffee	\$17   Gallon
Freshly Brewed Decaffeinated Coffee	\$17   Gallon
Hot Tea Service with Regular & Herbal Teas	\$17   Gallon
Hot Chocolate	\$17   Gallon
Hot Apple Cider	\$15   Gallon

**COLD** (15- 8 oz. servings per gallon)

Sparkling Punch	\$18   Gallon
Lemonade	\$15   Gallon
Orange Juice	\$17   Gallon
Apple Juice	\$15   Gallon
Cranberry Juice	\$17   Gallon
Iced Tea with Sliced Lemon	\$15   Gallon
Sweet Iced Tea   <i>Minimum 2 Gallons</i>	\$18   Gallon
Iced Water with Sliced Lemon	\$6   Gallon

**COLD** (Individual & "On the Go" Portions)

Canned Soda	\$2 Each
Bottled Water	\$2.50 Each
Individual Fruit Juice	\$2 Each
Bottled Snapple Iced Tea	\$2 Each

**WET YOUR WHISTLE**

**CASH BAR - \$250 per bartender**

**BEER**

Domestic Beer	\$5
Import/Specialty Beer	\$6
Domestic Keg [approx. 150 servings]	\$295
Import/Specialty Keg [approx. 150 servings]	\$350

**WINE**

Wine by the Glass	\$6 - \$7
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

**MIXED COCKTAILS**

Well Brands	\$7
Call Brands	\$8 - \$9
Premium Brands	\$9 - \$10
Martinis	\$9 - \$11

**NON-ALCOHOLIC**

Bottled Water	\$2 - \$4
Sparkling Water	\$3 - \$5
Soft Drinks	\$3
Juices	\$2
Sparkling Cider [per bottle]	\$12
Corkage Fee [per bottle]	\$10



**HOSTED BARS**

Bartender Fee Additional

NOTE - \$500 Minimum for Flat-Rate Hosted Bars

Drink Tickets | \$8 Each

Premium Drink Tickets | \$9 Each

**LIMITED HOSTED [cost per person]**

1 Hour	\$6
2 Hours	\$11
3 Hours	\$14
Each Additional Hour	\$3

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water

**HOSTED [cost per person]**

1 Hour	\$9
2 Hours	\$15
3 Hours	\$18
Each Additional Hour	\$5

Well Drinks

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water

**PREMIUM HOSTED [cost per person]**

1 Hour	\$12
2 Hours	\$18
3 Hours	\$26
Each Additional Hour	\$6

Call Drinks

Well Drinks

Domestic & Imported Beer

House Wine

Soft Drinks

Mineral Water