

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.

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

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

** Zucchini, Banana Nut, Blueberry, Cranberry, Chocolate Chip or Lemon*

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

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

Platter Style OR \$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
- Fresh Baked Cookie

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

Hickory Smoked 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**

Grilled Chicken, Artichoke Hearts, Sundried Tomatoes, Kalamata Olives, Grape Tomatoes with Balsamic Vinaigrette

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)

Tilapia \$19.95 | \$22.95
Lemon Butter Sauce

Pan Seared Salmon \$19.95 | \$22.95
Pan Seared with a Lemon-Thyme Vinaigrette

Asian Inspired \$19.95 | \$22.95
Pan Seared with a Sweet Soy Reduction

Prime Rib \$22.95 | \$25.95
Slow Roasted Prime Rib with Sea Salt & Fresh Peppercorn Crust, Classic Au jus

New York Steak \$24.95 | \$27.95
Pan Seared NY with a Natural Pan Sauce

Classic Beef Wellington \$24.95 | \$27.95
4 oz. Filet Mignon Wrapped in Puff Pastry, Sautéed Mushroom Duxelle & Madeira Wine Demi-Glace

The Filet \$25.95 | \$28.95
Two 4 oz. Filet Million Medallions Pan Seared with Natural Thyme Jus

Turf & Turf \$25.95 | \$28.95
Seasoned Chicken Breast & Grilled Tri-Tip with a Cabernet Reduction Sauce

Land & Sea \$30.95 | \$33.95
Petite Filet Mignon & Pan Seared Shrimp with Classic Béarnaise Sauce

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

Wedge Salad – Butter Lettuce with Smoked Bacon, Grape Tomatoes & Blue Cheese Dressing

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**

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

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)

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)

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)

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)

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 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

Baked Beans

Smoked Bacon, Brown Sugar & Caramelized Onions

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

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 Your Own ¼ lb. Burger | \$17

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

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

Taco Time | \$14

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

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	\$2.25
Hoisin Glazed Pork Tenderloin with Asian Herbs, Pickled Cucumbers, Bean Sprouts & Red Chili Aioli	\$2
Ahi Tuna Burgers with Pickled Cucumbers, Sweet Soy & Cabbage Slaw	\$2.75
Build Your Own Sliders- Beef Or Turkey Patties	\$1.75

SPECIAL HORS D'OEUVRES MENU Lunch \$19.95 | Dinner \$22.95

Lunch | Includes 3 Hot & 3 Cold

Dinner | Includes 5 Hot & 5 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 & Bars

SMALL BITES

Per Piece (minimum 50 pieces per item)

HOT Stuff

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

COLD Stuff

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

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) | \$52

Turkey, Ham & Roast Beef, lettuce, tomato & cheese

Super 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

Open House Special (20 Person Minimum) | \$14

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

Crispy Tortilla Chips & Salsa | \$25

Crispy Tortilla Chips, Guacamole & Salsa | \$30

Additional Salads | \$1.75

Macaroni Salad
Potato Salad
Tossed Green Salad
Cesar Salad
Tri-Color Pasta 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	\$14.50
<i>Chocolate Chip, Oatmeal Raisin, Double Chocolate & Sugar</i>	
Fudge Brownies	\$20
Lemon Bars	\$18
Carrot Cake Bites	\$16.50
Brownie Bites	\$20
Stem Strawberries Dipped in Chocolate	(Market Price)

CUSTOM CAKES*

Full Sheet Cake (serves 80-100)
Half Sheet Cake (serves 30-50)
¼ Sheet Cake (serves 16-25)
**Please Inquire Within for Current Prices*

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