
BREAKFAST

Breakfast Buffets

A \$4.00 Per Guest service fee will apply for groups under 20 Guests

The Grand Continental

Seasonal Fresh Fruit & Berries/ Bacon, Egg & Toast Cups/ Maple Pecan Sticky Buns/ Assorted Donuts/ Orange Juice/ Regular & Decaf Coffee

\$18 Per Person

The Grand Classic

Fresh Scrambled Eggs/ Apple Wood Smoked Bacon/ Grilled Sausage Patties/ Skillet Potatoes/ Orange Juice/ Regular & Decaf Coffee

Pick 1 from the A La Carte Menu \$22

Country Classic

Fresh Scrambled Eggs/ Apple Wood Smoked Bacon/ Grilled Sausage Patties/ Skillet Potatoes/ Orange Juice/ Regular & Decaf Coffee

Pick 3 from the A la Carte Menu \$26

A La Carte

Seasonal Fresh Sliced Fruit & Berries

Warm House Made Cinnamon Rolls

Maple Pecan Sticky Buns

Assorted Cereals and Individual Milk

Assorted Muffins, Danish and Coffee Cakes

Biscuits and Gravy

French Toast/ Maple Syrup/ Whipped Butter

Assorted Donuts

Buttermilk Pancakes/ Maple Syrup/ Whipped Butter

Bagels, Toast, Preserves and Cream Cheese

Grab & Go Breakfast A La Carte

A \$4.00 Per Guest service fee will apply for groups under 20 Guests

Continental

Fresh Whole Fruit/ House Made Granola Bar/ Muffin

\$6 Per Person

Black Forest Ham & Swiss Stuffed Croissants

Thin Sliced Black Forest Ham/ Big Eye Swiss/ Butter Croissant/ Fried Egg

\$7 Per Person

Breakfast Burrito

Steamed Tortilla/ Scrambled Egg/ Cheddar/ Hash browns/ Sausage & Bacon/ Salsa

\$8 Per Person

Action Station

Custom Omelet & Egg Action Station

Farm Fresh Eggs/ Egg Whites/ Black Forest Ham/ Chopped Bacon/ Diced Bermuda Onion/ Diced Bell Peppers/
Sharp Cheddar/ Big Eye Swiss/ Salsa Fresco/ Sautéed Mushrooms/ Spinach/ Diced Tomato/ Pickled Jalapeno

\$15 Per Person

Plated Breakfast Available

Ask your salesperson for custom options and pricing

LUNCH

Box Lunch

Roasted Turkey Club

Roasted Turkey/ Leaf Lettuce/ Tomato/ Big Eye Swiss Cheese/ Bacon/ Rustic Bread

\$17 Per Person

Slow Roast Beef

Herb Marinated Slow Roasted Beef/ Shaved Red Onion/ Leaf Lettuce/ Tomato/ Cheddar/ Brioche Bun

\$20 Per Person

Black Forest Ham & Cheese

Black Forest Ham/ Provolone Cheese/ Red Leaf Lettuce/ Tomato/ Marble Rye

\$19 Per Person

Box Lunches Include Choice of Side (Choose Two):

Southern Potato Salad

Seasonal Pasta Salad

Fruit Salad

Assorted Chips

And Choice of Dessert:

Rockslide Brownie

Assorted Cupcakes

Cookies

Caesar Salad

Romaine Lettuce, Grilled & Chilled Chicken Breast, Parmesan Cheese/ Crouton/ Caesar Dressing

\$14 Per Person

Chef Salad

Blended Lettuce, Smoked Turkey, Honey Ham, Boiled Egg, Shredded Cheese, Tomato, Bacon, Cucumber/
Ranch Dressing

\$15 Per Person

Drink Station Included

Box lunches served with individual mustard & mayonnaise. Vegetables on the side.

All food and beverage are subject to a 23% service charge and 8.995% tax.

Prices are subject to change until confirmed on the Banquet Event Order.

Lunch Buffets

A \$4.00 Per Guest service fee will apply for groups under 20 Guests.

The Grand Deli

Garden Salad with Fresh Vegetables/ New Potato Salad/ Plum Tomato & Cucumber Salad/ Classic Tuna Salad/ Slow Roasted Turkey/ Black Forest Ham/ Pastrami/ Genoa Salami/ Slow Roasted Beef/ Provolone/ Cheddar Cheese/ Green Leaf Lettuce/ Hot House Tomatoes/ Kosher Dill Pickles/ Spicy Brown Mustard/ Mayonnaise/ Assorted Sandwich Breads

\$25 Per Person

Chairman's Buffet

Mixed Baby Greens with Tomato & Cucumber/ Cracked Pepper Ranch/ Pasta Salad/ Grilled Zucchini & Tomato Salad with Shaved Parmesan/ Grilled Herb Chicken with Natural Pesto Reduction/ Pepper Grilled Strip Loin with Roasted Cipolini Onion Demi/ Roasted Garlic & Rosemary Mash Potato/ Chefs Selection Seasonal Vegetable/ Rolls

\$30 Per Person

BBQ Classic

Southern Potato Salad/ Garden Salad/ Coleslaw/ Potato Wedges/ Honey Butter Skillet Corn/ Sliced Brisket/ Smoked Chicken/ Pulled Pork/ BBQ Sauce/ Texas Toast

\$35 Per Person

Tex-Mex

Spanish Rice/ Refried Beans/ Green Chili Beef/ Fajita Chicken/ Grilled Peppers & Onions/ Flour Tortillas/ Chips, Salsa & Queso/ Topping Bar Includes: Sour Cream/ Shredded Cheese/ Jalapeno/ Pico de Gallo/ Chopped Cilantro & Onion/ Shredded Lettuce/ Salsa Verde/ Guacamole

\$34 Per Person

Soup/ Salad/ Potato

Seasonal Soup/ Garden Salad with Italian Dressing & Ranch/ Baked Potatoes/ Melted Cheese/ Whipped Butter/ Sour Cream/ Chopped Steamed Broccoli/ Chopped Bacon/ Chili/ Pulled Smoked Pork/ B.B.Q Sauce/ Green Onion/ Rolls

\$22 Per Person

Tuscan Pasta

Garden Salad/ Chilled Seafood/ Grilled Seasonal Vegetables/ Penne Noodles/ Fettuccini Noodles/ Alfredo/ Red Sauce/ Slow Roasted Chicken/ Meatballs/ Garlic Bread

\$22 Per Person

GRAND CASINO
HOTEL ♦ RESORT
Catering Menus

Calzones & Salad

Build your own Salad Bar, Assorted Calzones, Ranch, Marinara, Parmesan

\$22 Per Person

Lunch Buffets Include Drink Station & Chef Selection Dessert Display

Special Breaks

Cupcake Shop

Chef Selection Seasonal Cupcakes/ Assorted Toppings/ Icings/ Drizzles

\$8 Per Person

The Energizer

Trail Mix/ Assorted Fresh Baked Cookies/ Red Bull/ Regular & Decaf Coffee/ Hot Teas

\$10 Per Person

Late Night After Party

BBQ Little Smokies/ Fried Mac & Cheese Bites/ Pizza Sticks/ Potato Wedges

\$15 Per Person

Charcuterie Board

Assorted Cured Meat/ Cheese Selection/ Toasted Baguette/ Antipasto/ Mustard/ Preserves

\$14 Per Person

Farmers Market

Garden Vegetables/ Artesian Cheese & Bread/ Market Fresh Fruit

\$16 Per Person

County Fair

Popcorn/ Fried Cheesecake Bites/ Roasted Peanuts/ Funnel Cake Sticks/ Mini Corndogs & Mustard

\$14 Per Person

South of the Border

Tortilla Chips/ Chilled Layered Bean Dip Cups/ Queso/ Taquitos/

\$12 Per Person

Drink Station Not Included

All food and beverage are subject to a 23% service charge and 8.995% tax.
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Breaks and A La Carte

- Iced Tea or Lemonade **\$32/ Gallon**
- Regular or Decaf Coffee **\$35/ Gallon**
- 20oz Soft Drinks **\$4 Each**
- Assorted Fruit Juices **\$4 Each**
- Gatorade **\$5 Each**
- Still and/or Sparkling Water **\$4 Each**
- Red Bull **\$6 Each**
- Bavarian Soft Pretzel Sticks with Cheese and Spicy Mustard **\$35/ Dozen**
- Assorted Candy Bars **\$3 Each**
- Chef Selection Finger Sandwiches **\$36/ Dozen**
- Seasonal Cupcakes **\$36/ Dozen**
- Individual Yogurt/ Berry & Granola Parfaits **\$5 Each**
- Assorted Danish/ Pastries & Croissants **\$35/Dozen**
- Assorted Muffins & Coffee Cakes **\$32/ Dozen**
- Home Made Cinnamon Rolls **\$36/ Dozen**
- Chef Selection Fresh Baked Cookies **\$35/ Dozen**
- Assorted Potato Chips & Pretzels **\$4 Each**
- Seasonal Fresh Sliced Fruit & Berries **\$10/ Person**

Coffee Break Packages

Prices are per person.

A \$5.00 Per Guest service fee will apply for groups under 25 Guests.

Boardroom Meeting Package \$25 Per Person

Pre-Meeting

Fresh Orange Juice
Sliced Seasonal Fruit
Assorted Muffins & Breakfast
Pastries
Regular and Decaf Coffee

Mid-Morning Break

Soft Drinks & Bottled Water
Regular & Decaf Coffee

Mid-Afternoon Break

Assorted Dry Snacks
Cookies & Brownies
Soft Drinks & Bottled Water
Regular & Decaf Coffee

Executive Meeting Package \$30 Per Person

Pre-Meeting

Fresh Orange
Sliced Seasonal Fruit
Assorted Dry Cereals & Milk
Bagels/ Cream Cheese/
Preserves
Regular & Decaf Coffee

Mid-Morning Break

Fruit Trail Mix/ Assorted
Granola Bars
Soft Drinks & Bottled Water
Regular & Decaf Coffee

Mid-Afternoon Break

Assorted Cookies & Candy
Bars
Individual Potato Chips &
Pretzels
Soft Drinks & Bottles Water
Regular & Decaf Coffee

All Day Beverage Break \$16 Per Person

Includes:

Pre-Meeting
Mid-Morning Refresh
Mid Afternoon Refresh
Regular & Decaf Coffee
Soft Drinks & Bottled Water

HORS D'OEUVRES

Chilled Selections Butler Passed or Displayed

Chilled Canapes \$4

Roma Tomato/ Roast Garlic Bruschetta/ Baguette

Crab & Spinach Salad/ Grilled Country Bread

Poached Asian Pear/ Maytag Blue Cheese/ Candied Walnut Dust/ Honey Baked Country Bread

Lobster/ Heirloom Tomato/ Basil/ Toasted Baguette

Peppered Pork/ Garlic Crostini/ Cherry Compote

Smoked Salmon/ Dill Cucumber/ Lemon Cream/ Potato Cake

Thai Grilled Chicken/ Sesame Chili Pesto/ Sesame Toast

Strawberry/ Boursin Cheese/ Cracked Pepper/ Butter Char Grilled Baguette

Blackened Beef Tenderloin/ Parmesan Aioli/ Sourdough Bread

Chilled Pulled Pork/ Corn Bread Cake/ Jalapeno Aioli

Traditional Shrimp Cocktail

Antipasto Cups/ Mozzarella/ Cured Meats/ Parmesan Toast Sticks

Chafers & Lamps \$5

Roasted Garlic Meatballs/ Marinara/ Parmesan

Pepper Bacon Wrapped Prawns/ Chili Herb Oil

B.B.Q Shrimp/ Ginger Peanut Sauce

Pork Pot stickers/ Sweet Soy Chili Sauce/ Radish

Mini Maryland Crab Cakes/ Red Pepper Lime Aioli

Ginger Chicken Satay/ Ponzu Glaze/ Chili Peanut Sauce

Orange Beef Satay/ Citrus Garlic Reduction

Spinach/ Feta/ Phyllo Triangles/ Lemon Scented Herbs

Smoked Chicken Quesadilla/ Pepper Jack Cheese/ Cilantro Cream

Crispy Coconut Prawn Skewers/ Garlic Thai Chili/ Chive

All Selection Offered in Minimum Quantities of 25 Pieces Each
Each=per person, 2 units per person

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RECEPTION PACKAGE

\$55 Per Person

A \$6.00 Per Guest service fee will apply for groups under 45 Guests.

Displayed (Choose 2):

Market Cheese

Market Selection Cheese/ Candied Nuts/ Dried Fruit/ Grapes/ Baguette & Crackers

Vegetable Display

Crisp Vegetables/ Roasted Squash & Tomatoes/ Grilled Market Vegetables/ Pepper Herb Dip

Antipasto

Herb Marinated Olives & Mozzarella/ Grilled Peppers & Vegetables/ Sliced Cured Meats/ Roasted Artichokes/
Grilled Baguette

Chips & Salsas

Tri Color Tortilla Chips/ Salsa Verde/ Salsa Fresco/ Citrus Guacamole/ Queso/ Pinto Bean Dip

Sliced Seasonal Fruit

Market Melons/ Seasonal Berries/ Citrus/ Blueberry Vanilla Yogurt Dip

Stationed (Choose 2):

Martini Salad Bar

Iceberg lettuce/ Spring Mix/ Bacon/ Cucumber/ Bermuda Onion/ Feta/ Smoke Cheddar/ Tomato/ Shaved
Parmesan/ Assorted Dressings/ Marinated Olives/ Carrot/ Mushroom/ Croutons

Mac & Cheese

Traditional Cheddar/ Black Forest Ham & Gouda/ Wild Mushroom & Roasted Tomato

Sage Smoked Turkey

Jalapeno Corn Bread Muffins/ Cranberry Citrus Compote/ Apple Cider Jus

Slow Roasted Angus Strip Loin

Spicy Brown Mustard/ Country Bread/ Horseradish Cream/ Natural Reduction

Hors D' Oeuvres (Choose 3):

Roma Tomato/ Roast Garlic Bruschetta/ Baguette

Traditional Shrimp Cocktail/ Citrus Cocktail Sauce

Roasted Garlic Meatballs/ Marinara/ Parmesan

Maryland Crab Cakes/ Red Pepper Lime Aioli

Pork Pot stickers/ Sweet Soy Chili Sauce/ Radish

All food and beverage are subject to a 23% service charge and 8.995% tax.

Prices are subject to change until confirmed on the Banquet Event Order.

CUISINE STATIONS

All Stations Displayed

Professionally Attended Requires Additional Charges

Carver/Attendee: \$75 per station

Slow Roasted Angus Strip Loin

Spicy Brown Mustard/ Country Bread/ Horseradish Cream/ Natural Reduction

\$22 Per Person

Sea Salt & Herb Crusted Prime Rib

Roasted Garlic Cream/ Natural Jus

\$25 Per Person

Dijon Thyme Rotisserie Pork Loin

Apricot & Cherry Chutney

\$24 Per Person

Sage Smoked Turkey

Jalapeno Corn Bread Muffins/ Cranberry Citrus Compote/ Apple Cider Jus

\$18 Per Person

Mac & Cheese

Traditional Mac & Cheese with Seasonal Toppings

\$12 Per Person

Traditional Sliders

Grilled Beef Patty/ Cheddar Cheese/ Mini Brioche Bun/ Bacon, Lettuce, Tomato, Pickle, Red Onion & Condiments on the side (2 per person)

\$10 Per Person

Build your own Pasta

Penne Pasta/ Bowtie Pasta/ Sautéed Seasonal Vegetables/ Meatballs & Sausage/ Slow Roasted Chicken/ Alfredo/ Roasted Garlic & Tomato Sauce/ Crushed Red Pepper/ Shaved Parmesan

\$12 Per Person

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GRAND CASINO
HOTEL ♦ RESORT
Catering Menus

Vegetable Display

Crisp Vegetables/ Roasted Squash & Tomatoes/ Grilled Market Vegetables/ Pepper Herb Dip

\$12 Per Person

Antipasto

Herb Marinated Olives & Mozzarella/ Grilled Peppers & Vegetables/ Sliced Cured Meats/ Roasted Artichokes/
Grilled Baguette

\$12 Per Person

Nacho Board

Tortilla Chips/ Salsa Fresco/ Taco Meat/ Queso Dip/ Jalapenos/ Onion/ Tomato/ Lime/ Cilantro/ Black Olives/
Sour Cream

\$14 Per Person

Butchers Block

Classic Deli Meats/ Assorted Cheese/ Baguette/ Mustard/ Preserves

\$14 Per Person

Shrimp Cocktail

Chilled Poached Shrimp/ Citrus Cocktail Sauce/ Horseradish/ Crackers/ Lemon/ Assorted Hot Sauces

\$15 Per Person

Dessert Stations

Cookies & Cupcake Creations

Chef Selection Seasonal Cupcakes/ Assorted Toppings/ Icings/ Drizzles/ Assorted Cookies

\$14 Per Person

Cake Display

Assortment of Seasonal Cakes/ Whip Cream/ Cherries/ Berry Compote

\$12 Per Person

Petits Fours, Pastries, & Profiteroles

Mini Bite Sized Cake Assortment/ Seasonal Mini Pastry Assortment/ Assorted Cream Filled Pastries

\$15 Per Person

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DINNER

Dinner Buffets

A \$5.00 Per Guest service fee will apply for groups under 25 Guests

American Classic

Tomato Bisque/ Tossed Greens with Garden Vegetable & Herb Ranch/ Shrimp Cocktail/ Grilled Sirloin with Roasted Onion & Port Demi/ Fire Roasted Chicken with Lemon Herb Reduction/ Chefs Selection Citrus Baked Catch with Parsley Butter/ Red Bliss Mashed Potatoes/ Grilled Asparagus & Glazed Baby Carrots/ Black Berry Cobbler & Walnut Brownies

\$48 Per Person

Fiesta Buffet

Arugula Salad/ Spanish Rice/ Refried Beans/ Mexican Street Corn Salad/ Pork Carnitas/ Carne Asada and Grilled Chicken Fajitas/ Green Chili Beef Enchiladas with Red Sauce/ Chicken Tortilla Soup with Limes and Tortilla Strips/ Tri Color Chips and Salsa with Guacamole, Pico, and Queso/ Tres Leches Cake

\$42 Per Person

Smoke House

Garden Salad/ Pasta Salad/ Coleslaw/ Mashed Potatoes/ Baked Beans/ Fried Okra/ Smoked Sausage/ Sliced Brisket/ Smoked Chicken/ Pulled Pork/ BBQ Sauce/ Texas Toast/ Banana Pudding/ Caramel Bread Pudding

\$45 Per Person

Little Italy

Classic Caesar Salad with Garlic Croutons & Caesar Dressing/ Rotini Pasta Salad with Mixed Peppers & Shaved Italian Meats/ Antipasto/ Chicken Wild Mushroom Marsala/ Spaghetti & Meatballs/ Lemon Garlic Broccoli/ Rosemary Roasted Red Potatoes/ Tiramisu/ Lemon Cookies/ Garlic Bread

\$38 Per Person

GRAND CASINO
HOTEL ♦ RESORT
Catering Menus

Chop House

Baby Iceberg Wedge Salad with Tomato & Bacon/ Blue Cheese Dressing & Crumbles/ English Cucumber & Plum Tomato Salad/ Petite N.Y. Strip with Cabernet Reduction & Confit Tomato/ Slow Roasted Chicken with Lemon Chop House Rub/ Grilled Salmon with Cilantro Garlic Butter/ 3 Cheese Mac & Cheese/ Green Beans with Smoked Bacon & Roasted Onion/ Carrot Cake/ Chocolate Cake

\$50 Per Person

Savannah Southern

Garden Salad/ Coleslaw with Roasted Poblano Cream/ Black Eye Pea Salad with Spicy Brown Mustard Dressing/ Chicken & Dumplings/ Classic Pot Roast/ Boneless Buttermilk Fried Chicken/ Creole Shrimp & Grits/ Brown Sugar & Pecan Sweet Potatoes/ Braised Collard Greens/ Pecan Pie/ Butter Cookies/ Mississippi Mud Pie

\$42 Per Person

Plated Dinners

A \$5.00 Per Guest service fee will apply for groups under 25 Guests

Select From One Soup or Salad/ One Entrée/ and One Dessert

Soups:

Tomato Bisque & Parmesan Crouton/ Bacon Cheddar Chowder/ Classic French Onion, Gruyere, Crouton/ Loaded Baked Potato/ Roasted Chicken & Dumplings/ Steak & New Potato/ Classic Chilled Gazpacho

Salads:

Mixed Artisan Greens, Tangled Vegetables, Cherry Tomato/ Bibb Lettuce, Crispy Onion, Candy Walnut, Blue Cheese Crumbles/ Baby Wedge Salad with Bacon, Tomato, Cucumber, & Blue Cheese/ Traditional Caesar with Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing on the side

(except for Caesar, salads served with Ranch & Italian dressing)

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GRAND CASINO
HOTEL ♦ RESORT
Catering Menus

Entrees:

Orange Braised Beef Short Rib

Japanese Cut Vegetables/ Sticky Rice/ Sweet Soy Glaze

\$40 Per Person

Club Cut Strip Loin

Red Skin Mash Potatoes/ Country Style Green Beans/ House Steak Sauce

\$45 Per Person

Lemon Sage Roasted Chicken

Seasonal Root Vegetables/ Crushed Butter Parsley Potatoes/ Thyme Chicken Jus

\$35 Per Person

Seared Beef Tenderloin

Garlic Yukon Potatoes/ Roasted Tomato/ Brown Sugar Baked Carrots/ Cognac Demi

\$54 Per Person

Apple Cider Pork Loin

Crushed Sweet Potato/ Honey Butter Skillet Corn/ Cider Glaze/ Apple Pecan Relish

\$45 Per Person

Sweet Chili Glazed Prawns

Jasmine Rice/ Tangled Vegetables/ Grilled Spring Onion

\$50 Per Person

Dry Rub Bourbon Chicken

Garlic Braised Mustard Greens/ Smoked Gouda Mac & Cheese/ Honey Bourbon Glaze

\$38 Per Person

Smoked Salt Roasted Short Rib

Buttermilk Mashed Potatoes/ Lemon Grilled Asparagus/ Demi

\$42 Per Person

Chili Crusted Scottish Salmon

Spanish Rice/ Corn & Edamame Succotash/ Cilantro Lime Chimichurri

\$46 Per Person

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Plated Dinner Duets

Grilled Sirloin & Cajun Roasted Shrimp

Rice Pilaf/ Tangled Zucchini/ Cabernet Demi/ Roasted Lemon

\$48 Per Person

Orange Braised Beef Short Rib & Dry Rub Chicken

Smoked Gouda Potato Cakes/ Honey Butter Skillet Corn/ Sweet Bourbon Glaze/ Roasted Tomato

\$46 Per Person

Seared Beef Tenderloin & Lemon Butter Grilled Lobster

Buttermilk Mashed Potatoes/ Lemon Grilled Asparagus/ Champagne Reduction/ Lemon Brûlée

\$58 Per Person

Lemon Pesto Crusted Scottish Salmon & Maryland Crab Cakes

Citrus Potato Hash/ Tangled Vegetables/ Spicy Orange Glaze

\$50 Per Person

Marinated Beef Tenderloin & Herb Roasted Chicken

Country Style Green Beans/ Roasted Red Potatoes/ Cognac Demi/ Parmesan Roasted Tomato

\$52 per person

Plated Dinner Dessert Options

Classic New York Cheesecake - Fruit Compote/ Whip Cream

Seasonal Bundt Cake - Whip Cream/ Berry Sauce

Chocolate Trifle - Pastry Cream/ Chantilly Cream

Fruit Tarte - Vanilla Bean Cream/ Whip Cream

Chocolate Mousse - Bourbon Whipped Cream/ Chocolate Ganache

Classic Crème Brûlée- Vanilla Bean Cream/ Marinated Berries