

*Grand Casino
Hotel Resort
Catering Menus*

Breakfast

Breakfast/ Continental

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

The Grand Continental

Seasonal Fresh Fruit & Berries/ Assorted Fresh Baked Danish, Muffins, Croissants/ Preserves & Butter/
Individual Cereals/ Orange Scented Granola/ Hiland Orange Juice & Cranberry Juice/ Regular & Decaf
Coffee/ Hot Teas

\$18 Per Person

Fresh & Fit

Seasonal Fresh Fruit & Berries with Blueberry Yogurt Dipping Sauce/ Fruit Muffins/ Assorted Coffee
Cakes/ House Made Seasonal Fruit Smoothies/ Assorted Granola Bars/ Hiland Orange Juice & Cranberry
Juice/ Regular & Decaf Coffee/ Hot Teas

\$19 Per Person

Continental Breakfast Enhancements

Egg White & Spinach Popovers
Sausage, Egg, & Potato Breakfast Burritos
Chef Selection Assorted Breakfast Sandwiches

\$6 Per Item Per Person

Breakfast / Buffets

The Grand Classic

Fresh Scrambled Eggs/ Apple Wood Smoked Bacon/ Grilled Sausage Links/ Skillet Potatoes/ Seasonal
Fresh Fruit & Berries/ Assorted Danish, Muffins, Croissants/ Preserves & Butter/ Cereals/ Orange
Scented Granola/ Hiland Orange Juice & Cranberry Juice/ Regular & Decaf Coffee/ Hot Teas

\$21 Per Person

Country Classic

Fresh Scrambled Eggs/ Hash browns/ Biscuits & Sausage Gravy/ Blueberry Pancakes & Vanilla Maple
Syrup/ Apple Wood Smoked Bacon/ Grilled Sausage Links/ Citrus French Toast/ Seasonal Fresh Fruit &
Berries/ Assorted Danish, Muffins, Croissants/ Preserves & Butter/ Cereals/ Orange Scented Granola/
Hiland Orange Juice & Cranberry Juice/ Regular & Decaf Coffee/ Hot Teas

\$25 Per Person

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Breakfast Enhancements & Action Stations

Black Forest Ham & Swiss Stuffed Croissants
Black Forest Ham/ Big Eye Swiss/ Butter Croissant

\$46 Per Dozen

House Made Vanilla Yogurt Parfaits
Honey Vanilla Yogurt / House Made Orange Scented Granola/ Berries

\$4 Each

Breakfast Panini
Fried Egg/ Black Forest Ham/ Pepper Bacon/ White Cheddar/ Grilled Ciabatta Bread

\$46 Per Dozen

Blueberry Pancake & Citrus French Toast
Assorted Whip Creams/ Vanilla Maple Syrup/ Seasonal Fruit Toppings

\$14 Per Person

Custom Oatmeal Action Station
Irish Oatmeal/ Seasonal Fruit/ Sliced Bananas/ Cinnamon Sugar/ Brown Sugar/ Orange Scented Granola/
Walnuts/ Almonds/ Chocolate Chips/ Citrus Butter

\$6 Per Person

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

GRAND CASINO
HOTEL ♦ RESORT

Catering Menus

Breakfast / Plated

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

The Grand Classic

Scrambled Eggs/ Apple Wood Smoked Bacon/ Grilled Sausage Links/ Skillet Potatoes/ Fresh Citrus

\$20 Per Person

Grilled Sirloin & Eggs

Marinated Sirloin/ Country Scrambled Eggs/ Sausage Potato Hash/ Fresh Citrus

\$22 Per Person

Traditional Breakfast Burrito

Scrambled Egg/ Smoked Cheddar/ Potatoes/ Sausage/ Fresh Citrus/ Salsa Fresco

\$18

Classic Egg Benedict

Poached Egg/ Canadian Bacon/ Hollandaise/ English Muffin/ Fresh Citrus

\$25 Per Person (Maximum 100 Guests)

Country Style Benedict

Scramble Egg/ Chicken Fried Steak/ Buttermilk Biscuit/ Pepper Gravy/ Fresh Citrus

\$22 Per Person

Plated Breakfast Includes:

Baskets of Assorted Breakfast Pastries/ Regular & Decaf Coffee/ Assorted Juices/ Hot Tea

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Lunch

Box Lunch

Smoked Chicken Club

Marinated Smoked Chicken/ Red Leaf Lettuce/ Tomato/ Sharp White Cheddar/ Chipotle Mayonnaise/
Kaiser Roll

\$17 Per Person

Slow Roast Beef

Herb Marinated Slow Roasted Beef/ Smoked Horseradish Aioli/ Grilled Bermuda Onion/ Provolone/
Ciabatta Bread

\$20 Per Person

Black Forest Ham & Swiss

Black Forest Ham/ Big Eye Swiss/ Baconaise/ Whole Grain Mustard/ Red Leaf Lettuce/ Tomato/ Marble
Rye

\$19 Per Person

Box Lunches Include:

Southern Potato Salad, Fruit Salad, or Rotini Pasta Salad/ Assorted Chips/ Rock Slide Brownie or Fresh
Baked Cookie/ Soft Drink or Bottled Water

Cold Plated Selections

Classic Grilled Chicken Caesar Salad

Heart Of Romaine/ Marinated Grilled Chicken/ Garlic Crostini/ Creamy Caesar Dressing/ Shaved
Parmesan

\$16 Per Person

Smoked Chicken Garden Salad

Peach Wood Smoked Chicken Breast/ Artisanal Lettuce/ Crumbled Feta/ English Cucumber/ Heirloom
Tomato

\$19 Per Person

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Catering Menus

Cold Plated Selections Continued

Roast Turkey Spinach Wrap

Fire Roasted Turkey/ Baby Spinach/ Oven Dried Tomato/ Goat Cheese/ Strawberry

\$17 Per Person

Cold Plated Selections Include:

Regular & Decaf Coffee/ Hot Tea/ Ice Tea/ Artisan Rolls/ Chef Selection Dessert

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/ Avocado Tuna Salad/ Slow Roasted Turkey/ Black Forest Ham/ Pastrami/ Genoa Salami/ Slow Roasted Beef/ Provolone/ Cheddar Cheese/ Red Leaf Lettuce/ Hot House Tomatoes/ Kosher Dill Pickles/ Spicy Brown Mustard/ Mayonnaise/ Chive Horseradish Cream/ Assorted Bread & Rolls/ Chef Selection Dessert Display

\$25 Per Person

Chairman's Buffet

Mixed Baby Greens with Tomato & Cucumber/Cracked Pepper Ranch/ Crab & Rotini Pasta Salad/ Grilled Zucchini & Tomato Salad with shaved Parmesan/ Grilled Herb Chicken with Natural Pesto Reduction/ Pepper Grilled Strip Loin with Roasted Cippolini Onion Demi/ Roasted Garlic & Rosemary Mash Potato/ Chefs Selection Seasonal Vegetable/ Assorted Cakes

\$30 Per Person

Brazilian

Arugula with Heart of Palm, Black Beans, Avocado & Citrus Poblano Vinaigrette/ Papaya & Mango with Marinated Vegetables/ Fire Roasted Beef Loin with Chimi Churi/ Lime Marinated Chicken with Mango Relish/ Black Beans & Rice/ Red Pepper Braised Greens/ Citrus Vanilla Flan/ Coconut Truffles/ Passion Fruit Mousse

\$30 Per Person

Napa Valley

Roasted Tomato & Garlic Soup/ Baby Spinach & Strawberry Feta Salad with Spicy Orange Vinaigrette/ Pearl Cous-Cous with Cracked Olives & Parmesan Herb Oil/ Citrus Grilled Chicken with Orange Reduction/ Roasted Lemon & Tomato Halibut/ Sautéed Garlic Asparagus/ Parmesan Baked Penne Pasta/ Assorted Crème Brulees/ Mousses

\$34 Per Person

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Catering Menus

Soup/ Salad/ Potato

Seasonal Soup/ Garden Salad/ Catalina & Cracked Pepper Ranch/ Baked Jumbo Yukon Gold Potatoes/ Sea Salt & Pepper/ Whipped Butter/ Sour Cream/ Shredded Cheddar & Jack Cheese/ Assorted Vegetable Toppings/ Chopped Bacon/ Chili/ Shredded Beef & Chicken/ Salsa/ Lime B.B.Q Sauce/ Cookies/ Brownies & Lemon Bars

\$27 Per Person

Lunch Buffets Include:

Artisan Rolls & Breads/ Regular & Decaf Coffee/ Hot & Ice Tea

Lunch/ Plated

Served with Selection of Soup or Salad & Dessert Selection

Salads

Mixed Artisan Greens, Tangled Vegetables, Cherry Tomato, Spicy Brown Mustard Vinaigrette/ Arugula, Zucchini, Hazelnut, Goat Cheese, Parmesan Vinaigrette/ Bibb Lettuce, Crispy Onion, Candy Walnut, Blue Cheese Crumbles, Parsley Vinaigrette/ Baby Iceberg, Roma Tomato, Crumbled Bacon, Cucumber, Blue Cheese Dressing/ Heart Of Romaine, Garlic Crostini, Shaved Parmesan, Creamy Caesar Dressing

Soups

Roasted Tomato & Garlic, Parmesan Toast/ Sharp Cheddar, Stout Beer, Smoked Bacon/ Classic French Onion, Gruyere, Crouton/ Chive, Potato, Asiago Cream/ Roasted Chicken & Dumplings/ Steak & New Potato, Gorgonzola Crisp/

Entrees

Roasted Thyme Chicken Breast

Asparagus Tips/ Mushroom & Wild Rice Pilaf/ Roasted Chicken Jus

\$21 Per Person

Boneless Buttermilk Fried Chicken

Roasted Garlic Whipped Potatoes/ Country Green Beans/ Honey Mustard Reduction

\$23 Per Person

Grilled Sirloin Steak

Skillet Potatoes/ Slow Roasted Tomato/ Baby Carrots/ Pepper Demi

\$28 Per Person

Fire Roasted Chicken

Tangled Vegetables/ Loaded Red Skin Mash Potato/ Three Bean Relish

\$25 Per Person

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Catering Menus

Lunch/ Plated Continued

Sautéed Lemon Shrimp
Sticky Rice/ Steamed Snow Peas/ Lime Ponzu
\$30 Per Person

Chili Rubbed Scottish Salmon
Chive Crushed Potatoes/ Broccolini/ Orange Chili Coulis
\$30 Per Person

Citrus Braised Short Rib
Roasted Baby Vegetables/ Yukon Gold Puree/ Orange Cherry Compote
\$32 Per Person

Marinated Chicken & Farfalle Pasta
Roasted Vegetable/ Garlic & Sundried Tomato Cream/ Herbed Parmesan Crumble
\$22 Per Person

Grilled Filet Medallions
Spinach Pesto Risotto/ Mushroom Ragout/ Port Demi
\$32 Per Person

Apple Brined Pork Tenderloin
Sweet Potato Gratin/ Apple Pecan Relish/ Glazed Baby Carrot
\$30 Per Person

Desserts

Classic New York. Cheese Cake, Cherry Compote/ Seasonal Fruit Tart, Fruit Coulis, Vanilla Cream/ Bitter Sweet Chocolate Flourless Tort, Candied Hazelnut Anglase/ Classic Tiramisu Espresso Chocolate Cream/Mini Red Velvet Cake, Vanilla Cream, Velvet Crumbs/ Triple Chocolate Mousse Parfait/ Spiced Apple Bread Pudding, Apple Compote, Salted Caramel/ Coconut Key Lime Tart, Toasted Coconut, Citrus Strawberry Coulis/ Strawberry Panna Cotta, Chocolate Pistachio Bark

Plated Lunches Include:

Artisan Rolls & Bread/ Regular & Decaf Coffee/ Hot & Ice Tea

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Breaks

Special Breaks

The Energizer

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

\$10 Per Person

Cupcake Shop

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

\$14 Per Person

Low Cal Break

Roasted, Spiced, & Unsalted Nuts/ G-2 Gatorade/ Protein Bars

\$10 Per Person

Sundae Bar

Vanilla, Milk Chocolate & Strawberry Ice Cream/ Bananas/ Warm Fudge/ Caramel/ Traditional Toppings

\$12 Per Person

Farmers Market

Garden Vegetables/ Artesian Cheese & Bread/ Market Fresh Fruit

\$16 Per Person

Chocolate Shop

Walnut Fudge Brownies/ Chocolate Strawberries/ Chocolate Truffles/ Regular & Decaf Coffee/ Hot Teas

\$14 Per Person

County Fair

Popcorn/ Carmel & Candied Apples/ Roasted Peanuts/ Mini Funnel Cakes/ Mini Corndogs & Mustard

\$14 Per Person

South Of The Border

Tri Color Tortilla Chips/ Salsa Fresco/ Guacamole/ Queso Dip/ Mini Quesadillas/ Black Bean Dip

\$12 Per Person

Artesian Hot Chocolate Break

Citrus Wedges/ Shaved Chocolate/ Cinnamon/ Assorted Whip Creams/ Marshmallow

\$15 Per Person

Breaks Include: Bottle Water & Soda

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Breaks/ A La Carte

- Lemonade or Ice Tea **\$32/ Gallon**
- Regular or Decaf Coffee **\$35/ Gallon**
- 20 oz Soft Drinks **\$4 Each**
- Assorted Fruit Juices **\$4 Each**
- Gatorade or G-2 Gatorade **\$5 Each**
- Still & Sparkling Water **\$4 Each**
- Red Bull **\$6 Each**
- Fruit Punch **\$35/ Gallon**
- Bavarian Soft Pretzel Sticks/ Spicy Mustard **\$35/ Dozen**
- Assorted Candy Bars **\$3 Each**
- Chef Selection Finger Sandwiches **\$36/ Dozen**
- Seasonal Cupcakes **\$36/ Dozen**
- Bagels & Assorted Flavored Cream Cheese **\$30/ Dozen**
- Individual Yogurt/ Berry & Granola Parfaits **\$5 Each**
- Fresh Whole Fruit **\$3 Each**
- Sliced Seasonal Fruit Display **\$9 Per Person**
- Chocolate Glazed Croissants **\$36/ Dozen**
- Assorted Danish/ Pastries & Croissants **\$35/Dozen**
- Assorted Muffins & Coffee Cakes **\$32/ Dozen**
- Home Made Cinnamon Rolls **\$36/ Dozen**
- Individual Assorted Cereals/ Milk **\$24/ Dozen**
- Assorted Granola Bars **\$4 Each**
- Protein Bars **\$6 Each**
- Tropical Fruit Trail Mix **\$4 Each**
- Individual Mixed Nuts **\$4 Each**
- Chocolate Drizzled Fruit Skewers **\$6 Each**
- Chef Selection Fresh Baked Cookies **\$35/ Dozen**
- Assorted Potato Chips & Pretzels **\$4 Each**
- Spicy Cajun Trail Mix **\$3 Each**
- Walnut Fudge Brownies **\$36/ Dozen**
- Chocolate Dipped Strawberries **\$36/ Dozen**
- Seasonal Scones/ Lemon Curd/ Preserves **\$36/ Dozen**

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Coffee Break Packages

Prices are Based on One Hour of Service & 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 & Cranberry Juice
Sliced Seasonal Fruit
Assorted Muffins/Danish
Regular & Decaf Coffee/ Hot Tea

Mid-Morning Break

Soft Drinks & Bottled Water
Regular & Decaf Coffee/ Hot Tea

Mid-Afternoon Break

Assorted Dry Snacks
Tea Cookies & Lemon Bars
Soft Drinks & Bottled Water
Regular & Decaf Coffee/ Hot Tea

Executive Meeting Package \$30 Per Person

Pre-Meeting

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

Mid-Morning Break

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

Mid-Afternoon Break

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

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Catering Menus

Coffee Break Packages Continued

Prices are Based on One Hour of Service & Are Per Person
A \$4.00 Per Guest service fee will apply for groups under 20 Guests.

All Day Beverage Break \$16 Per Person

Includes:

Pre-Meeting

Mid-Morning Refresh

Mid Afternoon Refresh

Regular & Decaf Coffee

Assorted Hot Tea

Soft Drinks & Bottled Water

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Hors D' Oeuvres

Hors D' Oeuvres Selections Butler Passed or Displayed

Cold

- Roma Tomato/ Roasted Garlic Bruschetta/ Baguette **\$4 Each**
- Crab & Spinach Salad/ Grilled Country Bread **\$5 Each**
- Poached Asian Pear/ Maytag Blue Cheese/ Candied Walnut Dust **\$4 Each**
- Lobster/ Heirloom Tomato/ Basil/ Toasted Baguette **\$5 Each**
- Smoked Salt Tuna Tartar/ English Cucumber/ Ponzu Glaze **\$5 Each**
- Peppered Pork/ Garlic Crostini/ Cherry Compote **\$5 Each**
- Smoked Salmon/ Dill Cucumber/ Lemon Cream **\$4 Each**
- Thai Grilled Chicken/ Sesame Chili Pesto/ Phyllo Tarts **\$4 Each**
- Grilled Asparagus/ Orange Balsamic Glaze/ Prosciutto **\$4 Each**
- Strawberry/ Boursin Cheese/ Cracked Pepper **\$3 Each**
- Blackened Beef Tenderloin/ Parmesan Aioli/ Sourdough Bread **\$5 Each**
- Chilled Pulled Pork/ Corn Tostadas/ Jalapeno Aioli **\$4 Each**
- Chilled Tomato Soup Shots/ Avocado Relish **\$4 Each**
- Tilapia/ Tomato Cream / Lime Cabbage/ Flatbread **\$4 Each**
- Roasted & Chilled Shrimp Shooters/ Citrus Cocktail Sauce **\$5 Each**

Hot

- Roasted Garlic Meatballs/ Marinara/ Parmesan **\$4 Each**
- Pepper Bacon Wrapped Prawns/ Chili Herb Oil **\$5 Each**
- Lobster Spring Rolls/ Hoisin Honey **\$5 Each**
- Bacon Wrapped Scallop Brochette/ Grilled Spring Onion Aioli **\$4 Each**
- B.B.Q Shrimp/ Ginger Peanut Sauce **\$4 Each**
- Pork Pot stickers/ Sweet Soy Chili Sauce/ Radish **\$4 Each**
- Maryland Crab Cakes/ Red Pepper Lime Aioli **\$4 Each**
- Ginger Chicken Satay/ Ponzu Glaze/ Chili Peanut Sauce **\$4 Each**
- Grilled Artichoke/ Red Pepper Brochette/ Lemon Aioli **\$4 Each**
- Orange Beef Satay/ Citrus Garlic Reduction **\$4 Each**
- Spinach/ Feta/ Phyllo Triangles/ Lemon Scented Herbs **\$4 Each**
- Smoked Chicken/ Pepper Cheese Cornucopia Quesadilla/ Cilantro Cream **\$4 Each**
- Crispy Coconut Prawn Skewers/ Garlic Thai Chili/ Chive **\$5 Each**

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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/ Black Bean Dip

Sliced Seasonal Fruit

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

Stationed/ Choose 2

Martini Salad

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

Risotto

Traditional Parmesan/ Pesto & Sun Dried Tomato/ Crab & Sweet Pea

Tuscan Pasta

Penne/ Fettuccini/ Sautéed Mushroom/ Grilled Seasonal Vegetables/ Slow Roasted Chicken/ Market Seafood/ Alfredo/ Roasted Garlic & Tomato Sauce/ Pesto/ Crushed Red Pepper/ Shaved Parmesan

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

Roasted & Chilled Shrimp/ Citrus Cocktail Sauce

Poached Asian Pear/ Maytag Blue Cheese/ Candied Walnut Dust

Roasted Garlic Meatballs/ Marinara/ Parmesan

Maryland Crab Cakes/ Red Pepper Lime Aioli

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Cuisine Stations

All Stations Displayed/ Professionally Attended Requires Additional Charges

Carver/Attendee: \$75 per station

Risotto

Traditional Parmesan/ Pesto & Sun Dried Tomato/ Crab & Sweet Pea

\$14 Per Person

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

Rosemary Roasted Leg of Lamb

Marsala Demi/ Mint Jelly

\$28 Per Person

Dijon Thyme Rotisserie Pork Loin

Apricot & Cherry Chutney

\$24 Per Person

Stuffed Tri Tip

Chorizo & Lump Crab Stuffing/ Cognac Demi

\$25 Per Person

Sage Smoked Turkey

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

\$18 Per Person

Jalapeno Pesto Crusted Scottish Salmon

Ponzu/ Lemon Apple Relish

\$20 Per Person

Cherry Glazed Bone In Ham

Jalapeno Cornbread/ Pineapple Jus

\$18 Per Person

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Cuisine Stations, Continued

All Stations Displayed/ Professionally Attended Requires Additional Charges

Carver/Attendee: \$75 per station

Mac & Cheese

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

\$12 Per Person

Slider Trio

Traditional Beef & Appropriate Condiments/ Maryland Crab Cakes/ Citrus Slaw/ Red Pepper & Lime Aioli/ Fried Chicken/ Dill Pickle Relish/ Spicy Brown Mustard

\$14 Per Person

Tuscan Pasta

Penne/ Fettuccini/ Sautéed Mushroom/ Grilled Seasonal Vegetables/ Slow Roasted Chicken/ Market Seafood/ Alfredo/ Roasted Garlic & Tomato Sauce/ Pesto/ Crushed Red Pepper/ Shaved Parmesan

\$12 Per Person

Grilled Cheese

Traditional American/ Roasted Tomato Pesto & Mozzarella/ Smoked Cheddar & Bacon/ Artisanal Breads
Roasted Tomato & Basil Soup

\$14 Per Person

Dessert Stations

Cupcake Creations

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

\$14 Per Person

Sundae Bar

Vanilla, Milk Chocolate & Strawberry Ice Cream/ Bananas/ Warm Fudge/ Caramel/ Traditional Toppings

\$12 Per Person

Milk Shake Bar

Chocolate Ice Cream/ Vanilla Bean Ice Cream/ Strawberry Ice Cream/ Assorted Whip Creams/ Chopped Nuts/ Sprinkles/ Maraschino Cherries/ Chocolate Shavings

\$15 Per Person

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Cuisine Stations, Continued

All Stations Displayed/ Professionally Attended Requires Additional Charges

Carver/Attendee: \$75 per station

Displays

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

Chips & Salsa

Tri Color Tortilla Chips/ Salsa Fresco/ Guacamole/ Queso Dip/ Black Bean Dip

\$12 Per Person

Hummus Bar

Feta/ Cracked Olives/ Pita Chips/ Peppers/ Traditional & Red Pepper Hummus

\$10 Per Person

Smoked Fish

Smoked Alaskan Salmon/ Pepper Smoked Trout/ Sea Salt Smoked Shrimp/ Assorted Sauces/ Rustic Bread/ Crackers

\$15 Per Person

Sushi

California Roll/ Spicy Tuna Roll/ Avocado Roll/ Ponzu/ Wasabi/ Pickled Ginger

Market Price

Butchers Block

Classic Deli Meats/ Cheeses/ Crackers/ Baguette/ Mustards

\$14 Per Person

Spinach & Artichoke Dip

Rustic Breads/ Crisp & Grilled Vegetables/ Crackers & Flat Bread

\$12 Per Person

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Cuisine Stations, Continued

All Stations Displayed/ Professionally Attended Requires Additional Charges

Carver/Attendee: \$75 per station

Displays, continued

Sliced Seasonal Fruit

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

\$10 Per Person

Shrimp Cocktail

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

\$15 Per Person

Market Cheese

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

\$12 Per Person

Pâtisserie

Eclairs/ Tarts/ Truffles/ Galettes/ Cream Horns/ Assorted Mousse

\$15 Per Person

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Dinner

Dinner Buffets

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

Little Italy

Classic Caesar Salad with Garlic Croutons & Caesar Dressing/ Rotini Pasta Salad with Mixed Peppers & Shaved Italian Meats/ Cherry Tomato & Mozzarella Salad/ Farfalle & White Bean Soup/ Chicken Wild Mushroom Marsala/ Veal Parmesan with Pomodoro & Provolone/ Three Cheese Baked Ziti/Broccolini & Lemon Garlic Butter/ Rosemary Roasted Red Potatoes/ Tiramisu/ Lemon Cookies/ Assorted Cannolis

\$48 Per Person

Chop House

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

\$54 Per Person

Savannah Southern

Cole Slaw with Roasted Poblano Cream/ Black Eye Pea Salad with Spicy Brown Mustard Dressing/ Chicken & Dumplings/ Blackened Catfish & Crawfish Cream/ Buttermilk Fried Chicken with Jalapeno Ranch/ Creole Shrimp with Bacon & Smoked Cheddar/ Sorghum Baked Sweet Potatoes/ Mustard Greens with Salt Pork & Roasted Garlic/ Pecan Pie/Butter Cookies/ Mississippi Mud Pie

\$42 Per Person

American Classic

Tomato Bisque/ Tossed Greens with Garden Vegetable & Herb Ranch/ Shrimp & Strawberry Spinach Salad/ 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

\$40 Per Person

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Catering Menus

Dinner Buffets, continued

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

Barcelonian

Baby Greens with Herb Red Peppers & Chickpeas/ Sofrito Vinaigrette/ Mixed Bean with Sorano Ham & Solera Sherry/ Fire Roasted Pork Loin with Chorizo & Tomato Romesco/ Herb Chicken & Shrimp Paella with Pistou/ Roasted Golden Potatoes with Red Pepper & Chive Oil/ Crisp Lemon Basil Brussel Sprouts/ Vanilla Bean Flan/ Almond Butter Cookies/ Lemon Fritters

\$48 Per Person

Dinner Buffets Include: Artisan Rolls/ Regular & Decaf Coffee/ Ice & Hot Tea

Dinner Starters

Sweet & Sour B.B.Q. Pork
Hot Mustard/ Charred Radicchio/ Green Onion

\$12 Per Person

Maryland Crab Cake
Frisee/ Roasted Tomato/ Spicy Orange Vinaigrette

\$15 Per Person

Creole Roasted Shrimp Skewers
Grilled Lemon/ Dirty Rice/ Cajun Mustard

\$15 Per Person

Braised Beef Short Rib Tamale
Cilantro Slaw/ Poblano Cream

\$14 Per Person

Poached Shrimp
Citrus Cocktail Sauce/ Grilled Lemon/ Parsley Relish

\$12 Per Person

Chilled Pepper Scallops
Japanese Cut Vegetables/ Chili Thyme Oil

\$14 Per Person

Roasted Vegetable Spring Rolls
Sesame Peanut Sauce/ Wilted Leeks

\$10 Per Person

*All food and beverages are subject to a 20% service charge and 8.5% tax.
Prices are subject to change until confirmed on the Banquet Event Order.*

GRAND CASINO
HOTEL ♦ RESORT

Catering Menus

Plated Dinners

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

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

Soups

Roasted Tomato & Garlic, Parmesan Toast/ Sharp Cheddar, Stout Beer, Smoked Bacon/ Classic French Onion, Gruyere, Crouton/ Chive, Potato, Asiago Cream/ Roasted Chicken & Dumplings/ Steak & New Potato, Gorgonzola Crisp

Salads

Mixed Artisan Greens, Tangled Vegetables, Cherry Tomato, Spicy Brown Mustard Vinaigrette/ Arugula, Zucchini, Hazelnut, Goat Cheese, Parmesan Vinaigrette/ Bibb Lettuce, Crispy Onion, Candied Walnuts, Blue Cheese Crumbles, Parsley Vinaigrette/ Baby Iceberg, Roma Tomato, Crumbled Bacon, Cucumber, Blue Cheese Dressing/ Heart Of Romaine, Garlic Crostini, Shaved Parmesan, Creamy Caesar Dressing

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/ Roasted Cippolini Onion & Green Beans

\$45 Per Person

Lemon Sage Roasted Chicken

Seasonal Root Vegetables/ Heirloom Potatoes/ Thyme Chicken Jus

\$35 Per Person

Seared Beef Tenderloin

Garlic Fingerling Potatoes/ Roasted Tomato/ Cognac Demi

\$54 Per Person

Apple Cider Bone In Pork Chop

Mashed Sweet Potato/ Sorghum Roasted Carrots/ Cider Glaze

\$45 Per Person

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Catering Menus

Plated Dinners, continued

A \$5.00 Per Guest service fee will apply for groups under 25 Guests
Select From One Soup or Salad/ One Entrée/ & One Dessert

Entrees, continued

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/ Rosemary Roasted Carrots/ Ragout
\$42 Per Person

Lemon Pesto Crusted Scottish Salmon
Lobster Potato Hash/ Garlic Asparagus/ Herb Butter
\$46 Per Person

Plated Dinner Duets

Grilled Flat Iron & Cilantro Shrimp
Skillet Potatoes/ Lemon Asparagus/ Cabernet Demi
\$48 Per Person

Orange Braised Beef Short Rib & Dry Rub Chicken
Smoked Gouda Potato Cakes/ Herb Glazed Green Beans/ Bourbon Sweet Soy
\$46 Per Person

Seared Beef Tenderloin & Butter Poached Lobster
Gratin Potatoes/ Crisp Brussel Sprouts/ Champagne Reduction
\$58 Per Person

Lemon Pesto Crusted Scottish Salmon & Maryland Crab Cakes
Citrus Potato Hash/ Tangled Vegetables/ Spicy Orange Glaze
\$50 Per Person

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Plated Dinner Duets, continued

Marinated Beef Tenderloin & Herb Roasted Chicken

Roasted Garlic Braised Mustard Greens/ Buttermilk Mashed Potatoes/ Cognac Demi

\$52 per person

Desserts

Classic New York Cheese Cake, Cherry Compote/ Seasonal Fruit Tart, Fruit Coulis, Vanilla Cream/ Bitter Sweet Chocolate Flourless Tort, Candied Hazelnut Anglaise/ Classic Tiramisu Espresso Chocolate Cream/Mini Red Velvet Cake, Vanilla Cream, Velvet Crumbs/ Triple Chocolate Mousse Parfait/ Spiced Apple Bread Pudding, Apple Compote, Salted Caramel/ Coconut Key Lime Tart, Toasted Coconut, Citrus Strawberry Coulis/ Strawberry Panna Cotta, Chocolate Pistachio Bark

Plated Dinners Include:

Artisan Rolls & Bread/ Regular & Decaf Coffee/ Hot & Ice Tea