

GRAND TAKEOUT CATERING MENU

APPETIZERS

GOLD

In serving of 24

DEVILED EGGS	\$37.50	GRILLED HEIRLOOM BRUSCHETTA	\$55.00
		- Heirloom tomato and seasoned ricotta, on grilled focaccia	
SMOKED SALMON PIN WHEEL –	\$42.00	GARDEN VEGETABLE DISPLAY –	\$39.00
Honey smoked salmon, cream cheese, fresh dill in spinach tortilla with salsa for dipping		With house ranch for dipping	
ROASTED VEGETABLE DISPLAY –	\$52.00	BRIE EN CROUTE – Served with cracker medley	\$46.00
With red pepper aioli for dipping			
SPICY HUMMUS – Served with pita chips	\$56.00	CUCUMBER MEDALLIONS – Topped with cream cheese and seasonal garnish	\$55.00
PORK TENDER CROSTINI – With rosemary aioli and mango chutney	\$69.00	CHEESE AND FRUIT DISPLAY WITH CRACKER MEDLEY	\$61.00
CLASSIC SHRIMP COCKTAIL – Served with house made cocktail sauce	\$98.00	GOURMET MEAT & CHEESE TRAY – Ham, Turkey, Roast Beef, Salami and Pepperoni with Swiss, Co jack, Pepper Jack, Colby and Provolone Cheeses with a cracker medley	\$72.00
ARTISAN CHEESE DISPLAY – With cracker medley, Smoked Gouda, Creamy Gorgonzola, herb/olive infused cheeses, Brie, and seasonal selection	\$99.00	PETITE TENDER CROSTINI – Shaved beef tenderloin, red pepper aioli, candied onion on grilled baguette	\$98.00



HOT



GARLIC PARMESAN CHICKEN WINGS – Crisp fried and tossed with Italian herbs and cheese	\$44.00	TERIYAKI CHICKEN WINGS	\$44.00
WURST BITES – With curried ketchup	\$47.00	CLASSIC MEATBALLS – Served with The Grand's house made sauce	\$47.00
WARM GORGONZOLA DIP – With tri colored chips	\$51.00	KOREAN CHICKEN MEATBALLS – Sweet & salty, accompanied by pickled cucumber	\$52.00
PARMESAN RISOTTO FRITTERS – Served with spicy marinara	\$56.00	POT STICKERS – With teriyaki and basil pesto	\$56.00
THAI PEANUT CHICKEN SKEWERS	\$57.00	WARM ARTICHOKE SPREAD – With flat bread or baguette	\$57.00

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GRAND TAKOUT CATERING - SPECIALTY MEATS

Tender, Loose and Smoky

BEEF POT ROAST AU JUS - 2 OR 4 LBS » for 8 or 16	\$24 OR \$47	ROAST TURKEY BREAST - 2 OR 4 LBS » for 8 or 16	\$22 OR \$43
HERB ROASTED CHICKEN - 6 OR 12 PIECE – 1/3 white, 2/3 dark - no wings	\$8 OR \$16	GRILLED 4OZ CHICKEN BREAST – 6 or 12 breasts	\$12 OR \$22
CHICKEN CHORIZO TACO FILLING - 2 OR 4 LBS » Filling for about 10 or 20 people	\$14 OR \$26	TRADITIONAL BEEF TACO FILLING - 2 OR 4 LBS » Filling for about 10 or 20 people	\$12 OR \$22
PORK CARNITAS OR ADOBO PORK - 2 OR 4 LBS » Filling for about 10 or 20 people	\$15 OR \$28	PULLED BBQ CHICKEN - 2 OR 4 LBS – For 10 or 20	\$15 OR \$28
PULLED BBQ PORK - 2 OR 4 LBS – for 10 or 20	\$15 OR \$28	OUR FAMOUS SLOPPY JOE - 2 OR 4 LBS – for 10 or 20	\$12 OR \$22
SMOKY ST. LOUIS PORK RIBS – 2 bone » figure 3 1/2 bone per person	\$3		

NOODLES, HOT DISH & PASTA

CHICKEN RICE WITH BROCCOLI - 2 OR 4 LBS » for 4-6 or 8-12	\$11 OR \$20	SMOKED HAM WITH CREAMY CAVATAPI - 2 OR 4 LBS » for 4-6 or 8-12	\$11 OR \$20
BACON MAC AND CHEESE - 2 OR 4 LBS » for 4-6 or 8-12	\$11 OR \$20	SPAGHETTI, CAVATAPPI, PENNE - 2 OR 4 LBS » for 4-6 or 8-12	\$5.50 OR \$10.00
HOUSE MADE LASAGNA - 6 OR 12 PC – with Italian sausage	\$19.00 OR \$36	HOUSE MADE VEGETABLE LASAGNA 6 OR 12	\$19.00 OR \$36
STUFFED SHELLS - 12 OR 24 SHELLS – Filled with Ricotta, in a bed of Marinara, topped with garlic cream	\$24 OR \$46		



Sauces - By the pint or quart

2-3 servings to a pint, 4-6 servings to a quart

MARINARA	\$2.25/\$5.00	GARLIC CREAM SAUCE	\$6.00/\$10.00
PESTO CREAM	\$6.00/\$10.00	VODKA SAUCE	\$6.00/\$10.00

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GRAND TAKEOUT CATERING - SALADS

Green, Grain, Sweet & Garnished

GREEN SALAD WITH FRENCH & RANCH DRESSING – for 9 or 18	\$12 OR \$22	GRAND SALAD WITH HOUSE MADE VINAIGRETTE – for 9 or 18	\$13 OR \$24
COUNTRY POTATO SALAD - 2 OR 4 LBS – for 8-10 or 16-20	\$13 OR \$24	CREAMY COLE SLAW - 2 OR 4 LBS » for 11-13 or 22-26	\$11 OR \$20
PASTA SALAD - 2 OR 4 LBS – with vegetables & feta vinaigrette » For 8-10 or 16-20	\$11 OR \$20	BROCCOLI SALAD - 2 OR 4 LBS – with raisins & sunflower seeds » for 10 to 12 or 20-24	\$15 OR \$28
HEARTY GRAIN SALAD - 2 OR 4 LBS – with Kalamata Olives, Oregano and Feta vinaigrette » for 10-12 or 20-24	\$13 OR \$24	PESTO CHICKEN SALAD - 2 OR 4 LBS » for 14-16 or 28-32	\$11 OR \$21

GO ALONGS, POTATOES, VEGETABLES & GOOD STUFF

SWEET CRANBERRY SALAD - 2 OR 4 LBS » for 14-16 or 28-32	\$10 OR \$19	CREAMY HASH BROWN POTATOES - 2 OR 4 LBS » for 4-6 or 10-12	\$8 OR \$14
SAGE & SAUSAGE STUFFING - 2 OR 4 LBS » for 6-7 or 12-14	\$6.5 OR \$12	PARSLEY BUTTERED POTATOES - 2 OR 4 LBS » for 6-7 or 12-14	\$8 OR \$14
AUGRATIN POTATO - 2 OR 4 LBS » for 5-6 or 10-12	\$9 OR \$16	GERMAN POTATO SALAD - 2 OR 4 LBS » for 7-8 or 14-16	\$8 OR \$14
SPICED BLACK BEANS - 2 OR 4 LBS » for 9-12 or 18-24	\$8 OR \$14	LOADED BAKED BEANS - 2 OR 4 LBS » for 9-12 or 18-24	\$8 OR \$14
SAUTÉED CARROT - 2 OR 4 LBS » for 7-8 or 14-16	\$7 OR \$13	HARICOT VERT - 2 OR 4 LBS – Steamed or vinaigrette » for 12-14 or 24-26	\$7.50 OR \$15
GARDEN VEG SAUTÉ - 2 OR 4 LBS – Corn and peas tossed with caramelized onion and fresh spinach » for 7-8 or 14-16	\$7 OR \$13	MASHED POTATO - 2 OR 4 LBS » for 4-6 or 8-12	\$4.50 OR \$8
SCRATCH GRAVY - PINT OR QUART – Turkey, Beef, Pork, Chicken	\$4.50 OR \$8		



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GRAND TAKEOUT CATERING - DELI

Fresh sliced, sandwich and snack
Small trays feed 12-14, Large trays feed 24-26

DELI MEAT – Ham, turkey breast, roast beef, salami and pepperoni	\$12 OR \$22
DELI SANDWICH CHEESE – Colby, Co-Jack, Swiss, Provolone and Pepper Jack	\$12 OR \$22
SANDWICH FIXINGS – Lettuce, tomato, pickle and red onion	\$11 OR \$20
GREEN GARDEN VEGETABLES – with house made green goddess dressing, cucumber, broccoli, cauliflower, snap peas and asparagus	\$15 OR \$29
GOURMET CHEESES FOR SNACKING – Colby, Co-Jack, Pepper Jack, Swiss and Provolone	\$25 OR \$49
ARTISAN CHEESES FOR SNACKING – Smoked Gouda, Creamy Gorgonzola, Herb and olive infused cheeses, brie and a seasonal selection	\$36 OR \$68
CRACKERS – Assorted crackers » Serves approx 6-8 ppl	\$3.75 / SLEEVE

FRESH FRUIT

FRUIT SALAD 2 OR 4 LBS » Serves 7-8 or 14-16	\$8 OR \$15	FRUIT TRAY WITH SEASONAL BERRIES » Serves 6-8 or 12-16	\$9 OR \$17
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BAKERY

Fresh baked, by the dozens, ¼ sheet and each

DELI ROLLS – Sliced and buttered	\$4.95	CROISSANTS – Large sliced for sandwiches	\$14.00
6" FLOUR TORTILLAS	\$4.00	BREAD STICKS – Garlic buttered	\$5.50
BY THE ¼ SHEET – Brownies - Double Chocolate, Lemon Blondies, Coffee Cake-Cinnamon Streusel	\$12.00	MUFFINS, FRESH BAKED – Blueberry, Harvest, Poppy Seed	\$1.00
COOKIES, FRESH BAKED, EACH – Molasses, Chocolate Chip, Peanut Butter and Double Chocolate	\$.75		



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GRAND TAKOUT CATERING - CONDIMENTS

By the dozen unless specified

MAYO	\$1.85	KETCHUP	\$1.25
MUSTARD	\$1.00	BUTTER PAT'S	\$2.25
SANDWICH SPREAD	\$1.25	BBQ SAUCE - BY THE PINT	\$4.00
SALAD DRESSING - BY THE PINT - French, Ranch, Italian, Bleu Cheese, Tomato Basil, House Vinagrette	\$5.00	PARMESAN CHEESE - 1/2 PINT	\$3.50
CRUSHED RED PEPPER - 2 OZ CUP	\$1.25		

DISPOSABLES

By the dozen unless specified

SOUP SPOON	\$.50	DINNER KNIVES	\$.75
DINNER FORKS	\$.75	WHITE PAPER NAPKINS	\$.50
9" PLASTIC PLATES	\$3.00	6" PLASTIC PLATES	\$2.00
SERVING SPOON	\$2.00 EACH	SERVING SPATULA	\$2.00 EACH
SERVING TONG	1.50 EACH	LADLE	\$1.50 EACH



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