

*Grand Casino  
Hotel Resort  
Catering Menus*

# Breakfast

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## **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**

## **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

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.

## Lunch

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### 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**

## **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**

All food and beverages are subject to a 20% service charge and 8.5% tax.  
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**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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**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 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 Lunches Include:**

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

## Breaks

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### 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**

**Coffee Break Packages**

Prices are Based on One Hour of Service & Are 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.

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*Catering Menus*

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

***Boardroom Meeting Package \$25 Per Person***

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**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***

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**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

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.

### **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***

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**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

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### 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**

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.

All Selection Offered In Minimum Quantities of 25 Pieces Each

## 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

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.

## Cuisine Stations

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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

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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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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.

## Cuisine Stations, Continued

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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

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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**

## Dinner

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### **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**

**GRAND CASINO**  
HOTEL ♦ RESORT

*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**

Searred 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**

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.

**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**

**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