



THE GRANDE

KITCHEN + BAR

CATERING MENU

\$70/PERSON

CHOICE OF ONE SOUP, ONE SALAD, TWO ENTREES AND ONE DESSERT

5% tax and 18% gratuity not included

BUFFET INCLUDES:

ASSORTED BREAD ROLLS + BUTTER

CHOICE OF ONE SOUP:

ROASTED BUTTERNUT SQUASH PUREE
CREAMY SHIITAKE MUSHROOM + TRUFFLE
LOBSTER BISQUE

CHOICE OF ONE SALAD:

MIXED GREENS SALAD WITH POMEGRANATE CHAMPAGNE DRESSING
TRADITIONAL CAESAR SALAD WITH PARMESAN CHEESE+ GARLIC-ANCHOVY DRESSING

CHOICE OF ONE ENTRÉE:

TRADITIONAL STUFFED TURKEY

WHITE + DARK TURKEY, SAGE + CRANBERRY STUFFING WITH SAVORY GRAVY + CRANBERRY SAUCE

HONEY GLAZED HAM

SMOKED TOUPIE HAM CARAMELIZED WITH BROWN SUGAR + HONEY GLAZE

ROAST BEEF

TRADITIONAL ROAST BEEF WITH A RED WINE PEPPERCORN SAUCE

LAMB SHANK OSSO BUCO

TENDER BRAISED LAMB SHANK IN A TOMATO + RED WINE DEMI SAUCE

GRILLED SALMON

GRILLED SALMON FILLET WITH HONEY + DIJON MUSTARD GLAZE

CHEFS SEASONAL ASSORTED VEGETABLES

CHOICE OF ONE STARCH:

ROASTED BABY POTATOES
GARLIC MASHED POTATOES

CHOICE OF ONE DESSERT:

PUMPKIN PIE WITH FRESH WHIPPED CREAM
CARROT CAKE WITH CREAM CHEESE ICING