

EAT



THE GRAND HOTEL
MINNEAPOLIS
A KIMPTON® HOTEL

615 SECOND AVENUE SOUTH, MINNEAPOLIS, MINNESOTA 55402

612.373.0413

WWW.GRANDHOTELMINNEAPOLIS.COM

Plated Dinner Packages

Plated dinner package pricing is based per person on the selected entrée.

Packages include:

Full Open Bar Service During the First Hour of Your Reception

*

Choice of Three Tray-Passed Appetizers

(selections on *Eat - Page 1*)

*

Champagne Toast

*

Our House Salad

Spring Greens, Cherry Tomato, Cucumber, Savory Herb Vinaigrette

Artisan Breads and Butter

*

Elegant Plated Entrée

with Chef-Paired Accompaniments

(selections on *Eat - Pages 2-3*)

*

Service of Your Wedding Cake on Raspberry Painted Plates

*

Coffee Service

Custom menus available upon request

A la carte pricing available upon request

All charges subject to 21% gratuity and sales tax

Tray Passed Appetizers:

(Select Three)

Deviled Egg, Chives, Truffle Oil

Caprese Lollipop, Fresh Mozzarella, Basil Pesto

Caramelized Onion, Gorgonzola Cheese, Crostini

Sizzling Garlic Shrimp Skewer

Prosciutto Wrapped Asparagus, Basil Cream Cheese

Adobo Chicken Quesadilla, Cilantro Lime Sour Cream

Vegetable Stuffed Mushroom, Parmesan Cheese, Red Pepper Aioli

**Premium Appetizers
(Additional \$3 per person)**

Ahi Tuna Crostini, Sesame Wonton, Wasabi Aioli

Jumbo Gulf Shrimp, Cocktail Sauce

Grilled Lamb Lollipop, Cilantro Mint Sauce

Duck Confit, Puff Pastry, Caramelized Onions

Mini Pork Potstickers, Ginger Black Vinegar Dipping Sauce

Crab Cake, Preserved Lemon Aioli

Beef Tenderloin, Garlic Crostini, Horseradish Crème Fraîche

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Entrées

(Select One)

If you would like to give your guests a selection of up to three entrees, the price for all three is based on the highest priced entrée.

Chicken en Croûte

Chicken Breast, Mushroom Duxelle Baked in Puff Pastry, Champagne Cream Sauce
Yukon Gold Mashed Potato, Asparagus
\$65

Chicken Marsala

Pan-Seared Chicken Breast, Marsala Velouté Sauce
Wild Mushroom Risotto, Baby Carrots
\$65

Chicken Piccata

Savory Herb Roasted Chicken Breast, Lemon Caper Beurre Blanc
Baby Red Potatoes, Asparagus
\$65

Atlantic Salmon

Broiled Atlantic Salmon, Roasted Tomato Sauce
Wild Rice Pilaf, Root Vegetable Ragout
\$65

Alaskan Halibut (Seasonal)

Aromatic Crusted Alaskan Halibut, Coconut Curry
Jasmine Rice, Ginger Braised Baby Vegetables
\$78

(Entrée selections continued on Eat – Page 4)

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Filet Mignon

Creek Stone Filet Mignon, Roasted Mushrooms, Armagnac Sauce
Yukon Gold Mashed Potato, Baby Carrots
\$79

Duet of Strip Steak & Chicken Marsala

Creek Stone Strip Steak
Chicken Marsala
Wild Mushroom Risotto, Asparagus
\$70

Surf & Turf

Creek Stone Petit Filet Mignon, Roasted Mushrooms, Port Demi Glace
Poached Lobster, Roasted Tomato Saffron Sauce
Yukon Gold Mashed Potato, Root Vegetable Ragout
\$Market Price

Mediterranean Pasta

Penne Pasta, Baby Spinach, Roasted Tomato, Artichoke Hearts, Kalamata Olives, Feta
Cheese, Basil
\$65

Marsala Eggplant

Seasoned Baked Eggplant, Red Lentils, Tomato Chutney
\$65

Children's Meal

(For guests age 12 and under)
Chicken Tenders, French Fries, Fresh Fruit
\$17

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Enhancements

(Enhancements are not included in package pricing)

Soup

Roma Tomato Basil Bisque
Creamy Butternut Squash
Classic Minnesota Chicken Wild Rice
\$6

Grand Salad

Spring Greens, Pickled Beets, Goat Cheese, Tomato Slice
Extra Virgin Olive Oil, Balsamic Syrup
\$7

Spinach Salad

Baby Spinach, Spiced Pecans, Gorgonzola Cheese, Sun-Dried Cherries
Sun-Dried Cherry Vinaigrette, Edible Orchid
\$7

Classic Caesar Salad

Chilled Romaine, Garlic Croutons, Aged Parmigiano-Reggiano
Traditional Caesar Dressing, Parmigiano-Reggiano Crisp
\$6

Intermezzo

Icy Lemon, Mango, or Raspberry Sorbet
\$5

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Late Night Snacks and Favors

*Surprise your guests with a sweet or savory treat after dancing the night away.
Pricing is based per person – 50 person minimum order.*

Mac & Cheese Martini

Creamy Homemade Mac & Cheese in a Martini Glass
\$5

Slider

Ground Beef or Lamb Burger on Mini Ciabatta Roll
\$6

Hand-Tossed Pizza

Flat Bread Pizza with Andouille Sausage, Margherita or Buffalo Chicken Toppings
\$5

Cuban Sandwich

Smoked Pulled Pork, Shaved Ham, Swiss Cheese, Sautéed Onions, Jalapeno Aioli on Mini
Ciabatta Roll
\$6

Build Your Own Nacho Bar

Tri-Colored Tortilla Chips, Seasoned Chicken, Queso Sauce, Jalapeno Peppers,
Guacamole, Sour Cream, Tomato Salsa
\$7

Milk and Cookies

Homemade Jumbo Chocolate Chip Cookies, Individual Bottles of Chilled Milk
\$4

Mini Dessert Table

Assorted Miniature Desserts
\$6

Deluxe Coffee Bar

Fresh Brewed Coffee, Decaffeinated Coffee, Tea Selections,
Flavored Coffee Syrups, Whipped Cream, Chocolate Shavings, Sugar Sticks
\$4

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Gift Opening Brunch

The Grand Hotel offers complimentary private space for you and your guests to enjoy a gift opening and brunch the morning following your reception.

Brunch pricing is per person.

Classic Continental Breakfast

Grand Pastries with Sweet Butter and Preserves
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections
\$14

Deluxe Continental Breakfast

Grand Pastries with Sweet Butter and Preserves
Fresh Sliced Fruit
Fruit Yogurt
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections
\$16

Classic Brunch

Grand Pastries with Sweet Butter and Preserves
Fresh Sliced Fruit
Fruit Yogurt
Fluffy Scrambled Eggs
Apple Wood Smoked Bacon
Maple Link Sausage
Breakfast Potatoes
Fresh-Squeezed Orange Juice
Fresh-Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections
\$21

(Brunch selections continued on Eat – Page 8)

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Gourmet Brunch

Grand Pastries with Sweet Butter and Preserves

Fresh Sliced Fruit

Fruit Yogurt

Smoked Nova Lox with Capers, Chopped Onions, Assorted Bagels, and Cream Cheese

Fluffy Scrambled Eggs with Baby Spinach and Sharp Cheddar Cheese

Apple Wood Smoked Bacon

Maple Link Sausage

Mini Potato Pancakes with Lime Cilantro Sour Cream

Classic Eggs Benedict

Fresh-Squeezed Orange Juice

Fresh-Brewed Coffee, Decaffeinated Coffee, and Hot Tea Selections

\$29

Brunch Enhancements

Chef-Attended Omelet Station

Honey Baked Ham

Apple Wood Smoked Bacon

Sharp Cheddar Cheese

Chèvre Cheese

Baby Spinach

Tomato

Onion

Red and Green Pepper

Wild Mushroom

\$10 per person

(\$100 Chef Fee)

(Not available in the Grand Finale Lounge)

Sunrise Cocktails

Bloody Mary

Mimosa

Screwdriver

\$6.50 each

(\$100 Bartender Fee)

Custom menus available upon request

A la carte pricing available upon request

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