



GRAND MENUS

ALL PACKAGES INCLUDE

Five Hour Event Time

Two Hour Access Window Prior to Event

Customized Room Setup

Choice of White or Ivory Linens

Selection of Napkin Color[s]

All China, Glassware, & Flatware

Complimentary Parking for all Guests

Uniformed, Professional Staff

BREAKFAST

Breakfast beverage service includes orange juice, regular and decaf coffee, and iced water. 30 guest minimum; \$150 Fee applies if minimum is not met.

SERVED BREAKFAST | \$17.95/PERSON

Cinnamon French Toast - Two Slices Texas Toast, Scrambled Eggs & Bacon or Sausage, Maple Syrup, & Powdered Sugar

The All American - Scrambled Eggs with Cheese, Choice of Bacon, Sausage or Ham, Hash Browns, & Fresh Fruit

Traditional Benedict - Two English Muffins Topped with Canadian Bacon, Poached Eggs, & Chipotle Hollandaise Sauce [vegetarian option available upon request]

Fried Chicken & Waffles – Buttermilk Brined, Oven Fried Chicken on top a Belgian Waffle & Chipotle Syrup

Breakfast Croissant - Open-faced Croissant with Scrambled Eggs, Cheddar Cheese, & Canadian Bacon. Served with Fresh Fruit

Mexican Scramble – Scrambled Eggs with Pico de Gallo & Chorizo, Tortillas and Choice of Bacon or Sausage

****Substitute Turkey Bacon or Sausage for additional \$1.50 per person**

****Substitute Egg Whites for additional \$1.50 per person**

BUFFET BREAKFAST

Continental Breakfast - Assorted Breakfast Breads, Mini Muffins & Mini Danish | **\$12.95/PERSON**

Deluxe Continental - Assorted Breakfast Breads, Mini Muffins & Fresh Fruit | **\$14.95/PERSON**

Healthy Continental - Fresh Fruit, Individual Yogurts, Granola & Assorted Breakfast Breads | **\$16.95/PERSON**

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BUILD YOUR OWN BREAKFAST BUFFET | \$16.95/PERSON

Served with Fresh Fruit Platter

Select One:

- Scrambled eggs
- with cheese
- with chorizo
- with vegetables

Select One:

- Hash Browns
- Country Potatoes - Peppers & Onions
- Skillet Potatoes - Ortega Chiles, Cumin & Onions, Sweet Potato Hash
[ADD \$0.75/PERSON]

Select One:

- Thick-Cut Bacon
- Sausage Patties
- Sausage Links
- Turkey Sausage Links **[ADD \$1.50/PERSON]**
- Turkey Bacon **[ADD \$1.50/PERSON]**
- Morning Star Veggie Patties **[ADD \$1.50/PERSON]**

Select One:

- Petite Croissants
- Mini Muffins
- Mini Bagels
- Zucchini Bread

LONG BEACH

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BRUNCH BUFFET - \$34.95/PERSON

Brunch beverage service includes orange juice, regular and decaf coffee, and iced water. 50 guest minimum; \$150 Fee applies if minimum is not met. Have our Brunch Buffet for Dinner for an additional \$5.00/PERSON.

The Standard - Fresh Fruit, Assorted Breakfast Breads, Country Potatoes, Oven Fried Chicken w/ Gravy, Bacon, Sausage, Scrambled Eggs w/ Chives & Cheese, Build Your Own Salad Bar & one Culinary Enhancement below *[food only]*.

CULINARY ENHANCEMENTS - \$150 per attendant. One attendant per 50 guests recommended.

Waffle Bar - Berries, Banana, Bacon Bits, Chocolate Chips, Whipped Cream, Syrup, Butter, & Powdered Sugar | **add \$8/PERSON**

Omelet Bar - Cheddar, Feta, Mushroom, Spinach, Diced Tomato, Peppers, Onions, Scallions, Ham, Bacon, & Sausage | **add \$11/PERSON**

Carving Station | **add \$11/PERSON**
Select One:

- Herb Roasted Prime Rib with Horseradish Cream & Au Jus
- Turkey Airline Breast with Cranberry Relish & Sage Gravy
- Smoked Pitt Ham with Honey Clove Orange Glaze & Ground Mustard

Juice Bar - Carrots, Apples, Celery, Cucumber, Kale, Spinach, Beets, & Pineapple | **add \$8/PERSON**

Mimosa Station - Champagne & Assorted Fruit Juices | **add \$7/PERSON PER HOUR**

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TO START - Displayed - *A la Carte* | **\$3.50/PERSON**

Domestic Cheese Platter – Domestic Cheese, Dried Fruit, Roasted Rosemary Nuts & Assorted Crackers

Gourmet Cheese Platter - Gourmet Cheese, Dried Fruit, Roasted Rosemary Nuts, & Assorted Crostinis & Crackers **[ADD \$1.50/PERSON]**

Fruit Platter - Assorted Seasonal Melon & Berries

Vegetable Crudités - Herb Ranch Dip

Antipasto Platter - Assorted Cured Meats, Marinated Artichoke Hearts, Assorted Olives, & Roasted Peppers

Roasted Garlic Hummus - Served with Pita Chips. Add Grilled Vegetables for additional **\$2.00/PERSON**

HORS D'OEUVRES - Tray Passed | **\$4.50/PERSON** Displayed | **\$5.50/PERSON**

Served Cold

Antipasto Skewers - Cherry Tomatoes, Olives, Marinated Artichoke Hearts, & Bocconcini Mozzarella

Chopped Heirloom Tomato Salad - Baby Arugula, Crushed Pistachios, Goat Cheese, Basil & Dijon Vinaigrette on Endive Spear

Sesame Crusted Goat Cheese - on Wonton Crisp

Ahi Poke – Tuna, Soy Sauce, Black Sesame Seeds, and Scallions on a Wonton Crisp

White Fish Ceviche - on Tostada Round

Grilled Peach Crostini - Balsamic Glaze, Goat Cheese & Honey Drizzle

NY Steak Crostini - with Caramelized Onions & Gorgonzola Cream

Open Faced NY Steak Sandwich Bite - Arugula & Spicy Aioli

Jumbo Shrimp - with Cocktail Sauce & Lemon Wedges **[ADD \$1.50/PERSON]**

Grilled Shrimp - Thai Chili Sauce **[ADD \$1.50/PERSON]**

Pan Seared Ahi - Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Fresh Basil, & Basil Pesto

Roasted Artichoke Crostini - with Fennel Herb Goat Cheese

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HORS D'OEUVRES cont... - Tray Passed | **\$4.50/PERSON** Displayed | **\$5.50/PERSON**

Served Warm

Homemade Meatballs - Teriyaki, Turkey, or Italian

Buffalo Chicken Drumettes - with Ranch Dressing

Crispy Chicken Egg Rolls - with Sweet + Sour Dipping Sauce

Pork & Shrimp Egg Rolls - with Sweet Chili Hoisin Sauce

Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce, or Teriyaki Pineapple

Spanakopita - Flaky Phyllo Stuffed with Spinach & Feta Cheese

Sicilian Stuffed Mushrooms - Sicilian Sausage & Cheddar

Yucatan Beef Empanadas - with Avocado Crème

Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots
Duxelle, & Madera Wine Demi Glaze

Lump Crab Cakes - with Cilantro Lime Aioli

Mongolian Beef Skewers - with Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Soup Shooter - Select One: Tomato Bisque, Butternut Squash, or Mushroom Cream

Angus Beef Slider - Bleu Cheese & Port Wine Pickled Onions **[ADD \$1.00/PERSON]**

Tikka Masala Taco - Chicken Tikka Masala, Cilantro & Cucumber Raita

Italian Surf & Turf - Shrimp Scampi and Italian Sausage Bite

Lobster Corndogs - with Green Peppercorn Aioli **[ADD \$1.50/PERSON]**

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MAIN COURSE - Served

All entrées include homemade rolls & butter, one gourmet salad, one starch, one vegetable, & dessert. Beverage service includes coffee, iced tea & iced water. For buffet choose additional salad & entrée **[ADD \$4.00/PERSON]**. For split menu or split plate **[ADD \$3.00/PERSON]**.

THE STANDARD - Lunch \$27.95 | Dinner \$35.95

Choose one:

Lemon Rosemary Chicken - Bone-in Chicken Breast with Lemon Caper Beurre Blanc

Chicken Parmesan - Parmesan Panko Crusted Chicken Breast with Provolone & Basil Marinara Sauce

Chicken Marsala - Bone-in Chicken Breast with Sautéed Mushrooms, Caramelized Onions, & Marsala Wine Sauce

Beef Brisket - Fork Tender Roasted Beef Brisket with Natural Jus

Spiced Pork Loin - Roasted Poblano Ancho Chile Demi

Asian Inspired Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction **[ADD \$1.50/PERSON]**

THE GRAND STANDARD - Lunch \$31.95 | Dinner \$39.95

Choose one:

Chicken Wellington - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

California Chicken - Grilled Chicken Breast with Balsamic Marinated Artichoke Hearts, Roma Tomatoes, Sun Dried Tomato, Kalamata Olives, Capers, Garlic, Toasted Pine Nuts & Fresh Basil

Beef Stroganoff - Braised Filet Mignon Beef Tips, Mushrooms, & Demi Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan, & Tomato Basil Vinaigrette

Red Snapper - with Chipotle Cream & Roasted Poblano Chiles

Pistachio Crusted Mahi Mahi - with Mango Relish

Coconut Crusted Salmon - with Coconut Lychee Cream

Turf and Turf - Chicken Grilled Breast & Herb Crusted Tri-tip with Rosemary Demi

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THE CHOURA STANDARD - Lunch \$38.95 | Dinner \$46.95

Choose one:

Classic Beef Wellington - Filet Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madera Wine Demi Glaze

Braised Short Ribs - with Aromatics & Chipotle Honey Jus

Chicken Cordon Bleu - Panko Crusted Chicken Breast with Virginia Ham, Swiss Cheese, & Classic Cheese Mornay Sauce

Chicken Florentine - Roasted Chicken Breast Stuffed with Sautéed Spinach, Artichoke Hearts, and Topped with a Parmesan Cream Sauce

Prime Rib - with Green Peppercorn Demi

Filet Mignon Medallions - with Béarnaise Sauce

Chilean Sea Bass - Garlic Fennel Rubbed with Blood Orange Beurre Blanc **[MP]**

Spice Rubbed Halibut - with Lemon Cilantro Crema **[MP]**

Land and Sea - Petite Filet & Pan Seared Shrimp with Demi Glaze

Ribeye - Pan Seared with Thyme, Bellini Onions, & Cabernet Demi

[ONLY AVAILABLE DURING DINNER SERVICE]

CARVING STATION ENHANCEMENT - *Chef Required; additional labor fees apply.*

Spice Rub Pork Loin - Ancho Chile Demi & Avocado Corn Relish

add\$7/PERSON

Turkey Airline Breast - Cranberry Relish & Sage Turkey Gravy

add\$7/PERSON

Smoked Pitt Ham - Honey Clove Orange Glaze & Ground Mustard

add\$7/PERSON

Herb Roasted Prime Rib of Beef - Horseradish cream & Au Jus

add\$11/PERSON

Peppercorn Crusted Beef Filet - Béarnaise & Bordelaise Sauce

add\$12/PERSON

Pig Lechon - Extra Large 70lb Pig

\$700/WHOLE

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SALAD - *Select One*

Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Arugula – Cranberries, Walnuts, Gorgonzola Cheese & Balsamic Vinaigrette

Spinach - Smoked Bacon, Mushrooms, Goat Cheese, & Caramelized Onion Bacon Vinaigrette

Panzanella - Cucumbers, Tomato, Slivered Red Onions, Fresh Basil, Croutons,
& Creamy Basil Dressing

Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats,
Provolone Cheese, Olives, & Italian Dressing

Potato Salad - Red Potatoes, Capers, Smoked Bacon, Scallions, & Sweet Pickled Relish

Caesar - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Spanish Caesar - Sweet Corn, Tomato, Cilantro, Pepitas, Cotija Cheese, & Creamy Parmesan
Cilantro Dressing

Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

BLT - Romaine, Smoked Bacon, Candied Walnuts, Tomatoes, & Avocado Vinaigrette

Spinach + Melon - Diced Watermelon, Pickled Red Onions, Toasted Pumpkin Seeds, Feta Cheese, &
Citrus Vinaigrette

Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

Boston Wedge - Diced Tomato, Scallion, Bacon, Blue Cheese Crumbles, &
Ranch Dressing **[ADD \$1.25/PERSON]**

Caprese - Field greens, Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil, &
Balsamic Vinaigrette **[ADD \$1.25/PERSON]**

Deconstructed – Romaine Lettuce, Pickled Onion, Candied Pecans, Bleu Cheese
Crumbles, Heirloom Tomatoes & Bleu Cheese Dressing **[ADD
\$1.25/PERSON]**

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, &
Buttermilk Ranch **[ADD \$1.25/PERSON]**

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STARCH - *Select One*

Brown Rice

White Jasmine Rice

Wild Rice Pilaf

Roasted Red Potato

Scalloped Potatoes

Sweet Potato

Butter Quinoa

Couscous

Roasted Garlic Mashed Potatoes

Cauliflower Mash

VEGETABLE - *Select One*

Vegetable Medley

Ratatouille

Baby Carrots

Grilled Zucchini

Grilled Bok Choy

Spicy Green Beans

French Green Beans

Root Vegetable Hash

Roasted Brussel Sprouts w/ Pancetta & Balsamic Glaze

Roasted Asparagus **[ADD \$1.00/PERSON]**

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PERFECTLY PACKAGED – Buffet

All packages include homemade rolls and butter, coffee, iced tea & iced water. Please note, the Eats & Sweets Package only does not include homemade rolls and butter.

TASTE OF ASIA - Lunch \$30.95 | Dinner \$37.95

SALADS - Included

Chinese Chicken Salad - Chicken, Romaine, Thai Basil, Cucumber, Bean Sprout, & Toasted Sesame Vinaigrette

Green Tea Soba Noodle - Bok Choy, Shiitake Mushrooms, Fresh Mint, & Sweet Soy Vinaigrette

ENTRÉES - Select Two

Orange Chicken - Crispy Chicken Tossed with Orange Zest & Chiles

Spicy Kung Pao Chicken - Pan Fried Chicken with Dried Chile Pods, Scallions, Peanuts, Cilantro, Peppers, Onions, & Red Chile Sauce

Beef + Broccoli - with a Sweet Soy Ginger Glaze

Mongolian Beef - Sautéed Tender Beef with Scallions & Garlic

Asian Salmon - Shiitake Mushrooms, Bok Choy, & Sweet Soy Reduction **[ADD \$1.50/PERSON]**

SIDES - Select Two

Pan Fried Noodles - with Bean Sprouts, Asparagus, Shiitake Mushrooms, & Bok Choy

House Fried Rice - with Fresh Peas, Egg, Carrots, Scallions, & Fresh Herbs

Vegetable Stir Fry - Assorted Vegetables Sautéed with Garlic, Ginger, Asian Herbs, & Sweet Soy Sauce

Steamed White Rice [brown rice available upon request]

DESSERT - Included

Pineapple Upside-down Cake OR Almond Cookies

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TASTE OF INDIA - Lunch \$30.95 | Dinner \$37.95

Served with Naan Bread

SALADS - Included

Tossed Green - Cucumber, Tomato, Carrot, Ranch & Balsamic Dressing

Cucumber Raita - Cucumber, Yogurt, Lemon, Garlic & Mint

ENTRÉES -Included

Chicken Tikka Masala - Boneless Chicken Marinated with Cumin, Cardamom, Paprika, Cayenne, and Garlic & Served with Traditional Indian Tikka Masala Sauce

Curry Chicken - Boneless Chicken with a Classic Indian Curry Sauce [ADD \$1.50/PERSON For Shrimp]

Vegetable Skewers - Choose Tikka Masala or Curry Sauce

SIDES -Select Two

Basmati Rice

Panir Tikka - Stir Fried Vegetables with Curry Spice

Dal Mahkni - Lentils, Onion, Garlic, Cumin & Cream

DESSERT - Included

Chef's Choice

LONG BEACH

SOUTH OF THE BORDER - Lunch \$30.95 | Dinner \$37.95

SALADS -Included

Black Bean - Grilled Corn, Tomatoes, Queso Fresco, & Spicy Honey Lime Vinaigrette

Mexican Chopped Salad - Mixed Greens with Jicama, Radishes, Tomatoes, Crispy Tortillas Strips, & Spicy Chipotle Dressing

ENTRÉES -Select Two

Beef or Chicken Fajitas - Marinated with Cilantro, Lime, Toasted Cumin, Caramelized Onions, & Mixed Peppers **[ADD \$4/PERSON FOR SHRIMP]**

Chicken Enchilada Casserole - Slow Roasted & Shredded with Mexican Spices, Homemade Red or Green sauce, & Cheese

Pollo Asado - Marinated Chicken with Fresh Citrus, Cumin, Cilantro, Garlic, & Fresh Herbs **[ADD \$3/PERSON FOR CARNE A SADA]**

SIDES -Included

Mexican Rice

Refried, Pinto, or Black Beans with Queso Fresco

Corn OR Flour Tortillas

Homemade Salsa

Sour Cream

DESSERT -Select One

Tres Leches Cake OR Churros with Caramel

THE COWBOY -Lunch \$30.95 | Dinner \$37.95

SALADS -Included

Classic Cobb - Romaine, Avocado, Smoked Ham, Bleu Cheese Crumbles, Tomatoes, Bacon, Egg, & Buttermilk Ranch

Cole Slaw - Shredded Napa Cabbage, Apples, Toasted Pecans, Fresh Citrus, & Spicy Dijon Vinaigrette

ENTRÉES -Select Two

Oven Fried Chicken

Smoked Pork Spare Ribs - Featuring the Choura Signature Rub

BBQ Brisket - Glazed with BBQ Sauce & Orange Zest

Tri Tip - Marinated with Fresh Herbs, Garlic, & Lemon **[ADD \$1.25/PERSON]**

SIDES -Select Two:

The Mash - Yukon Gold Potatoes with Roasted Garlic, Sour Cream, & Scallions

Corn on the Cob - Grilled with Smokey Chipotle Butter

Mac + Cheese - Elbow Pasta with Farmhouse Cheddar, Crispy Pancetta, Fresh Chives, & Crispy Bread Crumb Crust

Baked Beans - Slow Baked with Caramelized Onions, Brown Sugar, & Smoked Bacon. Served with Homemade Corn Bread and Honey Butter

DESSERT -Included

Apple Pan Doude

MAMBO ITALIANO - Lunch \$30.95 | Dinner \$37.95

SALADS –*Select Two*

Orzo - Cherry Tomatoes, Kalamata Olives, Capers, Grilled Asparagus, & Homemade Pesto

Angel Hair Pasta - Olives, Capers, Tomatoes, & Roasted Tomato Vinaigrette

Caesar Salad - Chopped Romaine, Croutons, Shaved Parmesan, & Caesar Dressing

Antipasto Salad - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

ENTRÉES –*Select Two*

Chicken or Eggplant Parmesan - Parmesan Panko Crusted Chicken Breast or Baked Eggplant with Provolone & Basil Marinara Sauce

Bistecca - Grilled Tri Tip with Fresh Lemon, Garlic, Shaved Parmesan & Tomato Basil Vinaigrette **[ADD \$1.25/PERSON]**

Penne Pasta - Italian Sausage, Caramelized Onions, Roasted Peppers, & Rustic Basil-Alfredo Sauce

Pasta Primavera - Garlic Butter Sautéed Seasonal Vegetables & White Wine Cream Sauce

SIDES –*Included*

Vegetable Ratatouille - Grilled Zucchini, Peppers, Asparagus, & Roasted Baby Carrots Seasoned with Garlic-Basil Butter

Fettuccine Olio di Burro - Pasta Tossed with Butter, Fresh Italian Parsley, Extra Virgin Olive Oil and Parmesan Cheese

DESSERT –*Included*

Coconut Macaroons & Mini Cannolis

FROM THE DELI - Lunch \$27.95 | Dinner \$33.95

SALADS -Included

Antipasto - Chopped Romaine, Roasted Peppers, Marinated Artichokes, Assorted Cured Meats, Provolone Cheese, Olives, & Italian Dressing

Panzanella – Cucumber, Tomato, Slivered Red Onion, Fresh Basil, Croutons, & Creamy Basil Dressing

BETWEEN THE BREAD -Select Two

Smoked Ham - Brie & Honey Mustard

Roast Beef - Cheddar Cheese, Caramelized Onions, & Gorgonzola Spread

Classic BLT - Bacon, Lettuce, Tomato, & Lemon Aioli

Chicken Caesar Pita - Romaine Lettuce, Tomato, Parmesan, & Caesar Dressing

Club Sandwich - Roasted Turkey, Ham, Lettuce, Tomato, Bacon, & Garlic Aioli

Roasted Turkey - Provolone, Roasted Red Peppers, & Basil Pesto

Santa Fe Chicken - Ortega Chiles, Pepperjack Cheese, Greens, & Chipotle Aioli

Roasted Pork Loin - Asian Slaw, Thai Basil, Pea Sprouts, Pickled Cucumber, & Sriracha Aioli

Albacore Tuna - with Scallions, Fresh Tarragon, & Lemon Zest

Chicken Salad - with Celery, Fresh Herbs, Dried Cherries, Chives, & Curry Aioli

Garden Stack - Grilled Vegetables, Feta, & Olive Tapenade Spread

Caprese Stack - Arugula, Mozzarella, Tomatoes, Balsamic Glaze, & Basil Pesto

Assorted Cookies & Brownies

SIDE -Included

Assorted Chips

DESSERT - Included

Assorted Cookies & Brownies

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EATS + SWEETS - Lunch \$30.95 | Dinner \$36.95

APPETIZERS - Select Six

Sesame Crusted Goat Cheese - on Wonton Crisp

NY Steak Crostini - Caramelized Onions & Gorgonzola Cream

Pan Seared Ahi - atop Cucumber Slice with Japanese Spice, Pickled Onions, & Sriracha Aioli

Roasted Garlic Humus - Served with Pita Chips

Fresh Spring Rolls - Green Tea Soba Noodles, Thai Basil, Cucumber, Mint, & Spicy Hoisin

Caprese Skewers - Cherry Tomato, Bocconcini Mozzarella, Olives, & Basil Pesto

Roasted Artichoke Crostini - with Fennel Herb Goat Cheese

Homemade Meatballs - Teriyaki, Turkey or Italian

Crispy Spring Rolls - with Sweet + Sour Dipping Sauce

Chicken Satay - with Spicy Peanut Sauce, Tikka Masala Sauce or Chimichurri Sauce

Mini Beef Wellington - Tender Beef Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots
Duxelle, & Madera Wine Demi Glaze

Mongolian Beef Skewers - Grilled Scallions

Short Rib Quesadilla - with Chipotle Crème

Lobster Corndogs - with Green Peppercorn Aioli **[ADD \$1.50/PERSON]**

DESSERTS - Select Two

Traditional New York Cheesecake - with Seasonal Berries

Cinnamon Apple Tart - with Fresh Whipped Cream

Dolce Italiano – Coconut Macarons & Mini Chocolate Chip Cannolis

Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

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LIVE COOKING STATIONS – *Chef Required; additional labor fees apply. Minimum 25 ppl.*

MASHED POTATO BAR | \$9.00/PERSON

Select Two:

Red Bliss Mash | Cheddar & Chive Mash | Wasabi Mash | Garlic Mash | Sweet Potato Mash

Select Two:

Garlic Chive Butter Shrimp **[ADD \$1.50/PERSON]** | Shredded Rotisserie Chicken | Beef Short Ribs | Sautéed Mushrooms | Chili | BBQ Brisket

Includes All:

Sharp Cheddar | Smoked Bacon Bits | Sour Cream | Whipped Butter | Blue Cheese Crumbles | Shoe-String Onions | Scallions

MAC N' CHEESE MARTINIS | \$8.00/PERSON

Select Two:

Cheddar Cheese Sauce | White Cheddar | Brown Ale Bacon Cheddar | Swiss Chive Roasted Garlic

Select Two:

Shredded Rotisserie Chicken | Chili | BBQ Brisket | Sautéed Mushrooms | Beef Short Ribs

Includes All:

Sharp Cheddar | Sour Cream | Smoked Bacon Bits | Scallions | Shoe-String Onions

TACO CART | \$9.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas

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CHINESE "TO-GO" CUP | \$8.00/PERSON

Select One:

Kung Pao Chicken | Teriyaki Chicken | Stir Fry Veggies | Add Shrimp for **\$1.50/PERSON**

Includes All:

Wonton Strips | Scallions | Roasted Peanuts | Toasted Sesame Seeds | Sriracha | Soy Sauce

SLIDER STATION | \$8.00/PERSON

Select Two:

Kahlua Pulled Pork on Hawaiian Roll | Angus Beef w/ Caramelized Onions & Blue Cheese |
Blackened Chicken w/ Honey Mustard & Swiss | Southwest Black Bean w/ Pepperjack & Guac

Includes All:

Cheddar | Lettuce | Tomato | Onion | Pickles | Thousand Island | Ketchup | Mustard | Mayo

TACO BAR | \$15.00/PERSON

Select Two:

Carne Asada | Pollo Asado | Carnitas | Barbacoa | Chorizo

Includes All:

Cheese | Sour Cream | Salsa | Cilantro | Onion | Corn OR Flour Tortillas | Black OR Pinto
Beans | Spanish Rice

****Any Add On +\$2.50/PERSON**

SWEET TOOTH - Served or Displayed -A la Carte | **\$4.00/PERSON**

Assorted Dessert Bars - Lemon & Pecan

Tres Leches Cake

Gourmet Homemade Pie - Caramel Apple or Chocolate Mousse

Mini Bundt Cakes - Carrot, Lemon, or Chocolate

Mini Cupcakes - PBJ, Lemon, Chocolate, Red Velvet, Vanilla or Mint Chocolate Chip

Individual Fruit Tarts

Tuxedo Trifle Mousse Cake - Chocolate Cake Layered with Vanilla Mousse and Chocolate Shell

Cheesecake - Traditional New York with Seasonal Berries or Cookies and Cream with Oreo Crust

Cinnamon Apple Tart - with Fresh Whipped Cream

Dolce Italiano - Hazelnut Macaroons & Mini Chocolate Chip Cannolis

Mini Beignets - Dusted with Cinnamon Sugar or Powdered Sugar

Churros - with Caramel Sauce

Chocolate Tartlet - with Salted Caramel

CUSTOM DESSERT BAR - Displayed [COST PER PERSON]

Select from Sweet Tooth list above:

<i>Choose 3</i>		\$10
<i>Choose 4</i>		\$11
<i>Choose 5</i>		\$13

FLOAT HOME STATION – Attendant Required; additional labor fee applies | **\$3.00/PERSON**

Select Two Soda Flavors – served with Vanilla Ice Cream
Root Beer | Orange | Grape | Coke

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CHOCOLATE FOUNTAIN - \$350 Rental Fee

Warm Belgium Chocolate cascades off a three-tier fountain, specially designed for fondue.
Minimum 25 ppl.

Includes:

- Three Hour Fountain Rental
- 20lbs of Belgium Chocolate [choice of dark, semisweet, milk, or white]
- Round, Skirted Table
- Napkins, Mini Plates, & 8in Skewers

Dipping Items:

Choose Three	\$7.50/PERSON
Choose Four	\$9/PERSON
Choose Five	\$10/PERSON

Choice Of:

- Cheesecake Bites
- Brownie Squares
- Strawberries
- Apples
- Oreo Cookies
- Caramel
- Bananas
- Peanut Butter Balls
- Nutter Butter Cookies
- Shortbread Cookies
- Snickers Pieces
- Pretzel Rods
- Cream Puffs
- Pineapple
- Rice Krispie Treats
- Graham Cracker Squares
- Coconut Macaroons
- Coconut Balls
- Biscotti
- Marshmallows

LONG BEACH

All Catering Services Incur a 22% Production Fee and Applicable Sales Tax
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WET YOUR WHISTLE

CASH BAR - \$150 per bartender - One bartender per 75 guests recommended

BEER

Domestic Beer	\$6
Import/Specialty Beer	\$7
Domestic Keg <i>[approx 150 servings]</i>	\$375
Import/Specialty Keg <i>[approx 150 servings]</i>	\$430

WINE

Wine by the Glass	\$7 - \$8
Wine by the Bottle	\$24 - \$36
Champagne by the Glass	\$8 - \$10
Champagne by the Bottle	\$20 - \$105

MIXED COCKTAILS

Well Brand	\$8
Call Brand	\$9 - \$10
Premium Brand	\$10
Martinis	\$11

NON-ALCOHOLIC

Bottled Water	\$3 - \$5
Pellegrino Sparkling Water	\$4 - \$6
Soft Drinks	\$3
Juices	\$2
Sparkling Cider <i>[per bottle]</i>	\$13
Unlimited Sodas <i>[per person]</i>	\$4
Corkage Fee <i>[per bottle]</i>	\$15

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HOSTED BARS

*NOTE - \$500 minimum for flat-rate hosted bars
Bartender fee waived when bar is hosted by client*

LIMITED HOSTED *[cost per person]*

1 Hour	\$11
2 Hours	\$17
3 Hours	\$19
Each Additional Hour	\$5

Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

HOSTED *[cost per person]*

1 Hour	\$15
2 Hours	\$25
3 Hours	\$27
Each Additional Hour	\$7

Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

PREMIUM HOSTED *[cost per person]*

1 Hour	\$18
2 Hours	\$31
3 Hours	\$34
Each Additional Hour	\$10

Call Drinks
Well Drinks
Domestic & Imported Beer
House Wine
Soft Drinks
Mineral Water

LONG BEACH

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