



## **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 | \$19.95/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 | **\$14.95/PERSON**

*Deluxe Continental* - Assorted Breakfast Breads, Mini Muffins & Fresh Fruit | **\$16.95/PERSON**

*Healthy Continental* - Fresh Fruit, Individual Yogurts, Granola & Assorted Breakfast Breads | **\$18.95/PERSON**

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## **BUILD YOUR OWN BREAKFAST BUFFET | \$18.95/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

## 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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## **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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## **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]*

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## 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 split menu **[ADD \$3.00/PERSON]**. For buffet choose additional salad & entrée **[ADD \$4.00/PERSON]**.

### THE STANDARD - Lunch \$29.95 | Dinner \$37.95

For duet plate **[ADD \$3.00/PERSON]**

Choose one:

*Lemon Rosemary Chicken* - Bone-in Chicken Breast with Lemon Capers 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 \$33.95 | Dinner \$41.95

For duet plate **[ADD \$4.50/PERSON]**

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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

**THE CHOURA STANDARD - Lunch \$40.95 | Dinner \$48.95**

For duet plate **[ADD \$6.00/PERSON]**

*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 **[MP]**

*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]**

**VEGETARIAN OPTIONS**

*Pasta Primavera* – Penne Pasta with Roasted Vegetables and tossed in a White Wine Cream Sauce

*Eggplant Parmesan* - Parmesan Panko Crusted Eggplant with Provolone & Basil Marinara Sauce

*Grilled Portobello Mushroom Cap* – Filled with Roasted Vegetables and topped with a Tomato Coulis **[Vegan &  
Gluten Free]**

*Roasted Butternut Squash* – Stuffed with Roasted Vegetables and Topped with a Balsamic Glaze **[Vegan & Gluten  
Free]**

**KIDS MEALS** – Chicken Strips, Macaroni & Cheese, French Fries, Fresh Fruit & Juice or Milk | **\$19.95**

**VENDOR MEALS** – Chef's Choice | **\$25.00**

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*



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

<i>Spice Rub Pork Loin - Ancho Chile Demi &amp; Avocado Corn Relish</i>	<b>add\$9/PERSON</b>
<i>Turkey Airline Breast - Cranberry Relish &amp; Sage Turkey Gravy</i>	<b>add\$9/PERSON</b>
<i>Smoked Pitt Ham - Honey Clove Orange Glaze &amp; Ground Mustard</i>	<b>add\$9/PERSON</b>
<i>Herb Roasted Prime Rib of Beef - Horseradish cream &amp; Au Jus</i>	<b>add\$12/PERSON</b>
<i>Peppercorn Crusted Beef Filet - Béarnaise &amp; Bordelaise Sauce</i>	<b>add\$13/PERSON</b>
<i>Pig Lechon - Extra Large 70lb Pig</i>	<b>\$700/WHOLE</b>



*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## **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]**

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

**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]**

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## 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 \$32.95 | Dinner \$39.95

#### 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*

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

**TASTE OF INDIA - Lunch \$32.95 | Dinner \$39.95**

*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 \$32.95 | Dinner \$39.95**

**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*

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

**THE COWBOY** -Lunch \$32.95 | Dinner \$39.95

**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 \$32.95 | Dinner \$39.95**

### **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 \$29.95 | Dinner \$35.95**

**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*

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

**EATS + SWEETS - Lunch \$32.95 | Dinner \$39.95**

**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 Macaroons & Mini Chocolate Chip Cannolis

*Mini Beignets* - Dusted with Cinnamon Sugar or Powdered Sugar

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

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

---

### MASHED POTATO BAR | \$11.00/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 | \$10.00/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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

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

**FLOAT HOME STATION** – *Attendant Required; additional labor fee applies* | **\$4.00/PERSON**

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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax*  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)

## 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	<b>\$7.50/PERSON</b>
Choose Four	<b>\$9/PERSON</b>
Choose Five	<b>\$10/PERSON</b>

### *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  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## 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>	\$450
Import/Specialty Keg <i>[approx 150 servings]</i>	\$500

### *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

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*

## 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	\$13
2 Hours	\$17
3 Hours	\$21
Each Additional Hour	\$6

Domestic & Imported Beer  
House Wine  
Soft Drinks  
Mineral Water

### HOSTED *[cost per person]*

1 Hour	\$17
2 Hours	\$24
3 Hours	\$29
Each Additional Hour	\$8

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

### PREMIUM HOSTED *[cost per person]*

1 Hour	\$20
2 Hours	\$31
3 Hours	\$36
Each Additional Hour	\$11

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

LONG BEACH

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
562.426.0555 | [www.TheGrandLB.com](http://www.TheGrandLB.com)*