

# The Grand

LONG BEACH

## MILESTONE PACKAGES

### ALL PACKAGES INCLUDE

*5-Hour Event Time*

*Two Hour Access Window Prior to Event*

*Champagne & Sparkling Cider Toast*

*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*

## **THE RUBY - Lunch \$29.95 | Dinner \$38.95**

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"The Standard" Menu

Complimentary Entrée for Guest of Honor

Fruit Punch OR Lemonade Station

Served Champagne & Sparkling Cider Toast

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

## **THE PEARL - Lunch \$36.95 | Dinner \$49.95**

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"The Grand Standard" Menu

Complimentary Entrée for Guest of Honor

Fruit Punch OR Lemonade Station

Unlimited Soft Drinks

Served Champagne & Sparkling Cider Toast

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

10" Mirrored Round for Each Guest Table

## **THE DIAMOND - Lunch \$43.95 | Dinner \$59.95**

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"The Choura Standard" Menu

Complimentary Entrée for Guest of Honor

Fruit Punch OR Lemonade Station

Unlimited Soft Drinks

Served Champagne & Sparkling Cider Toast

Chocolate Fountain with Five Dipping Items

Cake Cutting Fee Waived if Purchased through Rossmoor Pastries

10" Mirrored Round for Each Guest Table

Chair Covers with Sash OR Chiavari Chairs

Additional Event Hour

*All Catering Services Incur a 22% Production Fee and Applicable Sales Tax  
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## **TO START** - Displayed - *A la Carte* | **\$3.50/PERSON**

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*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**

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*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**

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*Served Warm*

*Homemade Meatballs - Teriyaki, Turkey, or Italian*

*Buffalo Chicken Drumettes - with Ranch Dressing*

*Crispy Chicken Spring 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

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All entrées include homemade rolls & butter, one gourmet salad, one starch, & one vegetable. 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

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

Choose one:

*Chicken Wellington* - Boneless Chicken Breast Wrapped in Puff Pastry with Sautéed Mushrooms & Shallots Duxelle, & Madeira 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 **[Served Meal Only]**

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## THE CHOURA STANDARD

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*

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*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 Salad* – 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*

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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*

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

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### 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> |  | <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* | **\$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.*

### *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

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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

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