

# 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 \$33.50 | Dinner \$42.50**

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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 & Serving

## **THE PEARL - Lunch \$40.50 | Dinner \$53.50**

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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 & Serving

10" Mirrored Round for Each Guest Table

## **THE DIAMOND - Lunch \$47.50 | Dinner \$63.50**

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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 & Serving

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

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

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

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

*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

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**

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**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>



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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 | \$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

## 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

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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

LONG BEACH

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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>	\$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

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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	\$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

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