
GRAND STREET EVENT MENU

2020 - 2021



COUNTRY CLUB PLAZA

4740 Grand Ave, Kansas City, MO, 64112

816.561.8000

LENEXA

8815 Renner Blvd, Lenexa, KS, 66219

913. 601.3500

BRUNCH

AVAILABLE EVERY DAY OF THE WEEK, PRICED PER PERSON

A LA CARTE

EGGS

- Scrambled | 4
- Three cheese scramble | 5
- Caprese scrambled | *cherry tomatoes, mozzarella, basil* | 6
- Mushroom and gruyere frittata | 6
- Quiche Lorraine | *bacon, onion, swiss* | 8
- Classic eggs Benedict | *poached eggs, Canadian bacon, English muffin, Hollandaise* | 8

STARCHES

- Cheddar biscuits | 3
 - add sausage gravy* | 2
 - oyster mushroom gravy* | 3
- Triple cooked breakfast potatoes | 4
- Cheddar grits | 4
- Roasted potato pepper hash | 5
- Waffles | 5
- French toast | 6
- Broccoli cheddar strata | 6

MEATS

- Bacon | 5
- Sausage links | 5
- Sausage patties | 5
- Grilled ham | 5
- Brown sugar bacon | 5

SWEETS

- Mixed berry muffins | 3
- Seasonal fruit salad | 4
- Cinnamon rolls | 4
- Fruit smoothie | 5
- Assorted Danish | 5
- Bread pudding | 5
- Assorted pastry | 6
- Fruit parfait | *citrus yogurt, homemade granola* | 6
- Melon skewers | *prosciutto, honey whipped mascarpone* | 6

PACKAGES

I. CONTINENTAL | \$14

- Assorted fruit juices and smoothies
- Assorted pastries
- Cinnamon rolls
- Seasonal fruit salad
- 2-hour coffee service

PACKAGE II | \$17, BUFFET | \$19, PLATED

- Triple cooked breakfast potatoes
- Scrambled eggs or three cheese scramble
(\$1 extra per-person for 50/50)
- Smoked bacon
- Seasonal fruit salad
- Cinnamon rolls
- 2-hour coffee service

PACKAGE III

\$23, BUFFET | \$26, PLATED

(INCLUDES 2-HOUR COFFEE AND JUICE
SERVICE SERVED AT THE BAR)

EGGS (choose 1)

Scrambled eggs
Three cheese scramble eggs
Caprise scrambled | *cherry tomatoes, mozzarella, basil*
Mushroom and gruyere frittata

STARCHES (choose 1)

Triple cooked breakfast potatoes
Roasted potato pepper hash
Waffles
Cheddar biscuits
add sausage gravy | 2
add oyster mushroom gravy | 3
Cheddar grits

MEATS (choose 2)

Bacon
Sausage links
Grilled ham
Sausage patties
Brown sugar bacon

SWEETS (choose 2)

Assorted Danish
Cinnamon rolls
Bread pudding
Mixed berry muffins
Seasonal fruit salad
Fruit smoothie

PACKAGE IV

\$32, BUFFET

Our most inclusive package will be served a with demi buffet of chilled items to include:
smoked salmon salad, Caesar salad, caprise salad, pasta salad, grilled vegetables, hummus and pita bread,
seasonal fruit salad as well as 2-hour coffee and juice service served at the bar

EGGS (choose 2)

Classic eggs Benedict
Scrambled eggs
Three cheese scrambled eggs
Caprese scrambled
Mushroom and gruyere frittata
Quiche Lorraine

STARCHES (choose 2)

Triple cooked breakfast potatoes
Roasted potato pepper hash
Waffles
French toast
Cheddar biscuits | *choice of sausage or oyster mushroom gravy*
Cheddar grits
Broccoli cheddar strata

MEATS (choose 2)

Bacon
Sausage links
Sausage patties
Grilled ham
Brown sugar bacon

SWEETS (choose 3)

Fruit smoothie
Seasonal fruit salad
Mixed berry muffins
Cinnamon rolls
Assorted Danish
Bread pudding
Assorted pastry
Fruit parfait
Melon skewers

APPETIZERS & HORS D'OEUVRES

COLD CANAPES

PRICED BY THE DOZEN, MINIMUM ORDER OF TWO DOZEN

AVOCADO TOAST | 24

lemon mashed avocado, pumpernickel toast, marinated zucchini ribbons, radish, roasted garlic oil

PARMESAN FRICO | 24

whipped feta, heirloom tomato caper relish, basil

ROASTED TOMATO BRUSCHETTA | 28

basil, fresh mozzarella, balsamic gastrique, toasted baguette

DEVEILED BACON EGGS | 18

pickled mustard seeds

SMOKED SALMON PASTRAMI | 26

pickled mustard seed, whipped horseradish, pumpernickel crisps, pearl onion, chive

SHRIMP SALAD | 28

avocado mousse, cucumber ribbons, seeded lavosh

MINI DUCK CONFIT TARTLETS | 30

goat cheese, peach confiture, fried leeks

EVERYTHING BAGEL SPICED PANCAKES | 32

smoked trout, dirty martini cream cheese, pickled pearl onions

CHILI SPICED SHRIMP | 36

mango gazpacho, charred corn, cilantro

HONEY MASCARPONE TARTS | 36

Medjool dates, grated Manchego, prosciutto di parma

BEEF TENDERLOIN SLIDERS | 36

horseradish aioli, tomato jam, fried onion straws

SMOKED SALMON CORNETS | 36

salmon mousse, salmon caviar, herb whipped goat cheese

STEAK TARTARE CORNETS | 45

marinated minced beef tenderloin, dijon mousse, pickled mustard seed chives

SEARED TUNA CRUDO | 36

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

SEARED STRIP STEAK CRUDO | 38

candied bacon onion relish, steak sauce aioli, double thick potato chip

FOIE GRAS TORCHON | 54

strawberry balsamic preserves, pistachio, brioche toast

ARTISAN BREAD BOWLS

1 for \$4 | 2 for \$6 | 3 for \$7
served with toast and lavosh

HERB WHITE BEAN PUREE

SPINACH ARTICHOKE AND FETA DIP

RICOTTA OLIVADE

FRESH BASIL PEPPERONATA

PARMESAN ROASTED EGGPLANT DIP

PLATTERS

PRICED PER PERSON

WHITE TRUFFLE KETTLE CORN | 3

GRILLED VEGETABLE PLATTER | 4

pesto, whipped ricotta

HOUSE MADE POTATO CHIPS | 3

gorgonzola dip, tomato jam

SEASONAL FRUIT TRAY | 4

honey lime dressing, citrus yogurt

WARM ROSEMARY SPICED BAR NUTS | 3

CHEF'S BOARD | 7

assorted house cured and imported meats, pickled vegetables, beer mustard, toasted baguette

DOMESTIC CHEESE PLATTER AND CRACKERS | 4

[add fruit, 2 | add imported cheeses, 3]

SMOKED PORK SHOULDER LETTUCE WRAPS | 5

house made hot sauce, KC red BBQ, Carolina gold BBQ, bread and butter pickles, soy pickled mushrooms

SHRIMP COCKTAIL | 5

Bloody Mary cocktail sauce

PUFF PASTRY WRAPPED BRIE | 6

caramelized apples, fig jam, candied walnuts, grilled baguette

HOT CANAPES

PRICED BY THE DOZEN, MINIMUM ORDER OF TWO DOZEN

WARM SALTED PRETZELS | 20
white cheddar fondue

CHEF'S CHOICE FLATBREAD | 20

RICOTTA AND MOZZARELLA FRITTERS | 26
Calabrian chili orange marmalade, fresh basil

CRISPY POLENTA | 26
marsala mushroom ragout, pine nuts, gorgonzola cream

FRIED ARTICHOKE HEARTS | 26
black truffle aioli, pumpkin seed dukkah spice

ASPARAGUS RICOTTA ROTOLO | 30
tarragon pistachio, lemon

PROSCIUTTO WRAPPED BRIE | 24
toasted baguette, white truffle honey, chive

GOLDEN POTATO CRAB CAKES | 32
sriracha remoulade, chive

ROASTED MUSHROOM SPRING ROLLS | 26
candied garlic syrup, gremolata

GRILLED ASPARAGUS BRUSCHETTA | 26
Saint Andre Brie, porcini mushroom aioli, seeded baguette

CANDIED GARLIC GLAZED CHICKEN SKEWERS | 28
hot mustard, scallion

SOY CARAMEL GLAZED BEEF SKEWERS | 36
chimichurri sauce, cilantro, sliced fresno chilis

CHORIZO AND BRAISED OCTOPUS SKEWERS | 36
Aleppo pepper and orange glaze

PORK BELLY AND SHRIMP YAKITORI | 36
tamarind soy glaze, sesame seeds

DUCK CONFIT CROQUETTES | 36
brie cheese, fig jam

LAMB SAUSAGE MEATBALLS | 32
pepperonata, basil, goat cheese, herb bread crumbs

MINI LAMB SLIDERS | 38
romesco aioli, feta, arugula, pickled onion

BRAISED SHORT RIB SLIDER | 40
arugula, gorgonzola aioli, balsamic onion marmalade

FRENCH DIP SPRING ROLLS | 36
sliced prime rib, Gruyere caramelized onion, demi-glace, scallions

ENTREE PREVIEWS

PRICE PER ITEM

ROASTED SLICED DUCK BREAST | 7
duck confit potato hash, sweet pepper jam

MINI BEEF WELLINGTON | 8
mushroom pate, prosciutto, port wine demi glace, horseradish potato puree

PUMPKIN SEED CRUSTED FRIED QUAIL | 9
crème fraiche whipped potato, bacon apple compote, hot sauce honey butter

MARINATED LAMB LOLLIPOPS | 9
parsnip puree, butternut squash jam

FENNEL & CORIANDER SPICED SEARED SCALLOP | 9
cauliflower puree, smoked golden raisins, orange, pine nuts, cilantro oil

LUNCH

PRICED PER PERSON

Includes tea and soda, rolls and butter, and a cookie for every guest

SALADS

ROASTED BEET SALAD | 17

red and gold beets, citrus, goat cheese, candied cashews, arugula, champagne vinaigrette

GREEK SALAD | 17

shaved zucchini, Boston lettuce, pecorino, cucumber, tomato, feta, polenta croutons, lemon caper vinaigrette

GRAND STREET CAESAR | 15

grilled chicken, hearts of romaine, white anchovies, garlic croutons, parmesan cheese

BILL'S CHICKEN SALAD | 16

fried coconut chicken, mixed greens, eggs, tomatoes, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

GRILLED SALMON SALAD | 18

spinach, Boston lettuce, blue cheese, potato straws, toasted almonds, cranberry vinaigrette

HOUSE SALAD | 6

mixed greens, spiced pumpkin seeds, ricotta salata, dried cranberries, sherry thyme vinaigrette

PASTA

MUSHROOM LASAGNA | 18

mushroom duxelles, porcini mushroom cream, roasted wild mushrooms, mozzarella, caramelized onions

LASAGNA BOLOGNESE | 19

Italian sausage, ground seasoned beef, pancetta, parmesan béchamel, mozzarella

BUTTERNUT SQUASH CANNELLONI | 18

roasted squash and kale filling, hazelnut béchamel, lemon honey brown butter, fontina cheese

CAVATAPPI PASTA | 18

artichoke parmesan cream, lemon roasted chicken, sundried tomatoes, arugula

PENNE PASTA | 19

chicken sausage meatballs, lemon, white wine roasted mushroom ragout, spinach, parmesan cheese

SANDWICHES

HOT HAM AND CHEESE | 17

Burgers' smokehouse ham, dijonaise, Muenster cheese, gruyere cheese, grilled sourdough bread, white cheddar fondue

PASTRAMI SANDWICH | 18

gruyere cheese, giardiniera, Worcestershire steak sauce, marble rye bread, horseradish aioli

GRILLED CHICKEN SANDWICH | 17

smoked bacon, cheddar cheese, brioche bun, lettuce, pickled onion, tomato, green herb aioli

FETA PESTO WRAP | 17

grilled zucchini, quinoa tabbouleh, diced tomato, spinach, herb white bean hummus, whole wheat wrap

BLT | 16

thick cut pepper bacon, tomato, Boston lettuce, pickled mustard aioli, multi grain bread

GRAND STREET STACK | 18

grilled sirloin, caramelized onions, mozzarella, roasted mushrooms, cabernet demi-glace

TROTTOLE PASTA | 19

roasted tomato sauce, pepperonata, lamb sausage meatballs, goat cheese, basil

ORECCHIETTE PASTA | 19

pecorino brodo, grilled Italian sausage, roasted broccoli, lemon juice, red chili

CAVATAPPI PASTA CARBONARA | 17

bacon braised onions, pancetta, black pepper, pecorino cheese, chives, egg yolk

BUCATINI PASTA | 21

roasted red pepper amatriciana sauce, sautéed shrimp, chopped oregano, pancetta, Calabrian chillies, braised red onion, San Marzano tomatoes

GEMELLI PASTA | 16

pencil asparagus, green beans, cannellini beans, peas, pistachio lemon pesto, whipped ricotta cheese

ENTREE DUOS

SURF AND TURF #1 | 28

4 oz roasted salmon, 8 oz pan roasted chicken,
spiral cut summer squash, pistachio lemon pesto,
fried polenta

SURF AND TURF #2 | 30

6 oz marinated sirloin, 4 oz grilled shrimp,
honey glazed baby carrots, roasted mushroom risotto,
horseradish butter

SURF AND TURF #3 | 65

6 oz beef tenderloin, 4 oz lobster tail,
sautéed asparagus, dauphinoise potatoes,
béarnaise sauce, port wine demi-glace

TURF AND TURF #1 | 28

8 oz pan roasted chicken breast, 4 oz marinated sirloin,
roasted Brussels sprouts, cheddar chive whipped potatoes,
fine herb dijon cream sauce

CHEFS CHOICE TURF AND TURF | 55

6 oz rendered duck breast, 6 oz mustard crusted lamb rack,
sweet potato puree, cauliflower romanesco,
sweet potato hay, blackberry port demi-glace

ENTREES

ROASTED CHICKEN BREAST (8 OZ) | 20

roasted broccoli cheddar risotto, country ham, fine herb dijon cream sauce

GRILLED CHICKEN BREAST (6 OZ) | 18

lemon caper butter, roasted pepper coulis, green beans, whipped potatoes

SEARED SALMON (5 OZ) | 22

goat cheese polenta, ratatouille, fresh mozzarella, sweet basil emulsion

HOT SMOKED TROUT (5 OZ) | 21

shrimp fried carolina gold rice, charred pineapple agrodolce, togarashi

SEASONAL FISH | MKT

roasted fingerling potatoes, salsa verde, sweet corn butter sauce, crab pickled tomato relish

GRILLED SIRLOIN (6 OZ) | 24 | (substitute 12 oz ribeye for \$43 or 14 oz dry aged strip steak for \$62)

whipped potatoes, onion straws, sautéed green beans, French onion demi-glace

SWEET MUSTARD GLAZED PORK CHOP (7 OZ) | 21

raclette cheese scalloped potatoes, grilled broccolini

PAN SEARED BEEF TENDERLOIN (6 OZ) | 45 | (substitute 8 oz filet for additional \$8 per plate)

mushroom pate, whipped potatoes, sautéed asparagus, port wine demi-glace

DINNER

PRICED PER PERSON

Includes a choice of house or caesar salad and a roll and butter for each guest

PASTA

MUSHROOM LASAGNA | 22

mushroom duxelles, porcini mushroom cream, roasted wild mushrooms, caramelized onions

LASAGNA BOLOGNESE | 23

Italian sausage, ground seasoned beef, pancetta, parmesan béchamel, mozzarella

BUTTERNUT SQUASH CANNELLONI | 22

roasted squash and swiss chard filling, hazelnut béchamel, lemon honey brown butter, fontina cheese

CAVATAPPI PASTA | 22

artichoke parmesan cream, lemon roasted chicken, sundried tomatoes, arugula

PENNE PASTA | 23

chicken sausage meatballs, lemon, white wine roasted mushroom ragout, spinach, parmesan cheese

TROTTOLE PASTA | 23

roasted tomato sauce, pepperonata, lamb sausage meatballs, goat cheese, basil

ORECCHIETTE PASTA | 23

pecorino brodo, grilled Italian sausage, roasted broccoli, lemon juice, red chili

CAVATAPPI PASTA CARBONARA | 21

bacon braised onions, pancetta, black pepper, pecorino cheese, chives, egg yolk

BUCATINI PASTA | 25

roasted red pepper amatriciana sauce, sautéed shrimp, chopped oregano, pancetta, Calabrian chillies, braised red onion, San Marzano tomatoes

GEMELLI PASTA | 20

pencil asparagus, green beans, cannellini beans, peas, pistachio lemon pesto, whipped ricotta cheese

CARVING & LIVE STATIONS

priced per person plus \$100 attendant fee for 2 hours
\$25 for each additional hour

SALMON DUO | 14

sliced house cured gravlax, hot smoked salmon, gournay cheese, fried capers, pickled shallots, grated egg, everything bagel toast

PORCHETTA | 16

slow roasted fennel and garlic pork belly, pork shoulder, agrodolce, capponata, Calabrian chili hot sauce, toasted focaccia

HERB CRUSTED BEEF TENDERLOIN | 18

chimichurri, port wine demi-glace, horseradish creme fraiche, toast points

BUILD YOUR OWN RISOTTO

priced per person
1 for \$12 | 2 for \$18

PARMESAN RISOTTO

pepperonata, fresh mozzarella, cherry tomato salad, pine nuts, fresh basil parmesan

MUSHROOM RISOTTO

mushrooms conserva, gorgonzola, wilted arugula, balsamic braised onions

ENTREE DUOS

SURF AND TURF #1 | 33

4 oz roasted salmon, 8 oz pan roasted chicken,
spiral cut summer squash, pistachio lemon pesto,
fried polenta

SURF AND TURF #2 | 35

6 oz marinated sirloin, 4 oz grilled shrimp,
honey glazed baby carrots, roasted mushroom risotto,
horseradish butter

SURF AND TURF #3 | 70

6 oz beef tenderloin, 4 oz lobster tail,
sautéed asparagus, dauphinoise potatoes,
béarnaise sauce, port wine demi-glace

TURF AND TURF #1 | 33

8 oz pan roasted chicken breast, 4 oz marinated sirloin,
roasted Brussels sprouts, cheddar chive whipped potatoes,
fine herb dijon cream sauce

CHEFS CHOICE TURF AND TURF | 60

6 oz rendered duck breast, 6 oz mustard crusted lamb rack,
sweet potato puree, cauliflower romanesco,
sweet potato hay, blackberry port demi-glace

ENTREES

ROASTED CHICKEN BREAST (16 OZ) | 26

roasted broccoli cheddar risotto, country ham, fine herb dijon cream sauce

GRILLED CHICKEN BREAST (12 OZ) | 25

lemon caper butter, roasted pepper coulis, green beans, whipped potatoes

SEARED SALMON (7 OZ) | 32

goat cheese polenta, ratatouille, fresh mozzarella, sweet basil emulsion

HOT SMOKED TROUT (8 OZ) | 28

shrimp fried carolina gold rice, charred pineapple agrodolce, togarashi

SEASONAL FISH | MKT

roasted fingerling potatoes, salsa verde, sweet corn butter sauce, crab pickled tomato relish

PAN SEARED SCALLOPS | 43

parmesan cauliflower, cauliflower romanesco, smoked golden raisins, citrus, pine nuts, cilantro oil

GRILLED SIRLOIN (8 OZ) | 30 *(substitute 12 oz ribeye for \$43 or 14 oz dry aged strip steak for \$62)*

whipped potatoes, onion straws, sautéed green beans, french onion demi-glace

SWEET SOY BRAISED BEEF SHORT RIBS (6 OZ) | 35

soba noodle shiitake salad, soy mushroom broth, scallions, sesame seeds

PAN SEARED BEEF TENDERLOIN (6 OZ) | 50 *(substitute 8 oz filet for additional \$8 per plate)*

mushroom pate, whipped potatoes, sautéed asparagus, port wine demi glace

SWEET MUSTARD GLAZED PORK CHOP (14 OZ) | 32

raclette cheese scalloped potatoes, grilled broccolini

BUFFET PACKAGE I

\$27 per person

SALAD | (Choose 1)

CAESAR SALAD | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

HOUSE SALAD | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

STARCH | (Choose 1)

BUTTERMILK MASHED POTATOES

ROASTED SWEET POTATOES | Maple Syrup and Toasted Pecans

ROASTED GARLIC MULTIGRAIN PILAF

ROASTED GOLDEN POTATO HASH | Sweet Peppers, Caramelized Onion, Rosemary

VEGETABLES | (Choose 1)

FRENCH GREEN BEANS | Roasted Shallots

EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER

ROASTED ZUCCHINI AND SQUASH | Pistachio Lemon Pesto

CARROT DUO | Honey Glazed Carrots, Roasted Garlic Carrot Puree

ENTRÉES

(Choose 2)

GRILLED CHICKEN BREAST | Lemon Caper Butter

CHICKEN PARMESAN | Breaded Fried Chicken Cutlet, Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

CHICKEN SCALOPINI | Prosciutto, Sage Veloute

POT ROAST | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gavy

BRAISED BEEF TIKKA MASALA | Red Curry, Braised Brisket, Golden Raisins, Roasted Peppers, Cilantro Gremolata, Greek Yogurt

MARINATED GRILLED SIRLOIN | French Onion Demi Glace, Fried Straw Onions

SAUSAGE AND PEPPERS | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onions, Basil

APPLE CIDER BRINED ROASTED PORK LOIN | Dried Cherry Apple Bacon Compote

PORK MILANESE | Lemon Aioli, Tomato, Fresh Mozzarella, Basil

SMOKED PORK BELLY BURNT ENDS | Sherry Barbecue Glaze, Pickled Mustard Seeds

CITRUS CURED SALMON CROQUETTES | Dill Lemon Crème Fraiche, Fried Capers

CAJUN SPICED CATFISH | Crayfish Butter Sauce

CAVATAPPI PASTA | Artichoke Parmesan Cream, Lemon Roasted Chicken, Sundried Tomatoes, Arugula

GEMELLI PASTA | Pencil Asparagus, Green Beans, Cannellini Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta

BUFFET PACKAGE II

\$32 per person

SALAD | (Choose 1)

CAESAR SALAD | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

HOUSE SALAD | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

SPINACH SALAD | Dried Cranberries, Gorgonzola Cheese, Toasted Almonds, Fried Potato Straws, Cranberry Sage Dressing

STARCH | (Choose 1)

BUTTERMILK MASHED POTATOES

ROASTED SWEET POTATOES | Maple Syrup and Toasted Pecans

ROASTED GARLIC MULTIGRAIN PILAF

ROASTED GOLDEN POTATO HASH | Sweet Peppers, Caramelized Onion, Rosemary

ROASTED MUSHROOM RISOTTO

FRIED POLENTA CAKES | Pistachio Lemon Pesto

ROASTED FINGERLING POTATOES | Salsa Verde

CREAMY GOAT CHEESE POLENTA

VEGETABLES | (Choose 2)

FRENCH GREEN BEANS | Roasted Shallots

EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER

ROASTED ZUCCHINI AND SQUASH | Pistachio Lemon Pesto

CARROT DUO | Honey Glazed Carrots, Roasted Garlic Carrot Puree

ROASTED SPAGHETTI SQUASH | Hazelnut Brown Butter and Lemon

WHITE CHEDDAR SCALLOPED BROCCOLI

GRILLED BROCCOLINI | Cotija Cheese and Lime Juice

ROASTED ROOT VEGETABLES | Honey Brown Butter

BUTTERED ASPARAGUS | Grilled Lemon

ENTRÉES

(Choose 2)

CHICKEN

GRILLED CHICKEN BREAST | Lemon Caper Butter

CHICKEN PARMESAN | Breaded Fried Chicken Cutlet, Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

CHICKEN SCALOPINI | Prosciutto, Sage Veloute

MOSCATO BRAISED CHICKEN THIGHS |
Roasted Grapes and Rosemary

ROASTED AIRLINE CHICKEN BREAST | Fine Herb Dijon Cream

CHICKEN POT PIE | Roasted Mushroom Gravy, Roasted Vegetables and Cheddar Biscuit Topping

BEEF

SWEET SOY BRAISED BEEF SHORT RIBS | Soy Pickled Mushrooms, Scallion, Sesame

ANCHO CHILI SMOKED BEEF BRISKET | Sherry Barbecue Glaze, Pickled Onion Relish

CARVED PRIME RIB | Au Jus, Horseradish Creme Fraiche
(Add \$50 Attendant Fee)

MARINATED GRILLED SIRLOIN | French Onion Demi-Glace, Fried Straw Onions

BRAISED BEEF TIKKA MASALA | Red Curry Braised Brisket, Golden Raisins Roasted Peppers, Cilantro Gremolata, Greek Yogurt

POT ROAST | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gravy

BRACIOLE | Pounded Beef Roulade Filled with Basil Mozzarella, Prosciutto Braised in Red Wine Tomato Sauce

FISH

CAJUN SPICED CATFISH | Crayfish Butter Sauce

HOT SMOKED TROUT | Charred Pineapple, Pineapple Agrodolce

SEARED SALMON | Sweet Basil Emulsion, Fresh Lemon

CITRUS CURED SALMON CROQUETTES | Dill Lemon Crème Fraiche, Fried Capers

PORK

SAUSAGE AND PEPPERS | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onion, Basil

ITALIAN SAUSAGE AND APRICOT STUFFED PORK LOIN | Calabrian Chili Orange Marmalade, Basil

PORK MILANESE | Lemon Aioli, Tomato, Mozzarella, Basil

APPLE CIDER BRINED ROASTED PORK LOIN | Dried Cherry Apple Bacon Compote

SMOKED PORK BELLY BURNT ENDS | Sherry Barbecue Glaze, Pickled Mustard Seeds

BRAISED PORK PIE | Braised Pork Shoulder, Andouille Sausage, Roasted Mirepoix, French Onion Gravy, Crispy Pie Crust

PASTA

BUTTERNUT SQUASH CANNELLONI | Roasted Squash and Kale Filling, Hazelnut Bechamel, Lemon Honey Brown Butter, Fontina Cheese

GEMELLI PASTA | Pencil Asparagus, Green Beans, Cannellini Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta Cheese

CAVATAPPI PASTA | Artichoke Parmesan Cream, Lemon Roasted Chicken, Sundried Tomatoes, Arugula

BUFFET PACKAGE III

\$39 per person

SALAD | (Choose 1)

CAESAR SALAD | Garlic Croutons, Pecorino Cheese, Romaine Hearts, Caesar Dressing

SPINACH SALAD | Dried Cranberries, Gorgonzola Cheese, Toasted Almonds, Fried Potato Straws, Cranberry Sage Dressing

HOUSE SALAD | Mixed Greens, Sherry Thyme Vinaigrette, Ricotta Salata, Dried Cranberries, Spiced Pumpkin Seeds

Boston Lettuce Salad | Lemon Caper Vinaigrette, Polenta Croutons, Radish, Pecorino Cheese

Roasted Beet Salad | Arugula, Goat Cheese, Candied Cashews, Champagne Vinaigrette

STARCH | (Choose 2)

BUTTERMILK MASHED POTATOES

ROASTED SWEET POTATOES | Maple Syrup and Toasted Pecans

ROASTED GARLIC MULTIGRAIN PILAF

ROASTED GOLDEN POTATO HASH | Sweet Peppers,
Caramelized Onion, Rosemary

ROASTED MUSHROOM RISOTTO

FRIED POLENTA CAKES | Pistachio Lemon Pesto

ROASTED FINGERLING POTATOES | Salsa Verde

CREAMY GOAT CHEESE POLENTA

CHEDDAR CHIVE WHIPPED POTATOES

RACLETTE CHEESE SCALLOPED POTATOES

BROCCOLI CHEDDAR RISOTTO

COLCANNON POTATOES | Braised Cabbage, Roasted Onion,
Creamed Potatoes

ENTRÉES:

(Choose 3)

CHICKEN

GRILLED CHICKEN BREAST | Lemon Caper Butter

CHICKEN PARMESAN | Breaded Fried Chicken Cutlet,
Mozzarella, Pecorino, Tomato Wine Sauce, Fresh Basil

CHICKEN SCALLOPINI | Prosciutto, Sage Veloute

CHICKEN POT PIE | Roasted Mushroom Gravy,
Roasted Vegetables and Cheddar Biscuit Topping

MOSCATO BRAISED CHICKEN THIGHS |
Roasted Grapes and Rosemary

ROASTED AIRLINE CHICKEN BREAST | Fine Herb Dijon Cream

CRISPY BONELESS CHICKEN ROULADE | Calabrian Chili Tomato Sauce

CHICKEN DUO | Marinated Roasted Chicken Breast, Crispy Confit
Chicken Leg, Lemon Rosemary Chicken Demi-Glace

FISH

CITRUS CURED SALMON CROQUETTES | dill lemon crème fraiche,
fried capers

CAJUN SPICED CATFISH | Crayfish Butter Sauce

SEARED SALMON | Sweet Basil Emulsion, Fresh Lemon

HOT SMOKED TROUT | Charred Pineapple, Pineapple Agrodolce

CATCH OF THE DAY | Sweet Corn Butter Sauce, Crab Pico De Gallo

GRILLED SWORDFISH | Chipotle Honey Glaze, Charred Corn,
Salsa Verde

CIOPPINO | Stewed Mussels, Clams, Shrimp, Calamari,
Calabrian Chili Tomato Broth, Shaved Fennel

SHRIMP AND CHORIZO PAELLA | Saffron Tomato Rice,
Roasted Peppers

PASTA

CAVATAPPI PASTA | Artichoke Parmesan Cream, Lemon
Roasted Chicken, Sundried Tomatoes, Arugula

GEMELLI PASTA | Pencil Asparagus, Green Beans, Cannellini
Beans, Peas, Pistachio Lemon Pesto, Whipped Ricotta Cheese

BUTTERNUT SQUASH CANNELLONI | Roasted Squash and Swiss
Chard Filling, Hazelnut Béchamel, Lemon Honey Brown Butter,
Fontina Cheese

BUFFET PACKAGE III

\$39 per person

VEGETABLES | (Choose 2)

FRENCH GREEN BEANS | Roasted Shallots

EVERYTHING BAGEL SPICE ROASTED CAULIFLOWER

ROASTED ZUCCHINI AND SQUASH | Pistachio Lemon Pesto

CARROT DUO | Honey Glazed Carrots, Roasted Garlic Carrot Puree

ROASTED SPAGHETTI SQUASH | Hazelnut Brown Butter and Lemon

WHITE CHEDDAR SCALLOPED BROCCOLI

GRILLED BROCCOLINI | Cotija Cheese and Lime Juice

ROASTED ROOT VEGETABLES | Honey Brown Butter

BUTTERED ASPARAGUS | Grilled Lemon

ASPARAGUS CACIO E PEPE | Grilled Asparagus, Bread Crumbs, Black Pepper, Pecorino Butter

BLISTERED FRENCH GREEN BEANS | Shishito Peppers, BBQ Peanuts, Chipotle Emulsion, Labneh

PARMESAN CAULIFLOWER PUREE | Roasted Cauliflower Romanesco

CHARRED BABY CARROTS | Romesco Sauce, Pistachios

ROASTED MUSHROOMS | Buttered Peas, Balsamic Glazed Pearl Onions

ENTRÉES:

(Choose 3)

PORK

SAUSAGE AND PEPPERS | Grilled Scimecas' Italian Sausage Links, Stewed Sweet Peppers, Onion, Basil

APPLE CIDER BRINED ROASTED PORK LOIN | Dried Cherry Apple Bacon Compote

PORK MILANESE | Lemon Aioli, Tomato, Mozzarella, Basil

SMOKED PORK BELLY BURNT ENDS | Sherry Barbecue Glaze, Pickled Mustard Seeds

ITALIAN SAUSAGE AND APRICOT STUFFED PORK LOIN | Calabrian Chili Orange Marmalade, Basil

BRAISED PORK PIE | Braised Pork Shoulder, Andouille Sausage, Roasted Mirepoix, French Onion Gravy, Crispy Pie Crust

PORCHETTA | Spice Cured Pork Loin Wrapped in Pork Belly, Agrodolce Sauce

HONEY HAM BRAISED PORK SHANKS | Grilled Pineapple, Rum Pineapple Jus

PROSCIUTTO WRAPPED PORK TENDERLOIN | Balsamic Onion Marmalade

BRINED MARINATED PORK CHOPS | Sweet Mustard Glaze

BEEF

POT ROAST | Slow Cooked Bottom Round, Roasted Mirepoix, Stout Beer Gravy

BRAISED BEEF TIKKA MASALA | Red Curry Braised Brisket, Golden Raisins Roasted Peppers, Cilantro Gremolata, Greek Yogurt

MARINATED GRILLED SIRLOIN | French Onion Demi-Glace, Fried Straw Onions

BRACIOLE | Pounded Beef Roulade Filled with Basil Mozzarella, Prosciutto Braised in Red Wine Tomato Sauce

ANCHO CHILI SMOKED BEEF BRISKET | Sherry Barbecue Glaze, Pickled Onion Relish

SWEET SOY BRAISED BEEF SHORT RIBS | Soy Pickled Mushrooms, Scallion, Sesame

CARVED PRIME RIB | Au Jus, Horseradish Crème Fraiche
(Add \$50 Attendant Fee)

ROASTED SLICED BEEF TENDERLOIN | Mushroom Pate, Port Wine Demi-Glace (Add \$5 Per Guest)

6 OZ BEEF WELLINGTON | Mushroom Pate, Prosciutto, Puff Pastry, Port Wine Demi-Glace (Add \$7 Per Guest)

GAME MEAT

ROASTED DUCK BREAST | Orange Coriander Duck Demi-Glace

BRAISED LAMB SHEPHERD PIE | Rosemary Red Wine Gravy, Roasted Mirepoix, Chive Whipped Potato Topping

CRISPY DUCK CONFIT | Calabrian Chili Orange Marmalade

BRAISED RABBIT POT PIE | Porcini Mushroom Gravy, Puff Pastry

WILD BOAR SAUSAGE | Caramelized Apple Cranberry Ragout

LEMON ROSEMARY ROASTED CORNISH GAME HENS | Charred Lemon Veloute

LIBATIONS

All Hourly Bar Packages are Priced Per Person and Includes Soft Drinks & Iced Tea

HOUSE BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
SPIRITS Vodka, Gin, Bourbon, Tequila, Rum, Scotch	2 Hours 19	2 Hours 17
BEER ON TAP Miller Lite, Boulevard Wheat, Boulevard Pale Ale	3 Hours 21	3 Hours 19
WINE Sycamore Lane Chardonnay, Pinot Grigio, Cabernet, Merlot	4.75 Hours 25	4.75 Hours 23

PREMIUM BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
SPIRITS Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Four Roses Small Batch Bourbon, Jose Cuervo Tequila, Bacardi Rum	2 Hours 24	2 Hours 21
BEER ON TAP Miller Lite, Boulevard Pale Ale, Boulevard Wheat, Blue Moon	3 Hours 27	3 Hours 23
WINE Chardonnay - 7 Falls, Cabernet - 7 Falls, Merlot - 7 Falls, Pinot Grigio - Pighin Fruili	4.75 Hours 32	4.75 Hours 27

TOP SHELF BEVERAGE PACKAGES

	FULL BAR	BEER & WINE ONLY
SPIRITS Ketel One Vodka, Hendricks Gin, Johnny Walker Red Scotch, Makers Mark Bourbon, Patron Tequila, Three Star Plantation Rum	2 Hours 31	2 Hours 26
BEER ON TAP Miller Lite, Boulevard Pale Ale, Boulevard Wheat, Blue Moon	3 Hours 33	3 Hours 29
WINE Chardonnay - Sonoma Cutrer, Pinot Grigio - Pighin Fruili, Cabernet - Chateau St. Michelle Indian Wells, Merlot - Robert Mondavi	4.75 Hours 37	4.75 Hours 32

BASED ON CONSUMPTION

Top Shelf Cocktail | 10
 Premium Cocktail | 8
 House Cocktail | 5

Domestic Beer on Tap | 4
 Microbrew on Tap | 5
 Soft Drinks | 3

Coffee Service Bar Side | 50
 (approximately 35 cups)

Top Shelf Martini | 12
 Premium Martini | 10
 House Martini | 6

Top Shelf Wine | 12 glass | 48 bottle
 Premium Wine | 8 glass | 32 bottle
 House Wine | 6 glass | 24 bottle

Coffee Service Table Side | 2.50

Cash Bars Will Have a \$75 Fee Applied to Each Bar | Grand Street Café Practices Responsible Dispensing of Alcohol
 Shot Service is Not Permitted With Any Bar Packages | We Reserve the Right to Refuse Service to Any Patron

DESSERT

PLATED

GRAND STREET PHYLLO BROWNIE | Regular 8 | Small 6
raspberry coulis, creme anglaise, toasted hazelnuts

SEASONAL FRUIT PIE | 8
crispy puff pastry crust, seasonal warm fruits,
vanilla whipped cream

FLOURLESS CHOCOLATE CAKE | 9
peanut butter mousse, espresso caramel sauce,
chocolate toffee crumble

SEASONAL CREME BRULEE | Regular 8 | Small 5
choice of: espresso, chocolate, or vanilla
topped with caramelized sugar shell

SEASONAL CHEESECAKE | Regular 8 | Small 5
select one:
white chocolate with raspberry coulis
pumpkin with caramelized apple
lemon with blueberry

LEMON ALMOND TART | 8
sweet almond paste lemon curd, vanilla meringue

PASSION FRUIT PANNA COTTA | 8
strawberry basil compote, pistachio biscotti crumble

CARROT CAKE | 8
cream cheese icing, candied carrot, caramel sauce,
toasted coconut

TRIPLE CHOCOLATE LAYER CAKE | 9
cocoa syrup soaked chocolate cake,
milk chocolate buttercream icing, dark
chocolate mousse, raspberry chocolate sauce

GRAND BAR | 9
flourless chocolate cake, crunchy peanut butter mousse,
white chocolate folded with rice krispies,
dipped in a dark chocolate shell

BITE SIZED DESSERTS

priced by the dozen, minimum order of 2 dozen

ASSORTED CHOCOLATE GANACHE TRUFFLES | 28
dark chocolate, amaretto, espresso

GRAND BARS | 24
chewy caramel rolled in rice krispies, dipped in dark chocolate

LEMON MERINGUE TARTLETS | 24
lemon curd sugar cookie tart, fresh berries, toasted meringue

MINI CUPCAKES | 28
select one :
Devil's food cake - soaked with cocoa syrup,
dark chocolate buttercream, chocolate straws
lemon cake - soaked with lemon syrup, vanilla buttercream,
white chocolate pearls
funfetti cake - soaked with vanilla syrup,
white chocolate buttercream, rainbow sprinkles

MINI CHEESECAKES | 28
white chocolate - graham cracker crust, white chocolate curls,
raspberries, raspberry coulis
espresso - graham cracker crust, espresso caramel,
dark chocolate sauce
lemon - graham cracker crust, lemon curd, blueberry compote

BROWNIE TRUFFLES | 24
fudge brownie, milk chocolate ganache, dark chocolate shell

SALTED CARAMEL TARTS | 30
chewy caramel filled tartlets
topped with dark chocolate mousse and sea salt

MINI MOUSSE "DRUMSTICK" | 38
sweet waffle cone shells filled with your choice of mousse:
dark chocolate mousse - candied hazelnut and espresso caramel
pistachio mousse - white chocolate, ground pistachio,
white chocolate pearls
strawberry mousse - balsamic caramel,
chocolate covered strawberry topper

FRESH BAKED JUMBO COOKIES | 18
snicker doodle | chocolate chip | peanut butter
salted caramel | kitchen sink cookie

CAKE POPS | 32
carrot cake - cream cheese icing, white chocolate, pecans
Devil's food cake - dark chocolate buttercream, dark chocolate,
chocolate sprinkles