

LARGE PARTY RECEPTION STATIONARY APPETIZERS SAMPLE MENU

Meat & Cheese \$10/per person

Cheese Plate \$5/ per person

Roasted Veggie Plate \$5/ per person

Shrimp Cocktail \$3.25/ per piece

Premium Beef Sliders \$6/ per piece

Sandwich Board \$5/ per person
Choices of Turkey Club, Vegetable, Roast Sirloin

Assorted Dips \$3.25/ per person
Regular Hummus, Red Pepper Hummus, Tapenade, Roasted Onion

For House-made Chips \$5/ bowl

GRANT GRILL CUSTOM CAKES

8" round/ square, Serves 8, \$65

10" round/ square, Serves 12, \$95

12" round/ square, Serves 16, \$125

Cake: Choice of Vanilla Genoise or Chocolate Sponge

Filling: Choice of Bavarian Cream, Chocolate Mousse,
Fresh Fruit, or Chocolate Fudge

Icing: Choice of French Buttercream, Whipped Cream,
Dark Chocolate Ganache, or Fondant (add \$10)

DESSERT STATION

\$3/ per piece

Mini Chocolate Cakes

Mini Fruit Tarts

Mini Tea Cakes

LARGE PARTY RECEPTION TRAY PASSED TIERS SAMPLE MENU

You may mix and match your choices from each of the Tiers

TIER 1 \$3.50/piece

Bruschetta Tomato

Soup Shots

Vegetable Risotto

Grilled Flat bread, Sun-Dried Tomato Pesto

TIER 2 \$4/piece

Pastrami Spiced Albacore Tuna, Cilantro Crème Fraiche

Hanger Steak, Chimichurri Sauce

Gnocchi, Brown Butter, Preserved Lemon

Duck Confit, Sweet Corn, Fried Tarragon

TIER 3 \$4.50/piece

Shrimp Louie, Market Greens, Russian Dressing

Flat Iron Steak, Roasted Root Vegetables

Ahi Poke, Sesame Seed Citrus Crackers

Roasted Baby Lamb Chops

LARGE PARTY SAMPLE LUNCH MENU

APPETIZERS

Soup of the Day 8

Little Gem Lettuces, Roasted Market Vegetables Pepato Cheese, White Balsamic Vinaigrette 10

MAIN COURSE

Chicken Cobb, Crows Pass Farms Baby Lettuces, Hass Avocado, Nueske Smoked Bacon, Egg, Tilston Point Blue Cheese, Cucumber, Baby Tomatoes 18

Roasted Turkey Club, Nueske Bacon, Avocado
Swiss Cheese, Wheat Bread 14

Kobe Beef Burger, Kaiser Roll
Tomatoes, Red Onion, House Made Pickles 15

DESSERT

Chocolate Chiffon Mousse Cake 8
Espresso Ice Cream

Daily Made Ice Cream and Sorbet Trio 8
Please ask for today's selection

LARGE PARTY SAMPLE DINNER MENU

APPETIZERS

The Grant Grill Mock Turtle Soup, Sherry 12

Farmers Market Greens, Roasted Summer Vegetables, Pecans, Vinaigrette 12

Mushroom Custard, Pistachios, Frisee, Grape Vinaigrette, Apples 13

MAIN COURSE

California Sea Bass, Sweet Potato Puree, Cilantro, Baby Onions, Tom Yum Broth,
Beech Mushrooms 30

Dry Aged Prime Ribeye, Marrow, Mushrooms, Leeks, Rosemary 45

Niman Ranch Pork Cheeks, Fava Beans, Medjool Dates, Poached Apples, Bacon 26

Roasted Summer Vegetables, Barley, Poached Cherry Tomatoes,
Pistachio Oil 24

DESSERT

Chocolate Chiffon Mousse Cake
Pistachio Nougatine, Espresso Ice Cream 8

Pistachio and Berry Tart
Vanilla Crème Fraîché, Pistachios 8

Croissant Bread Pudding
Citrus Zest, Glazed Cherries, Allspice Ice Cream 8

CHEF DE CUISINE CHRIS KURTH

MANAGER-SOMMELIER JEFF JOSEPHANS

ALL PARTIES OVER 6 ARE SUBJECT TO AN AUTOMATIC 18% SERVICE CHARGE AND STATE SALES TAX 7.75%