



GRANT GRILL



# Lounge Offerings

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Our Lounge Offerings are individual orders with portions serving two.

Select from this menu for groups of 10-15 guests. Multiple orders can be combined for a larger portion, but these are not stationary platters.

Arancini di Riso "Della Giornata" \$12  
Romesco Sauce

Parmesan Fries \$7  
House Spread

Lump Crab Cakes \$18  
Pineapple Chutney, Fennel Citrus Salad

Roasted Corn Fritters \$12  
Red Curry Lemongrass Barbeque Sauce

Braised Beef Sliders \$14  
Havarti Cheese, Tomato Jam

\*Caesar Salad \$13  
Romaine, Garlic Croutons, Parmesan Reggiano

\*Tender Petite Artisan Greens \$14  
Mini Heirloom Tomatoes, Grilled Corn, Roasted Farmers Market Onions,  
Red Bell Peppers, Fines Herbs, Shallot Vinaigrette

Grilled Herb Marinated Shrimp \$19  
Summer Zucchini and Squash

Hot Pastrami \$16  
House made Onion Cheese Bread, Whole Grain Mustard, Swiss, House  
Pickles and Onions, House made Potato Chips

Flatbread Pizza of the Day \$14

House Ground Cheeseburger \$18  
Tillamook Cheddar, Pickled Red Onion, Lettuce, Bacon & Spread, House  
made Potato Chips

Artisan Cheese and Meat Tray \$19  
Daily Hard, Soft and Blue Cheese, Prosciutto, Salami, Accoutrements

**+ Tax and Gratuity**

\*Add Chicken \$5, Shrimp \$8, New York Steak \$8, or Catch of the Day \$8



# Cocktail Receptions: Stationary Display Offerings

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Available for Groups of 20 Guests or More. Station price is per person + Tax and Gratuity.

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## **Vegetable Crudités \$14**

Grilled Seasonal Vegetables and Portobello Mushrooms. Flatbreads and Dipping Sauces: Gorgonzola, Red Pepper Hummus, Aioli

## **Seasonal Fruit \$14**

Melon, Berries and Seasonal Fruit with Yogurt Dipping Sauce

## **Bar Snacks \$14**

Popped White Corn, Assorted Flavorings, Assorted Deluxe Nuts. House made Potato Chips, Herb Remoulade

## **Smoked Fish \$18**

Smoked Salmon, Trout, Scallops and Eel. Traditional garnishes. House made Flat Breads, Lavash, and Breadsticks

## **Cheese Bar \$18**

Imported and Domestic Cheeses, Dried Organic Fruits, Nuts and Olives Sliced Baguettes and Crackers

## **Charcuterie \$20**

Cured Meats and Artisan Cheeses, Dried Organic Fruits, Nuts and Olives Sliced Baguettes and Crackers

+Upgrade the Charcuterie Marble Display with Olives, Pepperoncini, Olive Tapenade Roasted Eggplant, White Bean and Artichoke Dip, Roasted Garlic and Tomato Bruschetta. Crostini, Lavash and Breadsticks \$26

## **Flat Bread Station \$22**

Oven Dried Tomato, Fresh Mozzarella and Fresh Basil. Caramelized Onion, Roasted Vegetables, Bacon, White Cheddar and Fresh Oregano. Smoked Salmon, Salmon Caviar, Dill Capers and Crème Fraiche. Stone fruit, Humboldt Fog, Arugula, Honey, Balsamic and White Chocolate

## **Seafood Martini Station \$30**

Rock Shrimp, Lump Crab with Cilantro, Parsley, Citrus Segments, Avocado and Lemon Dressing. Bay Scallops and Lobster Julian Apples, Diced Pancetta, Red Onions, Chives and Curried Remoulade Calamari and Shrimp with a Mustard, Capers and Chervil Remoulade  
*(2 Martinis Per Guest)*

## **Chilled Seafood Tower \$32**

Fennel Poached Jumbo Shrimp, Crab Claws and Legs, Pacific Oysters, Cherry Stone Clams. Cocktail Sauce with Freshly Grated Horseradish Sauce, Red Wine Mignonette, Rémoulade and Lemon Wedges

## **Finger Sandwich Board \$22**

Turkey Club. Pastrami and Cheese. Portobello Mushroom Pesto. Beef Sliders. House Made Potato Chip and Pickles

## **Frappuccino & Cupcakes \$25**

Red Velvet, Banana Walnut Rum, Praline and Cappuccino Cupcakes  
Chilled Bottled Frappuccino and Espresso Double Shots  
Fonté Blend Coffee, Decaffeinated Coffee and Mighty Leaf Tea Selection  
Flavored Coffee Syrups, Whipped Cream  
Recommended pairing with COCKTAILS  
BY Chef de Bar CORY ALBERTO

## **The US Grant Viennese Table \$18**

Assorted Petite French Pastries, Fresh Seasonal Fruit Tart, Assorted Tortes, Éclairs, Plain and Dipped Biscotti, Chocolate Dipped Strawberries

# Cocktail *Receptions*: Butler Passed Hors D'ouovres

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Available for Groups of 30 Guests or More. 2 Menu Selections: **\$14** per guest.  
3 Menu Selections: **\$21** per guest. 4 Menu Selections: **\$28** per guest.

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## Cold Options:

Assorted Bruschetta, Parmesan Crostini's  
Marinated Asparagus Tips, Parma Ham  
Oven Dried Tomato Herb Goat Cheese Croustade, Garlic Chip  
Beef Carpaccio, Red Pepper Mustard, Parmesan Bread  
Jumbo Shrimp, Spicy Remoulade  
Tuna Poke, Furikake, Wonton Crisp (add \$2 per person)  
Gorgonzola, Prosciutto and Fig Jam, Focaccia Crouton, Balsamic Reduction  
Lobster Roll, Mini Brioche and Coleslaw (add \$2 per person)  
Vegetable Sushi Roll, Soy Wasabi Dipping Sauce

## Hot Options:

Roasted Baby Lamb Chops (add \$2 per person)  
Skewered Shrimp and Scallop, Tangerine Glaze (add \$2 per person)  
Salmon Tarragon Croquette, Citrus Aioli  
Short Rib, Red Onion & Tomato Marmalade  
Fried Chicken Skewer, Spicy Smoked Whole Grain Mustard Sauce  
Glazed Applewood Bacon Wrapped Scallop (add \$2 per person)  
Jumbo Crab Cakes, Fine Herb Aioli (add \$2 per person)  
Portobello Mushroom Wellington, Port Wine Butter and Blue Cheese  
Miniature Beef Wellington, Truffle Demi Glaze  
Jumbo Crab Cakes, Fine Herb Aioli (add \$2 per person)

**+ Tax and Gratuity**

# Cocktail Receptions: Interactive Chef Stations

Available for Lounge and Bar Buyouts. Station price is per person unless otherwise noted, plus Chef fee of \$150 per station. Some of these stations could be offered as a stationary display without culinary interaction. Please speak with your coordinator for availability.

## Potato Martinis \$28

Purple Peruvian, Garlic Yukon Gold Smashers and Sweet Potato Purée. Sautéed Wild Mushrooms, Roasted Garlic, Thyme Applewood Smoked Bacon, Sour Cream and Scallion, Cheddar Cheese, Stilton Cheese. Braised Short Rib of Beef, Caramelized Onion, Smoked Bay Scallops Port Wine Sauce, Roasted Garlic Cream Sauce.

## Pasta and Gnocchi \$28

Cheese Tortellini, Cremini & Oyster Mushrooms, Braised Greens & Parmesan Cheese. Potato Gnocchi, Oven-Dried Tomatoes, Basil Jus de Poulet & Pepato Cheese. Farfalle Primavera, Roma Tomatoes, Squash, Zucchini, Eggplant, Fine Herbs & Parmesan Cheese. Focaccia, Breadstick, Extra Virgin Olive Oil and Balsamic.

## Risotto Station \$26

Roasted Pepper, Chorizo, and Seared Ahi Tuna. Wild Mushroom, Asparagus and Smoked Bacon. Spring Vegetables and English Peas.

## Smoked Sea Salt Crusted Rib-Eye of Beef Serves 30 Guests for \$425

Horseradish Cream Sauce, Prepared Horseradish. Bordelaise, Whole Grain Mustard and Mini Herbed Brioche Rolls

## Carved Wood Smoked Turkey

Serves 30 Guests for \$295

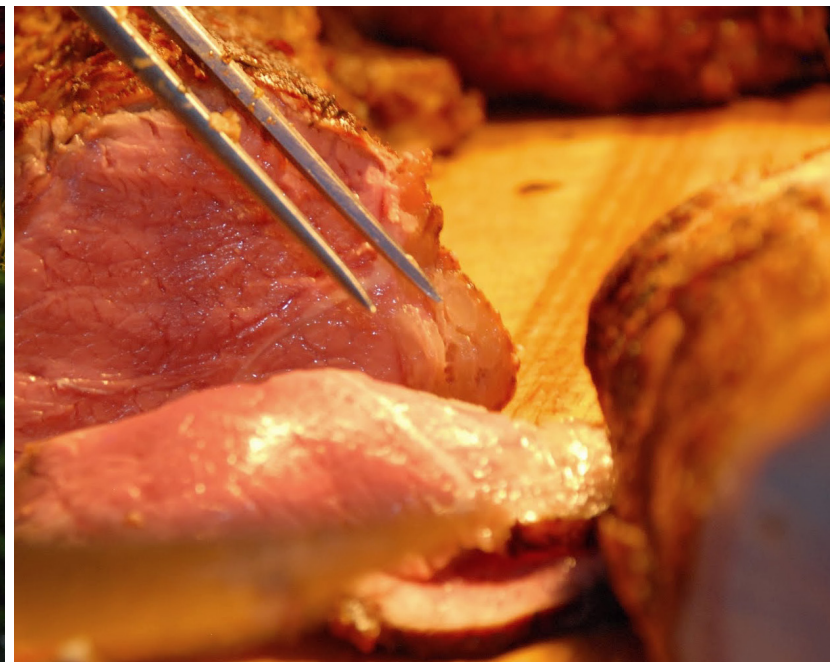
Cranberry Sauce, House Made Whole Grain Mustard Gravy  
Mini Herbed Brioche Rolls

## Mushroom Crusted Tenderloin of Beef

Serves 25 Guests for \$425

Cranberry Sauce, House Made Whole Grain Mustard Gravy  
Bordelaise and Mini Herbed Brioche Rolls

+ Tax and Gratuity



# Beverage Offerings

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## **Prohibition Punch Bowls**

\$360 per bowl. Each contains 32 servings.

### ***Fancy French Punch***

Cognac, Sauternes, Floral Infusion, Pressed Lemon, Floral Garnish

### ***Orgeat Punch***

Rum, Lime, Angostura Bitters, Orgeat, Lime Garnish

### ***Bourbon Apple Punch***

Bourbon, Apple Punch, Cinnamon Syrup, Butterscotch Liqueur, Lemon Juice, Apple and Cinnamon Garnish

**Grant Grill Cocktails, Wine and Beer Selections also available.**

**Please ask your event coordinator for a copy of our current menus.**

