



GRANT GRILL





Create your Experience

Thank you for your interest in hosting an event at The Grant Grill!

Please consider the following menu options as a guide in creating the ideal culinary experience for your breakfast or brunch.

Choose from the options provided or allow us to create a menu proposals that fits your budget and cravings.

Please know that our menu options are subject to change, based upon seasonal availability of ingredients.

Menu Guide

For Groups up to 19 guests: You may select 4 entree items for your menu.

20 Guests or more: You may select 3 entree items for your menu.

PREMIER MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

Shared Starters:
(served on the table upon arrival)

Seasonal Fruit Platter (Cantaloupe, Honeydew, Pineapple, Watermelon, Mixed Berries)

Entrée Options:

Power Breakfast, Egg White Scramble, King Trumpet Mushrooms, Oyster Mushrooms,
Fromager D' Affinois, Fine Herbs, Toast

Yogurt Parfait, Greek Yogurt, Winter Citrus, Pomegranate and Pecan Granola

Steel Cut Irish Oatmeal, Dried Fruit, Roasted Walnuts

Continental Breakfast, Toast, Seasonal Fruit, Greek Yogurt

Smoked Salmon Bagel, Einstein Fresh Baked Bagel, Whipped Cream Cheese,
Capers, Red Onion, Dill, Tomato

Sweet Ending:

Fresh Berries, Blueberries, Raspberries, Strawberries and Blackberries with Citrus Mint

**Starter and Entrée Only - \$26 per person / 3 Course - \$34 per person
+ Tax and Gratuity**

DELUXE MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

Shared Starters:
(served on the table upon arrival)

Seasonal Fruit Platter (Cantaloupe, Honeydew, Pineapple, Watermelon, Mixed Berries)
Pastry Platter (House made Danishes, Cinnamon Rolls, Apple Turnovers, Bear-claws, Croissants)

Entrée Options:

The Grant Breakfast, Two Farm Fresh Scrambled Eggs, Bacon, Signature Potatoes, Toast
Farmer's Market Omelet, Butternut and Delicata Squash, Celery Root, Cheddar Cheese,
Fine Herbs, Signature Potatoes, Toast
Grant Grill Scramble, Broccoli, Kale, Leeks, Cremini Mushrooms, Apple Wood Smoked Bacon,
Cheddar Cheese, Signature Potatoes, Toast
Smoked Salmon Bagel, Einstein Fresh Baked Bagel, Whipped Cream Cheese,
Capers, Red Onion, Dill, Tomato
Tart Cherry Ricotta Buttermilk Pancakes, Muscovado Ricotta Impastata, Oatmeal Crunch

Sweet Ending:

PB&J French Toast, Peanut Butter Stuffed French Toast, Mixed Berry Jam, Roasted Peanuts

Starter and Entrée Only - \$30 per person / 3 Course - \$38 per person
+ Tax and Gratuity

PLATINUM MENU

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

Shared Starters:
(served on the table upon arrival)

Seasonal Fruit Platter (Cantaloupe, Honeydew, Pineapple, Watermelon, Mixed Berries)
Pastry Platter (House made Danishes, Cinnamon Rolls, Apple Turnovers, Bear-claws, Croissants)

Entrée Options:

Cochinita Pibil, Slow Cooked Pork, Marble Potatoes, Pickled Onions, Scrambled Eggs,
Queso Fresco, Oregano, Crème Fraiche, Toast

Croque Madame, Niman Ranch Ham, Gruyere, Toasted Brioche, Sunny Side Up Eggs,
Mornay Sauce, Grilled Asparagus, Parsley

Short Rib Hash, Braised Short Rib, Carrots, Melted Shallots, Celery Root, Parsnips, Yukon Potatoes,
Mizuna, Parsley, Sunny Side Up Eggs, Toast

Roasted Beet & Winter Citrus Salad, Arugula, Endive, Fennel, Candied Walnuts,
Crème Fraiche, Sherry Vinaigrette

Cobb Salad, Heirloom Tomatoes, English Cucumbers, Applewood Smoked Bacon,
Eggs, Gorgonzola, Avocado, Herb Vinaigrette

Fried Egg Sandwich, Applewood Smoked Bacon, Bibb Lettuce, Heirloom Tomatoes,
Avocado, Cheddar Cheese, Sourdough Bread

House Made Tuna Melt Sandwich, Celery, Red Onion, Chive, Parsley,
Havarti Cheese, Arugula, Marble Rye Bread, Pickle

Sweet Ending:

PB&J French Toast, Peanut Butter Stuffed French Toast, Mixed Berry Jam, Roasted Peanuts

Starter and Entrée Only - \$36 per person / 3 Course - \$44 per person
+ Tax and Gratuity

GRANT GRILL BRUNCH

Non-Alcoholic Drinks are included: Coffee, Tea, Soda, Lemonade

Shared Starters:
(served on the table upon arrival)

Brown Butter & Sage Fritter, Cranberry Ginger Chutney, Sage
Artisan Cheese & Meat Tray (Daily Hard, Soft and Blue Cheese, Prosciutto, Salami, Accoutrements)

Entrée Options:

Roasted Beet & Winter Citrus Salad, Arugula, Endive, Fennel, Candied Walnuts,
Crème Fraiche, Sherry Vinaigrette

Tender Petite Artisan Greens, Local Fish of the Day, Baby Heirloom Tomatoes, Grilled Corn,
Red Bell Peppers, Fine Herbs, Roasted Farmer's Market Onions, Shallot Vinaigrette

House Ground Cheeseburger, Tillamook Cheddar, Pickled Red Onion, Lettuce, Bacon and Spread,
Served with Housemade Chips

Smoked Salmon "BLT", Smoked Salmon, Applewood Smoked Bacon, Bibb Lettuce, H
eirloom Tomato, Horseradish Mayo, Sourdough Bread, Served with Housemade Chips

Croque Madame, Niman Ranch Ham, Gruyere, Toasted Brioche, Sunny Side Up Eggs,
Mornay Sauce, Grilled Asparagus, Parsley

Fried Egg Sandwich, Applewood Smoked Bacon, Bibb Lettuce, Heirloom tomatoes,
Avocado, Cheddar Cheese, Sourdough Bread, Served with Housemade Chips

House Made Tuna Melt Sandwich, Celery, Red Onion, Chive, Parsley,
Havarti Cheese, Arugula, Marble Rye Bread, Pickle, Served with Housemade Chips

Sweet Ending:

PB&J French Toast, Peanut Butter Stuffed French Toast, Mixed Berry Jam, Roasted Peanuts

Starter and Entrée Only - \$40 per person / 3 Course - \$48 per person
+ Tax and Gratuity

Enhancement BEVERAGE PACKAGE

Specialty Coffee

Espresso, Cappuccino, Latte and French Press

\$5 per person

Bottomless Mimosas

Charged only for those that consume!

Tableside Service or Station - \$10 per person

Bloody Mary Station

House-made Blood Mary Mix, Pickles, Celery, Citrus, Olives and Chili Peppers

\$360 – serves 30 guests

