



T H E G R A N D



2023 ALL DAY MEETING PACKAGE \$45 PER PERSON

20 person minimum. Package includes tax, service charge, room rental, & the following:

CONTINENTAL BREAKFAST

Orange juice, seasonal fruit, assorted yogurt, bagels, muffins, & pastries

UNLIMITED COFFEE, CANNED POP, AND BOTTLED WATER

LUNCH OPTION

Choose 1 buffet from below

AFTERNOON BREAK

Assorted bars & cookies

PIZZA & PASTA BUFFET

Pepperoni, sausage, & cheese pizzas all made with homemade traditional crust. Accompanied by penne pasta with marinara & garlic cream sauces, & garlic bread sticks

FIESTA BUFFET

Soft flour wraps with beef taco filling, chorizo with chicken filling served with white queso dip & tri-color chips, southwestern rice, spiced black beans, fajita veggies, salsa, sour cream, cheddar cheese, & fresh toppings

** Add guacamole for \$1.00 per person **

FROM THE GRILL

Choice of 2 entrées- grilled hamburger, pulled pork, grilled chicken breast, or brats. Served with baked beans, potato salad, fresh fruit & fresh sandwich toppings

DELI LUNCHEON

Sliced deli meats & cheeses, assorted breads & croissants, pasta salad, fresh fruit display, sandwich trimmings

GRAND LUNCHEON ... + \$4.00

Your choice of one hot entrée item below accompanied by fresh green salad, choice of potato, seasonal vegetable, roll & butter

** Entrée Choices: Lemon Garlic Crusted Chicken ~ Herb Roasted Chicken ~ Grilled Chicken Breast ~ Beef Pot Roast with Candied Carrots- Stroganoff with Egg Noodles ~ Swedish Meatballs ~ Maple Rosemary Glazed Ham ~ Roast Pork with Apples ~ Stuffed Pasta Shells ~ Baked Cod*

*Potato Choices: Mashed & Gravy ~ Garlic Mashed ~ Basil Mashed ~ Au Gratin ~ Parsley Buttered Potatoes ~ Gruyere Scalloped **

EXECUTIVE LUNCHEON ... + \$4.00

Start with creamy Minnesota wild rice soup. Then build your executive sandwich with seared beef tenderloin, smoked turkey breast, ham, & fresh rolls. Accompanied by roasted vegetable platter with red pepper aioli

Allergen Notice Many foods are prepared fresh from raw ingredients. We cannot guarantee that cross-contact will not occur during preparation. Customers with allergies & gluten sensitivities should exercise judgement in regard to their individual needs. All service charges are sole property of The Grand or The Lowell Inn. Prices subject to change without notice.