



# GRANTS WOODS DINING - MENU SELECTIONS

## DELUXE DINNER PACKAGE - \$175/PER PERSON

30 MINIMUM GUESTS

(PRICES LISTED DO NOT INCLUDE TAX AND GRATUITY)

RESERVATION NAME: \_\_\_\_\_

TELEPHONE: \_\_\_\_\_ EMAIL: \_\_\_\_\_

EVENT DATE: \_\_\_\_\_ TIME: \_\_\_\_\_

NUMBER OF GUESTS: \_\_\_\_\_

### FIRST COURSE: PICK 3 ENTREES FROM ONE STATION

#### PAN ASIAN STATION

CHAR SIU RIBS | PEANUT SCALLION CRUMBLE  
MOOSHU SMOKED VEGETABLES | HOISIN SAUCE GRILLED VEGETABLE  
GRILLED SWEET & SOUR SHRIMP | CHARRED SCALLION & PINEAPPLE  
BUFFALO SHOP BISON CHILI | CHILI STATION  
LEMON HERB GRILLED CHICKEN WINGS  
SPICY TUNA RICE CRACKER | SPICY MAYO, TEMPURA CRUNCH

#### MEDITERRANEAN STATION

SMOKED TROUT RILLETTE | GRANT'S ORIGINAL  
GRILLED HALOUMI & OLIVES | PEPPER & HERB VINAIGRETTE  
LAMB LOLLIPOPS | PISTACHIO PESTO  
GRILLED BEEF TATAKI | SPICY YOGURT DIP  
FALAFEL TACOS TZATZIKI | CHARRED ONION RELISH

#### AMERICANA STATION

ANGUS SLIDERS | AMERICAN COOPER SHARP, ICEBOX PICKLE  
ALPINE HOUSE CONEY | MUSTARD, CHOPPED ONION, BISON CHILI  
BUFFALO SHOP BISON CHILI | CHILI STATION  
GRILLED SHRIMP COCKTAIL | SPICY COCKTAIL SAUCE  
GRILLED POTATO POUTINE | BROWN CRAZY, AMERICAN COPPER SHARP  
GRILLED CLAMS | LOCAL LAGER BUTTER

### SECOND COURSE: PICK 1 ENTRÉE FROM EACH SECTION

#### SMOKED

ATLANTIC SALMON | CITRUS & HERB CRUST  
  
PORK BUTT | ASIAN LETTUCE WRAPS  
PORK RIBS | LUKANS HONEY GLAZE  
PRIME RIB | ROSEMARY PEPPERCORN  
HALF CHICKEN | COUTTS FARM PEACH GLAZE  
BEYOND MEATLOAF | SPICY KETCHUP GLAZE

#### GRILL

FILET MIGNION | LONDON BROIL, TOAST POINTS,  
HORSERADISH CREAM, CARAMELIZED ONION  
PORK CHOP | CHIMICHURRI SAUCE  
RIBEYE | HORSERADISH BUTTER  
HALF LOBSTER | CITRUS HERB BUTTER  
BLOOMING GROVE TROUT | TAMALES STYLE  
CAULIFLOWER STEAK | CAPER ANCHOVY VINAIGRETTE

#### ROTISSERIE

PORK CROWN ROAST | PEPPER NATTA SALAD  
FORKS FARM HALF CHICKEN | COUTTS FARM BLUEBERRY GLAZE  
LAMB RACK | MUSTARD AND HERB CRUST  
MAINE LOBSTER | CITRUS HERB BUTTER  
LOCAL BEET STEAKS | MINT AND PISTACHIO PESTO  
BEEF SHOULDER | KOREAN FAJITA

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**SUPPLEMENTAL**

CHEESE, COMBO AND CHARCUTERIE | \$10/PERSON

**SUPPLEMENTALS \$25/PERSON**

SMOKED KING CRAB LEGS | SWEET CHILI BUTTER  
PASTRAMI RUBBED TOMAHAWK | CARVED ON THE BONE  
GRILLED VEAL CHOP | BLT BUTTER AND TEXAS TOAST CRUMBLE  
WHOLE FISH | MP CHEF PREPARATION  
ROTISSERIE MOJITO SUCKLING PIG | CUBAN STYLE

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**SIDES: PICK 2**

GRAIN SALAD  
HASH BROWN PIE  
CAMPFIRE BAKED POTATO  
MAC AND CHEESE  
GRILLED VEGETABLES  
GRILLED GREEN BEAN CAESAR  
CHARRED CABBAGE

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**DESSERT: PICK 1**

SEASONAL FRUIT POPSICLES  
CHIP WICH  
LEMON ICE BOX CAKE  
SEASONAL FRUIT SHORTCAKE  
BIRTHDAY CAKE TRUFFLES  
ARTISANAL SMORES | \$5 SUPPLEMENTAL

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FOR INTERNAL USE:

RECEIVED BY: \_\_\_\_\_ DATE: \_\_\_\_\_