

The Grande

Because Life's Too Short For Bad Food!

WWW.THEGRANDEEVENT.COM

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20 person minimum for Hot buffets

All menus subject to 20% gratuity and 6% sales tax

Servers included

Non Alcoholic Beverages included

China, Stemware, Flatware included

Tables and chairs included

Table Linens included

ALL MENUS SUBJECT TO CHANGE WITHOUT NOTICE

Rental

Entire Grande Daytime Four Hours \$850

Entire Grande Friday Evening Fours Hours \$1,500

Entire Grande Saturday Evening Four Hours \$2,500

Daytime rental parties must end by 4pm

Evenings Begin after 5pm

Looking Glass/Jane Austen's Parlour 2 Hours \$300

Venetian or Buckingham 2 Hours \$100

Deposit and signed contract due at booking

Bar Service BYOB

GRANDE PROVIDES BARTENDER, SETUP - CLIENT

PROVIDES ALCOHOL

BEER AND WINE SERVICE \$495

FULL BAR TO INCLUDED ADDITIONAL

GLASSWARE AND CITRUS. CLIENT PROVIDES

MIXERS \$695

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Dinner Menus on Page 2

CHEF INSPIRED MENUS USING ONLY THE FINEST
INGREDIENTS, ALL NATURAL MEATS AND THE FRESHEST
PRODUCE EVERYTHING IS MADE FRESH TO ORDER



CROWD PLEASING HOT LUNCH MENU \$30++

INCLUDES SALAD, BREAD, SWEET TEA, GOURMET
COOKIES AND BROWNIES

CLASSIC LUNCH
INCLUDES HOMEMADE MAC N CHEESE, AND
SOUTHERN STYLE GREEN BEANS

CHOOSE YOUR ENTREE
MEMPHIS RUBBED CHICKEN BREAST
SLOW ROASTED CHICKEN RUSTICA
CARIBBEAN PORK

LUNCH FAVORITES
INCLUDES MASHED POTATOES AND SEASONAL
ROASTED VEGETABLES

CHOOSE YOUR ENTREE
CLASSIC MEATLOAF
SLOW ROASTED BEEF WITH MUSHROOM GRAVY
HERB ROASTED CHICKEN



DECOR AVAILABLE
UPON REQUEST

Brunch Menu \$35pp++

SALAD COURSE - (SELECT ONE)
THE GRANDE - GREENS, FETA, BERRIES, CANDIED WALNUT
CLASSIC CAESAR

ENTREE (SELECT TWO)
CHICKEN AND WAFFLES
SMOKED GOUDA AND VEGGIE FRITATTA
MAPLE BOURBON BACON
SOUTHERN STYLE BISCUITS AND SAUSAGE GRAVY
SHRIMP AND GRITS

SIDES (SELECT TWO)
ROASTED POTATOES WITH PEPPERS AND ONIONS
STONE GROUND GRITS WITH SMOKED GOUDA
SWEET POTATO CASSEROLE
CARVED FRUIT PLATTER
YOGURT AND HOUSE MADE GRANOLA
SOUTHERN SAUSAGE FONDUE WITH BISCUITS

BREADS AND PASTRIES (SELECT ONE)
FRESH BAKED SCONES - SWEET AND SAVORY
CROISSANT - PLAIN, CHOCOLATE, BERRY AND CREAM
BLUEBERRY MUFFINS

ICED TEA, HOT TEA, COFFEE

DESSERT MENU

ESPRESSO BROWNIES - ASSORTED GOURMET
COOKIES - 3 LAYER BROWNIE \$4PP++

ASSORTED DESSERT BAR \$8PP++ - CHOOSE 3
COCONUT OR CARROT CAKE CUPCAKES-
ASSORTED POUND CAKES - RED VELVET POUND
CAKE WITH CREAM CHEESE FILLING - CINNAMON
COFFEE CAKE - SCONES WITH CREAM AND CURD



**CHEF INSPIRED MENUS USING ONLY THE FINEST
INGREDIENTS, ALL NATURAL MEATS AND THE FRESHEST
PRODUCE EVERYTHING IS MADE FRESH TO ORDER**

FARM TO TABLE \$40pp++

FIRST COURSE

RUSTIC BREADS SERVED WITH DIPPING OILS AND
OLIVE SELECTION

SALAD COURSE SELECT ONE

MIXED FIELD GREENS WITH SHAVED VEGGIES, FETA
MIXED FIELD GREENS WITH TOMATOES, CUCUMBERS,
EGG, RED ONION AND BACON

ENTREES SELECT TWO

MEMPHIS RUB CHICKEN WITH HOUSE BBQ SAUCE
POT ROAST WITH POTATOES AND CARROTS
HOMESTYLE MEATLOAF
BUTTERY CHICKEN RUSTICA
ISLAND RUB PORK
COUNTRY HAM WITH SWEET CITRUS GLAZE
PERFECTLY SEASONED PAN SEARED TILAPIA

SIDES SELECT TWO

BRAISED GREENS WITH HAM HOCK
HOPPIN' JOHN WITH BLACK EYED PEAS
GREEN BEAN AND CORN SUCCOTASH WITH BASIL
CREAMY MASHED POTATOES
HOMEMADE MAC'N CHEESE
SWEET POTATO PUREE WITH PECAN TOPPING
GRILLED ROOT VEGETABLE MEDELY

SERVED WITH BREAD, ICED TEA AND FRESH MADE
LEMONADE



GRAZING MENU \$45pp++

APPETIZERS CHOOSE 2

BLT SLIDERS WITH AVOCADO
CAPRESE SALAD SKEWERS
MINI LOADED POTATOES
MINI PULLED PORK SLIDERS
SEARED BEEF CROSTINI WITH HORSERADISH SAUCE
MEMPHIS RUBBED CHICKEN SATAY
MINI LUMP CRABCAKES WITH REMOULADE ADD \$4PP

DIPS AND SPREADS CHOOSE 1

HOT SPINACH AND ARTICHOKE
GARLIC HUMMUS
OLIVE TAPENADE
PIMENTO CHEESE AND BACON JAM
BRIE EN CROUTE
SALSA AND GUACAMOLE WITH CHIPS
SMOKED SALMON AND LEMON
SOUTHERN SAUSAGE FONDUE WITH BISCUITS

ACTION STATION (INCLUDES 2 SIDES)

HERB CRUSTED BEEF TENDERLOIN—Market price
OVEN ROASTED TURKEY
CAJUN CHICKEN PENNE PASTA
MANGO CHUTNEY GLAZED HAM
ISLAND RUB PORK LOIN
SHRIMP AND GRITS ADD ON \$3PP++

SIDES

CITRUS GRILLED VEGETABLES
SWEET POTATO PUREE
CREAMY MASHED POTATOES
GREEN BEAN AND CORN WITH BASIL
SOUTHERN GREEN BEANS
MAC N CHEESE

Stylized Menus \$30pp++

We put together the perfect combinations for your event!

BARBECUES AND PICNICS (SELECT ONE)

Pulled Chicken & Pork BBQ
OR ½ Pound Hamburger & Angus Beef Hot Dog
OR BBQ Chicken Breast & 1/2 Pound Hamburger

**INCLUDES: BAKED BEANS, POTATO SALAD, ROLLS,
AND CHOICE OF GARDEN SALAD, FRUIT SALAD,
PASTA SALAD, COLESLAW, ICED TEA AND
LEMONADE**

SOUTH OF THE BORDER (Select one)

**STARTER COURSE: HOUSE CHIPS AND SALSA
(SEAFOOD CEVICHE ADD \$2.00)**

**GRILLED FAJITA BAR - CHOICE OF 2: GRILLED
CHICKEN, STEAK, PORK, OR SEASONAL VEGETABLES**

**QUESADILLA—CHOICE OF GROUND BEEF, CHICKEN,
OR PORK FLOUR TORTILLAS, + JACK CHEESE AND
BAKED IN A CREAMY WHITE SAUCE**

**INCLUDES: SPANISH RICE, REFRIED BEANS, GARDEN
SALAD, SOUR CREAM, SHREDDED LETTUCE, CHEESE,
SALSA, ICED TEA**

AN ITALIAN TABLE (Select One)

**STARTER COURSE: ANTIPASTO PLATTER, SEASONAL
FRUIT PLATTER**

OR RIGATONI BOLOGNESE

OR CAJUN CHICKEN PENNE

OR MEAT OR VEGGIE LASAGNA

**INCLUDES: GARDEN OR CAESAR SALAD, GRILLED
VEGETABLES, GARLIC BREAD, ICED TEA**

