

# 2026 Events Menu



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# APPETIZERS & HORS D'OEUVRES

## COLD CANAPES

Priced by the dozen, minimum order of 2 dozen.

### AVACADO TOAST | \$26

lemon mashed avocado, pumpnickel toast, marinated zucchini ribbons, radish, roasted garlic oil

### TOMATO BRUSCHETTA | \$26

basil, fresh mozzarella, balsamic glaze

### DEVEILED BACON EGGS (GF) | \$24

pickled mustard seeds

### SMOKED SALMON CRISPS | \$28

pickled mustard seeds, whipped horseradish, pumpnickel crisps, chive

### SEASONAL BERRY BRUSCHETTA | \$28

goat cheese, balsamic glaze

### BEEF TENDERLOIN SLIDERS | \$42

horseradish aioli, tomato jam, fried onion straws

### SMOKED TROUT & EVERYTHING SPICED BAGEL CROSTINIS | \$32

dirty martini cream cheese, pickled pearl onions

### SEARED TUNA CRUDO | \$36

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

### SEARED STRIP STEAK CRUDO | \$38

candied bacon onion relish, steak sauce aioli, double thick potato chip

### SHRIMP SHOOTERS (GF) | \$36

housemade cocktail sauce

## PLATTERS

Priced per person.

### HUMMUS & Pita | \$4

kalamata olives, cucumber, feta, tomatoes

### GRILLED VEGETABLE PLATTER (GF) | \$5

pesto, whipped ricotta

### HOUSE MADE POTATO CHIPS | \$3.5

pimento cheese

### SEASONAL FRUIT TRAY (GF) | \$6

honey lime dressing, citrus yogurt

### WARM ROSEMARY SPICED BAR NUTS (GF) | \$3.5

### SEASONAL CHARCUTERIE BOARDS (GF) | \$8

nuts, chocolate, fruit, cheese, meats

### DOMESTIC CHEESE PLATTER & CRACKERS (GF) | \$4

\*add fruit \$3, add imported cheeses \$4

### CHICKEN FRIED BRUSSELS SPROUTS | \$4

pickled shallots, pecorino peppercorn dressing

### SHRIMP COCKTAIL (GF) | \$7

housemade cocktail sauce, lemon

# APPETIZERS & HORS D'OEUVRES

## HOT CANAPES

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Priced by the dozen, minimum order of 2 dozen

**WARM SALTED PRETZELS | \$24**

white cheddar fondue

**COCONUT FRIED CHICKEN BITES | \$28**

hot mustard

**PROSCIUTTO WRAPPED BRIE | \$28**

toasted baguette, white truffle honey, chive

**GOLDEN POTATO CRAB CAKES | \$30**

sriracha remoulade, chive

**ROASTED MUSHROOM SPRING ROLLS | \$26**

candied garlic syrup, gremolata

**GRILLED ASPARAGUS BUSCHETTA | \$28**

saint andre brie, porcini mushroom aioli

**COCONUT FRIED SHRIMP | \$32**

Misto Frita Sauce

**CANDIED GARLIC GLAZED CHICKEN SKEWERS  
(GF) | \$28**

hot mustard, scallion

**SOY CARAMEL GLAZED BEEF SKEWERS (GF) | \$36**

chimichurri sauce, cilantro, sliced fresno chilis

**ITALIAN MEATBALLS | \$32**

pepperonata, basil, goat cheese, herb bread crumbs

**BRAISED SHORT RIB SLIDER | \$39**

arugula, gorgonzola aioli, balsamic onion marmalade

**FRENCH DIP SPRING ROLLS | \$39**

sliced prime rib, gruyere caramelized onion, demi-glace, scallions

**WHITE FLATBREAD | \$28**

brussels sprouts, bacon, candied garlic syrup,  
roasted garlic, mozzarella

**BUTTERMILK FRIED CHICKEN SLIDERS | \$39**

brussels sprout slaw, pimento cheese



GRAND STREET

# LUNCH SANDWICHES

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Priced per person, includes iced tea or soda

## **PASTRAMI SANDWICH | 20**

gruyere cheese, giardiniera, worcestershire steak sauce, marble rye bread, horseradish aioli, chips

## **BLT | 19**

double thick bacon, tomato, boston lettuce, bacon aioli, multi grain bread, fries

## **GRAND STREET STACK | 21**

grilled sirloin, caramelized onions, roasted mushrooms, mozzarella, cabernet demi- glace, baguette bread, fries

## **GRILLED CHICKEN | 20**

double thick bacon, cheddar cheese, boston lettuce, tomato, toasted brioche bun, fries

## **GRAND STREET CHEESEBURGER | 20**

2-4 oz angus beef patties, gruyere cheese, crispy onion straws, toasted bun, lettuce, tomato, fries

## **SMOKED TURKEY | 19**

double thick bacon, roasted tomato, pickled onion, smoked turkey, bacon aioli, toasted multi grain bread, fries

# SALADS

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Priced per person, includes iced tea or soda

## **GRAND STREET CAESAR | 20**

grilled chicken, romaine, garlic croutons, parmesan, gluten free without the croutons

## **BILL'S CHICKEN SALAD | 20**

fried or grilled coconut chicken, mixed greens, egg, tomato, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

## **GRILLED SALMON SALAD | 22**

spinach, boston lettuce, blue cheese potato straws, toasted almonds, cranberry vinaigrette , gluten free

## **STEAK SALAD | 23**

romaine, grilled sirloin (M) bacon, egg, red onion, garlic croutons, gorgonzola buttermilk, gluten free without the croutons

## **SAUTEED SHRIMP SALAD | 23**

Argentinian shrimp, mixed greens, toasted almonds, ricotta salata, dried cranberries, sherry thyme vinaigrette

# LUNCH

## LARGE PLATES

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Priced per person, includes iced tea or soda

### **SMOKED DOUBLE THICK PORK CHOP | 33**

whipped potatoes, french green beans, sherry bbq glaze, spiced chicharrone

### **CHICKEN PICCATA | 27**

lemon caper butter, french green beans, whipped potatoes

### **7 OZ SEARED SALMON | 33**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

### **CORNMEAL CRUSTED TROUT | 30**

warm potato salad, creamed brussels sprouts, bacon, charred lemon butter sauce

### **BRAISED SHORT RIBS | MP**

whipped potatoes, brussels sprouts, mushroom marsala

### **GRILLED SIRLOIN | MP**

6 oz sirloin, whipped potatoes, French green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

## PASTA

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Priced per person, includes iced tea or soda

### **GARGANELLI | 28**

scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

### **BUCATINI | 28**

### **CAPPELLINI | 28**

julienne prosciutto, grilled chicken, sweet peas, roasted roma tomatoes, pinot grigio cream sauce

### **VEGETARIAN | 24**

choose any pasta

# DINNER PLATED

**priced per person, includes house or Caesar salad**

Pick three entrees and ask for your guests RSVP's. Placards are needed to be made on your end. Otherwise, everyone gets the same entree.

**GARGANELLI | 32**

scimeca's italian sausage, peppernata, spinach, basil,  
gorgonzola cream sauce

**BUCATINI | 32**

sauteed shrimp, citrus tomato sauce, zucchini, basil,  
crab lemon ricotta

**CAPPELLINI | 31**

julienne prosciutto, grilled chicken, sweet peas,  
roasted roma tomatoes, pinot grigio cream sauce

**VEGETARIAN | 25**

choose any pasta

## ENTREES

**SMOKED DOUBLE THICK PORK CHOP | 37**

whipped potatoes, french green beans, sherry bbq glaze, spiced  
chicharrone

**7 OZ SEARED SALMON | 37**

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

**CHICKEN PICCATA | 32**

lemon caper butter, French green beans, whipped potatoes

**BRAISED SHORT RIBS | 40**

whipped potatoes, brussels sprouts, mushroom marsala

**GRILLED SIRLOIN | 40**

6 oz sirloin, whipped potatoes, french green beans, cabernet demi-glace  
(6 oz tenderloin add \$10)

**SURF & TURF #1 | MP**

4 oz seared salmon, grilled chicken, lemon beurre blanc, whipped potatoes,  
seasonal vegetable

**SURF & TURF #2 | MP**

6 oz grilled sirloin, 4 oz grilled shrimp, horseradish butter, seasonal  
vegetable, mushroom risotto



GRAND STREET

# DINNER BUFFET 1

\$40 per person  
price includes bread service

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme  
vinaigrette, toasted almonds

## **STARCH | (CHOOSE 1)**

whipped potatoes  
roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
whole grain rice pilaf  
roasted mushroom risotto

## **VEGETABLE | (CHOOSE 1)**

French green beans | roasted shallots  
everything bagel spice roasted cauliflower  
roasted zucchini and squash | pistachio lemon pesto  
carrot duo | honey glazed carrots, roasted garlic carrot puree  
Brussels sprouts | bacon, onion, balsamic glaze

## **ENTREES | (CHOOSE 2)**

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino,  
tomato wine sauce, fresh basil  
seared salmon | sweet basil emulsion, fresh lemon  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan  
apple cider roasted pork loin | dried cherry apple bacon compote  
chicken milanese | lemon aioli, tomato, mozzarella, basil  
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon  
pepper cream sauce

# DINNER BUFFET 2

\$42 per person | price includes bread service

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing  
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds  
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

## **STARCH | (CHOOSE 2)**

whipped potatoes |  
roasted sweet potatoes | maple syrup and toasted pecans  
roasted golden potato hash | sweet peppers, caramelized onion, rosemary  
oven roasted fingerling potatoes  
broccoli cheddar risotto  
fried polenta cakes or creamy goat cheese polenta

## **VEGETABLE | (CHOOSE 1)**

French green beans | roasted shallots  
everything bagel spice roasted cauliflower  
roasted zucchini and squash | pistachio lemon pesto  
carrot duo | honey glazed carrots, roasted garlic carrot puree  
Brussels sprouts | bacon, onion, balsamic glaze  
sweet bell peppers and onions  
broccolini | lemon butter, cotija cheese

## **ENTREES | (CHOOSE 2)**

grilled chicken breast | lemon caper butter  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, basil  
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
marinated grilled sirloin | cabernet demi glace, fried onion straws  
apple cider roasted pork loin | dried cherry apple bacon compote  
seared salmon | sweet basil emulsion, fresh lemon  
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce  
garganelli pasta | Scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce  
butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese  
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan  
braised beef short ribs | mushroom marsala sauce ( add \$3 pp)  
carved prime rib | horseradish, au jus (add \$5 pp)

# DINNER BUFFET 3

\$44 per person  
price includes bread service

## **SALAD | (CHOOSE 1)**

caesar salad | romaine, garlic croutons, pecorino, caesar dressing

house salad | mixed greens, pecorino, dried cranberries, sherry thyme vinaigrette, toasted almonds

spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

boston lettuce salad | lemon caper vinaigrette, polenta croutons, radish, pecorino cheese

## **STARCH | (CHOOSE 2)**

whipped potatoes

roasted sweet potatoes | maple syrup and toasted pecans

roasted golden potato hash | sweet peppers, caramelized onion, rosemary

oven roasted fingerling potatoes

soffritto risotto

fried polenta cakes

creamy goat cheese polenta

broccoli cheddar risotto

## **VEGETABLE | (CHOOSE 2)**

French green beans | roasted shallots

everything bagel spice roasted cauliflower

roasted zucchini and squash | pistachio lemon pesto

carrot duo | honey glazed carrots, roasted garlic carrot puree

roasted spaghetti squash | hazelnut brown butter and lemon

roasted root vegetables | honey brown butter

asparagus cacio e pepe | grilled asparagus, breadcrumbs, black pepper, pecorino

parmesan cauliflower puree | roasted cauliflower romanesco

charred baby carrots | romesco sauce, pistachios

Brussels sprouts | bacon, onion, balsamic glaze

grilled broccolini | lemon butter, cotija cheese



# DINNER BUFFET 3

\$44 per person  
price includes bread service

## ENTREES | (CHOOSE 3)

### PORK

sausage and peppers | grilled Scimeca's Italian sausage links, stewed sweet peppers, onion, basil  
smoked pork belly burnt ends | sherry barbecue glaze, pickled mustard seeds  
italian sausage and apricot stuffed pork loin | Calabrian chili orange marmalade, basil  
porchetta | spice cured pork loin wrapped in pork belly, agrodolce sauce  
prosciutto wrapped pork tenderloin | balsamic onion marmalade  
brined marinated pork chops | sherry barbecue glaze

### BEEF

pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy  
ancho chili smoked beef brisket | sherry barbecue glaze, pickled onion relish  
carved prime rib | au jus, horseradish crème fraiche (add \$3 pp)  
braised short ribs | mushroom masala sauce (add \$3 pp)  
sliced beef tenderloin | cabernet demi-glace (add \$5 pp)

### CHICKEN

chicken milanese | lemon aioli, tomato, mozzarella, basil  
chicken piccata | lemon caper butter sauce  
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil  
roasted airline chicken breast | fine herb dijon cream  
roasted chicken | marinated roasted chicken breast, lemon rosemary chicken demi-glace

### FISH

seared salmon | sweet basil emulsion, fresh lemon  
grilled swordfish | chipotle honey glaze, charred corn, salsa verde  
cioppino | stewed mussels, clams, shrimp, calamari, Calabrian chili tomato broth, shaved fennel  
shrimp and chorizo paella | saffron tomato rice, roasted peppers

### PASTAS

butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown  
butter, fontina cheese  
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce  
garganelli | Scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce  
cappellini | julienne prosciutto, sweet peas, roasted roma tomatoes, pinot grigio cream sauce  
vegetarian | any pasta selection, excluding the meat  
lasagna | bolognese sauce, white cheddar bechamel, basil, parmesan

# BITE SIZE DESSERTS

Priced by the dozen, min order 2 dozen

## **CHOCOLATE GANACHE TRUFFLES | \$28**

dark chocolate

## **GRAND BARS | \$24**

crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in dark chocolate

## **LEMON MERINGUE TARTLETS | \$24**

lemon curd cookie tart, toasted meringue

## **CUPCAKES | \$24**

Select one:

devil's food cake – soaked with cocoa syrup, dark chocolate buttercream, chocolate straws  
vanilla cake - white or chocolate buttercream

## **MINI CHEESECAKES | \$28**

Select one:

white chocolate – graham cracker crust, white chocolate curls, raspberries, raspberry coulis  
lemon – graham cracker crust, lemon curd, blueberry mousse  
keylime - graham cracker crust, white chocolate cheesecake, keylime curd, whipped cream

## **SMALL CREME BRULEE | \$24**

vanilla, fresh berry

## **SALTED CARAMEL TARTS | \$30**

chewy caramel filled tartlets topped with dark chocolate mousse and sea salt

## **FRUIT TART | \$24**

pastry cream and fresh fruit

## **Almond Blueberry Tart | \$24**

frangipan, cream cheese whipped cream

## **Lemon Truffles | \$28**

white chocolate and lemon

## **Ganache Brownies | \$28**

dipped in candied chocolate

## **FRESH BAKED COOKIES | \$24**

Choose one:

snickerdoodle, chocolate chip, peanut butter, salted caramel, kitchen sink cookie

# PLATED DESSERTS

**SELECT UP TO 2 CHOICES**

## **GRAND STREET PHYLLO BROWNIE**

**REGULAR - 10 | SMALL - 7**

raspberry coulis, crème anglaise, toasted hazelnuts

## **SEASONAL CRÈME BRULEE | 9**

vanilla, fresh berries

## **CHEESECAKE | 10**

**select one:**

white chocolate with raspberry coulis

lemon with blueberry compote

chocolate with oreo crust, chocolate cheesecake, ganache, whipped cream

## **LEMON ALMOND TART | 10**

sweet almond paste, lemon curd, vanilla meringue

## **CARROT CAKE | 10**

**Minimum order of 12 slices**

cream cheese icing, candied carrot, caramel sauce, toasted coconut

## **TRIPLE CHOCOLATE LAYER CAKE | 10**

**minimum order of 12 slices**

cocoa syrup soaked chocolate cake, milk chocolate buttercream icing, dark chocolate mousse, raspberry chocolate sauce

## **GRAND BAR | 12**

flourless chocolate cake, crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in a dark chocolate shell



GRAND STREET

# LIBATIONS

## HOUSE

### **SPIRITS**

VODKA, GIN, BOURBON, TEQUILA, RUM, SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE

### **WINE**

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT

### **FULL BAR**

2 HOURS \$24 | 3 HOURS \$27 | 4 HOURS \$30

### **BEER & WINE ONLY**

2 HOURS \$22 | 3 HOURS \$25 | 4 HOURS \$27

Priced per person and includes soft drinks & iced tea.

## PREMIUM

### **SPIRITS**

TITO'S VODKA, TANQUERAY GIN, DEWAR'S SCOTCH, FOUR ROSES  
BOURBON, JOSE CUERVO TEQUILA, BACARDI RUM

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

COLUMBIA CREST GRAND ESTATES | CHARDONNAY, CABERNET,  
MERLOT

MASO CANALI PINOT GRIGIO

### **FULL BAR**

2 HOURS \$29 | 3 HOURS \$32 | 4 HOURS \$36

### **BEER & WINE ONLY**

2 HOURS \$26 | 3 HOURS \$28 | 4 HOURS \$33

Priced per person and includes soft drinks & iced tea.



GRAND STREET

# LIBATIONS

## TOP SHELF

### **SPIRITS**

KETTLE ONE VODKA, HENDRICKS GIN, MAKERS MARK BOURBON,  
PATRON TEQUILA, THREE STAR PLANTATION RUM, JOHNNY WALKER  
RED SCOTCH

### **BEER**

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE  
MOON

### **WINE**

SONOMA CUTRER CHARDONNAY, PINOT GRIGIO, CHATEAU ST.  
MICHELLE INDIAN WELLS CABERNET, MERLOT

### **FULL BAR**

2 HOURS \$36 | 3 HOURS \$38 | 4 HOURS \$41

### **BEER & WINE ONLY**

2 HOURS \$31 | 3 HOURS \$34 | 4 HOURS \$37  
Priced per person and includes soft drinks & iced tea

## BASED ON CONSUMPTION

TOP SHELF COCKTAIL \$12  
PREMIUM COCKTAIL \$10  
HOUSE COCKTAIL \$7  
TOP SHELF MARTINI \$14  
PREMIUM MARTINI \$12  
HOUSE MARTINI \$10  
DOMESTIC BEER ON TAP \$5  
MICROBREW ON TAP \$6  
TOP SHELF WINE \$14 GLASS \$56 BOTTLE  
PREMIUM WINE \$10 GLASS \$40 BOTTLE  
HOUSE WINE \$8 GLASS | \$32 BOTTLE  
SOFT DRINKS \$4.00  
COFFEE SERVICE BAR SIDE \$125  
*\*apx 35 cups*  
COFFEE SERVICE TABLE SIDE \$4.00



GRAND STREET