



THE GRAND
FOOD CENTER



Catering
MENU



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*To start planning your Grand Celebration,
call and ask to talk to one of our Catering Chefs*

Cold APPETIZERS

GOURMET MINI SANDWICHES

Using our Grand's Own freshly baked dinner rolls, the sandwiches are served with your choice of grilled chicken breast, roasted vegetables, tuna salad, meat or cheese (a croissant may be substituted.)

ROAST TENDERLOIN SANDWICHES

Freshly baked French baguette topped with grilled beef tenderloin and horseradish sauce.

PROSCIUTTO-WRAPPED MELON OR ASPARAGUS

Prosciutto ham wrapped around asparagus spears or pieces of melon.

BRUSCHETTA

Toasted bread, chopped red onion, chopped tomatoes, garlic, basil, olive oil and balsamic vinegar.

FRESNO ROLLS

Named after the bread the sandwich is rolled in, a delightful sandwich filled with cream cheese, lettuce and tomato and your choice of turkey roast beef or ham.

SUCCULENT SKEWERS

Marinated Caprese: baby mozzarella, cherry tomatoes, and basil.

ANTIPASTO

Kalamata olives, roasted red peppers, artichoke hearts and feta cheese.

STUFFED CHERRY TOMATOES WITH SALMON MOUSSE, CHICKEN SALAD OR TUNA SALAD

Cherry tomatoes stuffed with salmon mousse, chicken salad or tuna salad and topped off with a sprig of fresh dill.

ASSORTED COLD CANAPES

- Ripe Olive Tapas
- Artichoke Delight
- Blue Gems
- Tuna Mousse Apple Shape
- Salmon Pinwheel
- American Cheese Decor



Hot APPETIZERS

CHEF PHIL'S OWN MEATBALLS

Nothing is better than family recipes and this is Our Chef's own Grandmother's secret recipe for Meatballs.

CHICKEN WINGS

Chicken drumsticks and wings baked in a teriyaki, hot or BBQ sauce.

MINI ASSORTED QUICHE

Eggs and cheese baked in a pie crust. Choose Country French (Lorraine), three cheese, broccoli and cheese, Garden Vegetable.

SPANIKOPITA (GREEK SPINACH PIE)

Flaky filo triangles filled with spinach, feta and cream cheeses, garlic, onion and seasonings.

PETITE BEEF DUXELLE ENCROUTE

Puff pastry domes filled with a tender beef cube and a mushroom onion Duxelle.

BEEF FRANKS IN PASTRY

An All-American favorite - a kosher beef hot dog rolled in a pastry blanket.

CHICKEN SATAY, THAI-STYLE

Tender ribboned chicken breast marinated in Thai-style spices on bamboo skewers.

BEEF SATAY TERIYAKI

Tender beef strips brushed with teriyaki sauce ribboned on a bamboo skewer.

MINI DEEP DISH PIZZAS

Enjoy the taste that Chicago is famous for: greek spinach and cheese, three cheeses, white vegetable, or mushroom, pepper and onion.

MINI CRABCAKES

Crisp exterior with a smooth filling of delicious crabmeat and seasonings. A perfect sized 2-bite appetizer.

CRAB RANGOON

A crisp wonton wrapper filled with sweet, creamy cheese, seasonings and crabmeat.

VEGETABLE AND CHEESE QUESADILLA CORNUCOPIA

Cheese and vegetables -jalapeños, peppers, onions and tomato salsa folded into a flour tortilla cone.

SCALLOP & BACON

Seasoned Scallops wrapped in smoky bacon and skewered with a pick.

DILL CHEESE PUFFS

A crisp wonton wrapper filled with sweet, creamy cheese, seasonings and crabmeat.

ASPARAGUS AND ASIAGO CHEESE FILE WRAP

Fila dough bundles, sweet asiago cheese and a crisp asparagus spear.



When ordering, please ask to talk directly to Our Fish Department. They will be able to make suggestions for creating the freshest platter possible. Please allow 24 hours notice.

WHOLE STEAMED SALMON

Available with whole, head on and bone-in, or boneless, head off and butterflied. All orders come decorated with tomatoes, cucumbers, leaf lettuce and lemons and includes fresh dill sauce and mustard on the side.

SMOKED FISH TRAY

Includes nova lox, chubs, whitefish, trout and salmon. Includes two bagels per person, cream cheese, cucumbers, tomatoes and onions. 24 hours notice required for ordering.

LOX TRAY

Nova lox, cream cheese, tomatoes, onions, cucumbers and two bagels per person.

DECORATED WHOLE POACHED FRESH SALMON

Poached in a court bouillon with wine, lemon and herbs. Decorated with cucumber and radishes and served with mustard dill sauce.

SHRIMP PLATTERS

Tender, fully cooked shrimp served with lemons and Grand's Own cocktail sauce

Small (40 count- serves 6-8)

Medium (60 count - serves 10- 12)

Large (80 count - serves 12- 14)

Extra-Large (100 count- serves 14-16)

The Grand's exclusive sushi vendor, Hashi Sushi offers pre-set or custom platters that can satisfy a wide range of preferences. All prices are market price.

HASHI DELUXE - 68 PIECES

6 rolls: California, spicy tuna, spicy salmon, Rainbow, and 20 pc. Mixed nigiri sushi.

HASHI SPECIAL - 67 PIECES

7 rolls: California, spicy tuna, spicy salmon, BBQ eel, tuna, cucumber and 10 pcs. Mixed nigiri sushi.

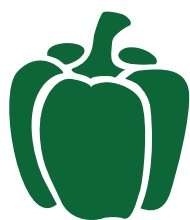
HASHI SPECIAL - 64 PIECES

8 rolls: Vegetarian, cucumber and avocado.

CUSTOM MADE SPECIALS

Prices vary by assortment, quantity and ingredients.





Produce

PLATTERS & TRAYS

MEAT AND CHEESE PLATTER

A Feast for the Eyes! An assortment of premium cut fresh in-store meats and cheeses.

- Small (serves 8- 10)
- Medium (serves 15-20)
- Large (serves 20-25)

ASSORTED CHEESE & FRUIT PLATTER

Fine assortment of cheeses with strawberries and grapes.

- Small (serves 8- 10)
- Medium (serves 15-20)
- Large (serves 20-25)

CHEESE AND CRACKER TRAY

For those who love their veggies.

- Small (serves 8- 10)
- Medium (serves 15-20)
- Large (serves 20-25)

FRUIT PLATTER

Assortment includes melon, strawberries, pineapple, grapes. Served with vanilla yogurt.

- Small (serves 8-12)
- Medium (serves 12-16)
- Large (serves 20-25)

CUSTOM-MADE FRUIT BOUQUET

Assortment includes strawberries, pineapple, grapes, assorted melons.

- Small (serves 8-12)
- Medium (serves 12-16)
- Large (serves 20-25)

CRUDITE (GOURMET VEGETABLE TRAY)

Our deli vegetable trays are as wonderful to eat as they are to look at. They feature a delicious selection of squash, asparagus, jicama, peppers, carrot sticks, broccoli florettes and cauliettes, elegantly arranged in red cabbage cups, served with your choice of spinach ranch or dill dip.

- Small (serves 12-15)
- Medium (serves 20-30)
- Large (Serves 40-50)

BASIC VEGETABLE TRAY

We carefully choose the freshest seasonal produce for this popular favorite. The assortment include grape tomatoes, carrot and celery sticks, broccoli florettes, cauliettes, cucumber slices and your choice of spinach, dill or ranch dip.

- Small (serves 7 - 15)
- Medium (serves 15-25)
- Large (serves 25-40)

GRILLED VEGETABLE TRAY

A selection of marinated, grilled vegetables, including tri-color bell peppers, asparagus, mushrooms, onions and squash.

- Small (serves 10-15)
- Medium (serves 15-20)
- Large (serves 20-30)

GOURMET CHEESE TRAY

Three, artfully arranged, gourmet cheeses that come either sliced, cubed or wedged. Served with grapes and crackers.

- Small (serves 10-15)
- Medium (serves 15-20)
- Large (serves 20-30)





Grand's

SIGNATURE ITEMS

Available everyday at both the Winnetka and Glencoe stores!

SALADS

Creamy Coleslaw
Coleslaw Vinaigrette
Japanese Coleslaw
Cranberry Tuna
Mexican Tuna
Tuna Light
Tuna Regular
Dijon Potato Salad
Homestyle Potato Salad
Potato Salad Light
Egg Salad
Egg White Salad

Chicken Curry
Chicken Light
Grilled Chicken
Fruit Chicken
Asparagus and Tomato
Tomato Mozzarella
Bowtie Pesto Pasta
Chicken Caesar
Greek Salad
Crab Salad
Couscous
Wild Rice Citrus Salad

Pasta Primavera
Rigatoni Capri
Sorrento Pasta
Venetian Orzo Pasta
Tortellini Salad
Maple Glazed Organic
Fruit Salad
Broccoli Coleslaw
Kale Cucumber Salad
Kale Cranberry Salad
Kale Fig Salad

ENTREÉS

Chicken Pot Pies
Potato Pancakes
Stuffed Potatoes with
Cheddar
Fried Eggplant

QUICHE

Cheese
Colorado
Lorraine
Tomato Spinach
Turkey Broccoli

SIDES

Baked Beans
Cranberry Relish
Mashed Potatoes
Sweet Potatoes
Squash
Green Bean Casserole
Devil Eggs

HOMEMADE CHIPS

Potato
Sweet Potato
Tortilla

SOUPS

Beef Chili
Turkey Chili

DIPS

Homemade Salsa
Artichoke
Chili Con Queso
Crab
Dill
Guacamole
Pico De Gallo
Roasted Red Peppers
Spinach
Taco
Onion





CHICKEN VESUVIO

Chicken on the bone, roasted with garlic, rosemary and white wine. Served with peas and roasted potatoes.

CHICKEN PARMIGIANA

Pan seared and oven roasted chicken breast topped with our own marinara and mozzarella cheese.

CHICKEN MARSALA

Pan seared chicken breast topped with mushrooms and a velvety smooth marsala wine sauce.

CHICKEN LIMONE

Pan seared chicken breast in a shallot lemon veloute.

CHICKEN AND CHEESE ENCHILADAS

Flour tortillas stuffed with slow roasted chicken breast, mozzarella cheese and spices rolled and topped with traditional enchilada sauce and cheddar cheese.

RIGATONI WITH VODKA SAUCE

Our own tongue-pleasing Vodka sauce served with rigatoni and lightly topped with parmesan cheese.

VEGETABLE LASAGNA

Fresh vegetables mixed with ricotta and parmesan cheeses, fresh parsley, oregano and garlic; baked to perfection and topped with a bechamel sauce.

HOMEMADE MEAT LASAGNA

Ground beef, veal and pork mixed with ricotta and parmesan cheeses, parsley, and eggs, layered between pasta and marinara sauce.

GRAND'S OWN BBQ PULLED PORK

In house smoked pork butts with our Chef's own rub, cooked to perfection and smothered in 880 sauce.

SLOW SMOKED BRISKET

From our smoker to your home. We have done all the slicing, chopping, watching and cooking, you enjoy the results. 880 sauce on the side.

DEATH BY MAC & CHEESE

Need we say more ...

BAKED MOSTACIOLLI WITH MARINARA

Our own marinara sauce mixed with pasta and cheese, baked in our ovens.

ITALIAN SAUSAGE AND PEPPERS

Mild Italian sausage with roasted peppers, served natural. Marinara sauce available upon request.



Desserts

ROUND CAKES

5-inch Single Layer (serves 2-3)
8-inch Single Layer (serves 5-6)
9-inch Single Layer (serves 7-8)
10-inch Single Layer (serves 10-12)
12-inch Single Layer (serves 12-14)
8-inch Double Layer (serves 12-14)
9-inch Double Layer (serves 16- 18)
10-inch Double Layer (serves 20-24)
12-inch Double Layer (serves 25-30)}

SHEET CAKES

1/4- Single Layer (serves 8-10)
Half- Single Layer (serves 18-20)
Full - Single Layer (serves 16-20)
1/4- Double Layers (serves 18-20)
Half- Double Layers (serves 40-50)
Full- Double Layers (serves 80-100)

DECORATED CUPCAKES

Cupcake Tray
(20 ct)
(35 ct)
(70 ct)

COOKIES

Gourmet Cookie Tray
(30 ct of gourmet cookies)
Super Gourmet Cookie Tray
(48 ct of gourmet cookies)

MINI BREAKFAST PASTRY AND MUFFIN TRAY

Small (serves 10-18)
Medium (serves 18-30)
Large (serves 30-45)

PIES & BAKE GOODS

4" Small Pie
8" Large Pie
Grand Food Center Pumpkin Pie
Apple, Cherry, Peach,
Blueberry &Rubarb
Corn Bread (4 per package)
Dozen Dinner Rolls
Large Bread
Small Bread
Traverse City Michigan Pies

