

g r a n d

restaurant • lounge • events



15 bank street stamford, ct 06901
tel. 203-323-3232 fax. 203-323-3236
www.stamfordgrand.com

Beverage Packages

Ultra Premium Open Bar

Ultra Premium Liquors, Select Red & White Wines, beers, Veuve Clicquot Champagne, Fresh Squeezed Juices, Soft Drinks, & Voss Mineral Waters

\$35 per guest for first two hours

\$15 per guest each additional hour

Premium Open Bar

Premium Liquors, House Red & White Wines, House Champagne Beers, Juices, Soft Drinks & Mineral Waters

\$25 per guest for first two hours

\$10 per guest each additional hour

Limited Open Bar

House Red & White Wines, Beer, Soft Drinks & Mineral Waters

\$20 per guest for first two hours

\$ 8 per guest each additional hour

Premium Virgin Open Bar

Mocktails, Fresh juices, soda, mineral waters, decaf coffee drinks

\$7 per guest

****Cordials, Single Malt Scotches & Certain Specialty Drinks Priced Additionally**

***Shots are not included in any packages**

Passed & Stationed Hors d' Oeuvres package 1

HOT

Passed or Stationed

- **Beef Wellington Puffies**/*seared steak rapped in puff pastry, horseradish cream*
- **Baby BLT Cups**/*bacon, lettuce, tomato and mayo in pastry shell*
- **Marinated Chicken Skewers** /*chefs selection dipping sauce*
- **Mini Corn Dogs** / **cornmeal crusted lightly fried, mustard**
- **Mini Cuban Sandwiches** /*spicy mustard, pickle, ham, pork*
- **Cheeseburger Eggrolls**/ **beef, America cheese, pickles, ketchup, mustard**
- **Grilled Beef Satay**/*sweet chili sauce*
- **Grilled Nan Pizza**/*caramelized onions, sun dried tomato & basil*
- **Sweet Chili Chicken Wings**/*gorgonzola cream*
- **Pigs in a Blanket**/ *mustard, kraut*
- **Coconut Crusted Chicken Satay**/*peanut sauce*
- **Fried or Steamed Chicken & Vegetable Dumplings**/*soy dipping sauce*
- **Tempura Vegetables**/*mushroom soy sauce or spicy ponzu*
- classic **Beef Sliders**/*sharp cheddar, house sauce,*
- **Mini Grilled Cheese**/*gruyere cheese, tomatoes*
- fresh **Fried Mozzarella**/ *baby tomato, crostini*
- **Crispy Steak Wonton**/ *ponzu dipping sauce*

Stationed only

- **Truffle Mac & Cheese**/*toasted bread crumbs, truffle oil*
- **Crispy Calamari**/*spicy marinara*
- **Spinach Artichoke Dip**/ *Toasted nan bread wedges*

COLD

Passed or Stationed

- **Petite Bruschetta Tastings** / *pomodoro, tapenade, hummus*
- **Veggie Sushi Rolls**/*miso dipping sauce*
- **Deviled Eggs**/*bacon, chive*
- **Caprese Skewers** – *cherry tomatoes, fresh mozzarella and basil on skewers with olive oil and balsamic*

Choose up to 6 for \$15/guest per hour

Choose up to 12 for \$28/guest per hour

Passed & Stationed Hors d' Oeuvres package 2

HOT

Passed or Stationed

- **Lamb Kabobs** / *peppers, onion, roasted garlic sauce*
- **Grilled Shrimp Kabobs** / *onion, pepper, mushroom*
- **Coconut Shrimp** / *orange horseradish dipping sauce*
- **Grilled Beef Satay** / *sweet chili sauce*
- **Classic Bacon Wrapped Scallops, smoked bacon, diver scallops**
- **Classic Sliders** / *vermont cheddar, house sauce*
- **Mini Duck Spring Rolls** / *tamarind vinaigrette*
- **Grilled Nan Pizza** / *shrimp & asparagus*
- **Crispy Artichoke Hearts** / *olive and blue cheese dip*
- **Skewers of Grilled NY Strip Steak** / *chimichurri sauce, cilantro, garlic, scallion*
- **Jamaican Jerk Chicken Skewers** / *with a cucumber cilantro dipping sauce*
- **Miniature Crab Cakes** / *with red pepper aioli*
- **Vegetable Spring Rolls** / *spicy dipping sauce*

Stationed only

- **Crab Foundu** / *toasted nan bread wedges*
- **Truffle Mac & Cheese** / *toasted bread crumbs*
- **Crispy Calamari** / *spicy marinara*
- **Spinach Artichoke Dip** / *toasted nan bread wedges*

COLD

Passed or Stationed

- **Poached Lobster Crostini** / *with tarragon*
- **Smoked Salmon** / *cucumber, dill cream, potato crisps*
- **Sesame Crusted Tuna** / *wasabi aioli*
- **Stuffed Mushrooms**
- **Smoked Salmon** / *lemon, caper and dill tartare on petite pumpernickel*
- **Deviled Eggs** / *bacon, chive*
- **Petite Bruschetta Tastings** / *pomodoro, tapenade, hummus*
- **Smoked Mozzarella** / *dates & prosciutto*
- **Smoked Salmon** / *blini & dill cream*
- **Ahi Tuna** / *wasabi and black sesame tartare on aw ton crisp*

Choose up to 6 for \$18/guest per hour

Choose up to 12 for \$34/guest per hour

Food Displays

Cheese and Fruit Display

Domestic and Imported Cheeses

To include:

- Brie, Chevre Goat Cheese
- Italian Table Cheese, Roquefort
- Vermont Cheddar
- With fresh cut seasonal & dried fruit
- Assorted sliced breads and crackers

\$8 per guest based on 2 hours

50 person minimum

Crudité Basket

A basket filled with fresh cut vegetables to include:

- Fresh cut carrots, Celery, Zucchini, Squash
- Broccoli, Vine ripe tomatoes (seasonal)
- with chef's selection of 2 dips

Subject to market availability

Small: up to 50 people \$35

Large: up to 100 people \$75

Truffled Mac and Cheese

Our famed macaroni and cheese filled with truffles and gruyere cheese. Served in a casserole dish for you and your guests to self serve

Serves 20 – 30 people

\$45

Yellow and Blue Corn Chips with Salsa

Our homemade corn chips served with fresh salsa or salsa verde, presented in a large basket

Serves 15 – 20 people

\$20 per basket

with Fresh Made Guacamole

\$40 per basket

Hummus and Nan Bread

Garlic hummus served with toasted Nan Bread wedges on a large serving tray

Serves 15 – 20 people

\$20 per tray

Garlic hummus served with toasted Nan Bread wedges on a large serving tray

Serves 15 – 20 people

\$20 per tray

Antipasto Display

Tuscan Style grilled Market Vegetables to include:

Roasted and marinated

- Eggplant
- Roasted red peppers
- Grilled mushrooms
- Grilled asparagus
- Zucchini and yellow squash
- Assorted olives and breads

Small \$50

Large \$100

Add prosciutto, salami, pepperoni, assorted Italian cheeses:

Small \$100

Large \$150

Bowl of Jumbo Shrimp Cocktail

100 pieces, iced with g/r/a/n/d horseradish cocktail sauce, lemon
\$2.50 per piece

Spinach Artichoke Dip

Served with toasted Nan Bread wedges on a large serving tray

Serves 15 – 20 people

\$30 per tray

Slider (Mini Burger) Display

Mini beef or pulled pork sliders displayed on a large serving tray. Choose between ½ beef ½ pulled pork, or full trays of one.

\$60 per full tray

Dim Sum Bar

Assorted Dumplings, Potstickers, Shu Mai, with assorted dipping sauces

- Chicken Shu Mai
- Vegetable Spring Rolls
- Pork Szechwan Wontons
- Chicken & Lemongrass Dumpling
- Shrimp & Snowpea Dumpling

30 guest minimum at \$25.00 per guest

Food Stations

South of the Border Station

Create your own tacos, nachos or quesadillas

To consist of:

- Hard Shell Tacos, Blue and Yellow Corn Tortilla Chips, Soft Tortilla Shells
- Cheese and Chicken Quesadillas
- Ground Beef, Scallions, Diced Black Olives and Jalapeno Peppers
- Refried Beans, Salsa and Guacamole
- Chopped Onion, Tomato, Shredded Cheese, Hot Sauce and Sour Cream

\$10 per guest

25 person minimum

Raw Bar

- 1/2 Station to include: oysters, mussels, clams, and shrimp
- Served with mignonette sauce, mini Tabasco's, fresh cocktail sauce, lemon wedges

\$22 per guest based on 2 hours

(prices subject to change due to market)

- Full Station to include: oysters, mussels, clams, shrimp, 1/2 lobsters and crab claws
- Served with mignonette sauce, mini Tabasco's, fresh cocktail sauce, lemon wedges

\$45 per guest based on 2 hours

(prices subject to change due to market)

25 person minimum

Italian Station

A choice of one (1) regional pasta dishes:

- **Marinara**/*a classic red sauce*
- **Carbonara** /*alfredo sauce with fresh peas and ham*
- **Alfredo**/*classic parmesan cream sauce*
- **Primavera**/*a classic marinara sauce with fresh garden fresh vegetables*
- **Vodka Sauce**/*a creamy red sauce with prosciutto*
- **Bolognese**/*meat-based red sauce*

A choice of one (1) classic chicken dish:

- **Chicken Parmesan**/*breaded chicken cutlet topped with fresh mozzarella and marinara sauce*
- **Chicken Marsala**/*breaded chicken cutlet cooked in Marsala wine with mushrooms*
- **Chicken Piccata**/*browned chicken served in a lemon sauce with capers*
- **Chicken Scarpiello**/*spicy chicken*

A choice of garlic bread:

- **Garlic Bread**/*traditional style*
- **Cheesy Garlic Bread**/*traditional style topped with cheeses*

Served with a traditional salad

\$26 per guest

25 person minimum

Food Stations

Pasta Station

A choice of two (2) regional pasta dishes:

- **Marinara** / a classic red sauce
- **Carbonara** / alfredo sauce with fresh peas and ham
- **Alfredo** / classic parmesan cream sauce
- **Primavera** / a classic marinara sauce with fresh garden fresh vegetables
- **Vodka Sauce** / a creamy red sauce with prosciutto
- **Bolognese** / meatbased red sauce

\$13 per guest

Chef Attended with pastas made to order to include:

- Bow tie and penne pastas
- Marinara and Alfredo sauces
- Garlic
- Shallots
- Fresh basil
- Red and Green Peppers
- Black olives
- Mushrooms
- Parmesan
- Peas
- Ham
- Shrimp
- Olive oil
- Chopped tomatoes

\$15 per person based on 2 hours

50 person minimum

Carvery

Chef attended

Two choices of meat:

- Pork Loin
- Baked Spiral Ham
- Herb Crusted Salmon*
- Beef Top Round
- Beef Tenderloin*
- Beef Pot Roast
- Roasted Turkey Breast

**Price subject to change due to market price*

A choice of a starch:

- Baked Potato
- Mashed
- French Fries
- Jasmine Rice
- Brown Rice
- Sweet potatoes
- Roasted New Bliss Potatoes

A choice of a vegetable:

- Chefs Seasonal Vegetable
- Butternut Squash
- Broccoli & Garlic
- Glazed Carrots
- Marsala Mushrooms
- Zucchini, Squash, Ratatouille

Choice of 2 entrees all served with traditional garnishes

\$22 per guest based on 2 hours

**Price subject to change due to market price*

25 person minimum

Food Stations

All American Station

All of your favorites in one setting:

Pick 6 items:

- Truffled Mac & Cheese
- Cheese Quesadillas
- Buffalo Wings
- Chicken Fingers
- Sliders (mini cheese burgers)
- Beef Franks in a Blanket
- Corn Dogs
- Grilled Cheese
- Mozzarella Sticks
- Cheese Pizza Bites

Served with all the fixings!

\$14 per guest

25 person minimum

Sushi Station – Chef Attended

Including:

- Fresh Tuna
- Salmon
- g/r/a/n/d vegetarian

Served with pickled ginger, soy, wasabi, chopsticks-the works!

Market Price

Hot Dog Cart

Old fashioned style cart served with Hebrew

National beef franks

- Mustard
- Ketchup
- Relish, Onions and Sauerkraut
- Chili
- Cheese Sauce

\$9 per guest

75 person minimum

Food Carts

Old Fashion Cotton Candy Machine

Fresh hot cotton candy right off the press!

Market price

40 guests minimum

Price: \$275

Ice Cream Cart with Umbrella

Old fashion Good Humor push cart filled with all your favorite Good Humor ice creams! 6 choices of Ice cream bars

Price: \$640

50 person minimum

Popcorn Cart

Price: \$300

Accommodates 150 guests

Snow Cone Cart

Shaved ice with tropical flavored syrups!

Price: \$300

Accommodates 75 guests

Hot Pretzel Machine

Toasty warm hot pretzels with toppings

Price: \$275

Accommodates 75 guests

Hot Dog Cart

Old fashioned style cart served with Hebrew National beef franks

- Mustard
- Ketchup
- Relish, Onions and Sauerkraut
- Chili
- Cheese Sauce

Price: \$400

Accommodates 75 guests

Coney Island Photo Booth

Unlimited photos strip photos in black & white or color.

Price: \$1250

Dessert

Ice Cream Sundae Bar

Your choice of Choco Chocolate and Vanilla Maison ice creams from Crème Craillere

To include:

- Hot fudge and Caramel sauces
- Fresh whipped cream
- Chocolate shavings
- Chopped nuts
- Bananas
- Fresh strawberries...all the fixins'!

\$8 per guest

Chocolate Truffle Bar

An assortment of eight 1.5 oz truffles flavors to consist of:

- amaretto
- raspberry
- hazelnut
- mint
- toasted coconut
- Cappuccino
- tiramisu
- butter pecan

\$9 per guest

50 person minimum

Ice cream cones

Choose from an assortment of 5 ice creams

\$6 per guest

Good Humor Cart

Old fashion Good Humor push cart filled with all your favorite Good Humor ice creams!

Market Price

50 person minimum

g/r/a/n/d Deluxe Chocolate Bar

To include:

- 8 Assorted Chocolate Truffles
- White & Dark Chocolate Covered Pretzels
- White & Dark Chocolate Covered Strawberries (seasonal)
- Chocolate Covered Cherries
- Almond Toffee Bars
- White Almond Cluster Bars
- Milk Chocolate Peanut Butter Cups

\$16 per guest

50 person minimum