



EVENTS

“You know something special is going on if a restaurant tries to feed all your senses. There’s no doubt that taste matters...but at g/r/a/n/d, every sense is addressed and the result is a one- of- a -kind dining experience.

With Grand’s high ceilings, relaxing lounges where the music is just right and the sleek surroundings are perfect. Most striking is the “color wall” behind the bar, a state- of- the- art lighting system displaying a full palette of colors run by computer.

The slow color shifts subtly change the room’s mood as yet another sense is addressed.”

American Express

Cocktail Parties

Great music, delicious hors d' oeuvres and fabulous company make for a phenomenal cocktail party! Whether you're a group of twenty or four hundred, we always make sure you and your guests have the time of your lives. You can choose whether you want to gather in our loft space or reserve the entire restaurant for your party! Our resume includes g/r/a/n/d parties for GE Capital, Pitney Bowes, Xerox, UBS Warberg, International Paper, Graham Capital Management, Sempra Energy Trading, Mars & Co., Davidoff of Geneva, Outdoor Life Network, Time Warner Cable, World Wrestling Entertainment And Price Waterhouse Coopers just to name a few!

Passed & Stationed Hors d' Oeuvres package 1

HOT

- **Truffle Mac & Cheese**/*provençal bread crumbs*
- **Shrimp Satay**/*sweet & sour bbq sauce*
- **Crab Fondue**/*grilled nan wedges*
- **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**/*spicy grain mustard*
- **Coconut Crusted Chicken Satay**/*peanut sauce*
- **Buffalo Style Chicken**/*blue cheese dip*
- **Marinated Beef Wraps**/*soy & bibb lettuce*
- **Steamed Chicken & Vegetable Dumplings**/*soy dipping sauce*
- **Crispy Calamari**/*spicy marinara*
- **Butternut Squash Soup Shooters**/*coconut milk with Thai chilies*
- **Swedish Meatballs**/*traditional sauce*
- **Saffron Risotto Fritters**/*pecorino Romano*
- **Tempura Vegetables**/*mushroom soy sauce or spicy ponzu*

COLD

- **Maya Shrimp Salad**/*hothouse cucumber*
- **Steak Tar tare** /*button mushrooms or crostini*
- **Blue & Yellow Corn Chips**/*pico de gallo*
- **Veggie Sushi Rolls**/*miso dipping sauce*
- **Chipotle Hummus**/*pita crostini*
- **Kalamata Olive Tapenade**/ *crostini & Montrachet*
- **Curried Chicken Salad**/*endive & cilantro*
- **Homemade parmesan Cheese Sticks**/*puff pastry*
- **Chilled Mussels on the Half Shell**/*tomato and spicy ponzu*
- **Truffled Devil Eggs**/*black truffle oil*
- **Deli Meat Wrap roll-ups**/ *cheddar or Swiss, lettuce tomato, herb mayo*

Package 1

- 6 @ \$12.00 per guest per hour based
- 10 @ @ \$24.00 per guest per hour based

Passed & Stationed Hors d' Oeuvres-package 2

HOT

- **Mango-Chili Chicken Wings**/*Roquefort cream*
- **Grilled Lamb Kabobs**/*curry & cilantro*
- **Grilled Shrimp Satay**/*sweet & sour BBQ*
- **Crab Fondue**/*nan wedges*
- **Grilled Beef Satay**/*sweet chili sauce*
- **Swiss & Brandy Fondue**/*chorizo & toasted Baguette*
- **Puff Pastry Tartlets**/*caramelized onion, tomato and gruyere cheese*
- **Flank Steak Rolls**/*spinach & roasted red pepper*
- **Pineapple Fried Rice**/*endive cups*
- **Mini Duck Spring Rolls**/*tamarind vinaigrette*
- **Grilled Nan Pizza**/*shrimp & asparagus*
- **Eggplant Rollatini**/*roasted red pepper and Montrachet*
- **Crispy Artichoke Hearts**/*olive and blue cheese dip*

COLD

- **Sesame Crusted Tuna**/*wasabi aioli*
- **Smoked Salmon on Black Bread**/*traditional garnish*
- **Truffled Devil Eggs**/*black truffle oil*
- **Smoked Mozzarella**/*dates & prosciutto*
- **Seared Steak Ceviche**/*crostini*
- **Tuna Tar tare**/*crispy wontons*
- **Grilled Asparagus**/*prosciutto & asparagus*
- **Salmon Sushi Rolls**/*soy dipping sauce*
- **Clams Oreganato**/*pancetta & provencal bread crumbs*
- **Blue & Yellow Tortillas**/*G/R/A/N/D guacamole*
- **Smoked Salmon**/*blini & dill cream*

Package 2

- 6 @ \$15.00 per person per hour based
- 10 @ \$28.00 per person per hour based

Having a smaller reception or gathering?
Why not try one of these three items to nibble on
while you're enjoying the great cocktails and atmosphere at g/r/a/n/d!

Cheese and Fruit Display

Domestic and Imported Cheeses from the famed Murray's Cheese shop in New York City

To include:

- Brie
- Chevre Goat Cheese
- Parmesan Reggiano
- Roquefort
- Vermont Cheddar
- With fresh cut seasonal and dried fruit
- Assorted sliced breads and crackers

\$8.00 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 \$35.00
Large- up to 100 people \$75.00

Bowl of Jumbo Shrimp Cocktail

100 pieces, iced with g/r/a/n/d horseradish cocktail sauce, lemon
\$200.00

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

20 people minimum
Serves up to 30 people
\$45.00

Yellow and Blue Corn Chips

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

20 people minimum
\$15.00 per basket per 20 people

Hummus and Nan Bread

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

20 people minimum
\$20.00

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 \$50.00
Large \$100.00

Add proscuitto, salami, pepperoni, assorted Italian cheeses
Small \$100.00
Large \$150.00

Food Station Options

Wrap Station

To include the following Deli Meats and sides:

- Roast Beef, Turkey, Ham and Grilled Chicken
- Swiss, Cheddar, Mozzarella and Parmesan Cheese
- Baby Greens, Grilled Veggies, Onions
- Roasted Red Peppers and Mushrooms
- Chopped Shrimp, Tomatoes and Olives
- Caramelized Onions, Spinach and Garlic

\$12.00 per guest pre- made wraps

\$15.00 per guest chef attended

South of the Border Station

Create your own tacos, nachos or quesadillas

To Consist of:

- Hard Shell Tacos, Blue and Yellow Corn Tortilla Chips
- Cheese & 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

\$10.00 per guest

25 person minimum

Fix Your Own Fajitas- Chef Attended

Grilled Chicken or Beef with:

- Fresh Tortillas Shells
- Sautéed Green and Red Peppers, Onions, Scallions
- Black Olives and Tomatoes
- Shredded Lettuce and Cheese
- Salsa, Sour Cream and Fiesta Rice

\$12.00 per guest

25 person minimum

Other Fun Stations

All American Station

All of your favorites in one setting:

- Truffled Mac & Cheese
- Cheese Quesadillas
- Buffalo Wings
- Chicken Fingers
- Sliders (mini cheese burgers)
- Beef Franks in a Blanket OR Corn Dogs

Served with all the fixings!

\$14.00 per guest
25 person minimum

Hot Dog Cart

Old fashioned style cart served with Hebrew national beef franks

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

\$9.00 per guest
75 person minimum

Mashed Potato Martini Bar

- Garlic Mashed
- Roasted Tomato Mashed
- Truffled Mashed

Toppings-

- Wild Mushrooms
- Caramelized Onions
- Sautéed Garlic Shrimp
- Scallions and Shredded Cheese

\$8.00 per guest
25 person minimum

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

\$10.00 per guest

Chef Attended with pastas made to order to include:

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

50 person minimum-\$15.00 per person based on 2 hours

Sushi Station

Chef attended

Including:

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

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

\$25.00 per guest based on 2 hours-*chef attended*

Asian Station

- Fried Wontons (2) vegetable & shrimp *with Asian dipping sauces, miso vinaigrette and sweet chili*
- Cold Soba Noodles mixed with sesame, seaweed and scallions
- Grilled Satay (please choose chicken, beef or shrimp)
- Asian Vegetable Medley Stir-fry

\$20.00 per guest based on 2 hours
(Add 2 rolls for an additional \$10.00 per person)

Raw Bar

- ½ Station to include: oysters, mussels, clams, and shrimp
- Served with mignonette sauce, mini Tabasco's, fresh cocktail sauce, lemon wedges

\$22.00 per guest based on 2 hours (prices subject to change due to market)

- Full Station to include: oysters, mussels, clams, shrimp, ½ lobsters and crab claws
- Served with mignonette sauce, mini Tabasco's, fresh cocktail sauce, lemon wedges

\$45.00 per guest based on 2 hours (prices subject to change due to market)
25 person minimum

Smoked Fish Display

To include:

- Smoked Salmon
- Smoked Brook Trout
- Smoked Bluefish
- Mackerel

With traditional garnishes such as onions, capers, horseradish, lemon and toast points
\$18.00 per guest/ 50 person minimum

Caviar Station

Your choice of caviar such as:

- Beluga
- Sevruga
- Osetra
- Salmon roe

To be served with traditional garnishes (chopped egg, sour cream, chopped white onion etc.) –Market Price

Carvery

Chef attended

Please choose 2:

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

Please choose one starch:

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

Please choose one vegetable:

- Butternut Squash
- Parsnips
- Broccoli & Garlic
- Candied Carrots
- Marsala Mushrooms
- Zucchini & Squash

\$18.00 per guest based on 2 hours/Choice of 2 entrees all served with traditional garnishes
25 person minimum

At **g/r/a/n/d** we are experts at fashioning your party into a memorable experience. Our knowledgeable staff is ready to assist with, creative menus, florists, music and all other details. Be sure to plan your next corporate event, holiday party, cocktail party, wedding, shower, rehearsal dinner, graduation party, bar/bat mitzvah with **g/r/a/n/d!**

Three Course Seated Dinner & Lunch

Starter (select two)

- **G/r/a/n/d Mixed Baby Greens**/sliced pear, crispy shallots
- **Bibb Lettuce Caesar Salad**/ croutons & shaved parmesan
- **Mac & Cheese**/truffles & gruyere
- **Tuna Roll**/soy, miso & sweet chili sauces
- **Mussels & Fries**/tomato, garlic, chardonnay, herbs and jalapenos
- **Hot Crab Dip**/Swiss cheese & Nan bread
- **Marinated Beef Wraps**/soy scallions and bibb

Second Course (select three)

- **Grilled Flank Steak**/artichoke & spinach salad, warm Roquefort dressing
- **Lobster Fettuccini**/pancetta & green peas
- **Grilled Alaskan King Salmon**/"drunken shitakes", leeks green lentils & horseradish potatoes
- **Roasted Half Chicken**/whipped potatoes & sage
- **Peppered Moulard Duck Breast**/gingered baby bok-choy, navel orange and cranberry port glaze
- **Rib Eye & Fries**/roasted garlic-herb butter

Desserts (select two)

- **Warm Chocolate Cake**/mint chip ice cream
- **Chocolate Fondue**/stuff to dip
- **Ice Cream Sundae**/bananas & whipped cream
- **Maple & Brown Sugar Crème Brulee**
- **Bananas Foster Crepe**/vanilla ice cream

\$35.00 per guest lunch /\$55.00 per guest dinner Monday-Wednesday
with one hour of passed hors d' oeuvres \$45.00/\$65.00 per person

\$65.00 per guest Thursday-Saturday
with one hour of passed hors d oeuvres \$75.00 per person

Breakfast at Midnight...

When taking over the entire **g/r/a/n/d** space, after dinner, dancing and mingling...

Why not serve Danish, bagels and croissants for your guests?

OR better yet, awe them with a “**create your own**” omelet station!

Continental Breakfast Bar

(Served only during all day meetings)

Bakery Basket to include:

- Freshly baked Croissants
- Donuts
- Muffins
- Bagels
- Preserves, Honey, Butter & Cream Cheese.
- Seasonal Fruits

Juices-(select 2)

- Fresh squeezed Orange Juice,
- Fresh Grapefruit Juice
- Tomato juice
- Apple Juice
- Cranberry juice

(Additional Choices at \$3.00 per guest)

- Freshly Brewed regular and Decaffeinated Coffee, assorted Regular and Decaffeinated & Herbal Teas

\$15.00 per guest (25 person minimum)

Supplement:

Smoked Salmon platter, tomato, onions capers

\$9.00 per guest

Omelet Station

This chef attended station comes with all the fixings for your guests...
create any kind of omelet they would like!

A perfect way to start or end an event!

\$9.50 per guest (40 person minimum)

Dessert Stations

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'!

\$8.00 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

\$9.00 per guest/ 50 person minimum
Includes Coffee/Tea

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

To include:

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

\$16.00 per guest-50 person minimum
Includes Coffee/Teas

Continued...

Desserts continued

Ice cream cones

Choose from an assortment of 5 ice creams
\$6.00 per guest
Includes Coffee/Teas

Chocolate Fountain

Need we say more? Your guests will love dipping everything from fresh & dried fruits to cookies, cakes, graham crackers, marshmallows and brownies!
Available in milk or white chocolate

For parties of 100 guests and up
Market price

Mini Cupcakes

Everyone loves a bit of cake! So why not pass out miniature cupcakes at your next event?
We will customize your g/r/a/n/d mini's to taste and to decoration!
\$2.00 per piece (40 guests min.)

Why not have some fun with your next event?
We can help you pick out a creative ice sculpture with a carving of your
Company's logo or even better,
how about a fun carved martini glass with a specialty cocktail in it for your self serve pleasure?!
Our on premise event coordinators will be more than happy to assist you in choosing the right
Sculpture for your g/r/a/n/d event!

Beverage Options

Premium Open Bar

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

\$25.00 Per Guest For First Two Hours
\$10.00 Per Guest Each Additional Hour

Ultra Premium Open Bar

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

\$35.00 per guest For First Two Hours
\$15.00 per Guest Each Additional Hour

Champagne Bar

Rotari Brut N.V.

\$25.00 per Guest For First Two Hours
\$10.00 per Guest For Each Additional Hour

Veuve Clicquot N.V.

\$40.00 per Guest For First Two Hours
\$15.00 per Guest For Each Additional Hour

Limited Open Bar

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

\$15.00 per Guest For First Two Hours
\$8.00 per Guest Each Additional Hour

Specialty Vodka Bar

Including All Martinis, All Brands of Vodka

\$40.00 per Guest For First Two Hours
\$15.00 per Guest Each Additional Hour

Cordials, Single Malt Scotches & Certain Specialty Drinks Priced Additionally

15 Bank Street
Stamford, CT 06901
Banquet Telephone: 203-323-3232 ext 10
Banquet Facsimile: 203-323-3236
Restaurant Telephone: 203-323-3232
BANQUET CREDIT CARD AUTHORIZATION
Lounge LLC

Function Name: _____

Date of Event: _____

Authorized Payment Amount: _____

Please complete the following information and return promptly with a copy of the front and back of your credit card

The undersigned authorizes Lounge LLC, to charge the above referenced payment amount as follows:

Type of Credit Card (circle one): American Express/ Visa/ MasterCard/
(Please type or print clearly)

Name as it Appears on Card: _____

Credit Card Number: _____

Expiration Date: _____

Billing Address of Credit Card: _____

City: _____ State: _____

Zip Code: _____

Phone: _____

Signature of Card Holder:

My additional signature below authorizes Lounge LLC to charge the balance of the above referenced event in accordance with the invoice for said event

Signature of Card Holder:

life is g/r/a/n/d

throw a party