



THE GRAND AMERICA HOTEL

FOOD & BEVERAGE MENU

BREAKFAST

<p>GRAND CONTINENTAL BREAKFAST</p> <ul style="list-style-type: none"> - Freshly Squeezed Orange Juice - Sliced Fresh Fruit with Berries (VEGAN, GF, NF) - Assorted Individual Yogurts (V, GF, NF) - Display of Grand America Assorted Breakfast Pastries Butter, Jams and Marmalades (may contain nuts) - Signature Blend Coffee - Selection of Teas 	<p>PRICE*: \$ 32.00 pp</p> <p>Minimum 15 Guests</p>
<p>WELLNESS CONTINENTAL BREAKFAST</p> <ul style="list-style-type: none"> - Freshly Squeezed Orange Juice - Sliced Fresh Fruit with Berries (VEGAN, GF, NF) - Assorted Individual Yogurts (V, GF, NF) - Artisanal Selection of Bagels (V, NF) - Butter, Jams and Marmalades - Steel Cut Oatmeal (VEGAN, GF, NF) - Brown Sugar, Golden Raisins, Dried Cherries, and Pecans - Hard Boiled Eggs (V, GF, NF, DF) - Signature Blend Coffee - Selection of Teas 	<p>PRICE*: \$ 35.00 pp</p> <p>Minimum 15 Guests</p>
<p>GRAND AMERICAN BREAKFAST BUFFET</p> <ul style="list-style-type: none"> - Freshly Squeezed Orange Juice - Display of Assorted Breakfast Pastries (may contain nuts) - Butter, Jams and Marmalades - Sliced Fresh Fruit with Berries (VEGAN, GF, NF) - Honey Yogurt Parfait, Berry Compote, House-made Granola (V, GF) - Creamy Scrambled Eggs with Aged Cheddar Cheese on the side (V, GF, NF) - Crispy Hash Browns (VEGAN, GF, NF) - Applewood Bacon (GF, NF, DF) - Belgian Waffles including Fresh Berries, Chocolate Sauce, Whipped Cream, Maple Syrup (V, NF) - Signature Blend Coffee - Selection of Teas 	<p>PRICE*: \$ 44.00 pp</p> <p>Minimum 25 Guests</p>

* All prices are subject to service charge (currently 25%) + tax (currently 8.75%).

Pricing as of 2/26/24 and subject to change.

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BREAKS

(Based on 30 min. presentation & must be ordered for the full attendance.)

<p>A.M. THEMED BREAKS</p> <p>Beehive Yogurt Bar Plain Greek Yogurt, Fresh Berries, Local Honey, Orange Marmalade, Dried Cranberries, Dried Blueberries, Sliced Almonds, House-Made Granola <i>(V, GF)</i></p> <p>Make Your Own Trail Mix Build your own snack bag: Granola <i>(V, GF)</i>, Dried Pineapple, Dried Apples, Dried Blueberries, Yogurt Covered Raisins, Craisins, Almonds, Pecans, Walnuts, Dark Chocolate Chips, Pretzel Sticks</p> <p>Sweet & Salty Assorted Packages of Chips, Pretzels, Popcorn & Trail Mix, Assorted Candy, Sliced Seasonal Apples, Whole Bananas, Peanut Butter</p>	<p>PRICE*:</p> <p>\$12.00 per guest Minimum 25 guests</p> <p>\$ 14.00 per guest Minimum 25 guests</p> <p>\$ 18.00 per guest Minimum 25 guests</p>
<p>P.M. THEMED BREAKS</p> <p>Warm Cookie Break Assorted House-Made Cookies, Freshly Made and Served Warm: Chocolate Chip <i>(V, NF)</i>, Oatmeal Raisin <i>(V)</i>, Peanut Butter <i>(V)</i>, White Chocolate Macadamia Nut <i>(V)</i> (Served with 2%, Skim and Chocolate Milk)</p> <p>Nacho Bar Corn and Blue Tortilla Chips <i>(Vegan, GF)</i>, Salsa Verde <i>(Vegan, NF, GF)</i>, Salsa Roja <i>(Vegan, NF, GF)</i>, Sour Cream, Pico de Gallo <i>(Vegan, NF, GF)</i>, Black Beans, Cilantro, Jalapenos, Chili con Queso <i>(GF, NF)</i></p> <p>Vegetable Crudités Assorted Seasonal Vegetables, Maytag Blue Cheese Dip <i>(V, GF, NF)</i>, Hummus <i>(Vegan, GF, NF)</i>, Smoked Tomato & Olive Tapenade <i>(Vegan, GF, NF)</i>, Pita Triangles <i>(V)</i></p>	<p>PRICE*:</p> <p>\$ 15.00 per guest Minimum 25 guests</p> <p>\$ 16.00 per guest Minimum 25 guests</p> <p>\$ 19.00 per guest Minimum 25 guests</p>
<p>A LA CARTE – BEVERAGES</p> <p>Hot Beverages - Coffee or Hot Herbal Tea</p> <p>Cold Beverages - Assorted Soft Drinks - Bottled Water - Flavored Sparkling Water - Fresh Juices <i>(orange, grapefruit, tomato, cranberry, or V8)</i> - Fruit Juices – Individual Bottles <i>(orange, cranberry, apple, or grapefruit)</i> - House-Made Infused Water (choice of two flavors) <i>Lemon-Basil, Orange-Thyme, Cucumber-Ginger, or Lime-Watermelon-Mint</i> - Iced Tea - Lemonade - Soy, Oat, or Almond Milk</p>	<p>PRICE*:</p> <p>\$ 90.00 per gallon <i>(est. 20 servings)</i></p> <p>\$ 6.00 each <i>(on consumption)</i> \$ 6.00 each <i>(on consumption)</i> \$ 7.00 each <i>(on consumption)</i> \$ 33.00 per liter <i>(est. 4-6 servings)</i> \$ 7.00 each <i>(on consumption)</i> \$ 45.00 per gallon <i>(est. 20 servings)</i></p> <p>\$ 90.00 per gallon <i>(est. 20 servings)</i> \$ 70.00 per gallon <i>(est. 20 servings)</i> \$ 19.00 per quart <i>(32 oz)</i></p>

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BREAKS - continued

(Based on 30 min. presentation & must be ordered for the full attendance.)

A LA CARTE - SNACKS	PRICE*:
<p>Healthy</p> <ul style="list-style-type: none"> - Energy, Power, and Health Bars - Granola & Breakfast Bars - Individual Fruit Yogurts (V, NF) - Sliced Fresh Fruit & Berries Display – Small or Large - Whole Fruit (seasonal) <p>Salty</p> <ul style="list-style-type: none"> - Bags of Chips, Popcorn, & Pretzels - Individual Packets: <ul style="list-style-type: none"> Peanuts Trail Mix Almonds Cashews <p>Sweets & Bakery Items</p> <ul style="list-style-type: none"> - Assorted Breakfast Pastries (V) - French Macarons (V) - House-Made Cookies <ul style="list-style-type: none"> Choose your favorites or a variety of the following: Chocolate Chip (V, NF), Oatmeal Raisin (V), Peanut Butter (V), or Chef's Choice Seasonal - Lemon or Raspberry Bars (V) - Seasonal Miniature Muffins (V) - Vegan Brownies (Vegan) 	<ul style="list-style-type: none"> \$ 6.00 each <i>(on consumption)</i> \$ 5.00 each <i>(on consumption)</i> \$ 6.00 each <i>(regular and lite)</i> \$ 400 or \$750 <i>(50 ppl or 100 ppl)</i> \$ 5.00 each \$ 5.50 each <i>(on consumption)</i> \$ 5.00 each <i>(on consumption)</i> \$ 6.75 each <i>(on consumption)</i> \$ 7.25 each <i>(on consumption)</i> \$ 9.00 each <i>(on consumption)</i> \$ 45.00 per dozen \$ 35.00 per dozen \$ 50.00 per dozen \$ 45.00 per dozen \$ 36.00 per dozen \$ 55.00 per dozen

LUNCH

MAKE-YOUR-OWN DELI BUFFET	PRICE*:
<ul style="list-style-type: none"> - Creamy Tomato Basil Soup (V, GF, NF) - Old Fashioned Potato Salad with Crumbled Eggs and Scallions (V, GF, NF) - Chopped Roasted Vegetable and Quinoa Salad (VEGAN, GF, NF) - Leafy Greens with Creamy Italian and Ranch Dressings (V, GF, NF) - Assorted Individually Bagged Chips - Make Your Own Sandwich (Ham, Roasted Turkey Breast, Roast Beef, Chicken, Roasted Vegetables, Tuna Salad) - Swiss, American, Cheddar and Gouda Cheeses - Sliced Tomatoes, Shredded Lettuce, Pepperoncini - Assorted Breads, Kaiser Rolls and Mini Ciabattas - Mayonnaise, Yellow Mustard, Thousand Island Dressing - Jumbo Pickles - New York Style Cheesecake (V, NF) - Chocolate Chip Cookies (V, NF) - House Fruit Spritzer 	<ul style="list-style-type: none"> \$ 44.00 per person Minimum 25 guests 2 hour service <i>NOTE: Coffee and/or teas may be ordered per gallon.</i>

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LUNCH - continued

<p>PRE-ASSEMBLED DELI BUFFET</p> <ul style="list-style-type: none"> - Small Greek Salad (<i>Vegan, V</i>) with Feta Cheese on the Side - 2 Sandwich Selections from these options: <ul style="list-style-type: none"> - Chicken Salad Sandwich Almonds, apples, grapes, herb mayonnaise, brioche roll - Tuna Salad Croissant Celery, scallions, Crème fraiche, and Bibb Lettuce - Smoked Turkey Wrap Provolone, Arugula, Cranberry Aioli - Roasted Vegetable Wrap (<i>Vegan, V</i>) Quinoa, Mushrooms, Cauliflower, Tomato, Cucumber, Pickled Onion, Romaine, Lemon Oil, Fresh Mint - 1 side item (whole fruit or packaged chips) – served to the entire group - Vegan Brownie 	<p>PRICE*:</p> <p>\$49.00++ per person</p> <p>Minimum 25 guests</p> <p>2 hour service</p> <p>Bottled water available on consumption billing.</p>
<p>TACO BUFFET</p> <ul style="list-style-type: none"> - Vegetarian Soup TBD - Mexican "Street Corn" Salad (<i>V, GF, NF</i>) Jalapenos, Avocado, Black Beans, Hominy, Tajin, Cotija Cheese - Sweet Gems Lettuce Salad (<i>VEGAN, GF, NF</i>) Radishes, Chili Lime Pumpkin Seeds, Cilantro Lime Vinaigrette - Carne Asada Beef Fajitas (<i>DF, GF, NF</i>) Roasted Poblano Peppers, Sautéed Onions - Berkshire Chicken Carnitas (<i>DF, GF, NF</i>) - Roasted Cauliflower Al Pastor (<i>Vegan, GF, NF</i>) - Warm Flour Tortillas (<i>Vegan, NF</i>) - Chile de Arbol Salsa, Avocado Salsa, Sour Cream, Lime Wedges, Pickled Onions, Cilantro, Roasted Pineapple - Spanish Rice Pilaf (<i>Vegan, GF, NF</i>) - Black Beans topped with Queso Fresco (<i>V, GF, NF</i>) - Street Churros with Cinnamon and Sugar (<i>V, NF</i>) - Flan with Caramel Sauce (<i>GF, V, NF</i>) 	<p>PRICE*:</p> <p>\$54.00++ per person</p> <p>Minimum 25 guests</p> <p>2 hour service</p>
<p>CHOP CHOP BOWL BUFFET</p> <ul style="list-style-type: none"> - Lentil Soup - Build Your Own Bowl: <ul style="list-style-type: none"> Base: Brown Rice, Mesclun Greens, Couscous Proteins: Grilled Beef Steak, Grilled Chicken, Grilled Shrimp Toppings: Cherry Tomatoes, Shredded Carrots, Cucumber, Cilantro, Radishes, Corn, Cheddar Cheese, Cotija Cheese, Beans, Fried Tortilla Strips (<i>GF</i>), Fried Wontons Dressings: Avocado & Ancho Ranch; Ginger Soy - Fresh Fruit Tarts - Lemon Blueberry Bars 	<p>PRICE*:</p> <p>\$ 56.00++ per person</p> <p>Minimum 25 guests</p> <p>2 hour service</p>

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EVENING EVENT HORS D'OEUVRES

(Minimum two dozen per selection.)

RECEPTION DISPLAYS <i>(must be ordered for entire group guarantee)</i>	PRICE*:
<p>- Slider Station Beef Sliders, Balsamic Onions, Cheddar Cheese Barbecue Pulled Chicken Sliders, Pineapple, Havarti Cheese Turkey Slider, Swiss Cheese, Cranberry Dressing French Fries, Ketchup</p>	<p>\$ 32.00 per person Banquet Attendant: \$100/hour</p>
<p>- The Avocado Bar (Chef to prepare in room) Crab Louie and Chunky Avocado on Herb Brioche Heirloom Tomato Bruschetta, Feta Cheese, White Balsamic, Sweet Basil, 7 Grain Rustic Bread (V)</p>	<p>\$ 30.00 per person Chef Attendant: \$100/hour</p>
<p>- Middle Eastern Station Kubideh Kebab made with Ground Beef, Lemon, Cumin, Herbs (GF) Smoked Paprika Marinated Chicken Kebab (GF) Fattoush Salad, Tomatoes, Cucumbers, Onions, Lemon Dressing (V) Hummus and Baba Ghanoush, Shirazi Salad, Tabouleh Salad (V) Pita Chip Bread (V)</p>	<p>\$ 28.00 per person</p>
<p>- Greek Station Gyro Meat: Beef and Lamb Marinated Chicken Souvlaki (GF) Mini Whole Wheat and Regular Pita, Sliced Tomatoes, Shaved Onions, Lettuce, Oregano, Tzatziki Sauce (V) Cucumber and Tomato Salad, Crumbled Feta Cheese, Kalamata Olives, Lemon Vinaigrette (V) Chicken and Orzo Salad, Tomatoes, Mint, Corn, Red Onions, Red Peppers, Red Wine Vinaigrette (V)</p>	<p>\$ 32.00 per person</p>
<p>- Sliced Seasonal Fruit Sliced Seasonal and Tropical Fruits Served with Chef's Selection of Dips</p>	<p>Small Display: \$525 (50 guests) Large Display: \$900 (100 guests)</p>
<p>- Classic Crudit� Seasonal Vegetables Served with Hummus (Vegan, GF, NF) and Ranch Dip (V, NF)</p>	<p>Small Display: \$450 (50 guests) Large Display: \$825 (100 guests)</p>
<p>- Chips & Salsa (Vegan, NF, GF) Tortilla Chips, Guacamole & Salsa</p>	<p>Small Display: \$450 (50 guests) Large Display: \$825 (100 guests)</p>
<p>- Local Artisanal Cheese and Charcuterie Display Grand America Selection of Fine Meats and Cheeses. Served with Dijon, Cornichons, Whole Grain Mustard, Dried and Fresh Fruits, Water Crackers, Artisanal Bread</p>	<p>Small Display: \$850 (50 guests) Large Display: \$1450 (100 guests)</p>
<p>- Breads & Spreads Warm Spinach and Artichoke Dip (V, NF, GF), Hummus (Vegan, GF, NF) Assorted House-Baked Artisan Breads, Gluten-Free Water Crackers</p>	<p>\$250.00 (25 guests)</p>

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EVENING EVENT HORS D'OEUVRES - continued

(Minimum two dozen per selection.)

COLD HORS D'OEUVRES	PRICE PER PIECE*:
- Sesame Crusted Tuna (DF) - Togarashi Aioli, Micro Cilantro	\$ 9.00
- Shrimp Salad (DF) - Tarragon Crostini	\$ 8.00
- Caprese Skewer (GF, V) - Mozzarella, Tomato, Basil	\$ 7.00
- Miniature Greek Salad (Vegan – customized without cheese)	\$ 8.00
- Spicy Salmon Tartare (DF) - Sesame Cracker	\$ 9.00
- Oven Roasted Tomato Bruschetta (V) - Kalamata Tapenade	\$ 8.00
- Grilled Petit Beef Filet (DF) - Crostini & Mushroom Duxelle	\$ 9.00
- Mini Shrimp Club - Bacon and Mayonnaise	\$ 9.00
- Compressed Watermelon Bite (Vegan) – Balsamic Reduction & Mint	\$ 8.00
- Cucumber & Hummus (Vegan) – Mini Cup	\$ 8.00
HOT HORS D'OEUVRES	PRICE PER PIECE*:
- Truffle Mac-n-Cheese Bites (V) - Tomato Ragù	\$ 8.00
- Beef Skewer with Chimichurri Sauce (GF, DF)	\$ 9.00
- Mini Beef Wellington with Creamed Horseradish	\$ 9.00
- Coconut Shrimp - Honey Aioli	\$ 8.00
- Vegetable Pot Sticker (V) - Ponzu	\$ 7.00
- Vegetable Samosas (V, Vegan) - Mango Chutney	\$ 7.00
- Fried Cheese Ravioli (V) - Arrabiata Sauce	\$ 8.00
- Vegetable Spring Rolls (Vegan) - Sweet & Sour Chili Plum Sauce	\$ 8.00
- Grilled Veggie Skewer (Vegan)	\$ 8.00
- Vegan Arancini (Vegan)	\$ 8.00

BARS & WINES

All alcohol must be provided by the hotel.

Bartender Fee: \$100 per bar for the first two hours. \$50 per bar for each additional hour.

Minimum \$150 per bar sales for Cash/No-Host bars. Any shortage will be billed to your account.

No-Host bars will take cards only; cash will not be accepted and guest room charges are not available.

HOSTED OR NO-HOST BARS	PRICE*:
- Premium Bar Mixed Drinks Grey Goose Vodka, Bombay Sapphire Gin, Cazadores Reposado Tequila, Dented Brick Rum, High West Double Rye, Crown Royal Canadian Whisky, Maker's Mark Bourbon, Johnnie Walker Red Label	\$ 14.00 each
- Deluxe Bar Mixed Drinks Titos Vodka, Dented Brick Craft Series Gin, Lunazul Blanco Tequila, Bacardi Silver Rum, Jack Daniels Whiskey, Dewar's White Label Scotch, Seagrams VO Canadian Whisky	\$ 12.00 each
- Wine by the Glass (Premium / Deluxe)	\$ 14.00 each / \$ 10.00 each
- Local Microbrews (Uinta Hefeweizen, Uinta Cutthroat, Uinta Trader IPA)	\$ 8.00 each
- Imported Beer and Gluten-Free Beer (Corona, Heineken)	\$ 8.00 each
- Domestic Beer (Bud Light, Coors Light)	\$ 7.00 each
- Soft Drinks (Coke Products) or Bottled Water	\$ 6.00 each
- Juices (individual bottles) - orange, grapefruit, tomato, cranberry, or V8	\$ 7.00 each
- Mineral Water	\$ 8.00 each

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