

GRAND crū

wine bar

DINNER

BASED ON A FOUR HOUR EVENT

STATIONARY HORS D'OEUVRES

THE MARKET TABLE

SLICED PROSCUITTO DI PARMA, IMPORTED GENOA SALAMI,
FRESH PETITE MOZZARELLA, SUNDRIED TOMATOES, HERBED OLIVES,
ARTICHOKE HEARTS, ROASTED RED PEPPERS,
BASKETS OF FRESH ROSEMARY FOCACCIA AND CRUSTY PEASANT BREADS

CHEF'S CHEESE TASTING

IMPORTED AND DOMESTIC CHEESE SELECTION
SERVED WITH WATER CRACKERS AND FRESH BAGUETTES

BUTLERED HORS D'OEUVRES

WARM FILET OF BEEF ON FRESH BAGUETTE WITH HORSERADISH CREAM SAUCE
CHIPOTLE SEARED AHI TUNA ON A BLUE CORN CHIP WITH AVOCADO SALSA
TOMATO GAZPACHO SHOOTER TOPPED WITH A GRILLED CHEESE TRIANGLE
SMOKE CHICKEN AND GOAT CHEESE QUESADILLAS W. CHIPOTLE SAUCE
TERIYAKI BEEF WITH SWEET CHILI SAUCE
CHICKEN SATE WITH SPICY PEANUT DIP
GRILLED SHRIMP WITH PESTO DRIZZLE



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Large Plates

HERB CRUSTED TENDERLOIN OF BEEF
SERVED OVER GARLIC MASHED POTATOES

SESAME CRUSTED AHI TUNA
WITH MISO GINGER SOY SAUCE

MIXED BABY GREENS WITH JULIENNE APPLES
POMEGRANATE SEEDS, NUTS
CHAMPAGNE VINAIGRETTE

The New “Pop” Burgers

(TREND SETTING MINI SLIDERS)

KOBE BEEF BURGERS WITH CHEDDAR AND TOMATO KETCHUP ON MINI BRIOCHE
ACCOMPANIED WITH SHOESTRING FRIES



TO FINISH

CHOCOLATE MOLTEN CAKES
MINI APPLE CRISPS
FRESH BERRIES WITH WHIPPED CREAM

BAR

RED AND WHITE WINE (HOUSE) & ASSORTED BEERS

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