



THE GREY STONE FINE FOOD AND SPIRITS

PLATED LUNCH MENU

20 to 50 GUESTS

\$29 per person

FIRST COURSE *(select one)*

Caesar (kale and romaine lettuces, crouton, house made Caesar dressing)

Greystone Mixed Greens (seasonal fresh fruit, feta cheese, champagne vinaigrette)

Bowl of Seasonal Soup

ENTREES *(select three options, counts required 5 days prior)*

Roasted Chicken Breast

Chicken Parmigiana

Braised Beef Short Rib

Balsamic Glazed Roasted Pork Loin

Pan Seared Salmon, add crab crusted +\$3 per person

Fig Jam Burger

Salmon Burger

Chicken Panini

Eggplant Rollatini

Pesto Tortellini or Mushroom Ravioli

* Chef's Seasonal Preparation

* All Entrees served with Chef's selection of seasonal accompaniments

DESSERTS (select one)

See Seasonal Dessert Menu

Includes Fresh Baked Bread and Butter, Soft Drinks, Iced Tea, Hot Tea, Coffee

MENU ENHANCEMENTS

ANTIPASTO DISPLAY Artisanal Imported Cheeses and Meats, Roasted and Grilled Vegetables, Marinated Olives, Toasted Crostini

\$5 per person

MEZZA DISPLAY Roasted Red Pepper, Edamame and Garlic Hummuses, Grilled Pita, Fresh Vegetables, Marinated Olives,

\$5 per person

SMOKED SALMON DISPLAY Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

\$5 per person

BEVERAGE ENHANCEMENTS

Mimosa Bar - Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - *\$6 per person*

(Champagne or Prosecco per bottle on Consumption)

Bloody Mary Bar - Mild and Spicy, garnishes of celery, bacon, olives, hot peppers, tabasco, pickles -

\$195 per gallon

Signature Cocktail - Choose from our seasonal cocktail list - *\$200 per gallon*

ALL PRICING SUBJECT TO 21% SERVICE CHARGE & 6% STATE SALES TAX

THE GREY STONE FINE FOOD AND SPIRITS

552 Washington Crossing Road, Newtown PA 18940

(267) 759-6759