



THE GREY STONE FINE FOOD AND SPIRITS

PLATED DINNER MENU

\$45.00 per person

SALADS: (select one)

Spinach Salad; blue cheese, apples, walnuts, balsamic vinaigrette

Classic Caesar; kale and romaine, crouton, shaved parmigiana house made dressing

Garden Salad; carrots, tomatoes, cucumber, onion, balsamic vinaigrette

Greystone Mixed Green; fresh fruit, feta cheese, champagne vinaigrette

ENTREES: (select two)

Pan Roasted Chicken Breast

Braised Beef Short Rib

NY Strip Steak *+\$5 per person*

8oz. Filet Mignon *+\$8 per person*

Grilled Pork Chop

Grilled Veal Chop *+\$8 per person*

Pan Seared Salmon

Grilled Swordfish

Crab Gnocchi

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

DESSERT (select one)

See Seasonal Dessert Menu

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

MENU ENHANCEMENTS

HORS D'OEUVRES *stationary + \$5 per person per appetizer*

Petite Crab Cakes with Mustard Aioli

Sausage Stuffed Mushrooms

Edamame Dumplings

Scallops Wrapped in Bacon

Assorted Flatbreads

Fresh Mozzarella, Prosciutto & Truffle Honey
Crostini

General Tso's Cauliflower

Coconut Shrimp

Cheesesteak Spring rolls

Giuseppe's Meatballs

Sesame Chicken

Tomato Mozzarella Caprese Skewers

Teriyaki Kebobs

Black Garlic Teriyaki Beef Skewers

Crab Stuffed Mushrooms

RAW BAR - *\$15 per person*

Fresh shucked oysters & clams, shrimp cocktail, crab claws, seafood salad

Champagne mignonette, cocktail sauce, Dijon mustard aioli

ANTIPASTO DISPLAY - *\$5 per person*

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

MEZZA DISPLAY - *\$5 per person*

Seasonal Hummus, Grilled Pita, Fresh Vegetables, Marinated Olives

MENU ENHANCEMENTS *continued*

CARVING STATIONS

Classic Prime Rib, Horseradish Cream, Natural Jus - *\$10 per person*

Seared Beef Tenderloin, Cabernet Demi-Glaze , Horseradish - *\$12 per person*

Roasted Turkey Breast, Natural Jus, Cranberry Relish - *\$6 per person*

Balsamic Glazed Roasted Pork Loin, Rosemary Jus - *\$6 per person*

Bone in Glazed Ham, Pineapple & Red Pepper Chutney - *\$7 per person*

Herb Crusted Leg of Lamb, Rosemary Jus - *\$10 per person*

** \$100 Chef Attendant Fee on all Carving Station*

CUSTOM CAKE - starting at *\$4 per person*

Create and design a custom cake for your event with our Pastry Chef

THREE HOUR BAR PACKAGES:

Bottled Domestic Beer & House Wine Only - *\$28 per person*

Open Bar - House Brands - *\$32 per person*

Premium Open Bar - *\$45 per person*

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

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