



THE GREY STONE FINE FOOD AND SPIRITS

PLATED DINNER MENU

20 GUEST MIN

\$45.00 per person

SALAD OR SOUP: (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

Seasonal Soup

ENTREES: (select three)

Pan Roasted Chicken Breast

Chicken Parmigiana

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

Halibut *+\$5 per person*

Crab Cake

Chef's Seasonal Ravioli

** 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	Crab or Sausage, Or Vegetarian Stuffed Mushrooms
Edamame Dumplings with Sweet Chili Sauce	Bruschetta with Balsamic Glace & Fresh Mozzarella
Manchego Flatbread with mushrooms and Truffle Oil	Pigs in a Blanket with Spicy Mustard
Short Rib Flatbread with Gouda, Caramelized onions and Horseradish Aioli	Coconut Shrimp with horseradish orange marmalade
Duck Confit Flatbread with Orange Fig Jam, Manchego, Pear, and Arugula	Giuseppe's Meatballs
General Tso's Cauliflower with Wasabi Ranch	Tomato Mozzarella Caprese Skewers
Cheesesteak Spring rolls with Sriracha Ketchup	Black Garlic Teriyaki Beef Skewers
	Almond and Brie Crostini

HORS D'OEUVRES *passed +5 per person per appetizer*

Petite Crab Cakes with mustard aioli	Crab or Sausage Stuffed Mushrooms
Edamame Dumplings with sweet chili sauce	Scallops Wrapped in Bacon with Sriracha Aioli
Assorted Flatbread	Sesame Chicken with Thai Peanut Sauce
Coconut Shrimp with horseradish orange marmalade	Tomato Mozzarella Caprese Skewers
Fresh Mozzarella, Prosciutto with Truffle Honey Crostini	Chef Seasonal Ceviche
Cheesesteak Spring Rolls with Sriracha Ketchup	Baked Brie with Raspberry En Croute
Sesame Ginger Tuna Tartare with Wasabi Aioli and Wonton Chip	Mini Filet Wellington
Almond and Brie Crostini	Mini Grilled Cheese and Tomato Soup
Pigs in a Blanket with Spicy Mustard	Beet Tartare with Whipped Goat cheese and Candy Walnuts
Fried Goat Cheese with Truffle Honey	Four Cheese Arancini with Marinara
Gazpacho	

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

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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