



THE GREY STONE FINE FOOD AND SPIRITS

PLATED DINNER MENU

\$60.00 per person

30 PERSON MINIMUM

*Includes soft drinks, iced tea, coffee & hot tea

SALADS: (select one)

Classic Caesar: romaine, crouton, shaved parmigiana house made dressing

Greystone Salad: seasonal ingredients

ENTREES: (select three)

Pan Roasted Chicken Breast

Chicken Parmigiana

Braised Beef Short Rib

8oz. Filet Mignon +\$10 per person

Veal Milanese +5 per person

Pan Seared Salmon

Crab Cakes with Caper Aioli +10 per person

Chef's Seasonal Ravioli

Vodka Rigatoni

DESSERT: (select one)

Tiramisu

Seasonal Fruit Pavlova +\$2pp (*gluten free*)

MENU ENHANCEMENTS

HORS D'OEUVRES *stationary or passed*

\$5 per person per appetizer :

Assorted Flatbreads

Edamame Dumplings with Sweet Chili Sauce

Giuseppe's Meatballs

Four Cheese Arancini with Marinara

Pigs in a Blanket with Spicy Mustard

Baked Brie with Raspberry En Croute

General Tso's Cauliflower with Wasabi Ranch

Bruschetta with Balsamic Glace & Fresh Mozzarella

Fried Goat Cheese with Truffle Honey

Sesame Chicken with Thai Peanut Sauce

Mini Grilled Cheese and Tomato Soup

Cheesesteak Spring rolls with Sriracha Ketchup

Black Garlic Teriyaki Beef Skewers

Almond and Brie Crostini

\$8 per person per appetizer:

Tuna Tartare with Wasabi Aioli and Wonton Chip

Chef's Seasonal Ceviche

Mini Filet Wellington

Coconut Shrimp with horseradish orange marmalade

Scallops Wrapped in Bacon with Sriracha Aioli

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini

Petite Crab Cakes with Mustard Aioli

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

552 Washington Crossing Road, Newtown PA 18940

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