



# THE GREY STONE FINE FOOD AND SPIRITS

## LUNCH BUFFET

25 PERSON MINIMUM

\$32.00 per person

### SALADS: (select one)

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

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

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

### ENTREES: (select two)

Chicken Marsala, wild mushrooms

Chicken Piccata, roasted tomatoes, lemon caper sauce

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Beef Tips, mushrooms, pearl onions, cabernet demi-glace

Roasted Pork Loin, herb crust, rosemary jus

Pan Seared Salmon, champagne mustard sauce

Crab Crusted Salmon, lobster butter sauce + \$3 per person

Eggplant Rollatini, ricotta & mozzarella cheeses

Sweet Italian Sausage, roasted peppers, onion

*\* All Entrees served with your choice of two; mashed potato, roasted potato, rice pilaf, chef's seasonal vegetable*

PASTA: (select one)

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Pesto Tortellini, spinach, tomatoes, & toasted pine nuts

ASSORTED MINI DESSERT STATION

*Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli*

Includes Fresh Baked Bread and Butter

Soft Drinks, Iced Tea, Hot Tea, Coffee

**MENU ENHANCEMENTS**

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

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*

**PREMIUM DESSERT STATION:** - \$3 per person

*Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli, Mini Pastries, Bars, and Petite Fours*

*\* All Dessert Items made in house by our Pastry Chef*

**VIENNESE TABLE:** - \$5 per person

*Full Dessert Station Includes Assorted Mini Cookies, Brownies, Blondies, Mini Cannoli, Mini Pastries, Bars, Petite Fours, Assortment of whole 8" Cakes.*

*\* All Dessert Items made in house by our Pastry Chef*

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

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

**BEVERAGE ENHANCEMENTS**

**Mimosa Bar** - Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - \$6 per person and  
*Champagne or Prosecco per bottle on Consumption*

**Bloody Mary Bar** - Mild and Spicy House Made Mix, 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**

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