



THE GREY STONE FINE FOOD AND SPIRITS

DINNER BUFFET

25 PERSON MINIMUM

\$48.00 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)

Chicken Marsala, wild mushrooms

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Chicken Piccata, toasted tomatoes, lemon caper sauce

Braised Beef Short Rib, cabernet demi-glace

Roasted Pork Loin, herb crust, apricot cherry jus

Pan Seared Salmon, champagne mustard sauce

Crab Crusted Salmon, lobster butter sauce *+\$2 per person*

Grilled Swordfish, tomato caper relish

Eggplant Rollatini, mozzarella and ricotta cheeses

PASTA: (select one)

Vodka Rigatoni

Pasta Primavera, seasonal vegetables, oil & garlic

Pesto Tortellini, spinach, tomato, toasted pine nuts

Mushroom Ravioli, wild mushrooms, asparagus

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

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

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

Giuseppe's Meatballs

Duck Confit Flatbread with Orange Fig Jam, Manchego, Pear, and Arugula

Tomato Mozzarella Caprese Skewers

Black Garlic Teriyaki Beef Skewers

General Tso's Cauliflower with Wasabi Ranch

Almond and Brie Crostini

Cheesesteak Spring rolls with Sriracha Ketchup

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

Assorted Flatbread

Sesame Chicken with Thai Peanut Sauce

Petite Crab Cakes with mustard aioli
Crab or Sausage Stuffed Mushrooms

Coconut Shrimp with horseradish orange marmalade
Tomato Mozzarella Caprese Skewers

Edamame Dumplings with sweet chili sauce
Scallops Wrapped in Bacon with Sriracha Aioli

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

MENU ENHANCEMENTS *continued*

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-Graze , 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

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

THE GREY STONE FINE FOOD AND SPIRITS

552 Washington Crossing Road, Newtown PA 18940

Event@greystonefinefood.com

(267) 759-6759