



THE GREY STONE FINE FOOD AND SPIRITS

PLATED BRUNCH MENU

25 PERSON MINIMUM

\$27 per person

FIRST COURSE

Stationary Fresh Fruit and Breakfast Pastry Displays

ENTREES *(select three in advance for your guest's tableside choice)*

Short Rib Eggs Benedict, served with House Potatoes

Classic French Toast, maple syrup & whipped butter, served with Bacon

Belgian Waffles, seasonal fruit topping, whipped butter, maple syrup

Seasonal Vegetable Frittata or Ham & Smoke Gouda Frittata, served with House Potatoes

egg whites available upon request + \$1 per person

Grilled Chicken Salad, Field Greens, Strawberries, Gorgonzola, White Balsamic Vinaigrette

Salmon Burger, Lemongrass Mayo, Jicama Slaw, House Cut Fries

Fig Jam Burger, Brie Cheese, Caramelized Onions, House Cut Fries

DESSERTS *(select one)*

See Seasonal Dessert Menu

Includes Juices, Soft Drinks, Iced Tea, Hot Tea, Coffee

MENU ENHANCEMENTS

RAW BAR - \$15 per person

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

Champagne mignonette, cocktail sauce, Dijon mustard aioli

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

\$5 per person

MEZZA DISPLAY Roasted Red Pepper, Edamame and Garlic Hummuses, Grilled Pita, Fresh Vegetables, Marinated Olives,

\$5 per person

SMOKED SALMON DISPLAY Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

\$5 per person

BEVERAGE ENHANCEMENTS

Mimosa Bar - Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - *\$6 per person*

(Champagne or Prosecco per bottle on Consumption)

Bloody Mary Bar - Mild and Spicy, garnishes of 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

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552 Washington Crossing Road, Newtown PA 18940

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