



THE GREY STONE FINE FOOD AND SPIRITS

PLATED BRUNCH MENU

20 GUEST MIN

\$27 per person

FIRST COURSE

Stationary Fresh Fruit and Breakfast Pastry Displays

Greystone Salad +4 per person

Caesar Salad +4 per person

Seasonal Soup +4 per person

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

Short Rib Eggs Benedict, served with House Potatoes

Duck Confit Eggs Benedicts, served with house potatoes

Crab Cake Eggs Benedicts, 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

Roasted Chicken with mixed green salad and roasted potatoes

Pan Seared Salmon, red pepper beurre blanc sauce with mixed green salad and roasted potatoes

Steak Frites, with mixed green salad and house cut fries +6 per person

Seasonal Ravioli

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

OATMEAL BAR +3 per person

Chocolate chips, raisins, peanut butter, pumpkin seeds, apples, caramelized banana's, mixed berries

PARFAIT BAR +6 per person

Vanilla and Strawberry Yogurt, Fresh Berries, and Granola

ANTIPASTO DISPLAY +\$5 per person

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

MEZZA DISPLAY +5 per person

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

SMOKED SALMON DISPLAY +5 per person

Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

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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