



THE GREY STONE FINE FOOD AND SPIRITS
WEDDING PACKAGE

\$185 Per Person

INCLUDES:

1 HOUR COCKTAIL HOUR

4 HOUR RECEPTION

5 HOUR HOUSE OPEN BAR

LINEN TABLECLOTHS & NAPKINS (YOUR CHOICE OF COLOR)

COCKTAIL RECEPTION (1 hour):

Mezza Display- Seasonal hummus, grilled pita, fresh vegetables, marinated olives

Eight passed Hors D'oeuvres

SALAD OR SOUP: (select one)

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

Greystone Mixed Green: seasonal ingredients

Seasonal Salad

Seasonal Soup

ENTREES: (select four)

Pan Roasted Chicken Breast

Stuffed Chicken with mushrooms, spinach, and goat cheese

Chicken Marsala

Braised Beef Short Rib

Grilled Mahi Mahi

Roasted Duck Breast

Filet Mignon +8per person
Porkchop
Veal Chop + 8per person
Rack of Lamb +8 per person
Twin Lobster Tails + 10per person
Pan Seared Salmon
Halibut
Chef's Seasonal Ravioli
Bowl with Tofu

** All Entrees served with Chef's selection of seasonal accompaniments.*

DESSERT

Assorted Mini Dessert Station

**Includes Fresh Baked Bread and Butter, Soft Drinks, Iced Tea, Hot Tea, Coffee*

ENHANCEMENTS TO YOUR SPECIAL DAY

HORS D'OEUVRES passed (*First 8 are included then +5 per person per appetizer*)

Petite Crab Cakes with mustard aioli	Crab or Sausage Stuffed Mushrooms
Edamame Dumplings with sweet chili sauce Aioli	Scallops Wrapped in Bacon with Sriracha
Assorted Flatbread	Sesame Chicken with Thai Peanut Sauce
Coconut Shrimp with horseradish orange marmalade	Tomato Mozzarella Caprese Skewers
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
Fried Goat Cheese with Truffle Honey	Four Cheese Arancini with Marinara
Shrimp Cocktail	Fresh Shucked Oysters with Champagne Mignonette
Gazpacho	

ANTIPASTO DISPLAY- \$8 per person

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

CARVING STATIONS

Seared Beef Tenderloin, Bearnaise, Horseradish Aioli - \$20 per person

Balsamic Glazed Roasted Pork Loin, Apple Rosemary Jus- \$6 per person

Herb Crusted Rack of Lamb, Rosemary Jus- \$10 per person

Wasabi Crusted Tuna, Lemongrass Aioli- \$12 per person

**\$150 Chef Attendant Fee on all Carving Stations*

RAW BAR- \$18 per person

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

Champagne mignonette, cocktail sauce, Dijon mustard aioli

PASTA STATION- \$5 per person

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Cavatelli Alfredo, prosciutto, peas

Wild Mushroom Risotto

FAJITA STATION- \$6 per person

Chipotle chicken, pork carnitas, bang bang shrimp

Served with chimichurri sauce, soft shells, jicama slaw, pico de gallo, guacamole, queso fresco, jalapenos, black bean slaw, peppers & onions

SUSHI BAR- \$8 per person

Spicy tuna, California roll, shrimp tempura roll, Philadelphia roll, salmon roll

Served with pickled ginger, wasabi & soy sauce

SLIDER STATION- \$10 per person(pick 3)

Black angus cheeseburgers, Maryland crab cakes, pulled pork, & duck confit on petite brioche rolls
Hand cut fries & chips, remoulade & ketchup

PHILLY SPECIAL- \$7 per person

Mini cheesesteaks, soft pretzels, tasty cakes or French fries

VODKA MARTINI & CAVIAR BAR- \$12 per person

Handcrafted Tito's martinis- dry vermouth, gimlet, Gibson or cosmopolitan

House made Bellini's with crème fraiche, caviar, smoked salmon, onion caper, & chopped egg

MANHATTAN & BACON BAR \$9 per person

Hand crafted Maker's Mark Manhattans

Mini BLT canapes, candy bacon, chocolate dipper bacon, jalapeno bacon,& carved pork belly

CUSTOM WEDDING CAKE – Price TBD based on specifications

VIENNESE DESSERT TABLE - \$12 per person

CHOCOLATE FOUNTAIN - \$15 per person

PASSED DESSERTS - \$7 per person

CEREMONY - \$1,000

CUSTOM ICE SCULPTURE- market price

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

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