



THE GREY STONE FINE FOOD AND SPIRITS
COCKTAIL RECEPTION
30 PERSON MINIMUM

\$32.00 per person for 4 Passed apps & Mezze Display

*ADD ANTIPASTO DISPLAY FOR \$6PP

\$48.00 per person for 6 Passed apps, Mezze Display & Antipasto Display

****ALL APPETIZERS ARE PASSED FOR 1 HOUR****

ANTIPASTO DISPLAY -

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

MEZZA DISPLAY -

Seasonal Hummus, Grilled Pita, Fresh Vegetables, Marinated Olives

HORS D'OEUVRES (Passed)

Petite Crab Cakes with Mustard Aioli

Edamame Dumplings with Sweet Chili Sauce

Assorted Flatbreads

General Tso's Cauliflower with Wasabi Ranch

Cheesesteak Spring rolls with Sriracha Ketchup

Bruschetta with Balsamic Glace & Fresh Mozzarella

Pigs in a Blanket with Spicy Mustard

Coconut Shrimp with horseradish orange marmalade

HORS D'OEUVRES CONTINUED:

Giuseppe's Meatballs

Tomato Mozzarella Caprese Skewers

Black Garlic Teriyaki Beef Skewers

Almond and Brie Crostini

Scallops Wrapped in Bacon with Sriracha Aioli

Sesame Chicken with Thai Peanut Sauce

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini

Chef Seasonal Ceviche

Cheesesteak Spring Rolls with Sriracha Ketchup

Baked Brie with Raspberry En Crouete

Sesame Ginger Tuna Tartare with Wasabi Aioli and Wonton

Mini Filet Wellington

Mini Grilled Cheese and Tomato Soup

Beet Tartare with Whipped Goat cheese and Candy Walnuts

Fried Goat Cheese with Truffle Honey

Four Cheese Arancini with Marinara

MENU ENHANCEMENTS

RAW BAR - \$25 per person

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

Champagne mignonette, cocktail sauce, Dijon mustard aioli

PASTA STATION - \$5 per person, select two

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Rigatoni with Sweet Italian Sausage and Broccoli Rabe (+ \$1 per person)

Cavatelli Alfredo with Prosciutto and Peas

Wild Mushroom Risotto

Butternut Squash Risotto

Duck Confit Risotto

Seafood Risotto

SLIDER STATION - \$10 per person

Black Angus Cheeseburgers, Maryland Crab Cakes, Pulled Pork on Petite Brioche Rolls

Hand Cut Fries and Chips, Remoulade and Ketchup

CARVING STATION

Seared Beef Tenderloin, Cabernet Demi-Glaze , Horseradish – \$12 per person

* \$100 Chef Attendant Fee on all Carving Stations

MENU ENHANCEMENTS continued

DESSERT & COFFEE STATION - \$6 per person

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

Coffee, Hot Tea

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

THE GREY STONE FINE FOOD AND SPIRITS

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