



***THE GREY STONE FINE FOOD AND
SPIRITS***

WEDDING PACKAGE

\$135 PER PERSON

PLUS 6% SALES TAX AND 21% GRATUITY

INCLUDES:

1 HOUR COCKTAIL HOUR

4 HOUR RECEPTION

5 HOUR HOUSE OPEN BAR

LINEN TABLECLOTHS AND 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: kale and romaine, crouton, shaved parmigiana, house made dressing

Greystone Mixed Green: fresh fruit, feta cheese, fig balsamic vinaigrette

Seasonal Soup

Seasonal Salad

ENTREES: (select four)

Pan Roasted Chicken Breast

Stuffed Chicken with mushrooms, spinach, and goat cheese

Chicken Marsala
Braised Beef Short Rib
Filet Mignon +8 per person
Porkchop
Roasted Duck Breast
Grilled Mahi Mahi
Veal Chop +8 per person
Rack of Lamb +8 per person
Twin Lobster Tails +10 per 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 FOR YOUR SPECIAL DAY

HORS D'OEUVRES *stationary + \$5 per person per appetizer*

Petite Crab Cakes with Mustard Aioli
Edamame Dumplings with Sweet Chili Sauce
Manchego Flatbread with mushrooms and Truffle Oil
Short Rib Flatbread with Gouda, Caramelized onions and Horseradish Aioli
Duck Confit Flatbread with Orange Fig Jam, Manchego, Pear, and Arugula
General Tso's Cauliflower with Wasabi Ranch
Cheesesteak Spring rolls with Sriracha Ketchup
Crab or Sausage, Or Vegetarian Stuffed Mushrooms
Bruschetta with Balsamic Glace & Fresh Mozzarella

Pigs in a Blanket with Spicy Mustard

Coconut Shrimp with horseradish orange marmalade

Giuseppe's Meatballs

Tomato Mozzarella Caprese Skewers

Black Garlic Teriyaki Beef Skewers

Almond and Brie Crostini

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

Petite Crab Cakes with mustard aioli

Crab or Sausage Stuffed Mushrooms

Edamame Dumplings with sweet chili sauce

Scallops Wrapped in Bacon with Sriracha Aioli

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 and Candy Walnuts

Fried Goat Cheese with Truffle Honey

Four Cheese Arancini with Marinara

Gazpacho

ANTIPASTO DISPLAY- \$7 per person

Artisanal Imported Cheeses & Meats, Roasted and Grilled Vegetables, Marinated Olives,

Toasted Crostini

CARVING STATIONS

Seared Beef Tenderloin, Bearnaise, Horseradish - *\$12 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

** \$100 Chef Attendant Fee on all Carving Station*

RAW BAR - \$18 per person

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

Champagne mignonette, cocktail sauce, Dijon mustard aioli

PASTA STATION- \$6 per person

Tortellini and Penne

Marinara, Pesto, and Alfredo

Chicken, Sausage, and Shrimp

Fresh Grilled Veggies

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, Jalapeños, and black bean Slaw, peppers and onions

SUSHI BAR- \$8 per person

Spicy tuna, California roll, Shrimp tempura roll, Philadelphia roll, Salmon roll

Served with pickled ginger, wasabi, and 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 and Chips, Remoulade and Ketchup

PHILLY SPECIAL- \$7 per person

Mini cheesesteaks, soft pretzels, tasty cakes OR French Fries

VODKA MARTINI AND 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, and chopped egg

MANHATTAN AND BACON BAR-\$9 per person

Hand crafted Makers Mark Manhattans

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

CUSTOM WEDDING CAKE- STARTS AT \$6 PER PERSON- *See attached*

VIENNESE DESSERT TABLE- \$12 per person

CHOCOLATE FOUNTAIN- \$15 per person

PASSED DESSERTS- \$7 per person

Pick four

CEREMONY- \$1,000

CUSTOM ICE SCULPTURE- *market price*

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

THE GREY STONE FINE FOOD AND SPIRITS

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