



THE GREY STONE FINE FOOD & SPIRITS

DINNER BUFFET

50 PERSON MINIMUM

\$55 per person

SALADS: (select one)

Classic Caesar; kale and romaine, crouton, shaved parmigiana house made dressing

Greystone Salad; seasonal ingredients

ENTREES: (select two)

Chicken Marsala, wild mushrooms

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Chicken Piccata, toasted tomatoes, lemon caper sauce

Beef Tenderloin Craving Station, horseradish aioli

Pan Seared Salmon, champagne mustard sauce

Grilled Swordfish, tomato caper relish

Eggplant Rollatini, mozzarella and ricotta cheeses

PASTA: (select one)

Vodka Rigatoni

Pasta Primavera, seasonal vegetables, oil & garlic

Seasonal Ravioli

Penne Pomodoro, marinara, basil

* All Entrees served with your choice of two; mashed potato, roasted potato, truffle fries, seasonal risotto, chef's seasonal vegetable

ASSORTED MINI DESSERT STATION:

Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli

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

MENU ENHANCEMENTS

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

Petite Crab Cakes with Mustard Aioli	Edamame Dumplings with Sweet Chili Sauce
General Tso's Cauliflower with Wasabi Ranch	Assorted Flatbreads
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	Giuseppe's Meatballs
Black Garlic Teriyaki Beef Skewers	
Almond and Brie Crostini	Fresh Mozzarella, Prosciutto with Truffle Honey Crostini
Tuna Tartare with Wasabi Aioli and Wonton Chip	Sesame Chicken with Thai Peanut Sauce
Fried Goat Cheese with Truffle Honey	Scallops Wrapped in Bacon with Sriracha Aioli
Sesame Chicken with Thai Peanut Sauce	Mini Filet Wellington
Mini Grilled Cheese and Tomato Soup	Four Cheese Arancini with Marinara
Beet Tartare with Whipped Goat cheese and Candy Walnuts	Baked Brie with Raspberry En Croute

RAW BAR - *\$15 per person*

Fresh shucked oysters & clams, shrimp cocktail, crab claws, seafood salad Champagne mignonette, cocktail sauce, Dijon mustard aioli

ANTIPASTO DISPLAY - *\$8 per person*

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

MEZZA DISPLAY - *\$5 per person*

Seasonal Hummus, Grilled Pita, Fresh Vegetables, Marinated Olives

PREMIUM DESSERT STATION: - \$3 per person

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

** All Dessert Items made in house by our Pastry Chef*

VIENNESE TABLE: - \$5 per person

Full Dessert Station Includes Assorted Mini Cookies, Brownies, Blondies, Mini Cannoli, Mini Pastries, Bars, Petite Fours, Assortment of whole 8" Cakes.

** All Dessert Items made in house by our Pastry Chef*

CUSTOM CAKE – starting at \$4 per person

Create and design a custom cake for your event with our Pastry Chef

****ALL PRICING SUBJECT TO 6% SALES TAX & 21% GRATUITY***

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