



THE GREY STONE FINE FOOD AND SPIRITS

LUNCH BUFFET

25 PERSON MINIMUM

\$32.00 per person

SALADS: (select one)

Spinach Salad; blue cheese, apples, walnuts, balsamic vinaigrette

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

Greystone Mixed Green; fresh fruit, feta cheese, champagne vinaigrette

ENTREES: (select two)

Chicken Marsala, wild mushrooms

Chicken Piccata, roasted tomatoes, lemon caper sauce

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Beef Tips, mushrooms, pearl onions, cabernet demi-glace

Roasted Pork Loin, herb crust, rosemary jus

Pan Seared Salmon, champagne mustard sauce

Crab Crusted Salmon, lobster butter sauce + \$3 per person

Eggplant Rollatini, ricotta & mozzarella cheeses

Sweet Italian Sausage, roasted peppers, onion

** All Entrees served with your choice of two; mashed potato, roasted potato, rice pilaf, chef's seasonal vegetable*

PASTA: (select one)

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Pesto Tortellini, spinach, tomatoes, & toasted pine nuts

ASSORTED MINI DESSERT STATION

Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli

Includes Fresh Baked Bread and Butter

Soft Drinks, Iced Tea, Hot Tea, Coffee

MENU ENHANCEMENTS

ANTIPASTO DISPLAY - +\$5 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

CARVING STATIONS

Classic Prime Rib, Horseradish Cream, Natural Jus - +\$10 per person

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

Roasted Turkey Breast, Natural Jus, Cranberry Relish - +\$6 per person

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

Bone in Glazed Ham, Pineapple & Red Pepper Chutney - +\$7 per person

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

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

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 - *see attached*

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

BEVERAGE ENHANCEMENTS

Mimosa Bar - Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - \$6 per person and
Champagne or Prosecco per bottle on Consumption

Bloody Mary Bar - Mild and Spicy House Made Mix, 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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