



THE GREY STONE FINE FOOD AND SPIRITS

PLATED LUNCH

30 PERSON MINIMUM

\$40.00 per person

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

FIRST COURSE: (select one)

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

Greystone Salad; seasonal ingredients

ENTREES: (select three)

Chicken Marsala, wild mushrooms

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Chicken Piccata, toasted tomatoes, lemon caper sauce

Roasted Chicken, natural jus

Pan Seared Salmon, champagne mustard sauce

Crab Cakes with Caper Aioli *+\$10 per person*

Shrimp Risotto

6 oz Filet *+\$8 per person*

Vodka Rigatoni

Seasonal Ravioli

DESSERT: (select one)

Tiramisu

Seasonal Fruit Pavlova *+\$2pp (gluten free)*

MENU ENHANCEMENTS

HORS D'OEUVRES *passed or stationary:*

\$5 per person per appetizer :

Assorted Flatbreads
Edamame Dumplings with Sweet Chili Sauce
Giuseppe's Meatballs
Four Cheese Arancini with Marinara
Pigs in a Blanket with Spicy Mustard
Baked Brie with Raspberry En Croute
General Tso's Cauliflower with Wasabi Ranch
Bruschetta with Balsamic Glace & Fresh Mozzarella
Fried Goat Cheese with Truffle Honey
Sesame Chicken with Thai Peanut Sauce
Mini Grilled Cheese and Tomato Soup
Cheesesteak Spring rolls with Sriracha Ketchup
Black Garlic Teriyaki Beef Skewers
Almond and Brie Crostini

\$8 per person per appetizer:

Tuna Tartare with Wasabi Aioli and Wonton Chip
Chef's Seasonal Ceviche
Mini Filet Wellington
Coconut Shrimp with horseradish orange marmalade
Scallops Wrapped in Bacon with Sriracha Aioli
Fresh Mozzarella, Prosciutto with Truffle Honey Crostini
Petite Crab Cakes with 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

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

552 Washington Crossing Road, Newtown PA 18940

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