



THE GREY STONE FINE FOOD AND SPIRITS

LUNCH BUFFET

50 PERSON MINIMUM

\$38.00 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 Piccata, roasted tomatoes, lemon caper sauce

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Pan Seared Salmon, champagne mustard sauce

Filet tips, cabernet demi glace, pearl onions & mushrooms

Eggplant Rollatini, ricotta & mozzarella cheeses

Sweet Italian Sausage, roasted peppers, onion

* All Entrees served with chefs vegetable & mashed potato or roasted potato

PASTA: (select one)

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Penne Pomodoro, marinara, basil

ASSORTED MINI DESSERT STATION

Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli

Includes Soft Drinks, Iced Tea, Hot Tea, Coffee

MENU ENHANCEMENTS

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

CARVING STATIONS:

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

BEVERAGE ENHANCEMENTS

Mimosa Bar – Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - \$6 per person and Champagne or Prosecco per bottle on Consumption \$32 per bottle

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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