



THE GREY STONE FINE FOOD & SPIRITS

DINNER BUFFET

50 PERSON MINIMUM

\$65 per person

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

SALADS: (select one)

Classic Caesar: 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

Braised Beef Short Rib, bordelaise demi-glace

Pan Seared Salmon, champagne mustard sauce

PASTA: (select one)

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Cavatelli Alfredo, prosciutto, peas

Wild Mushroom Risotto

** All Entrees served with chef's vegetable & mashed potato or roasted potato*

ASSORTED MINI DESSERT STATION:

Chef's Selection

MENU ENHANCEMENTS

HORS D'OEUVRES *stationary or passed*

\$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

CARVING STATION - \$20 per person

Seared Beef Tenderloin, Cabernet Demi-Glaze , Horseradish Aioli – * \$150 Chef Attendant Fee

RAW BAR - \$15 per person

Fresh shucked oysters & clams, shrimp cocktail, champagne mignonette, cocktail sauce

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: - \$5 per person

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

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

CUSTOM CAKE – Price TBD based on specifications

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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