



THE GREY STONE FINE FOOD AND SPIRITS

BUFFET DINNER MENU

\$48.00 PER PERSON* -

25 PERSON MINIMUM

SALADS: (select one)

Spinach (blue cheese, apples, walnuts, balsamic vinaigrette)

Caesar (kale and romaine lettuces, crouton, house made Caesar dressing)

Greystone Mixed Greens (seasonal fresh fruit, pumpkin seeds, feta cheese, champagne vinaigrette)

ENTREES: (select two)

Chicken Marsala, Marsala Wine Sauce, Wild Mushrooms

Chicken Parmesan, Tomato Basil Sauce

Braised Beef Short Rib, Cabernet Demi glace

Roasted Pork Loin, Herb Crust, Apricot Cherry Jus

Pan Seared Salmon, Champagne Mustard Sauce

Grilled Swordfish, Tomato Caper Relish

Tilapia Francaise, Lemon Butter Sauce

Eggplant Rollatini, Mozzarella and Ricotta Cheeses

PASTA: (select one)

Vodka Rigatoni

Seasonal Pasta Primavera

* All Entrees served with Chef's selection of seasonal accompaniments.

DESSERTS (select one)

Homemade Tiramisu

Chocolate Chip Cannoli

Chef's Seasonal Dessert

Cheesecake with Seasonal Berries

All Dinners Include Fresh Baked Bread and Butter, Soft Drinks, Hot Tea, Regular and Decaf Coffees

PRICES ARE PER PERSON AND SUBJECT TO 21% SERVICE CHARGE & 6% STATE SALES TAX

DINNER BUFFET MENU ENHANCEMENTS:

HORS D'OEUVRES: Butler Passed or Buffet Style

Petite Crab Cakes with Mustard Aioli	Edamame Dumplings
Assorted Flatbreads	General Tso's Cauliflower
Cheesesteak Springrolls	Sesame Chicken Teriyaki Kebobs
Crab Stuffed Mushrooms	Sausage Stuffed Mushrooms
Scallops Wrapped in Bacon	Fresh Mozzarella, Prosciutto & Truffle Honey
Coconut Shrimp	Giuseppe's Meatballs
Tomato Mozzarella Caprese Skewers	Black Garlic Teriyaki Beef Skewers

Choice of 2 - \$10 per person, Choice of 3 - \$15 per person, Choice of 4 - \$18 per person

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

\$5 per person

MEZZA DISPLAY: Roasted Red Pepper, Edamame and Garlic Hummuses, Grilled Pita, Fresh Vegetables, Marinated Olives,

\$5 per person

CARVING STATIONS: All carving stations served with a selection of assorted miniature rolls

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

Seared Beef Tenderloin, Mustard Sauce, Horseradish - \$12 per person

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

Herb Crusted Pork Loin, Thyme Jus - \$6 per person

* \$100 Chef Attendant Fee on all Carving Stations

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