



## THE GREY STONE FINE FOOD AND SPIRITS

### BRUNCH BUFFET

25 PERSON MINIMUM

#### **INCLUDED IN YOUR PACKAGE:**

Assorted Chilled Juices

Sliced Fresh Fruit

Breakfast Pastries

Breakfast Potatoes

Link Sausage and Bacon

Coffee, Tea, Decaffeinated Coffee

#### **SALADS:** (select one)

Classic Caesar Salad

Garden Salad with balsamic vinaigrette

Greystone Mixed Greens with fresh fruit, feta cheese and champagne vinaigrette

#### **ENTREES:** (select two or three – pricing below)

**Scrambled Eggs** with roasted tomatoes, artichokes, goat cheese

**Roasted Vegetable Frittata** with fresh mozzarella

**Classic French Toast**, maple syrup, whipped cream

**Belgium Waffles**, seasonal fruit topping

**Chicken Piccata**, lemon caper sauce, roasted tomatoes

**Pan Seared Salmon**, champagne mustard sauce

**Eggplant Rollatini**, tomato basil sauce

**Vodka Rigatoni**, pancetta and sweet baby peas

#### **DESSERTS (select one)**

Homemade Tiramisu

Chef's Seasonal Dessert

Chocolate Chip Cannoli

Family Style Brownies & Blondies

#### **PRICING:**

Choice of Two Entrées - \$29.00 per person

Choice of Three Entrées - \$34.00 per person

ALL PRICING SUBJECT TO 21% SERVICE CHARGE & 6% STATE SALES TAX

**MENU ENHANCEMENTS:**

**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

**SMOKED SALMON DISPLAY:** Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

\$5 per person

**OMELET STATION** - \$50.00 Chef Fee / \$4 per person

**EGGS BENEDICT STATION** - \$50.00 Chef Fee / \$4 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

**BEVERAGE ENHANCEMENTS:**

**Mimosa Bar** – Orange, Pineapple and Red Grapefruit Juices, Fresh Fruits & Berries - \$6 per person

(Champagne & Prosecco per bottle on Consumption)

**Bloody Mary Bar** – Mild and Spicy, garnishes of celery, bacon, olives, pepperoncini, tabasco and more

\$120 per gallon

**Champagne Cocktail** – Peach Schnapps, Grenadine, Champagne - \$120 per gallon

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**552 Washington Crossing Road, Newtown PA 18940**

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