



THE GREY STONE FINE FOOD AND SPIRITS
PLATED BRUNCH MENU

30 GUEST MIN

\$32 per person

Includes Soft Drinks, Iced Tea, Hot Tea, Coffee

FIRST COURSE (select one):

Greystone Salad

Caesar Salad

ENTREES (select three in advance for your guest's tableside choice)

Pork roll Eggs Benedict, served with House Potatoes

Turkey Sausage Eggs Benedict, served with House potatoes

Classic French Toast, maple syrup & whipped butter, served with Bacon

Belgian Waffles, seasonal fruit topping, whipped butter, maple syrup

Seasonal Vegetable Frittata or Ham & Smoke Gouda Frittata, served with House Potatoes

Egg whites available upon request + \$1 per person

Roasted Balsamic Chicken with seasonal vegetables and roasted potatoes

Pan Seared Salmon, red pepper aioli with seasonal vegetables and roasted potatoes

6 oz Filet, with seasonal vegetables and roasted potatoes +4 per person

Seasonal Ravioli

DESSERTS (See Seasonal Dessert Menu)

MENU ENHANCEMENTS

HORS D'OEUVRES passed (+5 per person per appetizer)

Petite Crab Cakes with mustard aioli

Edamame Dumplings with sweet chili sauce

Assorted Flatbread

Coconut Shrimp with horseradish orange marmalade

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini

Cheesesteak Spring Rolls with Sriracha Ketchup

Tuna Tartare with Wasabi Aioli and Wonton Chip

Almond and Brie Crostini

Pigs in a Blanket with Spicy Mustard

Fried Goat Cheese with Truffle Honey

Fresh Shucked Oysters with Champagne Mignonette

Beet Tartare with Whipped Goat cheese and Candy Walnuts

Scallops Wrapped in Bacon with Sriracha Aioli

Sesame Chicken with Thai Peanut Sauce

Tomato Bruschetta on Crostini

Chef Seasonal Ceviche

Baked Brie with Raspberry En Croute

Mini Filet Wellington

Mini Grilled Cheese and Tomato Soup

Shrimp Cocktail

Four Cheese Arancini with Marinara

BEVERAGE ENHANCEMENTS

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

(Champagne or Prosecco per bottle on Consumption \$32 per bottle)

Bloody Mary Bar – Mild and Spicy, garnishes of 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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