



THE GREY STONE FINE FOOD AND SPIRITS

PLATED LUNCH

30 PERSON MINIMUM

\$36.00 per person

FIRST COURSE: (select one)

Classic Caesar; kale and romaine, crouton, shaved parmigiana house made dressing

Greystone Salad; seasonal ingredients

ENTREES: (select three)

Chicken Parmesan, tomato basil sauce, fresh mozzarella

Roasted Chicken, natural jus

Pan Seared Salmon, champagne mustard sauce

Grilled Swordfish

Shrimp Risotto

6 oz Filet +4pp

Eggplant Rollatini

Vodka Rigatoni

Seasonal Ravioli

* Served with Chef's Seasonal Accompaniments

DESSERT: (select one)

See seasonal dessert menu

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

MENU ENHANCEMENTS:

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

Petite Crab Cakes with mustard aioli

Edamame Dumplings with sweet chili sauce Scallops Wrapped in Bacon with Sriracha Aioli

Assorted Flatbread Sesame Chicken with Thai Peanut Sauce

Coconut Shrimp with horseradish orange marmalade Tomato Bruschetta Crostini

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini Chef Seasonal Ceviche

Cheesesteak Spring Rolls with Sriracha Ketchup Baked Brie with Raspberry En Croute

Sesame Ginger Tuna Tartare with Wasabi Aioli Mini Filet Wellington

Almond and Brie Crostini Mini Grilled Cheese and Tomato Soup

Pigs in a Blanket with Spicy Mustard Beet Tartare with Whipped Goat cheese

Fried Goat Cheese with Truffle Honey Four Cheese Arancini with Marinara

Shrimp Cocktail Fresh Shucked Oysters with Champagne Mignonette

BEVERAGE ENHANCEMENTS

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

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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