



THE GREY STONE FINE FOOD AND SPIRITS

COCKTAIL RECEPTION

25 PERSON MINIMUM

\$35.00 per person

STATIONARY DISPLAYS (included)

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

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

HORS D'OEUVRES:

(select 6 from either Stationary or Passed)

Stationary

Petite Crab Cakes with Mustard Aioli

Edamame Dumplings with Sweet Chili Sauce

Manchego Flatbread with mushrooms and Truffle Oil

Short Rib Flatbread with Gouda, Caramelized onions and Horseradish Aioli

Duck Confit Flatbread with Orange Fig Jam, Manchego, Pear, and Arugula

General Tso's Cauliflower with Wasabi Ranch

Cheesesteak Spring rolls with Sriracha Ketchup

Crab or Sausage, Or Vegetarian Stuffed Mushrooms

Bruschetta with Balsamic Glace & Fresh Mozzarella

Pigs in a Blanket with Spicy Mustard

Coconut Shrimp with horseradish orange marmalade

Giuseppe's Meatballs

Tomato Mozzarella Caprese Skewers

Black Garlic Teriyaki Beef Skewers

Almond and Brie Crostini

PASSED

Petite Crab Cakes with mustard aioli	Crab or Sausage Stuffed Mushrooms
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 Mozzarella Caprese Skewers
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 and Wonton Chip	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 and Candy Walnuts
Fried Goat Cheese with Truffle Honey	Four Cheese Arancini with Marinara
Gazpacho	

MENU ENHANCEMENTS

RAW BAR - \$15 per person

Fresh shucked oysters & clams, shrimp cocktail, crab claws, seafood salad
Champagne mignonette, cocktail sauce, Dijon mustard aioli

PASTA STATION - \$5 per person, select two

Vodka Rigatoni
Penne Primavera, seasonal vegetables, oil & garlic
Rigatoni with Sweet Italian Sausage and Broccoli Rabe (+ \$1 per person)
Cavatelli Alfredo with Prosciutto and Peas
Wild Mushroom Risotto
Butternut Squash Risotto
Duck Confit Risotto
Seafood Risotto
Pesto Tortellini

SLIDER STATION - *\$10 per person*

Black Angus Cheeseburgers, Maryland Crab Cakes, Pulled Pork on Petite Brioche Rolls

Hand Cut Fries and Chips, Remoulade and Ketchup

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, Cabernet Demi-Glaze , Horseradish - *\$12 per person*

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

Balsamic Glazed Roasted Pork Loin, Rosemary Jus - *\$6 per person*

Bone in Glazed Ham, Pineapple & Red Pepper Chutney - *\$7 per person*

Herb Crusted Leg of Lamb, Rosemary Jus - *\$10 per person*

** \$100 Chef Attendant Fee on all Carving Stations*

MENU ENHANCEMENTS *continued*

DESSERT & COFFEE STATION - *\$6 per person*

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

Coffee, Hot Tea

CUSTOM CAKE - *starting at \$4 per person*

Create and design a custom cake for your event with our Pastry Chef

THREE HOUR BAR PACKAGES

Bottled Domestic Beer & House Wine Only - *\$28 per person*

Open Bar - House Brands - *\$32 per person*

Premium Open Bar - *\$45 per person*

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

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