



THE GREY STONE FINE FOOD AND SPIRITS

BRUNCH BUFFET

50 PERSON MINIMUM

Choice of Two Entrées - \$34.00 per person Choice of Three Entrées - \$36.00 per person

INCLUDED IN YOUR PACKAGE:

Breakfast Potatoes	Sliced Fresh Fruit
Breakfast Sausage or Bacon	Mini Muffins
Coffee & Hot Tea	Soft Drinks

SALADS: (select one)

Classic Caesar Salad; kale & romaine, croutons, shaved parmigiana, house made dressing
Grey Stone Salad: seasonal ingredients

ENTREES: (select two or three)

Scrambled Eggs with chorizo, potato, manchego cheese or spinach, tomato, goat cheese (egg whites available upon request - \$1 per person)

Roasted Vegetable Frittata with fresh mozzarella OR ham & smoked gouda (egg whites available upon request - \$1 per person)

Classic French Toast, maple syrup, whipped cream

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

Chicken Piccata, lemon caper sauce, roasted tomatoes

Pan Seared Salmon, champagne mustard sauce

Pasta Primavera

Vodka Rigatoni

Penne Pomodoro

ASSORTED MINI DESSERT STATION

Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli

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

SMOKED SALMON DISPLAY - +\$7 per person

Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

OATMEAL BAR- +\$3 per person

Chocolate chips, raisins, peanut butter, pumpkin seeds, apples, caramelized banana's, mixed berries

PARFAIT BAR- +\$6 per person

Vanilla and strawberry yogurt, fresh berries, and granola

OMELET STATION - +\$6 per person / \$100.00 Chef Fee

CARVING STATIONS:

Seared Beef Tenderloin, Cabernet Demi-Glaze , Horseradish – +\$12 per person

* \$100 Chef Attendant Fee on all Carving Stations

PREMIUM DESSERT STATION: - +\$3 per person

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

VIENNESE TABLE: - +\$5 per person

Full Dessert Station Includes Assorted Mini Cookies, Brownies, Blondies, Mini Cannoli, Mini Pastries, Bars, Petite Fours, Assortment of whole 8" Cakes.

BEVERAGE ENHANCEMENTS

Mimosa Bar – Orange, Pineapple and Grapefruit Juices, Fresh Fruits & Berries - \$6 per person and Champagne or Prosecco per bottle on Consumption \$32 per bottle

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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