



THE GREY STONE FINE FOOD AND SPIRITS

COCKTAIL RECEPTION

30 PERSON MINIMUM

***Includes soft drinks, iced tea, hot tea & coffee**

\$40.00 per person for 4 Passed or Stationary Apps & Mezze Display

**ADD ANTIPASTO DISPLAY FOR \$6PP*

\$55.00 per person for 6 Passed or Stationary Apps, Mezze Display & Antipasto Display

****ALL APPETIZERS ARE PASSED FOR 1 HOUR****

ANTIPASTO DISPLAY -

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

MEZZA DISPLAY -

Seasonal Hummus, Grilled Pita, Fresh Vegetables, Marinated Olives

HORS D'OEUVRES (Passed or Stationary)

Edamame Dumplings with Sweet Chili Sauce

Assorted Flatbreads

General Tso's Cauliflower with Wasabi Ranch

Giuseppe's Meatballs

Tomato Mozzarella Caprese Skewers

Black Garlic Teriyaki Beef Skewers

Almond and Brie Crostini

Sesame Chicken with Thai Peanut Sauce

Baked Brie with Raspberry En Croute

Mini Grilled Cheese and Tomato Soup

Fried Goat Cheese with Truffle Honey

Four Cheese Arancini with Marinara

Cheesesteak Spring rolls with Sriracha Ketchup

Bruschetta with Balsamic Glace & Fresh Mozzarella

Pigs in a Blanket with Spicy Mustard

Premium Hors D'oeuvres +\$3 per appetizer

Coconut Shrimp with horseradish orange marmalade

Petite Crab Cakes with Mustard Aioli

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini

Sesame Ginger Tuna Tartare with Wasabi Aioli and Wonton

Scallops Wrapped in Bacon with Sriracha Aioli

Chef Seasonal Ceviche

Mini Filet Wellington

MENU ENHANCEMENTS

RAW BAR - \$15 per person

Fresh shucked oysters & clams, shrimp cocktail, champagne mignonette, cocktail sauce

PASTA STATION - \$5 per person, select two

Vodka Rigatoni

Penne Primavera, seasonal vegetables, oil & garlic

Cavatelli Alfredo, prosciutto, peas

Wild Mushroom Risotto

SLIDER STATION - \$10 per person

Black Angus Cheeseburgers, Salmon Sliders, Pulled Pork on Petite Brioche Rolls

Hand Cut Fries and Chips, Remoulade and Ketchup

CARVING STATION

Seared Beef Tenderloin, Cabernet Demi-Glaze , Horseradish Aioli – \$20 per person

* \$150 Chef Attendant Fee on all Carving Stations

DESSERT STATION - \$6 per person

Includes Assorted Mini Dessert- Chef's Selection

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

552 Washington Crossing Road, Newtown PA 18940

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