



# THE GREY STONE FINE FOOD AND SPIRITS

## BRUNCH BUFFET

25 PERSON MINIMUM

Choice of Two Entrées - \$29.00 per person Choice of Three Entrées - \$34.00 per person

### INCLUDED IN YOUR PACKAGE:

Assorted Juices

Breakfast Sausage and Bacon

Breakfast Potatoes

Breakfast Pastries

Sliced Fresh Fruit

Coffee & Hot Tea

### SALADS: (select one)

Classic Caesar Salad; kale & romaine, croutons, shaved parmigiana, house made dressing

Garden Salad; carrots, tomatoes, cucumber, onion, balsamic vinaigrette

Grey Stone Mixed Green; fresh fruit, feta cheese and champagne vinaigrette

Spinach Salad; blue cheese, apples, walnuts, balsamic vinaigrette

### 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

ENTREES *continued*

Pesto Tortellini, spinach, tomatoes & toasted pine nuts

Penne Primavera, seasonal vegetables, oil & garlic

Penne Alfredo, peas & prosciutto

ASSORTED MINI DESSERT STATION

*Includes Assorted Mini Cookies, Brownies, Blondies, and Cannoli*

**MENU ENHANCEMENTS**

ANTIPASTO DISPLAY - *\$5 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 - *\$5 per person*

Petite Bagels, Whipped Cream Cheese, Capers, Red Onions

OMELET STATION - *\$4 per person / \$50.00 Chef Fee*

EGGS BENEDICT STATION - *\$4 per person / \$50.00 Chef Fee*

CARVING STATIONS:

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*

**PREMIUM DESSERT STATION:** - \$3 per person

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

*\* All Dessert Items made in house by our Pastry Chef*

**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.*

*\* All Dessert Items made in house by our Pastry Chef*

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

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

**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**

**THE GREY STONE FINE FOOD AND SPIRITS**

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