



# 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

Seasonal Soup

### 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

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 - +\$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

**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**

552 Washington Crossing Road, Newtown PA 18940

Event@greystonefinefood.com

(267) 759-6759