



## THE GREY STONE FINE FOOD AND SPIRITS

### PLATED BRUNCH MENU

30 PERSON MINIMUM

**\$40 PER PERSON FOR CHOICE OF 2 ENTREES**

**\$45 PER PERSON FOR CHOICE OF 3 ENTREES**

*\*Includes Soft Drinks, Iced Tea, Hot Tea, Coffee*

#### **FIRST COURSE (select one):**

Grey Stone Salad: seasonal ingredients

Classic Caesar Salad: romaine, crouton, shaved parmigiana house made dressing

#### **ENTREES (select three in advance for your guest's tableside choice)**

Pork roll Eggs Benedict, served with Breakfast Potatoes

Classic French Toast, Seasonal Fruit Topping, Maple Syrup & Whipped butter, served with Bacon

Belgian Waffles, Seasonal Fruit Topping, Maple Syrup & Whipped Butter

Seasonal Vegetable Frittata or Ham & Smoked Gouda Frittata, served with House Potatoes

Roasted Balsamic Chicken with Seasonal Vegetables and Roasted Potatoes

Pan Seared Salmon with Mustard Sauce, served with Seasonal Vegetables and Roasted Potatoes

Shrimp Risotto with English Peas, Tomato, Tarragon

Seasonal Ravioli

**+8 per person:**

Short Rib Eggs Benedict, served with Breakfast Potatoes

6 oz Filet, with Seasonal Vegetables and Roasted Potatoes

Crab Cake, Caper Remoulade, served with Seasonal Vegetables & Roasted Potatoes

*\*Menus will reflect chef's seasonal creations*

#### **DESSERTS:**

Tiramisu

Chocolate Torte +\$3pp (*gluten free*)

## **MENU ENHANCEMENTS**

### **MEZZA DISPLAY** - +\$6 *per person*

Seasonal Hummus, Grilled Pita, Fresh Vegetables, Marinated Olives

### **ANTIPASTO DISPLAY** - +\$8 *per person*

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

### **RAW BAR** - +\$15 *per person*

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

### **HORS D'OEUVRES** *stationary or passed*

#### **\$6 per person per appetizer :**

Assorted Flatbreads

Giuseppe's Meatballs

Four Cheese Arancini with Marinara

Mini Grilled Cheese and Tomato Soup

Bruschetta with Balsamic Glace & Fresh Mozzarella

#### **\$8 per person per appetizer:**

Fried Goat Cheese with Truffle Honey

Sesame Chicken Skewer with Thai Peanut Sauce

Black Garlic Teriyaki Beef Skewers

Wagyu Cheesesteak Spring rolls with Sriracha Ketchup

Wagyu Pig in a Blanket with Spicy Mustard

#### **\$10 per person per appetizer:**

Tuna Tartare with Wasabi Aioli and Wonton Chip

Charred Shrimp Skewer with Miso Teriyaki

Scallops Wrapped in Bacon with Sriracha Aioli

Petite Crab Cakes with Mustard Aioli

Fresh Mozzarella, Prosciutto with Truffle Honey Crostini

**BEVERAGE ENHANCEMENTS**

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

Bloody Mary Bar – Mild and Spicy, garnishes of celery, bacon, olives, hot peppers, tabasco, pickles -  
\$195 per gallon

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

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