

THE GREY STONE FINE FOOD AND SPIRITS

PLATED DINNER MENU

\$60.00 PER PERSON FOR A CHOICE OF 2 ENTREES \$65.00 PER PERSON FOR A CHOICE OF 3 ENTREES 30 PERSON MINIMUM

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

SALADS: (select one)

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

Grey Stone Salad: seasonal ingredients

ENTREES: (select three)

Stuffed Chicken with Mushrooms, Spinach & Goat Cheese

Chicken Parmigiana

Petite Tenderloin

Braised Beef Short Rib

Pan Seared Salmon with Mustard Sauce

Shrimp Risotto with English Peas, Tomato & Tarragon

Chef's Seasonal Ravioli

Vodka Rigatoni

+10 per person

8oz. Filet Mignon

Veal Chop

Crab Cakes with Caper Remoulade

Halibut

*Menus will reflect chef's seasonal creations

DESSERT: (select one)

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 Skewers with Thai Peanut Sauce

Black Garlic Teriyaki Beef Skewers

Wagyu Pigs in a Blanket with Spicy Mustard

Wagyu Cheesesteak Spring Rolls with Sriracha Ketchup

\$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