



THE GREY STONE FINE FOOD & SPIRITS

Life Celebration Plated Luncheon

30 person minimum

\$35 PER PERSON FOR TWO ENTREES

\$38 PER PERSON FOR THREE ENTREES

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

SALAD: (select one)

CAESAR SALAD: ROMAINE, CROUTONS, SHAVED PARMIGIANA, HOUSE MADE CAESAR DRESSING

GREY STONE SALAD: SEASONAL INGREDIENTS

ENTREES: (select 2 or 3)

CHICKEN PARMESAN

CHICKEN MARSALA

CHICKEN PICCATA

ROASTED CHICKEN WITH NATURAL JUS

PAN SEARED SALMON WITH CHAMPAGNE MUSTARD

BRAISED BEEF SHORT RIB

PASTA PRIMAVERA

VODKA RIGATONI

**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

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

CHEF'S ASSORTED DESSERT STATION: - +5 per person

Includes Chef's Selection of 3-4 Assorted Mini Desserts

PREMIUM DESSERT STATION: - +\$8 per person

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

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

552 Washington Crossing Road, Newtown PA 18940

Event@greystonefinefood.com (267) 759-6752

