



THE GREY STONE FINE FOOD AND SPIRITS

PLATED LUNCH

30 PERSON MINIMUM

\$40.00 PER PERSON FOR A CHOICE OF 2 ENTREES

\$45.00 PER PERSON FOR A CHOICE OF 3 ENTREES

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

FIRST COURSE: (select one)

Classic Caesar: romaine, crouton, shaved parmigiana house made dressing
Grey Stone Salad; seasonal ingredients

ENTREES: (select two or three)

Chicken Marsala with Wild Mushrooms

Chicken Parmesan with Tomato Basil Sauce & Fresh Mozzarella

Chicken Piccata with Roasted Tomatoes & Lemon Caper Sauce

Roasted Chicken with Natural Jus

Braised Beef Short Rib

Shrimp Risotto with English Peas, Tomato & Tarragon

Pan Seared Salmon with Mustard Sauce

Vodka Rigatoni

Seasonal Ravioli

+8 per person

Crab Cake with Caper Remoulade

6 oz Filet

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

DESSERT: (select one)

Tiramisu

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

MENU ENHANCEMENTS

HORS D'OEUVRES *passed or stationary:*

\$6 per person per appetizer :

Assorted Flatbreads

Giuseppe's Meatballs

Four Cheese Arancini with Marinara

Mini Grilled Cheese with 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 Cheesesteak Spring Rolls with Sriracha Ketchup

Wagyu Pigs 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

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

BEVERAGE ENHANCEMENTS

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

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

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

552 Washington Crossing Road, Newtown PA 18940

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