

# 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 Prime Pork Chop 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 80z. Filet Mignon Veal Chop Milanese 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