



Wedding

CATERING



IT'S YOUR
Dream
COME TRUE

At Greystone Public House, we are committed to serving fresh, scratch-made foods that are beautifully presented. We focus on local ingredients to bring you the best flavors possible. Our goal is to provide a stress-free catering experience coupled with the best food!

While our clients are welcome to choose menu items from our website, we specialize in custom menus that combine our clients' tastes and budget requirements with what is in season. It's what has the locals talking about and clients returning over and over to Greystone Public House!



2120 Colonial Road, Harrisburg, PA 17112

717.829.9952

jstarr@greystonepa.com

www.greystonepa.com/greystone-catering

Dinner MENU

FULL SERVICE DINNER

INCLUSIONS

\$61.00 per person

Choice of 4 Passed Hors d'oeuvres

See Passed Hor d'oeuvres Options

Choice of 1 Served Salad

See Salad Options

Market Vegetables

Local & Seasonal

Artisan Bread Basket

Coffee & Tea Station

CHOICE OF TWO ENTRÉES

Braised Beef Short Rib

Red Wine Sauce

Spinach Stuffed Chicken Breast

Lemon Caper Sauce

Herb Roasted Atlantic Salmon

Citrus Horseradish Sauce

CHOICE OF ONE STARCH

Herb Roasted Potatoes

Buttermilk Smashed Red Potatoes

Herb & Mascarpone Risotto

Rice Pilaf

BRIDAL CONSULTATION

Includes 2 detail meetings to review special day.
Layout of the event space with event details.

CAKE CUTTING

Cutting of the client's wedding cake, plating, garnish and serving.

BAR & BEVERAGE SERVICE

Beverage accompaniments, ice, bar equipment, assorted non-alcoholic beverages, Liquor Liability Insurance, RAMP certified bartender.



Dinner MENU

BUFFET DINNER

INCLUSIONS

\$53.00 per person

Choice of 3 Passed Hors d'oeuvres

See Passed Hors d'oeuvres Options

Choice of 1 Served Salad

See Salad Options

Market Vegetables

Local & Seasonal

Artisan Bread Basket

Coffee & Tea Station

CHOICE OF TWO ENTRÉES

Smoked Chicken

Shiitake Mushroom Sauce

Grilled Beef Tenderloin Tips

Caramelized Pearl Onions, Red Wine Sauce

Marinated Grilled Chicken Breast

Fresh Tomato Bruschetta

Roasted Atlantic Salmon Cakes

Lemon Caper Sauce

CHOICE OF ONE STARCH

Herb Roasted Potatoes

Buttermilk Smashed Red Potatoes

Herb & Mascarpone Risotto

Rice Pilaf

BRIDAL CONSULTATION

Includes 2 detail meetings to review special day.
Layout of the event space with event details.

CAKE CUTTING

Cutting of the client's wedding cake, plating, garnish and serving.

BAR & BEVERAGE SERVICE

Beverage accompaniments, ice, bar equipment, assorted non-alcoholic beverages, Liquor Liability Insurance, RAMP certified bartender.





Passed

HORS D'OEUVRES

CHICKEN SATÉ

Roasted Jalapeño Dip

BACON WRAPPED SHRIMP

Chili Glaze

VEGETABLE SUMMER ROLL

Peanut Sauce

GREYSTONE MEATBALLS

Tomato Ragout

MINI MAINE LOBSTER ROLLS

Brioche Roll

CAPRESE SKEWER

Pesto, Balsamic Glaze

BRUSCHETTA

(Choice of One)

White Bean & Pickled Vegetable

Goat Cheese & Beet

Tomato & Fresh Mozzarella

MINI CRAB CAKE

Remoulade Sauce

LOBSTER ARANCINI

Saffron Aioli

VEGETABLE POT STICKERS

Ponzu Sauce

Served

SALADS

GREYSTONE SALAD

Butter Lettuce, Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette

BABY ICEBERG WEDGE

Roasted Heirloom Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing

ROASTED BEETS

Mizuna, Frisée, Goat Cheese Mousse, Spiced Sunflower Seeds, Tarragon Pear Vinaigrette

CAESAR

Hearts of Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing