



# Wedding

CATERING



IT'S YOUR  
*Dream*  
COME TRUE

At Greystone Public House, we are committed to providing 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's in season. It's what has the locals talking and clients returning over and over to Greystone Public House!



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# Dinner MENU

## FULL SERVICE DINNER

### INCLUSIONS

\$58.00 per person.

(+ 21% Gratuity and 6% PA Sales Tax)

#### 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 (2) ENTRÉES

#### Braised Beef Short Rib

*Red Wine Sauce*

#### Spinach Stuffed Chicken Breast

*Lemon Caper Sauce*

#### Herb Roasted Salmon

*Citrus Horseradish Sauce*

### CHOICE OF (1) 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

\$50.00 per person.

(+ 21% Gratuity and 6% PA Sales Tax)

#### 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 (2) ENTRÉES

#### Smoked Chicken

Shiitake Mushroom Sauce

#### Grilled Beef Tri Tip

Caramelize Pearl Onions, Red Wine Sauce

#### Marinated Grilled Chicken Breast

Fresh Tomato Bruschetta

#### Roasted Atlantic Salmon Cakes

Lemon Caper Sauce

### CHOICE OF (1) STARCH

#### Herb Roasted Potatoes

#### Buttermilk Smashed Red Potatoes

#### Herb & Mascarpone Risotto

#### Rice Pilaf

### BRIDAL CONSULTATION

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### CAKE CUTTING

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# Passed

## HORS D'OEUVRES

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### CHICKEN SATE

Roasted Jalapeño Dip

### BACON WRAPPED SHRIMP

Chili Glaze

### VEGETABLE SUMMER ROLL

Peanut Sauce

### GREYSTONE MEATBALLS

Tomato Ragout

### MINI MAINE LOBSTER ROLLS

### CAPRESE SKEWER

Pesto, Balsamic Glaze

### BRUSCHETTA

*(Choice of one)*

White Bean & Pickled Vegetables

Goat Cheese & Beets

Tomato & Fresh Mozzarella

### MINI CRAB CAKE

Remoulade Sauce

### LOBSTER ARANCINI

Saffron Aioli

### VEGETABLE POT STICKERS

Ponzu Sauce

# Served

## SALADS

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### 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

# Catering

## POLICIES

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### GUEST COUNT

Guaranteed minimum guest count, meal choices and seating chart are due 7 business days prior to event. You may add to your guest count 3 business days prior to your event.

### PAYMENT

25% percent deposit is due upon signing proposal, final amount is due 7 business days prior to your event. Any additional charges will be due at the end of your event.

### CANCELLATION POLICY

25% percent deposit in non refundable 30 day prior to your event. If you should cancel your event 6 business days prior to your date Greystone Public House Catering will access a 50% fee of the total event price. Should you cancel your event 3 days prior to your event date no refund is given.

### TABLES, CHAIRS & RENTALS

If client or event space is providing rentals: all appropriate tables required for catering services are to be contracted at the responsibility of the client. All event tables and chair are to be set up and in place prior to arrival time.

If client is renting tables and chairs from Greystone Public House Catering our staff will do set up and break down of all rentals.

### TIME OF EVENT

If event exceeds the proposed time frame, the client will incur a 15% surcharge per hour based on total bill.

### SERVICE STAFF

Greystone Public House serving staff will be dressed in long sleeve dress shirt and bistro apron. For evening events and weddings, service staff will be dressed in black pants, black dress shirt and black bistro apron. If other uniform is requested, the client will be responsible to provide.

### DELIVERY, SETUP & SERVICE CHARGES

Delivery, setup and other fee will be based on location, accessibility, stairs and parking. Service fee is 21% with the service staff needed for guest count any addition staff requested by client will be charged at a negotiated rate. Greystone Public House can remove all trash from event space for a \$200 fee. Any addition service needs can be requested by client and will be charged at a hourly rate of \$20 per staff member.