Dinner CATERING

All Dinner Packages include standard disposable flatware, cups, plates, napkins, platters & service ware. Greystone Public House will deliver & set up appropriate service ware on guest provided tables. Pick up will be 2 hours after setup, unless otherwise scheduled. Delivery & Set up fee is based on location, accessibility, stairs, and/or parking. All Food & Beverage are subject to 6% PA State Sales Tax & 21% Gratuity if you require staff on site.

PLATED DINNER

Based on 2 hours of consumption with a minimum of 25 guests for all Plated Dinners.

INCLUSIONS

$38.00 per person.

Cheddar Biscuits
Whipped Butter

Garden Salad
Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette

Choice of 2 Entrées

Choice of 1 Dessert

Selection of Traditional & Herbal Teas

Freshly Brewed Coffee & Decaffeinated Coffee

Water & Iced Tea

ENTRÉE CHOICES

Braised Beef Short Ribs
Buttermilk Smashed Potatoes, Seasonal Vegetable, Red Wine Sauce

Roasted Atlantic Salmon
Herb Roasted Potatoes, Seasonal Vegetable, Lemon Caper Sauce

Grilled Chicken Breast
Heirloom Tomato Risotto

Seasonal Chef Inspired Vegetarian Entrée

DESSERT CHOICES

Chocolate Ganache Tart

Seasonal Cobbler
Vanilla Ice Cream

Seasonal Crème Brûlée

Mini Desserts & Cookie Plate
Shared

GREYSTONE
PUBLIC HOUSE

Dinner CATERING

PLATED CUSTOMIZATIONS

SALAD OFFERINGS

Greystone Salad | $3.00 per person surcharge
Butter Lettuce, Apples, Blue Cheese, Candied Walnuts, Champagne Vinaigrette

Roasted Beets Salad | $3.00 per person surcharge
Baby Greens, Goat Cheese Mousse, Spiced Sunflower Seeds, Tarragon Pear Vinaigrette

Baby Iceberg Wedge Salad | $3.00 per person surcharge
Roasted Heirloom Cherry Tomatoes, Bacon, Pickled Red Onion, Blue Cheese Dressing

Caesar Salad | $3.00 per person surcharge
Hearts of Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

APPETIZER OFFERINGS

Kennett Square Mushroom Risotto | $6.00 per person
Local Goat Cheese, White Truffle Oil

Gemelli Pasta | $6.00 per person
Prosciutto Vodka Sauce, Parmesan Cheese

Creamy Pomodora Soup | $6.00 per person
Parmesan, Garlic Crouton

Smoked Corn & Potato Chowder | $6.00 per person

Italian Meatball Soup | $6.00 per person

ENTRÉE OFFERINGS

Beef Tenderloin Medallions | $13.00 per person surcharge
Buttermilk Smashed Potatoes, Seasonal Vegetable, Red Wine Sauce

Manhattan Cut Strip Loin | $13.00 per person surcharge
Buttermilk Smashed Potatoes, Seasonal Vegetable, Poached Shrimp, Peppercorn Butter Sauce

Beef Tenderloin Medallion & Crab Cake | $13.00 per person surcharge
Herb Roasted Potatoes, Seasonal Vegetable, Béarnaise, Red Wine Sauce

Crab Cakes | $6.00 per person surcharge
Herb Roasted Potatoes, Seasonal Vegetable, Lemon Butter Sauce

Dinner CATERING

BUFFET OPTIONS

Based on 1 ½ hours of consumption with a minimum of 25 guests for all Dinner Buffets.

BACKYARD BBQ

$30.00 per person

Biscuits & Corn Bread
Whipped Butter

Garden Salad
Tomatoes, Cucumber, Carrots, Crouton,
Balsamic Vinaigrette & Buttermilk Ranch Dressing

Cabbage Slaw

Red Potato Salad

Smoked Chicken
Honey Mustard Sauce

Slow Smoked Brisket
BBQ Sauces

Bacon Braised Greens

Creamy Mac & Cheese

Seasonal Cobbler
Whipped Cream

Freshly Brewed Coffee &
Decaffeinated Coffee

Water & Iced Tea

HARVEST

$40.00 per person

Artisan Rolls & Hearth Breads
Whipped Butter

Garden Salad
Tomatoes, Cucumber, Carrots, Crouton,
Balsamic Vinaigrette & Buttermilk Ranch Dressing

Grilled Brined Chicken
Shiitake Mushroom Sauce

Coffee Rubbed Grilled Flat Iron Steak
Mushroom Ragout

Roasted Red Potatoes
Sweet Pepper, Green Onion

Seasonal Vegetable

Mini Pastries & Cookies

Freshly Brewed Coffee &
Decaffeinated Coffee

Water & Iced Tea

GREYSTONE
PUBLIC HOUSE

Dinner CATERING

BUFFET OPTIONS CONTINUED

MARKET

$44.00 per person

Smoked Corn & Potato Chowder

Artisan Rolls & Hearth Breads
Whipped Butter

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

Selection of Seasonal Vegetables

Herb Roasted Potatoes

Mini Pastries, Cannoli, Truffles & Cookies

Freshly Brewed Coffee & Decaffeinated Coffee

Water & Iced Tea

CHOICE OF TWO

Roasted Turkey Breast
Local Maple & Black Pepper Glaze

Braised Beef Short Ribs
Red Wine Sauce

Roasted Atlantic Salmon
Lemon Caper Sauce

THE GATHERING

$47.00 per person

Italian Meatball Soup

Artisan Rolls & Hearth Breads
Whipped Butter

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

Heirloom Tomato Salad
Fresh Mozzarella, Arugula, Aged Balsamic, Basil Dressing

Gemelli Pasta
Prosciutto Vodka Sauce, Parmesan Cheese

Sautéed Zucchini
Fresh Basil, Onions, Garlic

Mini Tiramisu, Cannolis, Rum Cake & Cookies

Freshly Brewed Coffee & Decaffeinated Coffee

Water & Iced Tea

CHOICE OF TWO

Braised Beef Short Ribs
Red Wine Sauce

Pan Roasted Chicken
Mushroom Marsala Ragout

Roasted Atlantic Cod
Seasonal Vegetable Ratatouille