

Dinner

PRIVATE
EVENTS

PLATED DINNER

Groups of 20 guests or more are required to provide all Guest's preordered meal choices 7 days prior to the Event date.
All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

INCLUSIONS

\$52.00 per person

Housemade Focaccia

Sea Salt, Rosemary, Extra Virgin Olive Oil

Choice of One Salad

Choice of Three Entrées

Choice of One Dessert

Selection of Traditional & Herbal Teas

Freshly Brewed Regular &

Decaffeinated Coffee

Water & Iced Tea

SALAD CHOICES

Caesar Salad

Baby Romaine, Red Little Gem, Focaccia Croutons,
Shaved Grana Padano, Caesar Dressing

Butter Lettuce Salad

Green Apples, Blue Cheese, Candied Walnuts,
Champagne Vinaigrette

ENTRÉE CHOICES

Chianti Braised Beef Short Ribs

Creamy Polenta, Seasonal Vegetables

8oz Grilled Filet Mignon | \$18.00 Surcharge

Chianti Sauce, Roasted Potatoes, Seasonal Vegetables

Crab Cakes | \$16.00 Surcharge

Remoulade, Roasted Potatoes, Seasonal Vegetables

Roasted Atlantic Salmon

Tomato Olive Bruschetta, Risotto, Seasonal Vegetables

Chicken Marsala

*Kennett Square Mushroom Marsala Sauce, Risotto,
Seasonal Vegetables*

Ratatouille

Creamy Polenta, Shaved Grana Padano

DESSERT CHOICES

Tiramisu

Fresh Berries, Whipped Cream

Flourless Chocolate Cake

Fresh Berries, Whipped Cream

Cheesecake

Fresh Berries, Whipped Cream

Shared Biscotti and Cannoli Plate

GREYSTONE
PUBLIC HOUSE



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DINNER BUFFET

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

All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

INCLUSIONS

\$55.00 per person

Housemade Focaccia

Sea Salt, Rosemary, Extra Virgin Olive Oil

Choice of One Salad

Choice of Three Entrées

Choice of Two Sides

Shared Biscotti and Cannoli Plate

Selection of Traditional & Herbal Teas

Freshly Brewed Regular &

Decaffeinated Coffee

Water & Iced Tea

SALAD CHOICES

Caesar Salad

Baby Romaine, Red Little Gem, Focaccia Croutons,

Shaved Grana Padano, Caesar Dressing

Butter Lettuce Salad

Green Apples, Blue Cheese, Candied Walnuts,

Champagne Vinaigrette

ENTRÉE CHOICES

Add Additional Entree | \$8.00 per person surcharge

Braciola (*Italian Stuffed Beef Rolls*)

Tomato Sauce

Salmon Piccata

Lemon Caper Sauce

Chicken Marsala

Kennett Square Mushroom Marsala Sauce

Chicken Bolognese

with Italian Sausage & Meatballs

Canestri Pasta

Prosciutto Vodka Sauce, Shaved Grana Padano

SIDE CHOICES

Add Additional Side | \$5.00 per person surcharge

Seasonal Vegetable

Tomato Confit Risotto

Ratatouille

Herb Roasted Potatoes

