

Lunch

PRIVATE
EVENTS

PLATED LUNCH

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

INCLUSIONS

\$28.00 per person

Choice of Three Entrées

Shared Biscotti and Cannoli Plate

Selection of Traditional & Herbal Teas

Freshly Brewed Regular &
Decaffeinated Coffee

Water & Iced Tea

ENTRÉE CHOICES

Caesar Salad

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

Add: Grilled Chicken or Grilled Salmon

Butter Lettuce Salad

*Green Apples, Blue Cheese, Candied
Walnuts, Champagne Vinaigrette*

Add: Grilled Chicken or Grilled Salmon

Grilled Chicken Sandwich

*Herb Brioche Roll, Tomato Jam, Pesto, Burrata,
Balsamic Glaze, House Made Sea Salt Chips*

Strozzapreti Pasta

*Kennett Square Mushrooms, Asparagus, Basil Pesto,
Lemon Walnut Bread Crumbs*

Roasted Atlantic Salmon

Confit Tomato Risotto, Shaved Grana Padano

Greystone Meatballs

Red Sauce, Whipped Ricotta, Creamy Polenta

GREYSTONE
PUBLIC HOUSE



Lunch

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EVENTS

LUNCH BUFFET

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

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

TUSCAN BOARD

\$26.00 per person

Italian Pasta Salad

Tabbouleh Salad

Assorted Rolls & Bread

Prosciutto, Capicola, Salami, Grilled Chicken,
Assorted Grilled Vegetables

Marinated Roasted Peppers, Olives,
Giardiniera Vegetables

Provolone, Burrata, Fresh Mozzarella

Roasted Garlic Aoli, Basil Pesto, Balsamic Glaze

Tomato Bruschetta with Crostini

Biscotti and Cannoli Plate

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Herbal Teas

Water & Iced Tea

CHOICE OF ONE

Housemade Tomato Pomodora Soup

Parmesan Cheese & Croutons served on the side

Housemade Vegetable Minestrone Soup

Parmesan Cheese served on the side

CHOICE OF ONE

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*

GREYSTONE
PUBLIC HOUSE



Lunch

PRIVATE
EVENTS

LUNCH BUFFET CONTINUED

GREYSTONE LUNCH BUFFET

\$32.00 per person

Housemade Focaccia

Sea Salt, Rosemary, Extra Virgin Olive Oil

Choice of One Soup

Choice of One Salad

Choice of Two Entrées

Choice of Two Sides

Biscotti and Cannoli Plate

Freshly Brewed Regular & Decaffeinated Coffee

Selection of Traditional & Herbal Teas

Water & Iced Tea

SIDE CHOICES

Herb Roasted Potatoes

Tomato Confit Risotto

Ratatouille

Seasonal Vegetable

ENTRÉE CHOICES

Lasagna Bolognese

Pasta, Bolognese Sauce, Bechamel

Pasta Primavera

Seasonal Vegetables, Extra Virgin Olive Oil, Garlic, Fresh Basil

Salmon Piccata

Lemon Caper Sauce

Canestri Pasta

Prosciutto Vodka Sauce, Shaved Grana Padano

Chicken Marsala

Kennett Square Mushroom Marsala Sauce

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*

SOUP CHOICES

Housemade Tomato Pomodoro Soup

Parmesan Cheese & Croutons served on the side

Housemade Vegetable Minestrone Soup

Parmesan Cheese served on the side

GREYSTONE
PUBLIC HOUSE



Lunch

ENHANCEMENTS

PLATED LUNCH & BUFFET OPTIONS

Housemade Soup | \$6.00 per person surcharge

Choice of One:

Tomato Pomodora or Vegetable Minestrone

Housemade Focaccia | \$4.00 per person surcharge

Sea Salt, Rosemary, Extra Virgin Olive Oil

Plated Desserts | \$9.00 per person surcharge

Choice of One:

Tiramisu

Fresh Berries, Whipped Cream

Flourless Chocolate Cake

Fresh Berries, Whipped Cream

Cheesecake

Fresh Berries, Whipped Cream

Assorted Italian Dessert Display | \$12.00 per person surcharge

Cannoli, Biscotti, Pignoli Cookies, Tiramisu, Cheesecake

