

Reception

HORS D'OEUVRES

Based on 2 hours of consumption with a minimum of 20 pieces of each selection.

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

CHILLED

priced per piece

Crudite Shooter | \$3.50 per piece

Roasted Tomato Buttermilk Ranch Dip

Chilled Shrimp | \$5.00 per piece

Cocktail Sauce

Fig Chutney & Goat Cheese Crostini | \$3.00 per piece

Grilled Asparagus | \$3.00 per piece

Wrapped in Prosciutto

Caprese Skewer | \$2.50 per piece

Tomato, Fresh Mozzarella, Basil

Olive Tapenade Crostini | \$3.00 per piece

Roasted Vegetable & Fresh

Mozzarella Crostini | \$3.00 per piece

HOT

priced per piece

Spanakopita | \$2.50 per piece

Greystone Meatballs | \$3.50 per piece

Tomato Ragout, Parmesan Cheese

Mini Crab Cake | \$4.50 per piece

Spicy Remoulade

Arancini | \$3.00 per piece

Parmesan Cheese, Tomato Ragout

Roasted Clam | \$3.00 per piece

Italian Bread Crumbs, Parmesan Cheese

Bacon Wrapped Shrimp | \$5.00 per piece

Sweet Heat Chili Glaze

Stuffed Mushrooms | \$3.00 per piece

Spinach, Parmesan

Mediterranean Chicken Skewer | \$4.00 per piece

Tzatziki Sauce

PRIVATE
EVENTS

Reception

DISPLAYED STATIONS

Based on a maximum of 2 hours of consumption with a minimum of 20 guests.

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OPTIONS

Crudite Garden Display | \$7.00 per person

Seasonal Vegetables, Hummus, Tabouli, Whipped Feta & Buttermilk Ranch Dressing

Fruit Display | \$8.00 per person

Seasonal Selection of Sliced Melons & Berries. Honey & Mint Infused Greek Yogurt Dipping Sauce

Artisan Cheese Display | \$10.00 per person

Selection of Artisan Cheese, Mustard, Grapes, Candied Walnuts, Giardiniera Vegetables, Crostini

Artisan Charcuterie Display | \$10.00 per person

Selection of Charcuterie, Roasted Olives, Mostarda, Crostini

Mediterranean Mezze Display | \$10.00 per person

Hummus, Tomato Bruschetta, Roasted Red Peppers, Roasted Olives, Burrata, Marinated Artichokes, Tabouli, Crostini

Crispy Brussels | \$6.00 per person

Chili, Lime, Honey

Raw Bar | \$22.00 per person

**Pricing based on 4 pieces per person*

Locally Sourced Oysters, Clams, Poached Shrimp, Jumbo Lump Crab Meat, Lemons, Mignonette, Cocktail Sauce, Remoulade, Assorted Hot Sauces

GREYSTONE
PUBLIC HOUSE



Reception

RECEPTION STATIONS

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PIZZA BAR

\$16.00 per person

Includes: Chili Flake, Parmesan Cheese, & Garlic Butter

CHOICE OF TWO

Margherita

San Marzano Tomatoes, Fresh Mozzarella, Basil Pesto

Kennett Square Mushroom

Caramelized Onion, Burrata, White Truffle Oil

Soppressata

Mozzarella, Red Onion, Hot Honey, Parmesan

SALAD STATION

\$8.00 per person

Includes: Bread Display

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*

PASTA & RISOTTO STATION

\$16.00 per person

Includes Bread Display

CHOICE OF TWO

Bucatini Bolognese

Veal, Pork, Beef, Fennel, Red Wine

Canestri Pasta

Prosciutto Vodka Sauce, Shaved Grana Padano

Strozzapreti Pasta

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

Shrimp Risotto

Asparagus, Confit Tomatoes, Lemon

Vegetable Risotto

Chef Selected Seasonal Vegetables

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DESSERT DISPLAY

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OPTIONS

Biscotti and Cannoli | \$8.00 per person

Greystone Dessert Table | \$14.00 per person

Cheesecake, Flourless Chocolate Cake, Fresh Berries,

Whipped Cream, Pignoli Cookies, Cannoli, Biscotti

Outside Dessert

*If you would like to bring your own cake/dessert there will be a
\$2.00 "Outside Dessert Fee" charged per person.*

