



# Wedding

## CATERING





IT'S YOUR  
*Dream*  
COME TRUE

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



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# Dinner MENU

## FULL SERVICE DINNER

### INCLUSIONS

\$75.00 per person

#### Choice of 3 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 TWO ENTRÉES

#### Braised Beef Short Rib

*Red Wine Sauce*

#### Spinach Stuffed Chicken Breast

*Lemon Caper Sauce*

#### Herb Roasted Atlantic Salmon

*Citrus Horseradish Sauce*

### CHOICE OF ONE 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

\$73.00 per person

#### 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 TWO ENTRÉES

#### Smoked Chicken

*Shiitake Mushroom Sauce*

#### Grilled Beef Tenderloin Tips

*Caramelized Pearl Onions, Red Wine Sauce*

#### Marinated Grilled Chicken Breast

*Fresh Tomato Bruschetta*

#### Roasted Atlantic Salmon Cakes

*Lemon Caper Sauce*

### CHOICE OF ONE 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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and serving.

### BAR & BEVERAGE SERVICE

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assorted non-alcoholic beverages, Liquor Liability  
Insurance, RAMP certified bartender.





# Passed

## HORS D'OEUVRES

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### CHICKEN SATÉ

Roasted Jalapeño Dip

### BACON WRAPPED SHRIMP

Chili Glaze

### VEGETABLE SUMMER ROLL

Peanut Sauce

### GREYSTONE MEATBALLS

Tomato Ragout

### MINI MAINE LOBSTER ROLLS

Brioche Roll

### CAPRESE SKEWER

Pesto, Balsamic Glaze

### BRUSCHETTA

*(Choice of One)*

White Bean & Pickled Vegetable

Goat Cheese & Beet

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