



GREYSTONE

GOLF & COUNTRY CLUB

Social
Catering and Events

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Breakfasts



Breakfast package is \$19.95++ (includes first column, 2 entrées, & 2 accompaniments)
The price is determined by entrée pricing based on 30 or more guests.

Includes the Following

Fresh Seasonal Fruit Tray
Assortment of
Danishes & Pastries
Yogurt Parfait
Toast
Bagels
Orange Juice
Cranberry Juice
Coffee & Tea

Entrées

(Choose 2)

Hot Oatmeal with Assorted
Toppings
A Selection of Dry Cereals
Pancakes
Belgian Waffles
French Toast
Cinnamon Roll French Toast
Quiche Lorraine
Eggs Benedict
Omelettes
Breakfast Burrito
Shrimp & Grits

Accompaniments

(Choose 2)

Hash Browns
Corned Beef Hash
Potato Pancakes
Lyonnais Potatoes
Applewood Smoked Bacon
Smoked Sausage Links
Ham
Grits

Brunch Buffet

Each package is \$26++ & includes: Omelette Station, Bacon, Sausage, Grits, Hash Browns, Fresh Fruit Platter, Oatmeal with toppings, Assorted Muffins, Danish, Toast & Bagels

Package 1:

(Choose 3)

Carving Station: Ham, Turkey Breast or Roast Beef

Pancakes

Waffles

French Toast

Homemade Cookies

Package 2:

(Choose 3)

Carving Station: Ham, Turkey Breast or Roast Beef

Pancakes

Waffles

French Toast

Quiche Lorraine

Eggs Benedict

Corned Beef Hash with Poached Eggs

Penne Pasta with Tomatoes, Basil & Smoked Mozzarella

Chicken Alfredo with Farfalle Pasta

Ice Cream Sundae Bar with Homemade Cookies

Package 3:

(Choose 3)

Carving Station: Ham, Turkey Breast or Roast Beef

Pancakes

Waffles

French Toast

Salad Bar

Shrimp & Grits

Chicken Marsala

Whitefish Piccata

Pasta Station with choice of three Pastas and Sauces and Six Toppings Prepared to Order

Ice Cream Sundae Bar with Homemade Cookies

Plated Luncheon

Choose a soup or salad, entree and dessert. Package includes coffee and ice tea.
The price is determined by entree pricing based on 30 or more guests.

Soups

New England Clam Chowder
Chicken Tortilla
Cream of Broccoli
Minestrone
Navy Bean
Potato Leek
Cheddar Ale with Summer Sausage
Southwestern Blackbean
Tomato & Basil Cream
Greystone Chili



Salads

Caesar Salad
Spinach, Strawberry, and Mandarin Salad with Fresh Lime Dressing
Salad with Romaine Lettuce, Cucumbers, Shredded Carrots, Cherry Tomatoes & Croutons
Fresh Fruit Salad With Champagne Dressing
Chinese Chicken Salad with Peanuts, Napa Cabbage, and Tangy Mustard Dressing



Entrées

Breast of Chicken with White Wine, Artichokes & Mushrooms	\$24
Pesto Chicken with Sun-dried Tomatoes & Pancetta on a bed of Arugula	\$26
Chicken Boursin Oven Roasted, Stuffed Chicken Breast with Roast Red Peppers & Boursin Cheese	\$25
Chicken Crepes with a Shiitake Mushroom Cream Sauce	\$23
Spinach Tortelloni with Vodka Tomato Cream Sauce	\$22
Grilled Salmon with Lemon Caper Sauce	\$28
Crabcake Salad with Mesclun Greens & Pommery Mustard Vinaigrette	\$28
Grilled Salmon Filet on Arugula with Shaved Parmesan & Balsamic Vinaigrette	\$28
Chinese Chicken Salad with Napa Cabbage, Peanuts, and Tangy Mustard Dressing	\$24
Caesar Salad with Grilled Chicken or Salmon	\$22
Citrus marinated Shrimp with Candied Almonds, Mandarin Oranges on a bed of Baby Spinach	\$27
Sliced Tenderloin of Beef with a Port Wine Demi Glaze Roast Pork Loin with Hoison Glaze and Pineapple Salsa	\$32
Peppercorn Dusted Ahi Tuna with Smoked Tomato Coulis	Market
Penne Pasta with Chicken, Shiitake Mushrooms, Roasted Tomatoes, Peas, Feta Cheese in a Parmesan Broth	\$26

Desserts

- White and Dark Chocolate Mousse with Creme Anglaise & Chocolate Sauce
- Lemon Cheesecake Topped with Fresh Berries
- Individual Baked Apple Dumplings
- Homemade Kit Kat Bars with Raspberry Puree
- Chocolate Cake with Raspberry Filling, Fresh Raspberries & Raspberry Sauce
- Greystone Coconut Cake
- Ice Cream Coupe

Lunch Buffet

\$28_++ includes 3 soups & salads, 2 entrées, 1 dessert, and coffee & ice tea.
The price is based on 30 or more guests.

Choose a total of 3 from Soups and Salads

Soups

Corn and Crab Bisque
Pesto Chicken
Chicken Florentine with Pasta
New England Clam Chowder
Chicken Tortilla
White Bean and Virginia Ham
Butternut Squash with Maple Cream
Potato Leek
Southwestern Black Bean
Tomato & Basil Cream
Greystone Chili
Melon with Yogurt

Salads

Classic Caesar Salad
Tortellini Salad with Pesto Chicken
Tomato, Cucumber Dill Salad
Fresh Seasonal Fruit Display
Field Greens with Choice of Dressing
Grilled Marinated Vegetables
Tossed Spinach Salad with Pecans, Shiitake
Mushrooms and a Sherry Vinaigrette
Pasta Primavera Salad
Basil Cole Slaw Salad
Red Bliss Potato Salad

Entrées

(Choose 2)

Roast Turkey Breast with Natural Jus
Applewood Smoked Flank Steak with a Honey Barbecue Sauce
Balsamic Glazed Chicken Breast
Chicken Boursin Oven Roasted, Stuffed Chicken Breast with
Roast Red Peppers & Boursin Cheese
Beef Tenderloin Stir Fry with Asian Vegetables
Roast New York Strip Loin with a Roasted Shallot Bordelaise
Oven Roasted Atlantic Salmon with a Provencal Sauce
Penne Pasta with Sundried Tomatoes, Asparagus, Mushrooms, Smoked Mozzarella
or Sharp Provolone, with Garlic & Olive Oil Flounder Florentine
Chicken Crepes with Shiitake Mushroom Cream Sauce
Spinach Tart



Desserts

(Choose 1)

White and Dark Chocolate Mousse with Creme
Anglaise & Chocolate Sauce

Lemon Cheesecake Topped with Fresh Berries

Individual Baked Apple Dumplings

Homemade Kit Kat Bars
with Raspberry Puree

Chocolate Cake with Raspberry Filling, Fresh
Raspberries & Raspberry Sauce

Greystone Coconut Cake

Ice Cream Coupe

Plated Dinner

THE STONE

Includes 5 hors d'oeuvres, soup or salad, 1 entrée, 1 dessert, and coffee & ice tea.

Hors d'oeuvres

Passed:

- Prosciutto with Melon
- Fresh Strawberries stuffed with Brie
- Curried Chicken Tartlettes
- Chicken Satay Bruschetta
- Fresh Spring Rolls with Pork & Shrimp
- Spanakopita Franks in Blankets
- Water Chestnuts in Bacon Beef Empanadas
- Vegetable Spring Rolls
- Caramelized Onion Tart with Blue Cheese and Bacon
- Chicken Quesadillas with Pico de Gallo

Stationary:

- Vegetable Crudites
with Blue Cheese Dressing
- Domestic Cheese & Fruit Display

Soups

- Cream of Broccoli Minestrone
- Southwestern Black Bean
- Tomato & Basil Cream
- Gazpacho
- Chicken Noodle Escarole (wedding soup)

Salads

- Caesar Salad
- Mesclun Greens with Roast Peppers, Hearts of Palm & Mandarin Oranges
- Salad with Romaine Lettuce, Cucumbers, Shredded Carrots, Cherry Tomatoes & Croutons



Entrées

Chicken Carmel Stuffed Chicken Breast with Goat Cheese & Sun-Dried Tomatoes	\$44
Chicken Boursin Oven Roasted, Stuffed Chicken Breast with Roast Red Peppers & Boursin Cheese	\$44
Stuffed Chicken Saltimbocca with Prosciutto, Sage and Fontina Cheese	\$45
Grilled Fillet of Salmon with Whole Grain Mustard and Watercress	\$48
Grilled Fillet of Salmon with Wild Mushroom Ragout and Red Wine Syrup	\$48
Roast Prime Rib of Beef Au Jus & Creamy Horseradish Sauce	\$54
Macadamia Nut Crusted Mahi Mahi with Coconut Curry Sauce	\$46
Roast Pork Loin with Fire Roasted Peppers and Arugula Pesto	\$48
Roast Pork Loin with Dried Cherries and Cognac	\$48
Beef Tenderloin Stir Fry with Asian Vegetables	\$54
Applewood Smoked Flank Steak with a Honey Barbecue Sauce	\$48
Peppercorn Dusted Ahi Tuna with Smoked Tomato Coulis	\$49

Desserts

- White and Dark Chocolate Mousse with Creme Anglaise & Chocolate Sauce
- Vanilla Cheesecake Topped with Fresh Berries
- Individual Baked Apple Dumplings
- Turtle Cheesecake
- Hawaiian Banana Split
- Greystone Coconut Cake
- Ice Cream Sundae Bar

Plated Dinner

THE FALLS

Includes 5 hors d'oeuvres, 1 soup or salad, 1 entrée, 1 dessert, and coffee & ice tea.

Hors d'oeuvres

Passed:

Prosciutto with Melon
House Smoked Salmon on English Cucumber
Fresh Strawberries stuffed with Brie
Herbed Goat Cheese Bruschetta
Brie & Wild Mushroom Quesadillas
Pesto Chicken Tartlette
Peking Duck Rolls with Sweet
Ginger-Soy Sauce
Chicken & Mushroom Phyllo Crisps
Brie Beggars Purses with Raspberry & Almond
Bacon Wrapped Dates with Blue Cheese
Blue Cheese Stuffed Figs
Asian Ladies Purses
Beef Empanadas
Vegetable Spring Rolls
Fresh Spring Rolls with Pork & Shrimp
Duck Pistachio Pate on Crostini

Stationary:

Vegetable Crudités
with Blue Cheese Dressing
International Cheese & Fruit Display

Soups

New England Clam Chowder
Chicken Tortilla
Navy Bean
Potato Leek
Cheddar Ale with Summer Sausage

Salads

Caesar Salad
Mesclun Greens with Dried Cherries,
Candied Nuts & a Roast Shallot Vinaigrette
Salad with Romaine Lettuce, Cucumbers,
Shredded Carrots, Cherry
Tomatoes & Croutons
Grilled Portobello Salad With Goat
Cheese & Greens



Entrées

Chicken Sautéed with Artichokes, Mushrooms & White Wine Lemon Sauce	\$44
Applewood Smoked Airline Chicken Breast With Caramelized Onion Wild Rice & Sun Dried Cranberry Essence	\$44
Roast Salmon with Mustard Glaze & Marinated Asian Vegetables	\$48
Shrimp Scampi with Orzo Primavera	\$48
Prosciutto Wrapped Shrimp with Onion Jam and Mustard Aioli	\$48
Whole Roasted Ruby Red Trout stuffed with Bacon, Wild Mushrooms, Artichokes and Bel Paese	\$47
Sautéed Red Snapper with Tomatoes, Scallions and Roasted Garlic Cloves	\$54
Applewood Smoked Tenderloin of Beef with Walla Walla Onion Ragout	\$54
Roast Prime Rib of Beef Au Jus and Creamy Horseradish Sauce	\$54
8 oz. Grilled Filet Mignon Served with Red Wine Sauce	\$56
Roast Pork Loin with Hoison Glaze and Pineapple Salsa	\$48
Peppercorn Dusted Chicken Breast with Smoked Tomato Coulis	\$48

Desserts

- Classic Crème Brûlée
- Vanilla Cheesecake
- Fresh Fruit Tart (Seasonal)
- Ice Cream Sundae Bar
- Warm Chocolate Cake with Ice Cream

Plated Dinner

THE TRADITION

Includes 5 hors d'oeuvres, 1 soup or salad, 1 entrée, 1 dessert, and coffee & ice tea.

Hors d'oeuvres

Passed:

House Smoked Salmon on English Cucumber
Lump Crab Salad in Pate a Choux
Blackened Bay Scallop Skewers
Herbed Goat Cheese Bruschetta
Coconut Shrimp
Fresh Tuna Satay
Crab Rangoon
Chicken & Mushroom Phyllo Crisps
Smoked Salmon Rangoon
Buckwheat Blini with Creme Fraiche & Caviar
Truffled Artichoke Tapanade
Brie Beggars Purses with Raspberry & Almond
Asian Ladies Purses

Soups

Roasted Pumpkin Bisque with Sage, Creme
Fraiche and Fresh Nutmeg
Tuscan Sweet Shrimp
Crab Consomme with a Dungeness
Dumpling & Scallions
Bouillabaisse
Southwestern Duck Consomme

Stationary:

International Cheese Fresh Fruit
& Vegetable Display
Sliced House Smoked Salmon
with Condiments

Dim Sum

Assorted Asian Dumplings and Dipping
Sauces Prepared to Order

Pasta

Your Choice of Three Pastas with Three
Sauces, and Six Toppings

Chicken Saute

Boneless Chicken Breast Sauteed to
order with choice of Marsala, Piccata
Saltimbocca, Southern Comfort Cream,
Asparagus, Prosciutto, Wild Mushroom

Salads

Bibb Lettuce with Tomatoes, Red Onion,
Gorgonzola & Balsamic Vinaigrette
Caesar Salad
Mesclun Greens with Roast Shallot
Vinaigrette, Basil, Candied Nuts, Dried
Cherries, Tomatoes & Mozzarella
Mediterranean Salad with Artichoke Hearts,
Baby Lettuce, Roast Peppers, Olives, Hearts
of Palm & Balsamic Vinaigrette



Entrées

Shrimp Stuffed with Crab Imperial_____	\$52
Twin Broiled Lobster Tails with Drawn Butter_____	Market
Chili-rubbed Mahi-Mahi_____	\$46
Jumbo Lump Blue Crab Cakes with Roasted Pepper Coulis_____	\$52
Stuffed Tenderloin of Beef Forrestiere with Wild Mushrooms & Spinach over Bordelaise Sauce_____	\$54
Applewood Smoked Beef Tenderloin with Walla Walla Onion Ragout_____	\$54
Filet Mignon 8 oz. Grilled Filet Served with Red Wine Sauce_____	\$56
Asian Marinated Duck Breast over Fried Wild Rice with Sweet Chili Glaze_____	\$54
Trio of Duck: Seared Breast, Leg Confit, and Orange Rilette with Black Currant Reduction_____	\$56
Roast Sliced Veal Loin Served with Veal Demi-glace, Saffron Risotto & Peas_____	\$57
Herb & Garlic Crusted Rack of Lamb Served with Pommery Mustard Sauce_____	\$58
Sauteed Halibut with Spinach Saute, Fingerling Potatoes, Pine Nuts & Lemon Butter_____	\$49
Broiled Snapper with a Tri-colored Vegetables and a Garlic White Wine Buerre Blanc____	\$52

Desserts

- Classic Crème Brûlée
- Valrhona Chocolate Souffle
- Grand Marnier Souffle with Creme Anglaise
- Belgian Chocolate Nut Torte
- Kit Kat Crunch Bars with Cognac Cream
- A Trio of Mini Desserts

Dinner Buffet

THE FOUNDERS

\$60 includes 5 hors d'oeuvres, 1 of each station (1 soup & 1 salad), 1 dessert, and coffee & ice tea.
A minimum of 50 guests is required for this package.

Hors d'oeuvres

Choose 5

Passed

Prosciutto with Melon
Fresh Strawberries stuffed with Brie
Curried Chicken Tartlettes
Fresh Spring Rolls with Pork
Shrimp Spanakopita
Chicken Satay Bruschetta
Franks in Blankets

Water Chestnuts in Bacon
Beef Empanadas Vegetable
Spring Rolls Caramelized
Onion Tart with Blue Cheese & Bacon
Chicken Quesadillas with Pico de Gallo

Stationary

Vegetable Crudites with Blue Cheese Dressing
Domestic Cheese & Fruit Display



Desserts

(Choose 1)

Stationary

Ice Cream Sundae Bar Station with a variety of toppings and sauces & Assorted Cookies & Bars

Passed

White and Dark Chocolate Mousse with Creme Anglaise & Chocolate Sauce
Lemon Cheesecake Topped with Fresh Berries
Greystone Coconut Cake
Chocolate Raspberry Truffle Cheesecake with Oreo Cookie Crust
Fresh Fruit Tart [Seasonal]

Stations

Choose 1 of each

Station 1

Soups

(Choose 1)

New England Clam Chowder
Chicken Tortilla
Cream of Broccoli
Minestrone
Cheddar Ale with Summer Sausage
Potato Leek
Southwestern Blackbean
Tomato & Basil Cream
Gazpacho

Salads

(Choose 1)

Chef's Salad Bar with assorted fresh greens, condiments, toppings & dressings

Antipasto Salad Bar with assorted cured meats, olives & aged cheeses

A trio of Composed salads including Chicken Salad, Tuna Salad, Egg Salad

Station 2

(Choose 1)

Hand Carved:

Marinated Flank Steak with Sweet Onion Relish
Brown Sugar - Bourbon Glazed Ham with Honey-Mustard & Petite Rolls
Roast Breast of Turkey with Pan Gravy & Cranberry Relish
Smoked Loin of Pork with Roasted Peppers and Arugula Pesto

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Station 3

(Choose 1)

Pasta Station

With choice of three Pastas and Sauces and Six Toppings Prepared to Order

Chicken Saute Station

4 ounce boneless chicken breast sauteed to order with choice of Marsala, Piccata, Saltimbocca, Southern Comfort Cream, Asparagus, Prosciutto, Wild Mushroom

Tempura Station

With Jumbo Shrimp, Lobster, Chicken Tenderloin, Broccoli, Sweet Potato, and Zucchini dipped in a batter and fried to a golden brown

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Dinner Buffet

THE LEGACY

\$75 includes 5 hors d'oeuvres, 3 station 1 choices, 1 station 2 choice, 1 station 3 choice, 1 dessert, and coffee & ice tea.

A minimum of 50 guests is required for this package.

Hors d'oeuvres

(Choose 5)

Passed

House Smoked Salmon on English Cucumber
Lump Crab Salad in Pate a Choux
Blackened Bay Scallop Skewers
Herbed Goat Cheese Bruschetta
Coconut Shrimp
Fresh Tuna Satay

Crab Rangoon
Chicken & Mushroom Phyllo Crisps
Smoked Salmon Rangoon
Buckwheat Blini with Creme Fraiche & Caviar
Truffled Artichoke Tapanade
Brie Beggars Purses with Raspberry & Almond
Asian Ladies Purses

Stationary

International Cheese & Fruit Display
House Smoked Salmon with Condiments
Charcuterie Display with Assorted Terrines & Sausages
Heirloom Tomato and Fresh Mozzarella

Or, select hors d'oeuvres from any of our other packages

Desserts

(Choose 1)

Mini Pastry Table

Served

Valrhona Chocolate Souffle with Creme Anglaise A Trio of Mini Desserts
Belgian Chocolate Nut Torte
Grand Marnier Souffle with Creme Anglaise Kit Kat Crunch Bars with Cognac Cream
Classic Creme Brulee
Chocolate Dipped Fruits



Stations

Station 1

(Choose 3)

Soup

Roasted Pumpkin Bisque with Sage, Crème Fraîche and Fresh Nutmeg

Tuscan Sweet Shrimp

Bouillabaisse

Crab Consomme with a Dungeness Dumpling and Scallions

Southwestern Duck Consomme

Salad Bars

Mesclun Greens Salad Bar with condiments and toppings

Heirloom Tomato Salad Bar with Fresh Mozzarella, a variety of toppings and dressings
A Trio of Composed Salads: Pesto Chicken with Pancetta, Arugula and Sundried Tomato,
Citrus Grilled Shrimp with Baby Spinach & Mandarin Oranges
Seared Ahi Tuna "Nicoise" with Haricot Vert, Fingerling Potatoes, Kalamata Olives. Roasted
Garlic Cloves and Tarragon Vinaigrette

Station 2

(Choose 1)

Hand Carved:

Marinated Seared Tuna Loin with Ginger Dressing (Market Price)

Applewood Smoked, Stuffed or Roast Tenderloin of Beef with Sauces & Silver Dollar Rolls

Herb & Garlic Crusted Rack of Lamb with Lamb Essence

Roast Loin of Veal with Wild Mushroom Ragout

Atlantic Salmon Wellington with Fresh Dill Hollandaise

Asian Marinated and Seared Duck Breast with Sweet Chili Glaze

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Station 3

(Choose 1)

Homemade Stuffed Pasta Station with Sauces & Condiments

Sushi Station with Soy, Wasabi & Ginger

Crabcake Station with Whole Grain Mustard Sauce

Shrimp Sautéed with your choice of Scampi, Diavolo or Oriental Sauces

Veal Sautéed with your choice of Marsala, Picatta, or Limone Sauces

An attendant will be required for each of the stations at \$100
Choose 2 Accompaniments from page 20

Accompaniments



Please select one starch and one vegetable to compliment the entrée in Plated Luncheon & Dinner

Starches

Mashed Potatoes:

Bleu Cheese
Cheddar-Chive
Horseradish
Port Wine
Roasted Garlic Sweet
Wasabi

Rice:

Rice Pilaf
Wild Rice

Risottos:

Four Cheese & Tomato
Saffron with Peas
Wild Mushroom

Grains:

Polenta Fries
Seared Au Gratin Polenta
Cakes
Vegetable Cous Cous

Potatoes:

Baked
Dauphinoise
Duchess
Fingerling
Herb Roast Red Potatoes
Parsley New Potatoes Sweet
Potato Fries
Twice Baked

Vegetables

Buttered Turnips Button
Mushrooms Broccoli
Brussels Sprouts Cauliflower
Julienne Carrots Spaghetti
Squash String Beans Sugar
Snap Peas
Sweet & Sour Red Cabbage

Vegetable Upgrades

Included with Stone package
An additional \$2.00 per person with other packages

Asparagus
Assorted Baby Vegetables
Braised Endives
Creamed Baby Spinach

Glazed Baby Carrots
Haricots Verts
Ratatouille
Snow Pea Pods

Package Upgrades

Hors d'oeuvres Stations

A minimum of 50 guests is required for the following items.
An attendant will be required for each of the stations at \$100
(Price is per person)

Dim Sum	\$5⁰⁰
Assorted Asian Dumplings and Dipping Sauces Prepared to Order	
Sushi Boat	\$7⁵⁰
Assorted Sushi Rolls and Sashimi with Pickled Ginger, Wasabi & Dipping Sauces	
Crab Cakes	\$7⁵⁰
Maryland Crab Cakes Sautéed to Order	
Wild Mushroom	\$5⁰⁰
An assortment of fresh Wild Mushrooms prepared to order, sautéed in butter	
Calamari	\$5⁰⁰
Fried in Woks. Sautéed to Order, and a cold marinated display	
Pasta	\$7⁵⁰
Your Choice of Three Pastas with Three Sauces, and Six Toppings	
Shrimp Saute	\$9⁰⁰
Shrimp sautéed in your choice of Scampi, Diavolo or Oriental Sauces	
Veal Saute	\$8⁰⁰
Veal sautéed in your choice of Marsala, Picatta, or Limone Sauces	
Chicken Saute	\$9⁰⁰
Boneless chicken breast sautéed to order with choice of Marsala, Piccata Saltimbocca, Southern Comfort Cream, Asparagus, Prosciutto, Wild Mushroom	

Hors d'oeuvres

Passed:

Oysters with Mignonette
Bacon Wrapped Scallops
Mini Crab Cakes
Prosciutto & Provolone
Wrapped Shrimp Mini Lamb
Chops

Stationary:

Raw Bar with Seasonal
Specialties
Traditional Shrimp Cocktail
with Lemon & Cocktail Sauce

Appetizers

Crab Cake with Fireworks
Sauce
Tri-Color Tortelloni
with Vodka Tomato Cream
Shrimp Cocktail
Wild Mushroom Risotto Cake
with Stilton Cream Sauce
Napoleon of House Smoked
Salmon with Caviar
Kataify Wrapped Shrimp with
Sweet-Spicy Dipping Sauce
Black & Blue Tuna with Soy,
Wasabi & Pickled Ginger

Desserts

Cherries Jubilee
Bananas Foster
Crepes Suzettes
Pineapple Pina Colada over
Ice Cream
After Dinner Cordials Cart
International Coffee Station

Beverage Packages

Liquor Packages include:

Beer: Two Domestic and Two Imported

House Wines:

Greystone Cellars- California
Chardonnay & Cabernet Sauvignon

Premium Liquor Package

Liquor		Rates
Bourbon	Vodka	1st hour: \$18
Maker's 46	Absolut	2nd hour: \$14
Maker's Mark	Absolut Citron	3rd hour: \$10
Gin	Grey Goose	Each additional: \$8
Bombay	Ketel One	
Bombay Sapphire	Tito's	
Tanqueray	Whiskey	
Rum	Crown Royal	
Captain Morgan	Seagram's V.O.	
Myers	Tequila	
Scotch	Patron	
Johnnie Walker (Black)	Jose Cuervo	
Johnnie Walker (Red)		
Chevas Regal		

House Liquor Package

Liquor		Rates
Bourbon	Tequila	1st hour: \$16
Old Forrester	Sauza	2nd hour: \$12
Gin	Vermouth	3rd hour: \$8
Beefeater	Gallo	Each additional: \$6
Rum (light)	Vodka	
Bacardi	Pinnacle	
Scotch	Whiskey	
Dewar's	Jack Daniels	
	Canadian Club	



Host Bar

Soft Drinks	\$3.00	House Liquor	\$7.00	House Wine	\$8.00
Bottled Water	\$3.00	Premium Liquor	\$9.00	Cordials	\$8-\$15
		Domestic Beer	\$4.00		
		Imported Beer	\$5.00		
		Craft Beer	\$6.00		

Banquet Wines

Red

Chono Pinot Noir, Chile	\$36
Howling Moon Pinot Noir, Monterey CA	\$42
Catlidge and Browne Merlot, North Coast CA	\$36
Concannon Cabernet Sauvignon, Lodi CA	\$34
Slingshot Cabernet Sauvignon, Napa CA	\$42

White

Italo Cescon Pinot Grigio, Italy	\$36
Expedition Pinot Gris, Washington	\$36
Hahn Chardonnay, Santa Lucia Highlands, CA	\$34

Beer

Domestic

Bud Light, Budweiser, Miller Lite, Coors Lite, Michelob Ultra

Imports

Amstel Light, Heineken, Heineken Light, Corona, Corona Light, New Castle

Craft

Good People IPA, Good People Ale, Fat Tire Amber Ale, Stone IPA



GREYSTONE

GOLF & COUNTRY CLUB

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