



LUNCH

CONTACT

Jessica Bianco, Event Coordinator
jbianco@greystonepa.com
717-433-6406

LUNCH OPTIONS



All Lunch Packages are available between 11:00 AM and 3:00 PM. Groups of 20 guests or more are required to provide all meal choices 7 days prior to your event. All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.

PLATED LUNCH

\$17.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, House Made Cookies and Brownies, Choice of Two Entrees

ENTREE SALADS AND SANDWICHES

*Served with Assorted Rolls. * Sandwiches served with chips*

CHICKEN CAESAR SALAD

Romaine Lettuce, Tomato, Grilled Chicken, Parmesan Cheese, Herb Croutons, Caesar Dressing

GREYSTONE SALAD

Butter Lettuce, Grilled Chicken, Green Apples, Candied Walnuts, Blue Cheese, Champagne Vinaigrette

ASIAN CHOPPED SALAD

Romaine, Napa Cabbage, Red Cabbage, Cilantro, Carrots, Red Pepper, Edamame, Toasted Almonds, Crispy Wontons, Soy Ginger Dressing

ROAST BEEF

Cheddar Cheese, Caramelized Onions, Horseradish Mustard Sauce on Baguette

SMOKED TURKEY

Cooper Cheese, Bacon, Lettuce and Tomato on Sourdough Bread

PLATED ENTREES

Served with Assorted Rolls

SALMON CAKES

Herb Roasted Potatoes, Vegetable, Dill Sauce | **\$2.00 per person**

CRAB CAKE

Herb Roasted Potatoes, Seasonal Vegetable, Lemon Butter Sauce | **\$4.00 per person**

GRILLED CHICKEN BREAST

Herb Roasted Potatoes, Seasonal Vegetable, Smoked Mushroom Sauce

SMOKED MUSHROOM RAGOUT

Cavatappi Pasta, Parmesan Cheese
Add Short Rib Ragout +\$3.00



LUNCH BUFFET OPTIONS



Based on a maximum of 1 ½ hours of consumption with a minimum of 35 guests for all Lunch Buffets.
All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.



SANDWICH BOARD

\$17.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, Artisan Rolls and Breads, Chips, Assorted Sliced Cheeses, Lettuce, Tomato, Pickles, Mayonnaise, Mustard, Selection of Two Salads, Smoked Turkey, Ham, Chicken Salad, House Made Cookies

SALAD SELECTIONS

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, Buttermilk Ranch

CAESAR SALAD

Hearts of Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing

CREAMY COLESLAW

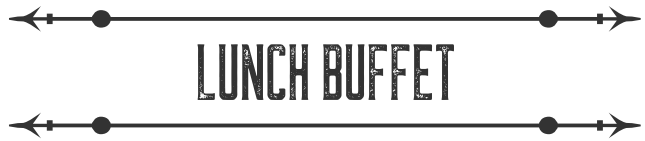
POTATO SALAD

VEGETABLE PASTA SALAD

Seasonal Vegetables, Parmesan Vinaigrette

SEASONAL FRUIT DISPLAY

Sliced Melon, Pineapple, Watermelon, & Fresh Berries, Raspberry Infused Yogurt Dipping



LUNCH BUFFET

\$18.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, Assorted Baked Rolls, Selection of Two Entrées, Selection of One Starch, Seasonal Vegetable, House Made Cookies

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette & Buttermilk Ranch Dressings

STARCH SELECTIONS

ROASTED POTATOES

MASHED POTATOES

PARMESAN RISOTTO

RICE PILAF

CREAMY MAC & CHEESE

EGG FRIED RICE

Continue to Next Page for Entrée and Starch Selections



LUNCH BUFFET OPTIONS

Based on a maximum of 1 ½ hours of consumption with a minimum of 35 guests for all Lunch Buffets.
All Food and Beverage are subject to 6% PA Sales Tax & 21% Gratuity.



ENTREE SELECTIONS

SLOW COOKED SHORT RIB RAGOUT OR SMOKED MUSHROOM RAGOUT

Cavatappi Pasta, Parmesan Cheese

SMOKED TURKEY BREAST

Herb Pan Sauce

PULLED PORK

Chef Signature BBQ Sauce

ORANGE CHICKEN & BROCCOLI

SALMON CAKES

Lemon Caper Sauce

GRILLED CHICKEN BREAST

Tomato Bruschetta, Basil Pesto

PASTA PRIMAVERA

Seasonal Vegetable, Tomato, Mushroom, Parmesan Cheese



OTHER LUNCH OPTIONS



BOXED LUNCH

For delivery or take out only | **\$12.00 per person**

INCLUSIONS

Bottled Water, Chips, House Made Chocolate Chip Cookie, Selection of One Sandwich

SANDWICH SELECTION

SLICED SMOKED TURKEY BREAST

Provolone Cheese, Lettuce, Tomato, Baguette Bread, Side Mayonnaise

SLICED HAM

Swiss Cheese, Lettuce, Tomato, Baguette Bread, Side Mustard

LUNCH ENHANCEMENTS

SEASONALLY SELECTED CHEF

INSPIRED SOUP | \$3.00 per person

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette | **\$3.00 per person**

ASSORTED MINI PASTRIES | \$4.00 per person

PEANUT BUTTER PIE ^{GF}

Chocolate Cookie Crust, Chocolate Ganache, Whipped Cream | **\$4.00 per person**