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LUNCH

50

DILLSBURG, PA

LUNCH OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

PLATED LUNCH

\$24.00 per person

INCLUSIONS

Bread Basket, Whipped Butter, Choice of Two Entrées, House Made Cookies & Brownies, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water

PLATED ENTRÉE CHOICES

CAESAR SALAD

Hearts of Romaine, Cherry Tomatoes, Parmesan Cheese, Herb Croutons, 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

ATLANTIC SALMON CAKES

Herb Roasted Potatoes, Seasonal Vegetables, Fresh Dill Sauce

CHICKEN PICCATA

Herb Roasted Potatoes, Seasonal Vegetables, Lemon Caper Sauce

MEDITTERRANEAN GRILLED CHICKEN

Sun-Dried Tomato & Olive Bruschetta, Herb Roasted Potatoes, Seasonal Vegetable

CHEDDAR POTATO PIEROGI

Sour Cream Cucumber Salad, Caramelized Onions, Butter, Chives

BRAISED SHORT RIB RAGU & STROZZAPRETI PASTA

Spinach, Mushrooms, Parmesan Cheese, Truffle Cream Sauce

LUNCH BUFFET OPTIONS



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	SANDWICH BOARD	- /	x -	LUNCH BUFFET		,
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\$24.00 per person

INCLUSIONS

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

SALAD CHOICES

GARDEN SALAD Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette, Buttermilk Ranch Dressing

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, Honey & Mint Infused Yogurt Dipping Sauce

\$28.00 per person

INCLUSIONS

Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Lemonade, Iced Tea, Water, Bread Basket, Whipped Butter, Choice of Two Entrées, Choice of One Starch, Seasonal Vegetable, House Made Cookies

GARDEN SALAD

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

BUFFET STARCH CHOICES

HERB ROASTED POTATOES Mashed Potatoes Parmesan Risotto Rice Pilaf

CREAMY MAC & CHEESE

LUNCH BUFFET OPTIONS



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BUFFET ENTRÉE CHOICES

MEDITERRANEAN GRILLED CHICKEN Sun-Dried Tomato & Olive Bruschetta

SMOKED TURKEY BREAST Herbed Turkey Gravy

HOUSE SMOKED PULLED PORK OR HOUSE SMOKED PULLED CHICKEN Chef's Signature BBQ Sauce

TUSCAN SHRIMP PASTA

Garlic Lemon Cream Sauce, Spinach, Artichokes, Sun-Dried Tomatoes

BRAISED SHORT RIB RAGU & STROZZAPRETI PASTA Spinach, Mushrooms, Parmesan Cheese, Truffle Cream Sauce

PASTA PRIMAVERA Seasonal Vegetables, Garlic, EVOO, Parmesan Cheese



OTHER LUNCH OPTIONS



All Lunch Packages require a minimum of 25 people. All Guest's meal choices are due at least 7 days prior to the Event date. All Food and Beverage are subject to 6% PA Sales Tax & 23% Service Charge.

BOXED LUNCH

For delivery or take out only | \$18.00 per person

INCLUSIONS

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

BOXED LUNCH ENHANCEMENTS

Side Choices | \$3.00 per person surcharge, per side:

CREAMY COLE SLAW

MACARONI SALAD

POTATO SALAD

SANDWICH CHOICES

SLICED SMOKED TURKEY BREAST Cooper Cheese, Lettuce, Tomato, Pretzel Roll, Side Mayonnaise

SLICED HONEY BAKED HAM Swiss Cheese, Lettuce, Tomato, Pretzel Roll, Side Mustard



CHEF'S SEASONALLY INSPIRED VEGETARIAN SOUP

Individually Plated OR Buffet | \$3.00 per person

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette | **\$3.00 per person** *Individually Plated OR Buffet*

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce, Whipped Cream | **\$4.00 per person** *Individually Plated*

SHARED ASSORTED MINI DESSERTS | \$4.00 per person

PEANUT BUTTER PIE GF

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

CHEESECAKE

Seasonal Berries, Whipped Cream | **\$4.00 per person** *Individually Plated*