



GREYSTONE
INN
BREW HOUSE
DILLSBURG, PA

DINNER

CONTACT

Jessica Bianco, Events Coordinator

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717-433-6406

DINNER OPTIONS



All Dinner 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 DINNER

\$44.00 per person

INCLUSIONS

Bread Basket, Whipped Butter, Seasonal Vegetable, Choice of One Salad, Choice of One Starch, Choice of Two Entrées, Choice of One Dessert, Selection of Hot Teas, Freshly Brewed Regular and Decaffeinated Coffee, Water, & Iced Tea

PLATED SALAD CHOICES

GARDEN SALAD

Tomato, Cucumber, Carrot, Crouton, Balsamic Vinaigrette

CAESAR SALAD

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

PLATED STARCH CHOICES

ROASTED RED POTATOES

MASHED POTATOES

AU GRATIN POTATOES

RICE PILAF

PARMESAN RISOTTO

PLATED ENTRÉE CHOICES

Add an additional entrée selection \$4.00 per person

BRAISED BEEF SHORT RIB

Red Wine Sauce

SEASONAL DAILY CATCH

Lemon Sauce

GRILLED ATLANTIC SALMON

Lemon Caper Sauce

CHICKEN MARSALA

Kennett Square Mushroom Marsala Sauce

MEDITERRANEAN GRILLED CHICKEN

Sun-Dried Tomato & Olive Bruschetta

HERB CRUSTED PORK LOIN

Apple Brandy Sauce

CRAB CAKES

Lemon Caper Sauce | **\$12.00 per person surcharge**

7 OZ GRILLED BEEF TENDERLOIN Choice of Temperature

Red Wine Sauce | **\$16.00 per person surcharge**

10 OZ GRILLED NY STRIP Choice of Temperature

Red Wine Sauce | **\$12.00 per person surcharge**

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PLATED DINNER CONT.

DINNER BUFFET

PLATED DESSERT CHOICES

CHEESECAKE

Seasonal Berries, Whipped Cream

FLOURLESS CHOCOLATE CAKE

Raspberry Sauce, Whipped Cream

ASSORTED MINI DESSERTS & COOKIES

Shared Per Table

PEANUT BUTTER PIE

Chocolate Cookie Crust, Chocolate Ganache, Whipped Cream

\$48.00 per person

INCLUSIONS

Bread Basket, Whipped Butter, Seasonal Vegetable, Choice of Two Salads, Choice of One Starch, Choice of Two Entrées, Assorted Mini Desserts, Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Teas, Iced Tea, Water

SALAD CHOICES

GARDEN SALAD

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

CAESAR SALAD

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

BUTTER LETTUCE SALAD

Green Apple, Blue Cheese, Candied Walnuts, Champagne Vinaigrette

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DINNER BUFFET CONT.

BUFFET ENTRÉE CHOICES

Add an additional entrée selection \$6.00 per person

CHEDDAR POTATO PIEROGI

Caramelized Onions, Butter, Chives

SEARED TENDERLOIN TIPS

Wild Mushroom, Caramelized Onion, Red Wine Sauce

GRILLED BEEF FLAT IRON STEAK

Chimichurri Sauce

MEDITERRANEAN GRILLED CHICKEN

Sun-Dried Tomato & Olive Bruschetta

SEASONAL DAILY CATCH

Lemon Sauce

BRAISED BEEF SHORT RIBS

Red Wine Sauce

HOUSE SMOKED CHICKEN

Chili, Lime, Honey Sauce

SEARED ATLANTIC SALMON

Lemon Caper Sauce

HERB CRUSTED PORK LOIN

Apple Brandy Sauce

PASTA PRIMAVERA

Seasonal Vegetables, Garlic, EVOO, Parmesan Cheese

BUFFET STARCH CHOICES

Add an additional starch selection \$3.00 per person

ROASTED RED POTATOES

MASHED POTATOES

AU GRATIN POTATOES

RICE PILAF

CREAMY MAC & CHEESE

BUFFET DINNER ENHANCEMENTS

CARVING STATIONS

SMOKED PIT BEEF

Steak Sauce, Horseradish Sauce | **\$10.00 per person surcharge**

HERB CRUSTED PORK LOIN

Apple Brandy Sauce | **\$8.00 per person surcharge**

SMOKED TURKEY BREAST

Herbed Turkey Gravy | **\$8.00 per person surcharge**

HONEY BAKED HAM

Honey Mustard Sauce | **\$8.00 per person surcharge**

SMOKED BRISKET

Chef's Signature BBQ Sauces | **\$12.00 per person surcharge**