



The Greystone Estate Package

47 per guest + tax (gratuity not included)

(Prices subject to change)

Select 2 Hors d'oeuvres for Cocktail Hour

Jumbo Shrimp Cocktail, Pimento
Cheese Bites, Fresh Seasonal Fruit &
Cheese Display with Crackers, Warm
Spinach Artichoke Dip with Homemade
Chips, Smoky, Swedish, or Spicy
Meatballs, Smoked Gouda Crisps,
Lobster, Shrimp and Crab Dip with
Chips and Pita, mini Lobster Tacos, Crab
Cakes with Sweet and Spicy Remoulade
Or Choose Charcuterie Display only

Select 1 Salad of Choice

Bella Signature salad with spring
greens, feta, toasted sweetened nuts,
dried cranberries, tomato, cucumber
and our Tuscan Balsamic Vinaigrette

Traditional Caesar salad with shredded
asiago cheese and croutons

Garden Salad with tomato, cucumber
and choice of 2 dressings

Bread of choice served with butter

Warm yeast rolls, Corn Bread or assorted dinner rolls

Entrée (Choose 2)

Chicken Breast- Marsala, Herb Crusted,
Spinach Florentine, Lemon, Tuscan,
Honey Dijon, Foothills, Asiago
Beef- Sesame Beef, Sirloin Strips, petit
bistro cut Tender with red wine glaze,
Pork Medallions with Honey glaze

Side Dishes (Choose 3)

Garlic Smashed Potatoes, Gourmet Mac
& Cheese, Glazed Carrots, Southern
Green Beans, Potatoes Dauphinoise
Asparagus, Wild Rice, Haricot Verts,
Roasted Seasonal Vegetables, Steamed
Broccoli, Asiago Onion Risotto, Squash
Casserole, Sweet Corn, Smashed Sweet
Potatoes

Beverages Tea and Water

Your Package includes white bone china, stainless steel silverware, 3 buffet linens, round table linens for guest count less the estate table (add \$38 per estate table linen in the Grand), water/tea goblets, linen napkin in a selection of colors and uniformed servers to set up buffet, serve, replenish buffet and bus tables. There is an 8% production fee on services to cover, vehicles, workers' comp, delivery, BOH staff, and clean up.

All menus may be customized to fit your taste. We offer many more menu options to choose from including vegetarian & vegan dishes. Please check our website for more menu options & upgrades. We can be your one stop experience as our services include desserts and cakes, decor rentals and bar services starting at \$350 for bartender, disposable cups, cocktail napkins, host insurance, set up, service and clean up.

Our goal is to provide you with delicious food and great service. We are committed to our work and strive to make all of our couples and their guests happy. We have been in the wedding industry for 25 years and know how much this day means to you. We will work together to create a service package that completes your vision for your big day as our team considers ourselves not only working with you, but an extended representation of you and your family.