

This sample menu has been crafted exclusively for The Greystone Estate and includes professional and uniformed Talk of the Town staff, beautiful food presentations and buffet set up. We also provide complimentary cake cutting and a “To Go” bag for the Bride and Groom.

TRAY-PASSED APPETIZERS

(Select two)

Smoked Chicken Salad, Sliced Grape, Gingersnap Cookie

Candied Bacon, Blue Cheese, Spiced Apples (gf)

Mac and Cheese Fritters (v)

Thai Chicken Skewers, Sesame Ginger Sauce

Mini Fried Green Tomatoes, Pimento Cheese, Tomato Chow Chow (v)

Mini Beef Wellingtons

DINNER BUFFET

SALAD

(Select one)

Classic Garden Salad, Vine Ripened Tomatoes, Cucumbers, Carrots, Croutons (v)

Choice of Dressing: Basil Vinaigrette, Ranch, Italian, Honey Mustard, Blue Cheese or Sesame Ginger

Classic Caesar Salad, House Made Croutons, Parmesan Cheese, Creamy Caesar Dressing (v)

Classic Greek Salad, Vine Ripened Tomatoes, Cucumbers, Red Onions, Olives, Feta Cheese,

Greek Dressing (v)

Honey Mustard Spinach Salad, Sliced Cremini Mushrooms, Red Onions, Sunflower Seeds

Honey Mustard Dressing (v, gf)

ENTRÉE*(Select two)*

Eggplant Parmesan, Rich Pomodoro Sauce

Pecan Crusted Chicken Breast, Grilled Peaches, Peach Dijon Sauce

Chicken Roulade, Feta Cheese, Spinach, Bell Peppers, Lemon Artichoke Sauce

California Chicken Breast, Cilantro Lime Grilled Chicken Breast, Cherry Tomatoes, Avocado Cream Sauce

Beef Bourguignon, Tender Beef Tips, Wine, Herbs, Mushrooms, Onions, Carrots

Sliced Beef Bistro Tender, Fried Onions, Green Peppercorn Sauce

Sautéed Flounder Meunière, Parsley, Lemon Herb Butter Sauce

Mustard Dill Crusted Salmon, Spiced Honey Drizzle, Orange Peel Twists

VEGETABLES / STARCH*(Select two)*

Sautéed Vegetable Medley, Herb Infused Olive Oil

Steamed Green Beans, Walnuts, Roasted Red Peppers, Lemon Dill Butter

Southern Style Collard Greens, Slow Braised on Garlic, Onion, White Vinegar, Smoked Bacon

Haricot Vert Lyonnaise, Caramelized Onions, Lemon Butter

Mashed Potatoes, Whipped Roasted Garlic Potatoes

Southern Style Gouda Stone Ground Grits, Herb Rice Pilaf

Oven Roasted Fingerling Potatoes

PRICING

\$60.00 per person

(plus applicable taxes)

Menu packages are based on a minimum of 100 guests and include culinary labor, standard buffet décor, white china, flatware, house linens and napkins. Prices are also inclusive of preset water service, iced tea and lemonade. Additional menu items, bar mixers, barware and bar staff are available for an additional fee.