



The Greystone Estate Sample Menu #1

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)

Mini Fried Green Tomatoes, Pimento Cheese, Tomato Chow Chow (D,W,E,S)

Smoked Chicken Salad, Sliced Grape, Gingersnap Cookie (D,W,E,S)

Mac and Cheese Fritter (D,W,E)

Candied Bacon, Blue Cheese, Spiced Apples (GF,D,S)

BBQ DINNER BUFFET

(Select two)

“Great South” BBQ Pulled Pork, (GF)

Brined and Smoked Pork Shoulder,(GF) Spicy Homemade Barbeque Sauce (GF)

Smoked Chicken, Available Bone In or Boneless, (GF) Sweet and Tangy Homemade Barbeque Sauce (GF)

Sliced Brisket,(GF) Spicy Homemade Barbeque Sauce (GF)

Applewood Smoked Salmon, Capers, Hard Boiled Eggs, Chives, Cucumber Dill Relish (GF,D,E,F)

SIDES

(Select two)

Classic Garden Salad, Carolina Slaw (V,GF,E,S), Baked Beans (GF) , Marinated Vegetable Salad

(V, VEGAN, GF, S)

Homemade Mac and Cheese (D,W) , Green Beans (D, S), Three Bean Salad (V, VEGAN. GF, S),

Fruit Salad (V, VEGAN. GF), Southern Style Collard Greens (GF) ,

Tomato, Cucumber and Onion Salad (V, VEGAN, GF, S)

PRICING

(based on 5 hours of event time)

\$55.00 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.

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TRAY-PASSED APPETIZERS

(Select two)

Smoked Chicken Salad, Sliced Grape, Gingersnap Cookie (D, W, E, S)

Candied Bacon, Blue Cheese, Spiced Apples (GF, D, S)

Mac and Cheese Fritters (V,D,W,E,)

Thai Chicken Skewers, Sesame Ginger Sauce (W, S)

Mini Fried Green Tomatoes, Pimento Cheese, Tomato Chow Chow (V,D,W,E,S)

Mini Beef Wellingtons (W, E, S)

DINNER BUFFET

SALAD

(Select one)

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

choice of dressing: ranch[D, E, S], basil vinaigrette[E], honey mustard[E, S], blue cheese[D, E, S, F],
champagne vinaigrette[E], sesame ginger[W, E, S], italian [S]

Classic Caesar Salad, House Made Croutons, Parmesan Cheese, Creamy Caesar Dressing (D,W,E,F)

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

Greek Dressing (V,D,W,S)

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

Honey Mustard Dressing (V,GF,E,S)



The Greystone Estate Sample Menu #2

ENTRÉE

(Select two)

Eggplant Parmesan, Rich Pomodoro Sauce (V,D)

Pecan Crusted Chicken Breast, Grilled Peaches, Peach Dijon Sauce (W,N)

Chicken Roulade, Feta Cheese, Spinach, Bell Peppers, Lemon Artichoke Sauce (D,W)

California Chicken Breast, Cilantro Lime Grilled Chicken Breast, Cherry Tomatoes, Avocado Cream Sauce (GF,D)

Beef Bourguignon, Tender Beef Tips, Wine, Herbs, Mushrooms, Onions, Carrots (GF)

Sliced Beef Bistro Tender, Fried Onions, Green Peppercorn Sauce (D,W)

Sauteed Flounder Meuniere, Parsley, Lemon Herb Butter Sauce (D,S,F)

Mustard Dill Crusted Salmon, Spiced Honey Drizzle, Orange Peel Twists (W,F)

VEGETABLES / STARCH

(Select two)

Sauteed Vegetable Medley, Herb Infused Olive Oil (V,GF,D,S)

Steamed Green Beans, Walnuts, Roasted Red Peppers, Lemon Dill Butter (V,GF,D,S,N)

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

Haricot Vert Lyonnaise, Caramelized Onions, Lemon Butter (V,GF,D,S)

Mashed Potatoes, (V,GF,D,S) Whipped Roasted Garlic Potatoes (V,GF,D,S)

Southern Style Gouda Stone Ground Grits (V,D,S), Herb Rice Pilaf ([V, GF, D, S]
Oven Roasted Fingerling Potatoes (V,VEGAN.GF)

PRICING

(based on 5 hours of event time)

\$70.00 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.

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TRAY-PASSED APPETIZERS

(Select two)

Smoked Chicken Salad, Sliced Grape, Gingersnap Cookie (D,W,E,S)

Candied Bacon, Blue Cheese, Spiced Apples (GF, D, S)

Mac and Cheese Fritters (V,D,W,E)

Thai Chicken Skewers, Sesame Ginger Sauce (W,S)

Mini Fried Green Tomatoes, Pimento Cheese, Tomato Chow Chow (V,D,W,E,S)

Mini Beef Wellingtons (W,E,S)

PLATED DINNER

SALAD

(Select one)

Classic Caesar Salad, House Made Croutons, Parmesan Cheese, Creamy Caesar Dressing (D,W,E,N,F)

Goat Cheese Garden Salad, Mixed Greens, Vine Ripe Tomatoes, Cucumbers, Goat Cheese, Basil Vinaigrette (GF,D)

Mixed Greens and Cucumber Bowtie, Oven Dried Tomatoes, Chevre, Candied Walnuts, Aged Balsamic Vinaigrette (V,GF,D,N,S)

ENTRÉE

(Select one)

Portabella Mushroom Parmesan, Fresh Mozzarella Cheese, Roasted Marinara (D,W,E)

Pecan Crusted Chicken Breast, Grilled Peaches, Peach Dijon Sauce (W,N)

Lemon Pepper Chicken Picatta, Artichokes, Capers, White Wine Sauce (D,W,E)

Bourbon Peppercorn Grilled Filet of Beef, Warm Wild Mushroom Salad (GF)

Asian Roasted Salmon Filet, Sesame Ginger and Peppercorn Glaze (W,S,F)

VEGETABLES / STARCH*(Select two)*

Sautéed Vegetable Medley, Herb Infused Olive Oil (V,GF,D,S)

Steamed Green Beans, Roasted Almonds, Lemon Butter (V,GF,D,S,N)

Roasted Root Vegetables, Caramelized Shallots, Tarragon Butter (V,VEGAN, GF)

Haricot Vert Lyonnaise, Caramelized Onions, Lemon Butter (V,GF,D,S)

Whipped Roasted Garlic Potatoes (V,GF,D,S)

Oven Roasted Fingerling Potatoes (V,VEGAN, GF)

Jasmine Rice (V, VEGAN. GF)

PRICING**(based on 5 hours of event time)**

\$75.00 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.