

# CATERING MENU







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## Breakfast

### BUFFET

For groups of 20 or more

#### Corporate Breakfast \$12pp++ (V)

Fresh seasonal fruit  
Muffins & pastries  
Regular and decaf coffee

#### Continental Breakfast \$14pp++ (V)

Selection of assorted cereals and house made granola, fresh seasonal fruit and yogurt  
Freshly baked pastries and muffins  
Orange & apple juice  
Regular and decaf coffee

#### Breakfast Buffet \$24pp++

Selection of assorted cereals and house made granola  
Fresh seasonal fruit and yogurt  
Freshly baked pastries and muffins  
Scrambled eggs  
Crispy bacon  
Grits with white cheddar cheese  
French toast with maple syrup  
Orange & apple juice  
Regular and decaf coffee

### BREAKFAST BOARDS

Boards are for groups of 12-20ppl

#### Bagel \$20pp++

Toasted bagels, smoked salmon, crispy bacon, sliced tomato, red onion, avocado, whipped cream cheese

#### Waffle \$16pp++ (V)

Belgium sugared waffles, compotes, fresh berries, whipped cream, chocolate chips, toasted nuts, whipped butter, maple syrup

#### Banana Bread and Fruit \$12pp++ (V)

Housemade banana bread, whipped honey butter, preserves, fruit and berries

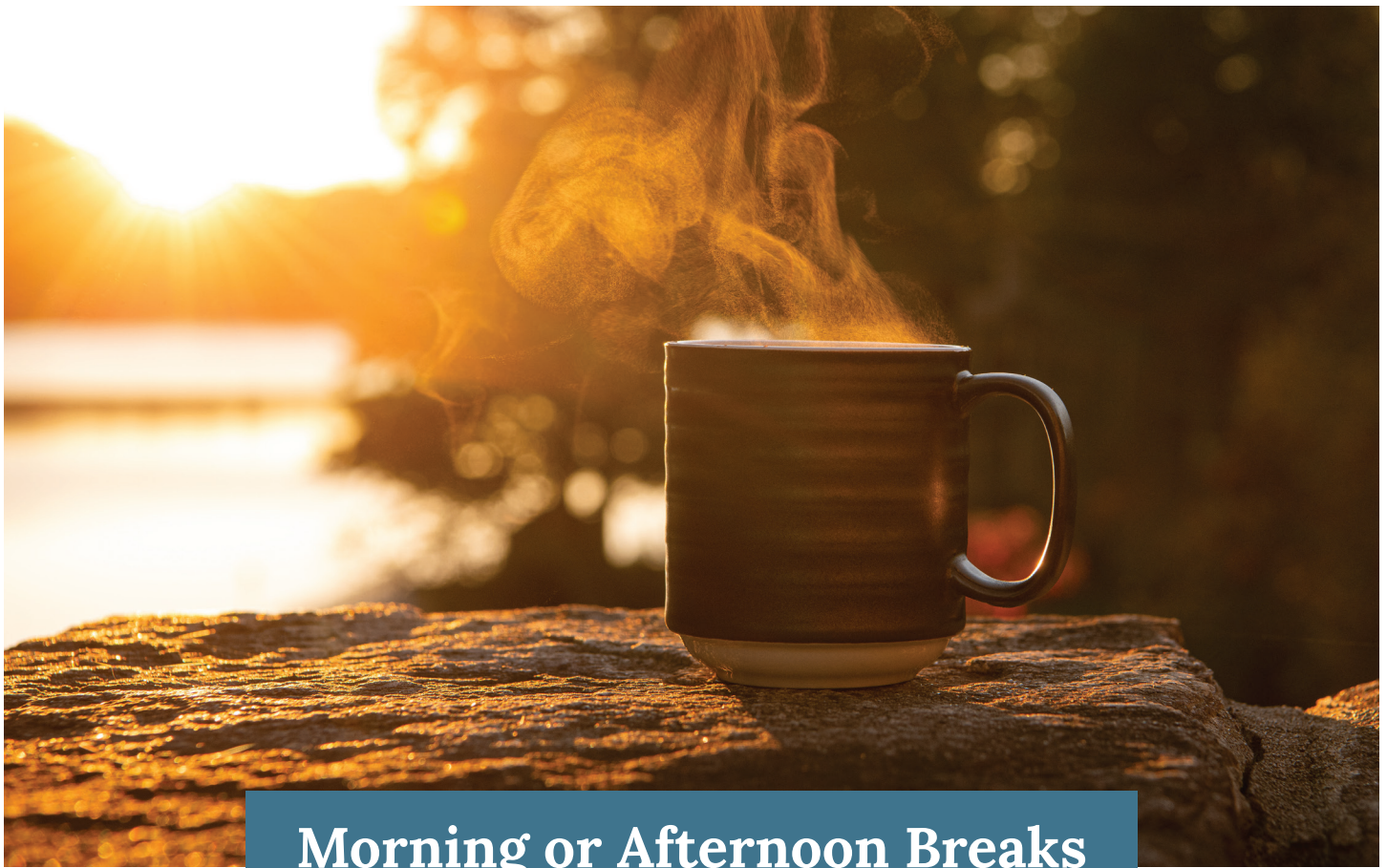
#### Croissants and Berries \$14pp++ (V)

Freshly baked croissants, jams and preserves, nutella, fresh berries

#### Cheesy Breakfast Casserole \$18pp++

Hash brown potatoes, sausage, eggs, warm biscuits, butter





## Morning or Afternoon Breaks

*For groups of 10 or more*

### Mix and Match

*Choice of 3 snacks per tray • \$12pp++*

*Chips, pretzels, trail mix, beer nuts, popcorn,  
corn nuts, chex mix, Kind bars, peanut butter bars,  
crudités, cookies, chocolate*

### Beverage Station

*Coffee, soda and bottled water*

*All day \$12pp++ • Half day \$7pp++*

### Based on Consumption

*Coffee carafe \$25 • Bottled water \$3pp++ • Assorted soda \$3pp++*







## Boxed Lunches

Minimum of 15 guests • \$18pp++

Choose up to two. All sandwiches come with chips and a cookie.

### Classic Club

Gruyère, shaved smoked ham, bacon, lettuce, tomato, locally baked bread

### Miss Lucy's Chicken Salad

Citrus herb mayo, arugula, locally baked bread

### Roast Turkey

Muenster cheese, avocado, lettuce, basil aioli

### Grilled Seasonal Veggies

Herbed goat cheese, roasted pepper aioli, arugula, house made focaccia (V)

### Housemade Pimento Cheese

Lettuce, tomato, bacon, locally baked bread (V)

(GF) indicates gluten free (for people with low tolerance to gluten, not intended for celiacs) (V) Vegetarian





## Working Lunch Boards

*For groups of 10 or more*

### Cobb Salad

Romaine lettuce, hard boiled egg, cherry tomatoes, red onions, avocado, blue cheese, crispy bacon pieces, grilled chicken breast

\$16pp++

### BLT

Toasted brioche bread, crispy bacon, sliced tomatoes, romaine lettuce, mayonnaise

\$14pp++

### Southern

Soft white bread, pimento cheese, sliced tomatoes, chicken salad, bacon onion jam, romaine lettuce

\$16pp++

### All American

Cheese burgers, hamburger buns, lettuce, tomato, red onion, pickles, mustard, mayo, ketchup

\$18pp++

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### ADD-ONS

**Tomato basil soup** \$5pp++

**Cookies** \$3pp++

**Fruit and berries** \$4pp++

**Chips** \$3pp++





# Lunch Buffet

For groups of 20 or more

Choice of one starter, one entrée  
and one dessert \$25pp++

Choice of one starter, two entrées,  
and one dessert \$29pp++

All lunch buffets include  
bread rolls, butter, and coffee service

## STARTERS

### Soup of the day

**Tomato basil Soup** (V)

### Caesar salad

romaine, crisp bacon, croutons,  
Parmesan, Caesar dressing

### Mixed green salad

seasonal vegetables, house vinaigrette (GF) (V)

### Farro salad

grilled vegetables, toasted nuts,  
sundried tomato vinaigrette (V)

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## ENTREES

### Lasagna

beef ragu, fresh mozzarella  
(V) vegetarian on request

### Roasted pork loin

garlic and herb potatoes, grain mustard jus

### Grilled chicken

roasted sweet potatoes, rosemary jus (GF)

### Seared salmon

fresh seasonal vegetables,  
dill and lemon butter sauce (GF)

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## DESSERTS

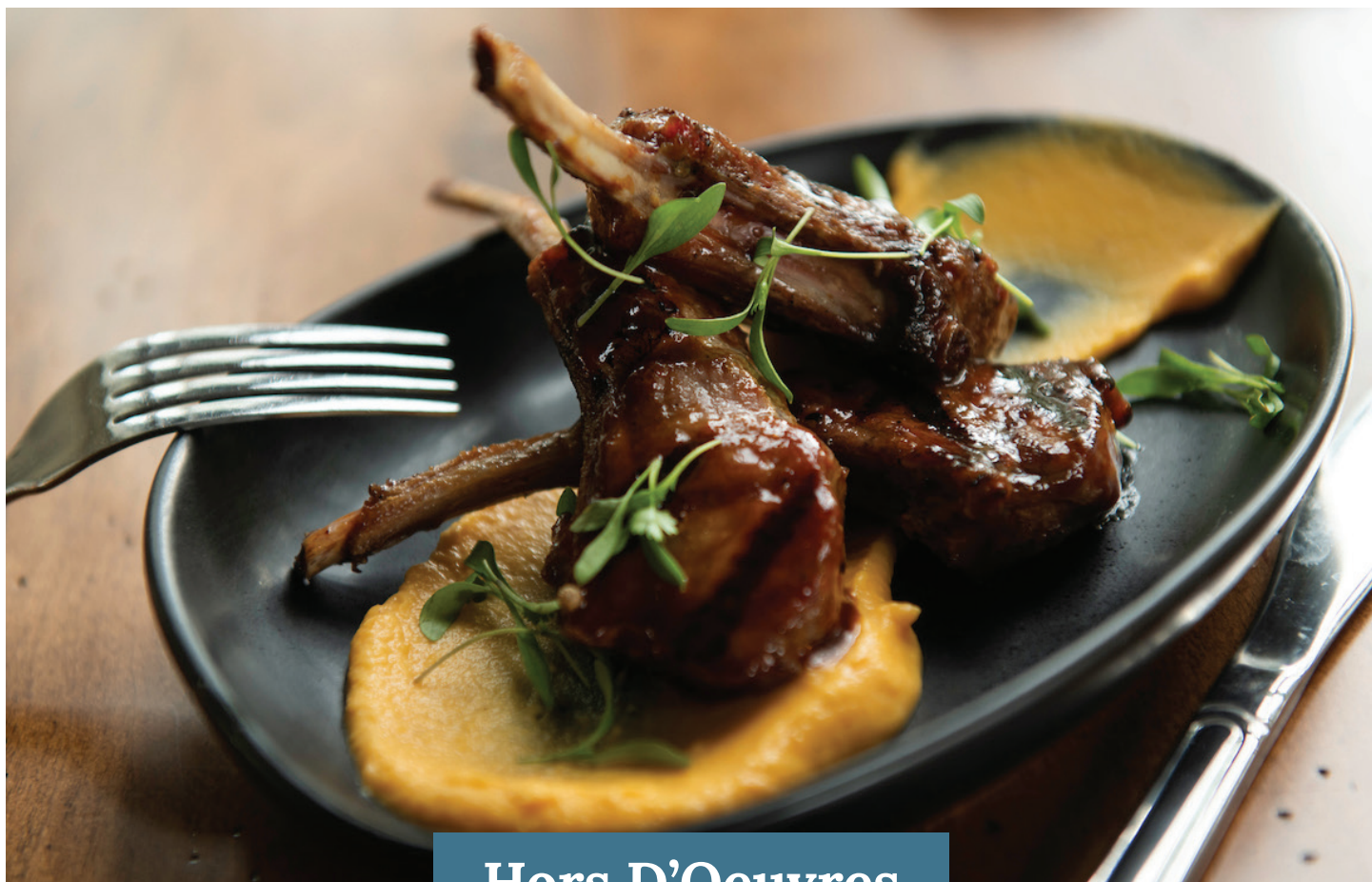
### Sliced seasonal fruit

### Assorted cookies

### Chocolate brownies

### Dessert bars





## Hors D'Oeuvres

20 piece minimum, price is per piece

### COLD

Goat cheese, sundried tomato, basil,  
pine nut & bacon balls  
\$4pp++ (GF)

Mini bruschetta, Roma tomatoes, red onion,  
basil, creamy ricotta cheese  
\$4pp++ (V)

Smoked trout pâté on cucumber round  
\$4pp++ (GF)

Deviled egg, trout caviar  
\$4pp++ (GF)

Smoked salmon on rye,  
whole grain mustard aioli, pickle confetti  
\$5pp++

Brie, speck and fig jam crostini  
\$4pp++

Chicken salad tartlet, fried capers  
\$4pp++

### HOT

Gruyère and ham gougeres  
\$4pp++

Spanakopita, spinach and cheese phyllo parcels  
\$4pp++ (V)

Mini crab cake  
\$5pp++

Mini Beef Wellington  
\$5pp++

Sausage stuffed mushroom  
\$4pp++

Herb custed lamb lollipops, mint chimichurri  
\$8pp++ (GF)

Shrimp and andouille fritter, remoulade  
\$5pp++



# Platters

Based on 20 guests • Price is per platter

## Seasonal hummus and crudités with grilled pita

\$55 (V)

## Grilled asparagus

with sweet balsamic and EVOO

\$70 (GF) (V)

## Roasted beef tenderloin

baguette, Lusty Monk mustard, horseradish crème

\$350

## Hot smoked salmon

pickled onion, herb spread, screened egg, croustade

\$200

## Cheese

Selection of European and domestic,  
accompanied with fresh and dried fruits,  
nuts, spreads and a selection of crackers

\$200

## Charcuterie

a selection of cured meats and salami,  
accompanied with mustards, pickles,  
chutney and a selection of crackers

\$200

## Mixed cheese and charcuterie

\$250

## Shrimp (5#),

blackened or poached, cocktail and  
remoulade sauce, lemon

\$225 (GF)

## Fruit

selection of seasonal fruit and berries

\$75 (GF) (V)

## Chocolate

chocolate brownies, chocolate strawberries,  
chocolate nut bark, \$110

## Cookies

chef's whim of a selection of cookies  
(30 cookies, 10 of each)

\$90







## Dinner Buffet

For groups of 20 or more

Choice of one salad, two entrées \$40pp++ • Choice of two salads, two entrées \$45pp++

Choice of two salads, three entrées \$55pp++

Pricing includes bread rolls, butter, and coffee service

### SALAD

#### Caesar salad

with romaine hearts, crisp bacon, garlic crouton,  
Parmesan, Caesar dressing

#### Mixed green salad

seasonal vegetables, house vinaigrette (V) (GF)

#### Arugula

pickled beets, goat cheese, toasted almonds,  
vinaigrette (V) (GF)

#### Farro salad

grilled vegetables, toasted nuts,  
sundried tomato vinaigrette (V)

### ENTREES

#### Grilled chicken

haricot vert, roasted fingerling potatoes,  
lemon caper sauce (GF)

#### Roasted salmon

asparagus, dill crème fraîche, crispy capers (GF)

#### Sautéed mountain trout

boursin grits, haricot vert, citrus herb butter (GF)

#### Braised beef short rib

aligot potatoes, baby carrots, au jus (GF)

#### Grilled tenderloin medallions

roasted cipollini onion, sautéed mushrooms, roasted  
potatoes, brandy sauce (upcharge \$8pp++) (GF)

#### Pork tenderloin

sweet potato and corn hash, natural jus (GF)

### DESSERTS

additional \$6pp++, one item per group

#### Selection of brownies and cookies

#### NY cheesecake with cream and strawberries

#### Chocolate torte with roasted hazelnuts (GF)

#### Carrot cake with candied walnuts

#### Pecan pie with whipped cream





## Cook Out Buffet

For groups of 20 or more

Choice of one salad, two meats, one side dish \$40pp++ • Choice of two salads, two meats, one side dish \$45pp++

Choice of two salads, two meats, two side dishes \$55pp++

All cookouts include freshly baked green onion and cheddar cornbread

### SALADS

**Southern style potato salad** (GF) (V)

**Mixed green salad**

vegetables, green goddess and  
white balsamic vinaigrette (GF) (V)

**Southern slaw** (GF) (V)

**Tomato, avocado and corn salad**

buffalo ranch dressing (GF) (V)

### SIDES

**Corn on the cob** with chili lime butter (GF) (V)

**Baked beans** (GF)

**Mac and Cheese** (V)

### MEATS

All served with a selection  
of bbq sauces and condiments

**Smoked brisket** (GF)

**Certified Angus NY steak**

upcharge \$4pp++ (GF)

**Marinated chicken**

bbq white and dark meat chicken (GF)

**Pulled pork** (GF)

**ADD-ONS** \$6pp++

**Pecan pie** with vanilla scented cream

**Fresh seasonal fruit salad** (GF)

**Assorted dessert bars and cookies**

(GF) indicates gluten free (for people with low tolerance to gluten, not intended for celiacs) (V) Vegetarian





## Plated Dinner

For groups of 20 or more

Choice of one soup or salad, two entrées \$45pp++ • Choice of one soup, one salad, two entrées \$55pp++

Pricing includes bread rolls, butter, and coffee service

### SOUP

**Tomato Parmesan, basil pesto** (GF) (V)

**She-Crab, chives**

**Chicken and corn chowder**

**Chilled gazpacho, avocado salsa** (GF) (V)

### SALAD

**Caesar salad**

with romaine lettuce, crisp bacon, croutons,  
Parmesan, Caesar dressing

**Mixed green salad**

with seasonal vegetables, house vinaigrette (GF) (V)

**Arugula**

pickled beets, goat cheese, toasted almonds,  
vinaigrette (GF) (V)

**Wedge salad**

iceberg lettuce, bacon, tomato,  
blue cheese dressing (GF)

### ENTREES

**Pork tenderloin**

boursin mashed potatoes,  
grilled asparagus, rosemary jus (GF)

### Roasted Chicken

braised lentils, seasonal vegetable, natural jus

**Salmon filet**

asparagus, roasted cherry tomato,  
Israeli couscous, lemon beurre blanc (GF)

**Mountain Trout**

wild rice pilaf, haricot vert,  
toasted almond and brown butter sauce (GF)

**Angus beef tenderloin**

au gratin potato, mushroom, Au poivre sauce  
(additional \$6pp++) (GF)

### DESSERTS

additional \$6pp++, one item per group

**Flourless chocolate torte**

roasted hazelnuts, salted caramel sauce (GF)

**Crème brûlée cheesecake**

macerated strawberries, cream

**Kentucky bourbon pecan pie**

whipped cream, chocolate sauce

**Mille-feuille**

macerated strawberries, cream,  
sweet berry sauce







## Slider Station

Choose up to 2 of the following  
Minimum of 20 of each slider, \$6pp++

### American slider

beef burger with cheddar and condiments

### Black bean falafel slider

Monterey Jack cheese, guacamole (V)

### Pulled pork

coleslaw, campfire sauce

### Buffalo chicken slider

fried chicken tender tossed in buffalo sauce,  
blue cheese slaw

### Chicken cordon bleu slider

fried chicken tender, bourbon barrel ham,  
Swiss cheese and Dijon mustard  
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## Southern Comfort Station

### Traditional shrimp and grits

Creamy Edisto grits, shrimp and gravy \$12pp++ (GF)

### Fried green tomatoes and okra

Cajun ranch \$6pp++ (V)

### Pimento Mac & Cheese

White cheddar and ritz cracker crumble \$7pp++ (V)  
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## Roasts

### Roasted sliced tenderloin

crisp greens with fresh herbs,  
Dijon vinaigrette, warm garlic focaccia  
\$22pp++

### Roasted sliced prime rib

fried onion rings, Lusty Monk mustard,  
horseradish creme \$16pp++

### Coca-Cola brined pork loin

collard and apple slaw with sorghum cider vinny  
\$10pp++ (GF)







## Bridal Party Suite Menu

Boards, trays and platters serve 8-10 ppl

### Muffins and Danishes

Selection of freshly baked goods \$80++

### Croissants and Berries

Freshly baked croissants, jams and preserves,  
Nutella, fresh berries \$115++

### Bagel

Toasted bagels, smoked salmon,  
crispy bacon, sliced tomato and red onion,  
avocado, whipped cream cheese \$160++

### Mix and Match

Chips, pretzels, trail mix, beer nuts, popcorn,  
Corn Nuts, Chex Mix, Kind bars, peanut butter bars,  
crudités, cookies, chocolate  
Choice of 3 snacks per tray. \$100++

### Fruit & berries

Sliced and diced fresh fruit, mixed berries \$35++

### Seasonal hummus and crudités

grilled pita \$30++

### Fried Chicken Tenders

Ranch and honey mustard dipping sauces  
\$115++

### BLT Board

Toasted brioche bread, crispy bacon,  
sliced tomatoes, romaine lettuce, mayonnaise \$115++

### Cobb Salad Board

Romaine lettuce, hard boiled egg, cherry tomatoes,  
red onions, avocado, blue cheese, crispy bacon  
pieces, grilled chicken breast \$130++

### Southern Board

Soft white bread, pimento cheese, sliced tomatoes,  
chicken salad, bacon onion jam, romaine lettuce  
\$130++

### All American Board

Cheese burgers, hamburger buns, lettuce, tomato,  
red onion, pickles, mustard, mayo, ketchup  
\$150++

### Half dozen chocolate chip cookies

\$18++

### BEVERAGES

Champagne, carafe of orange juice,  
bucket of local beer (6), Greystone mocktails,  
bottled soda.

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### BEVERAGE STATIONS

for groups up to 10

Ice tea and citrus water station \$40

Coffee and Hot tea station \$95





## Bridal Luncheon

For groups of 20 or more • \$35pp++

### Mixed Green Salad

Seasonal vegetables • House vinaigrette

### Roasted Vegetable and Goat Cheese Quiche

Crispy bacon

### New York Cheesecake

Berry compote • vanilla whipped cream

### OPTIONAL BEVERAGES

Mimosa with House Champagne upon Arrival

\$12++

Glass of House White Wine upon Arrival

\$12++





## Dessert Specialty Stations

*For groups of 50 or more*

### **Build Your Own S'mores Station**

Graham crackers, chocolate bars, jumbo marshmallows, roasting sticks

\$8pp++

### **Chef's Selection Of Desserts**

key lime tart, mini assorted verrine dessert cup, cream puffs

\$12pp++

### **Brownie Station**

Chef's selection of assorted brownies

\$10pp++





## Late Night

Minimum of 50 people

**All American slider**

\$6pp++

**Cookies & Milk**

\$4pp++ (V)

**Fried mac & cheese balls**

\$3pp++ (V)

**Mini Bavarian pretzels, mustard and cheese sauce**

\$6pp++ (V)

**Regular French fries**

\$3pp++ (GF) (V)

**Parmesan truffle fries**

\$4pp++ (GF) (V)





## Fun Beverages

### Greystone Mocktails

10 or more guests • \$200++

Variety of hand crafted non-alcoholic beverages for every situation. Whether it is something for a warm summer day to appeal to all ages or a fine beverage suitable for dinner.

### Hot Chocolate Bar

10 or more guests • \$6pp++

Hot chocolate made with Belgium chocolate and local milk, whipped cream, marshmallows, chocolate shavings, chocolate drizzle, cinnamon, and cocoa dust

### Create Your Own Mimosa

20 or more guests • \$12pp++

Ice cold champagne with fruit purees and fresh fruit or let us make your fruit purees into fruit ice cubs to drop into your bubbly goodness on a hot day.

### Old Fashioned

\$950++

A classic cocktail that needs no introduction. Enjoy making your own Old Fashioned with a variety of whiskeys, bitters, and sugar to put your own spin on this prohibition era cocktail.

### Whiskey Bar

50 or more guests • Starting at \$800++

Let us delight you with a variety of beautiful handcrafted bourbon, rye, scotch, and whiskeys to taste through at your own leisure.

### Micro Brews AQ

20 or more guests

Take a journey across North Carolina to taste some known and obscure ales, pilsners, and lagers

### Wine Pairing AQ

20 or more guests

The relationship between food and wine is a sensory journey of tastes, flavors, attitudes, feelings, and chemistry. Let us pair wine that complements your menu.

### After Dinner

20 or more guests • \$16pp++

Enjoy freshly brewed counter culture coffee with an array of delightful warmers such as Baileys whisky, Amaretto, Frangelico, Kahlua, caramel and vanilla syrups, whipped cream.



# Group Bar Packages

*For parties of 30 or more guests*

*For parties of 30 or less, all beverages will be based on consumption  
A \$100 bartender fee will apply.*

## Call Bar

Tito's Vodka, Bombay Gin, Bacardi Silver Rum, Johnnie Walker Red Label, Four Roses Bourbon, Espolon Silver Tequila

### FULL BAR

2 hours \$29pp++  
3 hours \$42pp++  
4 hours \$54pp++  
5 hours \$65pp++

### BEER & WINE ONLY

2 hours \$22pp++  
3 hours \$33pp++  
4 hours \$42pp++  
5 hours \$49pp++

## Premium Bar

Kettle One Vodka, Bombay Sapphire Gin, Mount Gay Gold Rum, Dewar's White Label Scotch, Maker's Mark Bourbon, Casamigos Blanco

### FULL BAR

2 hours \$31pp++  
3 hours \$46pp++  
4 hours \$59pp++  
5 hours \$70pp++

### BEER & WINE ONLY

2 hours \$29pp++  
3 hours \$40pp++  
4 hours \$49pp++  
5 hours \$56pp++

## Top Shelf Bar

Grey Goose Vodka, The Botanist Gin, Brugal Anejo, Don Julio Reposado, Glenlivet 12 Yr. Scotch, Woodford Reserve Bourbon

### FULL BAR

2 hours \$45pp++  
3 hours \$62pp++  
4 hours \$77pp++  
5 hours \$90pp++

### BEER & WINE ONLY

2 hours \$34pp++  
3 hours \$45pp++  
4 hours \$54pp++  
5 hours \$61pp++

## Non- alcoholic Drink Package

Juices, Sodas, Iced Tea, Coffee

*Additional beverages available upon request,  
please inquire for selections and pricing*

*2 to 4 hours: \$9pp++*

*5 or more hours: \$16pp++*

## Signature Drinks

Personalized drinks for any occasion.

Pricing is based on selection per hour.







### **Cash Bars**

*Available upon request*  
*\$100 set-up fee for on-site*  
*\$150 for off-site event*

### **House Champagne Toast**

*\$6pp++*

### **Bar Based on Consumption**

*\$100 set up fee applied for groups of 30 or less*

#### **Bar drinks**

*starting at \$12++ per drink*

#### **Specialty drinks**

*starting at \$14++ per drink*

#### **Wines**

*starting at \$40++ per bottle*







## Some Morsels to Remember

### **Guarantee and Payments**

All food and beverage are subject to a 22% taxable service charge and applicable taxes. In order to reserve our space for your event, we respectfully require a deposit. This deposit will count toward your final balance, which is due 10 days prior to your event. A valid credit card is required at time of booking and will be held onto in case of cancellation. The Hotel's cancellation schedule will be outlined in the Function Agreement. Final guest counts for any function are due no later than fourteen (14) days prior to the event.

### **Outside Food and Beverage**

All food and beverage served at functions associated with the event must be provided, prepared, and served by The Greystone, and must be consumed on The Greystone premises. The State Division of Alcoholic Beverages and tobacco regulates the sale and service of all alcoholic beverages. The Greystone is responsible for the administration of such regulations. Therefore, it is our policy that no alcoholic beverages may be brought into The Greystone for any conference or function.

### **Parking**

Valet parking on request, additional fees will apply. Self-parking for the hotel is located at the Lake Toxaway Country Club a short walk from The Greystone.

### **Outside Vendors**

All outside vendors, services, and rentals must be approved by The Greystone no less than 72 hours prior to event date. The Greystone will not be responsible for any damages caused by outside vendors. The Greystone Inn must be notified of any deliveries, which should be loaded and unloaded at the appropriate place.

Not all outside vendors are approved by The Greystone, therefore, The Greystone is not responsible for any cancellation costs charged by unapproved outside vendors.

### **Audiovisual Equipment**

The Greystone offers basic audiovisual equipment for any group function. Should a client choose to supply their own audiovisual equipment or rent any from an outside source, The Greystone is not responsible for any damages or loss of equipment.



THE  
*Greystone*  
INN

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