

CATERING MENU

THE *Greystone* INN

EST
1915



LAKE
TOXAWAY
NC



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Breakfast

BUFFET

For groups of 20 or more

Corporate Breakfast \$14pp++

- Fresh seasonal fruit
- Muffins & pastries
- Regular and decaf coffee

Continental Breakfast \$16pp++

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

Breakfast Buffet \$26pp++

- 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 & decaf coffee

BREAKFAST BOARDS

Boards are for groups of 12-20 ppl

Bagel \$20pp++

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

Waffle \$16pp++


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

Banana Bread and Fruit \$12pp++

- House-made banana bread, whipped honey butter, preserves, fruit and berries

Breakfast Sandwiches \$16pp++

- English muffin, egg, bacon, cheddar

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

 Vegetarian



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 · \$20pp++

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 

House-made Pimento Cheese


lettuce, tomato, bacon, locally baked bread



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 

\$17pp++

BLT

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

\$15pp++

Southern

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

\$16pp++

Italian Sandwich

Baguette, salami, prosciutto, ham, cheese, shredded lettuce, jardiniere

\$17pp++

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ADD-ONS

Tomato Basil Soup \$6pp++  

Cookies \$4pp++

Fruit and Berries \$5pp++

Chips \$3pp++

Lunch Buffet

For groups of 20 or more

Choice of one starter, one entrée
and one dessert \$28pp++

Choice of one starter, two entrées,
and one dessert \$32pp++

STARTERS

Soup of the day

Tomato Basil Soup (V) (GF)

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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ENTRÉES

Pasta Bake

beef ragu, fresh mozzarella

(V) vegetarian on request

Roasted Pork Loin

garlic and herb potatoes, sweet country
mustard sauce (GF)

Chicken Piccata

Carolina herbed gold rice

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

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

Mini bruschetta, Roma tomatoes, red onion,
basil, farmhouse cheese

\$4pp++ (V)

Smoked trout pâté on cucumber round

\$5pp++ (GF)

Deviled egg, trout caviar

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

Smoked salmon on rye,
whole grain mustard aioli, pickle confetti

\$6pp++

Brie, speck and fig jam crostini

\$5pp++

Tina Poke Cone, unagi sauce, sesame, chive, ginger-wasabi
mousse, napa cabbage slaw, cone

\$6pp++

HOT

Gruyère and ham gougeres

\$4pp++

Spanakopita, spinach and cheese phyllo parcels

\$4pp++ (V)

Mini crab cake

\$6pp++

Mini Beef Wellington

\$6pp++

Sausage stuffed mushroom

\$4pp++

Herb crusted lamb lollipops, mint chimichurri

\$8pp++

Shrimp and andouille fritter, remoulade

\$6pp++

Platters

Based on 20 guests • Price is per platter

Seasonal Hummus and Crudités With Grilled Pita

\$55 

Grilled Asparagus

sweet balsamic, EVOO

\$85  

Roasted Beef Tenderloin

baguette, Lusty Monk mustard, horseradish crème

\$350

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#),

poached, cocktail, tabasco, and remoulade sauces, lemon

\$225 

Fruit

selection of seasonal fruit and berries

\$75  

Chocolate

chocolate brownies, chocolate strawberries, pistachio truffles

\$140

Cookies

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

\$110





Dinner Buffet

For groups of 20 or more

Choice of one salad, two entrées \$45pp++ · Choice of two salads, two entrées \$50pp++

Choice of two salads, three entrées \$60pp++

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



Farro Salad

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

ENTRÉES

Grilled Chicken

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

Roasted Salmon

black pepper pecan jam, broccolini (GF)

Sautéed Mountain Trout

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

Braised Beef Short Rib

aligot potatoes, baby carrots, au jus

Crusted Pork Tenderloin

Carolina gold rice, green beans, natural jus (GF)

DESSERTS

additional \$6pp++ for one item, \$9pp++ for two items

NY Cheesecake with Cream and Strawberries

Chocolate Torte with Roasted Hazelnuts (GF)

Pecan Pie with Whipped Cream

Dulce De Leche

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

(V) Vegetarian



Cook Out Buffet

For groups of 20 or more

Choice of one salad, two meats, one side dish \$45pp++ · Choice of two salads, two meats, one side dish \$50pp++
Choice of two salads, two meats, two side dishes \$55pp++

SALADS

Southern Style Potato Salad (GF) (V)

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

Arugula and Watermelon Salad
feta, olive oil, balsamic reduction (GF) (V)

Tomato, Avocado and Corn Salad
smoked shallot vinaigrette (GF) (V)

SIDES

Corn on the Cob, chili lime butter (GF) (V)

Baked beans

Mac and Cheese (V)

Green Onion and Cheddar Cornbread (V)

MEATS

All served with a selection
of bbq sauces and condiments

Smoked Brisket (GF)

Marinated Chicken
bbq white and dark meat chicken (GF)

Pulled Pork

ADD-ONS

Pecan Pie, vanilla scented cream

Fresh Seasonal Fruit Salad (V)

Assorted Dessert Bars and Cookies

\$6pp++

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(V) Vegetarian



Plated Dinner

For groups of 20 or more

Choice of one soup or salad, two entrées \$50pp++ · Choice of one soup, one salad, two entrées \$60pp++

SOUP

Tomato Parmesan, basil pesto (GF) (V)

French Onion, cheesy crouton

Butternut Squash, toasted pecans (GF) (V)

Chilled Gazpacho, avocado salsa (GF) (V)

SALAD

Caesar Salad

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

Mixed Green Salad

seasonal vegetables, house vinaigrette (GF) (V)

Arugula

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

Spinach Salad

dried cherries, feta, cider vinaigrette (GF) (V)

ENTRÉES

Pork Tenderloin

boursin mashed potatoes, grilled asparagus,
apricot demi (GF)

Roasted Chicken

braised lentils, seasonal vegetable, natural jus (GF)

Salmon Filet

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

Mountain Trout

tuxedo rice, green beans,
toasted almond and amaretto sauce (GF)

Angus Beef Tenderloin

au gratin potato, mushroom,
Au poivre sauce
(additional \$9pp++) (GF)

DESSERTS

additional \$9pp++, one item per group

Flourless Chocolate Torte

roasted hazelnuts, salted caramel sauce (GF)

Cheesecake

macerated strawberries, cream

Kentucky Bourbon Pecan Pie

whipped cream, chocolate sauce

Italian Almond Cake

amaretto anglaise, toasted almonds

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Specialty Stations

For groups of 50 or more

A station on its own is not intended to replace a dinner entrée

Crudités Station

A selection of fresh vegetables served with a variety of dipping sauces

\$5pp++  

Chips & Dips Station

tortilla chips, potato chips, guacamole, fire roasted salsa, French onion dip

\$6pp++ 

Cheese & Antipasto Station

A variety of domestic and international cheeses, selection of nuts, fresh and dried fruits, chutneys and/or jams, sliced meats, marinated, roasted, grilled and pickled vegetables, spreads, olives, crackers and crisp breads

\$17pp++

Seafood Station

Spiced rubbed cedar plank salmon sides, local trout pâté pots, poached shrimp, micro sprouts, avocado, lime, sauces, accoutrements

\$18pp++ 

Neapolitan Station with Olive Oil Bar

Fresh mozzarella meatballs braised in tomato and basil sauce, garlic and Parmesan pizza bread, sundried tomato pesto and olive oils from around the world served with flavored vinegars, fresh crusty sourdough baguette for dipping, selection of olives and shaved Parmesan cheese

\$17pp++

Salad Station


(Pick your mason jar salad, shake it and enjoy)

South of the Border



black beans, corn, dice tomato, cheddar, bell pepper, lettuce, cilantro lime dressing

\$8pp++  

Farmers

cherry tomato, red onion, cucumber, white balsamic vinaigrette \$8pp++  

Arugula

pickled beets, goat cheese, toasted almonds, house vinaigrette \$8pp++  

Slider Station

Choose up to 2 of the following
Minimum of 30 of each slider, \$8pp++

American Slider

beef burger with cheddar and condiments

Black Bean 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, Dijon mustard

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Southern Comfort Station

\$32pp++

Traditional Shrimp and Grits

creamy grits, shrimp, gravy (G)

Buttermilk Fried Chicken

chow chow

Pimento Mac & Cheese

white cheddar and Ritz cracker crumble (V)

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Roasts

Roasted Sliced Tenderloin

crisp greens with fresh herbs,
remoulade, French baguette

\$25pp++

Roasted Sliced Prime Rib

fried onion rings, Lusty Monk mustard,
horseradish creme \$20pp++ (G)

Roasted Turkey Breast

white wine jus, cranberry-apple relish (G)





Wedding Party Suite Menu

Boards, trays and platters serve 8-10 ppl

Muffins and Danishes

Selection of freshly baked goods \$80++ (V)

Croissants and Berries

Freshly baked chocolate croissants, jams and preserves, fresh berries \$115++ (V)

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++ (GF) (V)

Seasonal Hummus and Crudités

grilled pita \$30++ (V)

Fried Chicken Tenders

Ranch and honey mustard dipping sauces (GF)
\$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++ (GF)

Southern Board

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

Italian Sandwich Board

baguette, salami, prosciutto, ham, cheese, shredded lettuce, jardiniere
\$150++

Half dozen Chocolate Chip Cookies

\$24++

BEVERAGES

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

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 · \$38pp++

Please select one salad, one entrée and one dessert

SALADS

Mixed Green Salad


seasonal vegetables, house vinaigrette  

Spinach Salad

dried cherries, feta, cider vinaigrette  

ENTRÉES

Roasted Vegetable and Goat Cheese Quiche

crispy bacon 

Eggs Benedict

toasted English muffins, poached eggs, Canadian bacon, hollandaise sauce

DESSERTS

Cheesecake

berry compote, vanilla whipped cream

Flourless Chocolate Torte

roasted hazelnuts, salted caramel sauce 

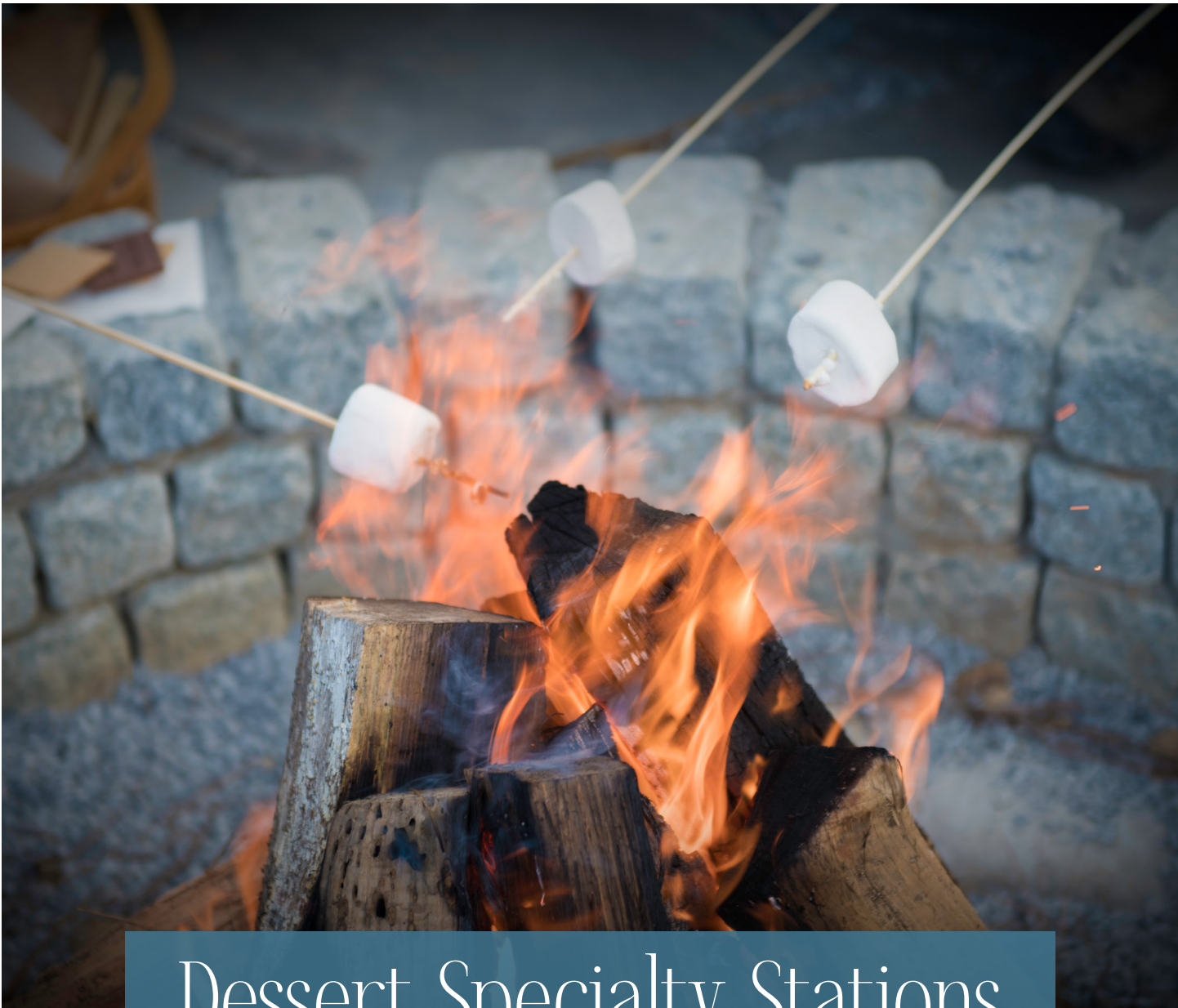
OPTIONAL BEVERAGES

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

\$10pp++

Chef's Selection Of Desserts

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

\$12pp++

Brownie Station

Chef's selection of assorted brownies

\$12pp++



Late Night

Minimum of 50 people

All American Slider

\$8pp++

Cookies & Milk

\$4pp++ 

Fried Mac & Cheese Balls

\$4pp++ 

Mini Bavarian Pretzels, Cheese Sauce

\$6pp++ 

Regular French fries

\$3pp++  

Parmesan Truffle Fries

\$4pp++  



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 whiskey, 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 14 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 cancellation schedule will be outlined in the Event Contract. Final guest counts for any event are due no later than 21 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 60 days 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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