

CATERING BY GREYSTONE MANSION

TWO ENTREE DINNER BUFFET

MAIN DINNER ENTREE'S

ROASTED LEMON HERB OR BBQ CHICKEN	ROAST BREAST OF TURKEY
ROAST CENTER CUT PORK LOIN	BAKED HONEY GLAZED HAM
BBQ COUNTRY STYLE RIBS	SLICED ROAST BEEF WITH GRAVY
BBQ, SWEDISH OR SWEET & SOUR MEATBALLS	SWISS OR SALISBURY STEAK WITH GRAVY
CABBAGE ROLLS IN TOMATO GRAVY	POLISH SAUSAGE AND SAUERKRAUT
BAKED THREE CHEESE LASAGNA	VEGETABLE LASAGNA
CHICKEN PAPRIKASH	CHICKEN PARMESAN
STUFFED FLORENTINE PASTA SHELLS IN TOMATO SAUCE	
BAKED CHEESE MANICOTTI IN TOMATO SAUCE W/ BAKED MOZZARELLA AND PARMESAN CHEESE	
BAKED ZITI PASTA W/ MEATBALLS IN TOMATO SAUCE W/ BAKED MOZZARELLA AND PARMESAN CHEESE	

POTATO ENTREE'S

MASHED POTATOES WITH GRAVY	SCALLOPED POTATOES
AU-GRATIN POTATOES	RICE PILAF
SAGE DRESSING	RED SKINS WITH PARSLEY BUTTER
BAKED POTATOES WITH SOUR CREAM & CHIVES	HOT GERMAN POTATO SALAD
BAKED BEANS	MACARONI w/ CHEESE
BAKED MOSTACCIOLI IN TOMATO SAUCE WITH BAKED MOZZARELLA AND PARMESAN CHEESE	

VEGETABLE ENTREE'S

BUTTERED SWEET CORN	GREEN BEANS WITH SLICED ALMONDS
GREEN BEAN CASSEROLE	PEAS W/ PEARLED ONIONS
PEAS AND BABY CARROTS	BUTTERED SLICED CARROTS
BABY HONEY GLAZED CARROTS	CALIFORNIA MIXED VEGETABLES
BROCCOLI WITH CHEESE SAUCE	CREAMED CAUIFLOWER

COLD SALAD ENTREE'S

TOSSED SALAD WITH THREE DRESSINGS & CROUTONS	COLESLAW
MACARONI SALAD	ITALIAN PASTA SALAD
SEAFOOD PASTA SALAD	PEA & PEANUT SALAD
THREE BEAN SALAD	POTATO SALAD
FRESH FRUIT BOWL (ADD \$.75 PER PERSON)	CARROT & RAISN SALAD

ASSORTED DINNER ROLLS WITH BUTTER
COFFEE AND PUNCH STATION

GREYSTONE MANSION ALSO OFFERS VEGETABLE & RELISH, FRESH FRUIT AND ASSORTED CHEESE & CRACKER TRAYS. A VARIETY OF HOT AND COLD APPETIZERS, AS WELLS AS ASSORTED BAR SNACKS. PLEASE SCHEDULE A PRE-EVENT CONSULTATION FOR ALTERNATIVE DINNER SELECTIONS, APPETIZERS AND PRICING.