



GREYSTONE



GREYSTONE
GOLF & COUNTRY CLUB

CATERING MENUS



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Breakfast Selections

CONTINENTAL

\$18 Per Person

Fresh Cut Seasonal Fruit
Danishes & Muffins
Wheat Toast with Preserves,
Jellies, Honey-Butter
Yogurt & Granola
Orange Juice
Cranberry Juice
Coffee & Tea

SOUTHERN

\$20 Per Person

Scrambled Eggs
Biscuits & Sawmill Gravy
Creamy Grits
Applewood Smoked Bacon
Conecuh Sausage
Fresh Cut Seasonal Fruit
Orange Juice
Cranberry Juice
Coffee & Tea

*Prices are subject to 8% tax and 20% service charge





MANHATTAN

\$28 Per Person

Egg & Omelette Station
(\$100 Chef Attendant)

House-Smoked Salmon,
accoutrements

Belgian Waffles, Pancakes
or French Toast

Muffins & Pastries

Applewood Smoked Bacon

Conecuh Sausage

Roasted Potato Hash

Fresh Cut Seasonal Fruit

Orange Juice

Cranberry Juice

Coffee & Tea

WEST COAST

\$28 Per Person

Egg & Omelette Station
(\$100 Chef Attendant)

Sautéed Crab Cakes

Shrimp & Avocado Salad

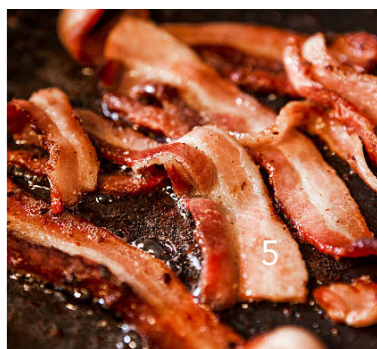
Huevos Rancheros- scrambled eggs,
spicy salsa, flour tortillas

Applewood Smoked Bacon

Fresh Cut Seasonal Fruit

Danishes & Muffins

Yogurt & Granola



Plated Lunch Selections

The entrée selection determines the price.

Price includes: soup or salad, entrée, two sides, dessert, coffee & iced tea



SOUPS

Fall & Winter

Leek & Potato
Butternut Squash
Greystone Chili
Southwestern Black Bean
Chicken & Dumplings
Braised Beef & Barley
Beans, Greens & Ham
Shrimp Bisque
Wild Mushroom

Spring & Summer

Tomato Basil
Farmer's Market Vegetable
Chicken Chile Verde
Sweet Corn Chowder
Gazpacho
Chicken Tortilla
Creamy Asparagus
Chilled Watermelon
Ratatouille/Provençal Vegetable



SALADS

Fall & Winter

- Mixed Lettuce
green apples, spiced pecans,
gorgonzola, cider vinaigrette
- Romaine
creamy lemon parmesan dressing,
baby carrots, haricot verts
- Waldorf
apples, walnuts, celery,
golden raisins
- Spinach
smoked bacon, boiled farm eggs,
shallots, warm sherry dressing
- Traditional Caesar
chopped romaine, parmesan,
garlic croutons
- Roast Beets, Frisée & Goat Cheese
- Kale & Quinoa

Spring & Summer

- Iceberg BLT Wedge
cucumbers, tomatoes, smoked
bacon, buttermilk dressing
- Spinach
strawberries, pecans, french brie
- Avocado Caesar
cherry tomatoes, parmesan, garlic
croutons, avocado dressing
- Romaine
charred corn, onions, smoked
tomato vinaigrette
- Tomato
avocado, field peas, smoked
bacon, basil mayo
- Watermelon
grilled red onion, feta, fresh mint
- Romaine
baby artichokes, olives, tomatoes,
feta, oregano, olive oil
- Caprese
local tomatoes, fresh mozzarella, basil





ENTREES

Marinated & Grilled Chicken Breast.....	\$24
herbs & olive oil	
Chicken Picatta.....	\$24
lemon & capers	
Chicken Roulade.....	\$24
gruyere & spinach	
Southern Fried Chicken.....	\$24
Seasonal Vegetable Pasta.....	\$24
Wild Salmon.....	\$28
chardonnay sauce, fresh dill	
Lump Crab Cake Sauté.....	\$28
remoulade sauce	
Fresh Gulf Shrimp.....	\$27
beurre blanc	
Grilled Pork Tenderloin.....	\$26
apple chutney	
Steak Meatloaf.....	\$24
mushroom demi	
Flat Iron Steak Au Poivre.....	\$30
Grilled Beef Tenderloin.....	\$34
maître d'butter	
Farmer's Market Vegetable Plate.....	\$24
(includes three sides)	





SEASONAL SIDES

Fall & Winter Vegetables

French green beans, broccolini, wild mushrooms, spinach, butternut squash, turnips, rutabaga, beets, baby carrots, brussels sprouts, swiss chard, collard greens, cauliflower, baby Vidalia onions, cabbage

Spring & Summer Vegetables

Sweet corn, fresh shelled peas & beans, crookneck yellow squash, zucchini, asparagus, eggplant, cucumbers, okra, rattlesnake beans, peppers, English peas

Starches & Grains

Fingerling potatoes, mashed potatoes, potato gratin, rice pilaf, Italian risotto, wild rice, assorted pasta, quinoa, couscous, farro, sweet potatoes, stone ground grits, macaroni & cheese

DESSERTS

Flourless Chocolate Cake

Southern Pecan Pie
molasses cream

Key Lime Pie

Seasonal Fruit Cobbler
(peach, blueberry, blackberry)

New Orleans Bread Pudding
bourbon sauce

Decadent Chocolate Terrine

Strawberry Shortcake
chantilly cream

Chocolate Mousse
fresh berries

*Prices are subject to 8% tax and 20% service charge

Lunch Buffet Selections

Includes a soup, two salads, two entrees, three sides, a dessert, coffee & iced tea
\$32 Per Person

SOUPS

Fall & Winter

Leek & Potato
Butternut Squash
Greystone Chili
Southwestern Black Bean
Chicken & Dumplings
Braised Beef & Barley
Beans, Greens & Ham
Shrimp Bisque
Wild Mushroom

Spring & Summer

Tomato Basil
Farmer's Market Vegetable
Chicken Chile Verde
Sweet Corn Chowder
Gazpacho
Chicken Tortilla
Creamy Asparagus
Chilled Watermelon
Ratatouille/Provençal Vegetable





SALADS

Fall & Winter

- Mixed Lettuce
green apples, spiced pecans,
gorgonzola, cider vinaigrette
- Romaine
creamy lemon parmesan dressing,
baby carrots, haricot verts
- Waldorf
apples, walnuts, celery, golden raisins
- Spinach
smoked bacon, boiled farm eggs,
shallots, warm sherry dressing
- Traditional Caesar
chopped romaine, parmesan,
garlic croutons
- Roast Beets, Frisée & Goat Cheese
- Kale & Quinoa

Spring & Summer

- Iceberg BLT Wedge
cucumbers, tomatoes, smoked
bacon, buttermilk dressing
- Spinach
strawberries, pecans, french brie
- Avocado Caesar
cherry tomatoes, parmesan, garlic
croutons, avocado dressing
- Romaine
charred corn, onions, smoked
tomato vinaigrette
- Tomato
avocado, field peas, smoked
bacon, basil mayo
- Watermelon
grilled red onion, feta, fresh mint
- Romaine
baby artichokes, olives, tomatoes,
feta, oregano, olive oil
- Caprese
local tomatoes, fresh mozzarella, basil



ENTREES

Chef Carved Flank Steak, Turkey Breast, or Pork Loin
(\$100 Chef Attendant)

Marinated & Grilled Chicken Breast
herbs & olive oil

Chicken Picatta
lemon & capers

Chicken Pot Pie

Southern Fried Chicken

Seasonal Vegetable Pasta

Wild Salmon
chardonnay sauce, fresh dill

Grilled Pork Tenderloin
apple chutney

Steak Meatloaf
mushroom demi





SEASONAL SIDES

Fall & Winter Vegetables

French green beans, broccolini, wild mushrooms, spinach, butternut squash, turnips, rutabaga, beets, baby carrots, brussels sprouts, swiss chard, collard greens, cauliflower, baby Vidalia onions, cabbage

Spring & Summer Vegetables

Sweet corn, fresh shelled peas & beans, crookneck yellow squash, zucchini, asparagus, eggplant, cucumbers, okra, rattlesnake beans, peppers, English peas

Starches & Grains

Fingerling potatoes, mashed potatoes, potato gratin, rice pilaf, Italian risotto, wild rice, assorted pasta, quinoa, couscous, farro, sweet potatoes, stone ground grits, macaroni & cheese

DESSERTS

Flourless Chocolate Cake

Southern Pecan Pie
molasses cream

Key Lime Pie

Seasonal Fruit Cobbler
(peach, blueberry, blackberry)

New Orleans Bread Pudding
bourbon sauce

Decadent Chocolate Terrine

Strawberry Shortcake
chantilly cream

Chocolate Mousse
fresh berries

Plated Dinner Selections

The entrée selection determines the price.

Three passed hors d'oeuvres, a soup or salad, an entrée, a dessert, coffee & iced tea

HORS D'OEUVRES

Wild Mushroom & Leek Tartlets

Little BLT Biscuits

applesmoked bacon, arugula, tomato, herb mayo

Bruschetta

tomatoes, garlic, basil, local goat cheese, olive oil

House-Smoked Salmon Cucumber

dill crème fraîche

Grilled Beef Tenderloin

horseradish, rocket, french baguette

Prosciutto Wrapped Asparagus

béarnaise aioli

Little Lump Crab Cakes

Granny Smith Apples

brie & walnuts on toast points

Boursin Stuffed Mushrooms

Shrimp & Grits Cakes

remouladé sauce

Prosciutto & Melon

Country Pâté

cumberland sauce



SOUPS

Fall & Winter

Leek & Potato
Butternut Squash
Greystone Chili
Southwestern Black Bean
Chicken & Dumplings
Braised Beef & Barley
Beans, Greens & Ham
Shrimp Bisque
Wild Mushroom

Spring & Summer

Tomato Basil
Farmer's Market Vegetable
Chicken Chile Verde
Sweet Corn Chowder
Gazpacho
Chicken Tortilla
Creamy Asparagus
Chilled Watermelon
Ratatouille/Provençal Vegetable

SALADS

Fall & Winter

Mixed Lettuce
green apples, spiced pecans,
gorgonzola, cider vinaigrette
Romaine
creamy lemon parmesan dressing,
baby carrots, haricot verts
Waldorf
apples, walnuts, celery, golden raisins
Spinach
smoked bacon, boiled farm eggs,
shallots, warm sherry dressing
Traditional Caesar
chopped romaine, parmesan,
garlic croutons
Roast Beets, Frisée & Goat Cheese
Kale & Quinoa

Spring & Summer

Iceberg BLT Wedge
cucumbers, tomatoes, smoked
bacon, buttermilk dressing
Spinach
strawberries, pecans, french brie
Avocado Caesar
cherry tomatoes, parmesan, garlic
croutons, avocado dressing
Romaine
charred corn, onions, smoked
tomato vinaigrette
Tomato
avocado, field peas, smoked
bacon, basil mayo
Watermelon
grilled red onion, feta, fresh mint
Romaine
baby artichokes, olives, tomatoes,
feta, oregano, olive oil
Caprese
local tomatoes, fresh mozzarella, basil

ENTREES

Tanglewood Farm Chicken Breast.....	\$42
herbs & olive oil	
Chicken Roulade.....	\$42
mushroom duxelle	
Roast Pork Tenderloin.....	\$43
jack daniel's sauce	
Grilled Pork Chop.....	\$45
sundried fruit merlot	
Wild Caught Salmon.....	\$43
dill beurre blanc	
Fresh Gulf Fish.....	MP
Pan-Seared Diver Scallops.....	\$48
brown butter	
Sautéed Gulf Shrimp.....	\$44
Grilled Angus Beef Filet (8oz.).....	\$54
mushroom demi glace	
Veal Tenderloin Steak.....	\$54
sauce béarnaise	
Grilled Rack of Lamb.....	\$54
mint pesto	
Pan-Roast Duck.....	\$52
sherry orange gastrique	



DESSERTS

Flourless Chocolate Cake	New Orleans Bread Pudding
Southern Pecan Pie	bourbon sauce
molasses cream	Decadent Chocolate Terrine
Key Lime Pie	Strawberry Shortcake
Seasonal Fruit Cobbler	chantilly cream
(peach, blueberry, blackberry)	Chocolate Mousse
	fresh berries

Dinner Buffet

RECEPTIONS & COCKTAIL PARTIES

Includes Carving Station, Action Station and Two Reception Tables
SILVER PACKAGE \$50 GOLD PACKAGE \$57 PLATINUM PACKAGE \$63

CARVING STATION:

(Choose One)

Silver



Marinated Flank Steak
London Broil/Top Round
Steamship Round
Whole Stuffed Turkey
Roast Chicken
Smoked Ham
Bone-In Picnic Ham or Pork Tenderloin

Gold



Angus Beef Strip Loin
Pork Rack
Boneless Leg of Lamb or Bone-In Leg of Lamb

Platinum

Angus Beef Tenderloin
Angus Prime Rib
Roast Duck
Turducken
Rack of Lamb or No. 1 Tuna

*Carving Station includes appropriate sauces,
two sides (see page 13) & fresh bread.

ACTION STATION:

(Choose One)

Pasta

Penne Pasta
with roasted tomato marinara sauce,
garlic, onions, chilis, oregano

Farfalle/Bowtie
wild mushrooms, spinach, parmigiana
-reggiano, truffle cream

Cheese Tortellini
asparagus, pine nuts, basil, olive oil

Chef's Sautéed To
Order Toppings:

Italian Fennel Sausage

Braised Meatballs

All-Natural Chicken Breast

Gulf Shrimp

Premium Toppings:
(Additional Price \$10pp)

Scallops

Veal Tenderloin

Lobster, Lamb Meatballs

(Chef Attendant \$100 each)

Asian

Assorted Hand-Rolled Sushi

Vegetable Spring Rolls

Dim Sum

Fried Rice

Sweet & Sour Chicken

(Chef Attendant \$100 each)

Southern

Fried Chicken Tenderloins

BBQ Pork Ribs

Collard Greens

Black-Eyed Peas & Cornbread

(Chef Attendant \$100)

Raw Bar

(Additional Price \$10pp)

Oysters on the half shell

Boiled Jumbo Shrimp Cocktail

West Indies Crab Salad

(Chef Attendant \$100)

Drink Selections

STANDARD BAR PACKAGE

(including beer and wine)

Pinnacle, Beefeater, Bacardi,
Jack Daniels, Dewar's,
Canadian Club, & Sauza Blanco Tequila

TOTAL COST FOR 4 HOURS BAR SERVICE:
\$35 per person

PREMIUM BAR PACKAGE

(including beer and wine)

Absolut Vodka, Tanqueray Gin,
Maker's Mark, Seagram's V.O.,
Bacardi, Captain Morgan, Chivas
Regal Scotch, & Jose Cuervo Tequila

TOTAL COST FOR 4 HOURS BAR SERVICE
\$45 per person

RECEPTION TABLES:

(Choose Two)

Antipasti Table

Imported Meats and Cheeses
Pepperoncini
Olives
Roasted Peppers
Artichoke
Hearts
Mushrooms
Tomatoes
Marinated Potatoes
Crackers and Focaccia

Healthy Seasonal Salads

Organic Mixed Lettuces
Baby Spinach or Romaine
appropriate toppings, house-
made dressings and vinaigrettes

Seasonal Vegetables

Crudités of Raw & Grilled Baby
Vegetables with Dipping Sauces

Cheese Display

Artful Display of Hand Selected
Artisan Cheese, Seasonal Fruit
and Crackers

Selection of Dips

Artichoke and Parmesan Dip,
Spiced Hummus, Caramelized
Onion Dip, Tomato Salsa,
Assorted Chips and Grilled Breads

Dessert Display

Our pastry chef's creative and
unique assortment of sweets using
the finest chocolates, seasonal fruits
and confections.

*All menus are suggested. Our
catering staff is happy to work with
you to create a customized menu for
your event.

*Prices are subject to 8% tax and 20% service charge

ULTRA PREMIUM BAR PACKAGE

(including beer and wine)

Grey Goose Vodka, Bombay Sapphire,
Crown Royal, Knob Creek, Myers
Dark Rum, & Glenfiddich

TOTAL COST FOR 4 HOURS BAR SERVICE

\$55 per person

BEER SELECTION

Domestic: Bud Light, Budweiser,
Miller Lite, & Michelob Ultra

Imports: Amstel Light, Heineken

WINE SELECTION

Whites: Chardonnay, Sauvignon Blanc

Reds: Cabernet, Pinot Noir



it
was
ALWAYS
you

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