

GREYSTONE Catering

BASELINE BITES

SERVED BY THE DOZEN

AVOCADO AND SALSA SMASH | \$26

Hass Avocados, Sea Salt & Lime, Fire Roasted Salsa, Fresh Tortilla Chips, Pumpkin Seeds, Queso Fresca
V | DF

LOVE ME TENDER | \$86

Hand Breaded Chicken Tenders in Our “Shhh Breeding”, Tarragon Ranch or Honey BBQ
CE | CSY

KRISTINA’S PRETZEL BITES | \$49

Our Hand-Twisted Delight, Tarragon Ranch, Brown Sugar Grain Mustard
VG | V | CSY

POINTS PARMESAN FRIES | \$25

Fresh Thyme, Bravas Aioli
CSY | GF | CE

1821 WINGS | \$85

CSY | CE

Crispy Wings Tossed in Signature Sauce
Served with Tarragon Ranch Dip |CE|GF|V| or Blue Cheese |CE|

Harissa Buffalo Sauce | DF | CSV

O.M.G. Sauce (Orange, Maple Glaze) | DF | CSY

Honey BBQ |GF|CSY|DF|

Colorado Ranch Rub

FRESH COURT

SERVED FAMILY STYLE | OPTION TO ADD CHICKEN OR STEAK PER PERSON

THE GROUNDSTROKE

GOAT CHEESE | \$17

Crispy Chevre, Fennel, Blackberries, Orange, Red Onion, Sunflower Granola, Honey, White Balsamic Vinaigrette
V | CN | CSY | CE

MEDITERRANEAN

POWER SALAD | \$28

Romaine, Quinoa, Cucumbers, Beets, Garbanzo Beans, Tomato, Feta, Sumac Dressing
VG | CSY | GF

KALE CAESAR SALAD | \$30

Romaine, Kale, Parmesan, Croutons, Pesto Caesar Dressing
CE | CSY

DIETARY KEY

V-Vegetarian, VG-Vegan, GF-Gluten Free, DF-Dairy Free, CN-Contains Nuts, CE Contains Egg, CS-Contains Sesame, CSY-Contains Soy

*Items May Be Cooked to Order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

GREYSTONE Catering

DING & DELI

SERVED BY THE DOZEN

CROSSCOURT CLUB WRAP | \$75

Roasted Turkey, Lettuce, Avocado,
Campari Tomatoes, Bacon, Citrus Aioli
CE | CSY

NASHVILLE CHICKEN SLIDER | \$57

Spiced Crispy Chicken Breast, Lettuce, Sliced
Pickles, Nashville Aioli
CE | CSY

BANGER SMASH SLIDER* | \$65

All Angus Beef, Sliced Pickles, Special Sauce,
American Cheese, Caramelized Onions
CE | CSY

CROSSOVER CHICKEN SLIDERS | \$55

Hand Breaded in Our “Shhh Breading”,
Tarragon Ranch or Honey BBQ
CSY | GF | CE

TURKEY SMASH SLIDERS | \$70

Caramelized Onion, Cajun Remoulade, Sliced
Pickles, Pepperjack Cheese
CSY | GF | CE

STATIONS

SERVED BY THE DOZEN

CHEESE & CHARCUTERIE | \$165

Point Reyes Bleu Cheese, French Brie,
Smoked Cheddar, Prosciutto, Soppressata,
Spanish Ham, Grapes & Berries, Fig Jam,
Giardiniera, Crostinis,
Brown Sugar Mustard

PASTA STATION | \$175 | \$210

Choice of Gnocchi Alla Sorrentina
Marinara, Basil, & Fresh Mozzarella
or
Blackened Chicken Alfredo
CE

TACO STATION | \$145

Carnitas, Beef Barbacoa, Mahi-Mahi
Pickled Red Onion, Cilantro, Shredded Cabbage, Queso
Fresca, Cilantro Lime Crema
CE

DIETARY KEY

V-Vegetarian, VG-Vegan, GF-Gluten Free, DF-Dairy Free, CN-Contains Nuts, CE Contains Egg, CS-Contains Sesame, CSY-Contains Soy

*Items May Be Cooked to Order. Consuming Raw or Undercooked Meats,
Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness

GREYSTONE Catering

BASELINE BREAKFAST

SERVED BY THE DOZEN

FRESH FRUIT PLATTER | \$28t

Cantelope, Honeydew, Pineapple,
Watermelon, Blueberries, Mint
DF | VG | GF

YOGURT PARFAIT BAR | \$32

Vanilla Yogurt, Granola, Blueberry,
Raspberry, Agave
V

BAGEL SPREAD | \$185

Assorted Bagels, Herbed Cream
Cheese, Smoked Salmon, Capers,
Pickled Onion, Dill
CE | CSY

CONTINENTAL BREAKFAST | \$245

Scrambled Eggs, Breakfast Potatoes,
Bacon or Sausage, Sliced Fruit
GF | CE

BREAKFAST CLUB SLIDERS | \$55

Scrambled Egg, Bacon, Tomato, American
Cheese, Continental Sauce
CE

We are committed to providing an inclusive dining experience. Substitutions for vegan, vegetarian, and allergy-sensitive diets are available upon request and may incur an additional charge. While we make every effort to minimize cross-contamination, please note that our kitchen handles ingredients containing wheat, dairy, and nuts.

DIETARY KEY

V-Vegetarian, VG-Vegan, GF-Gluten Free, DF-Dairy Free, CN-Contains Nuts, CE Contains Egg, CS-Contains Sesame, CSY-Contains Soy

***Items May Be Cooked to Order. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness**