



GRAYLYN'S CHEF SELECTED DINNER MENUS



Roasted "Bone-In" Pork Chop

Roasted Bone in Pork Chop with a Dried Cranberry Jus Lié

Served with

Whipped Sweet Potatoes and Seasonal Vegetable Ragout

Accompanied by

Cream of Five Onion Soup

Traditional Spinach Salad with Warm Bacon Dressing

\$69.00 pp++

Slow Roasted Prime Rib of Beef

Slow Roasted Prime Rib of Beef with Sauce Jus Lié

Served with

Horseradish Whipped Potatoes and Seasonal Vegetable

Accompanied by

Roasted Corn and Country Ham Chowder Soup

Iceberg Salad with Tomatoes, Cucumbers and Red Onions in Herb Vinaigrette

\$69.00 pp++

Petit Filet and Salmon

Grilled Petit Filet & Salmon Filet in a Cabernet Demi Glace

Served with

Roasted Shallot Whipped Potatoes and Asparagus

Accompanied by

Chilled Spicy Green Tomato Soup with Red Pepper Oil

Arugula and Spinach Salad Cherry Tomatoes and Ricotta Cheese in Balsamic Vinaigrette

\$69.00 pp++

Petit Filet and Shrimp

Grilled Filet Mignon and Shrimp Brochette in Roasted Garlic-Rosemary Cream Sauce

Served with

Andouille Hoppin John and Seasonal Vegetable Ragout

Accompanied by

Sweet Potato Bisque

Cucumber Wrapped Salad with Orange Segments, Toasted Almonds in Roasted Shallot Vinaigrette

\$69.00 pp++

Petit Filet and Crab

Seared Loin of Beef and Crab Cake with a Roasted Pepper Cream Sauce

Served with

Chateau Potatoes and Vegetable Ragout

Accompanied by

Grilled Chicken and Wild Mushroom Bisque

Baby Red & Green Romaine Caesar Salad

\$73.00 pp++

All selections include bread, tea & coffee.

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Grilled Filet Mignon

Grilled Filet Mignon with a Bourbon Demi Glace

Served with

Roasted Garlic Whipped Potatoes and Fresh Vegetable Medley

Accompanied by

Roasted Red Pepper Bisque

Boston Bibb & Radicchio Lettuce Leaves with Toasted Pistachios and Mandarin Oranges in a Citrus Vinaigrette

\$73.00 pp++

Roasted Rack of Lamb

Roasted Rack of Domestic Lamb in a Black Currant Demi Glace

Served with

Batonnet Vegetable Ragout

Accompanied by

Double Chicken Consommé with Toasted Orzo

Romaine Lettuce Salad with Bacon, Red and Yellow Tomatoes and Croutons in Mustard Tarragon Vinaigrette

\$81.00 pp++

Macadamia Nut Crusted Rack of Lamb

Macadamia Nut Crusted Rack of Lamb Served in a Rosemary Demi-Glace

Served with

Ginger, Whipped Potatoes and Asparagus

Accompanied by

Tomato Bisque with Lump Crabmeat

Grilled and Chilled Caesar Salad served in a Parmesan Tuile and Basil Caesar Dressing

\$83.00 pp++

Herb Crusted Veal Loin

Herb Crusted Veal Loin in a Beurre Rouge

Served with

Spinach-Parmesan Risotto and Baby Vegetables

Accompanied by

Grilled Chicken and Morel Mushroom Soup

Baby Lettuce Leaves with Toasted Almonds, Fresh Raspberries, Crumbled Gorgonzola and Scallions in an Aged Balsamic Vinaigrette

\$85.00 pp++

Grilled Filet Mignon and Lobster Tail

Grilled Filet Mignon and Lobster Tail

Served with

Drawn Butter and a Wild Mushroom Bordelaise, Buttered Red Bliss Potatoes, Asparagus and Baby Carrots

Accompanied by

Double Chicken Consommé with Toasted Orzo & Chives

Spinach Salad Greens with Red Onion Confit, Crumbled Goat

Cheese & Toasted Walnuts in a Coffee-Peach Vinaigrette

\$88.00 pp++

All selections include bread, tea & coffee.

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GRAYLYN SIGNATURE PLATED DINNER OPTIONS

Includes signature soup, salad and entrée

Starts at \$69.00 ++



Signature Soups

*Butternut Squash & Apple Soup, Tomato Bisque with Basil Chiffonade
*Sweet Potato Bisque with Pumpnickel Croutons, Cream of Five Onion Soup with Cornbread Croutons,
Roasted Corn and Country Ham Chowder, New England Clam Chowder and Roasted Vegetable Soup

***Premiere Soups*

Lobster Bisque, She Crab Soup, Double Chicken Consommé with Toasted Orzo and
Grilled Chicken with Morel Mushroom Soup

Signature Salads

House Salad

A Duo of Red and Green Leaf Lettuce mixed with Tomatoes, Cucumber, Alfalfa Sprouts,
Carrots and Black Olives in a Herb Vinaigrette

Classic Caesar Salad

Fresh Romaine Greens Tossed in our House Made Caesar Dressing
with Garlic Croutons and Romano Cheese

Green Salad

Cucumber Wrapped Salad with Baby Greens, Strawberries, Scallions,
Toasted Pecans and Proscuitto Crisp in Raspberry Vinaigrette

Spinach Salad

Baby Spinach Leaves Tossed with Red Onion Confit, Crumbled Gorgonzola,
Candied Pecans and Tomatoes in a Sherry Vinaigrette

Greek Salad

European Greens with Crumbled Feta, Diced English Cucumber, Roma Tomatoes,
Kalamata Olives and Red Onion Julienne in a Lemon-Oregano Vinaigrette

***Premiere Salads*

Bibb Salad

Crispy Bibb Lettuce with Marinated Grape Tomatoes
and Cotton Onions in a Granny Smith Vinaigrette

Grilled Pear Salad

Bouquet of Baby Lettuce Leaves with Bleu Cheese-Walnut Croutons
and Fresh Grilled Pear & Champagne Vinaigrette

*Seasonal. **Surcharge applies.

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Signature Entrées

Graylyn Chicken

Stuffed with Spinach, Proscuitto and Smoked Mozzarella Cheese in a Sun-Dried Tomato Basil Cream Sauce. Served with Angel Hair Pasta

Grilled Salmon Fillet

Served in an Orange-Chive Beurre Blanc with Saffron Rice

Grilled Swordfish Steak

Served in a Ginger-Lemongrass Cream Sauce with Chive Whipped Potatoes

Herb Crusted Chicken Supreme

Served in a Chardonnay-Mushroom Veloute with Parmesan Risotto

Grilled New York Sirloin

Served in a Caramelized Shallot-Shiitake Mushroom Demi Glace with Fondant Potatoes

Herb Marinated Tuna

Served in a Red Pepper Coulis with Basil Whipped Potatoes

Macadamia Nut Crusted Mahi Mahi

Served in an Americaine Sauce with Cilantro Rice

Porcini Stuffed Chicken Breast

Served in a Sweet Onion Cream Sauce with Bourbon-Pecan Rice Pilaf

Seared Duck Breast

Served in a Port Wine Dried Cranberry Gastrique with Vegetable Cous Cous

Slow Roasted Prime Rib of Beef

Served with Creamed Horseradish and Sauce Jus Lié with Chive Whipped Potatoes

Veal Scalloppini

Served in a Port Wine Demi Glace and Fettuccine with Roquefort Cream Sauce



***Premiere Beef & Lamb*

Charbroiled Filet Mignon

Served in a Perigeaux Sauce with Roasted Shallot Whipped Potatoes

Roasted Colorado Lamb Rack

Served in a Black Currant Demi Glace with Red Pepper Whipped Potatoes

*Seasonal. **Surcharge applies.

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07/01/14